

INDIA'S VEGO

BÖRJA MED

FÖRRÄTTER

TOMAT "GOLDEN MILK" (V) 170
Kryddgravad, syrad mjölkvinaigrette, picklad gurkmeja, korianderkrasse

JORDÄRTSKOCKA "SAMOSA" 145
Friterat knyte, petit pois, potatis, grön chili

AVOKADO – "BHEL" (V) 145
Eldad, puffat ris, jordnötssås, tomat, tamarind

TÅNGKAVIAR – "PANI PURI" (V) 155
Krustader, västerbottensost, kryddig potatis, citron

SÖTPOTATIS – "ALOO CHAAT" (V) 175
Friterad, yoghurt, tamarind, granatäpple, mynta

TRYFFEL – "PANEER PAV" (V) 190
Toast, tryffelost, rostad tomatchutney, pistagenötter, spenat

BELUGALINSER – "BLACK DAAL" (V) 160
Svenska gotlandslinser, rökt tångcaviar, citroncrème

FORTSÄTT FRÅN VÅR

TANDOORI

PUMPA – "MAKHANI SAUCE" (V) 225
Grillad, granatäpple, cashewnötter, koriander

BLOMKÅL – "LASOONI SIZLAR" (V) 195
Grillad, vitlökssmör, picklad gurkmeja, koriander

BIRYANI

EKO TOFU – BIRYANI" (V) 225
Smördegsbakad, koriander, schalottenlök, basmatiris, sultanrussin, raita

LÄGG TILL

BRÖD & RIS

NAAN – TRYFFEL 95

NAAN – VITLÖK 50

NAAN – NATURELL 40

PARATHA 75

BASMATIRIS 40



We serve filtered water from Still & Sparkling, with each order of sparkling water, 15 SEK goes directly to the important work of PLAN International Sweden.

ÖVERLÅT VALET TILL OSS

INDIA'S EXPRESS

Luta dig tillbaka och låt köket ta dig med på en resa genom kvällens favoriter på menyn, du väljer själv om du sen vill lägga till dessert. 715 p/p



AVSLUTA MED

DESSERTER

GRAND DESSERT 410
Ett urval av vår pastrychefs favoriter, perfekt för 2 personer.

SIGNATURDESSERTER

MANGO – "SUFFLÉ" 175
Vaniljglass

Dryckesförslag: Moscato d'asti 115

CHAI – "BASUNDI" 165

Crème brûlée, kanel, äpple, pumpa, muskotnöt

Dryckesförslag: Royal Tokaji Late harvest 115

CHOKLAD – "BARFI" 160

Mousse, Kashmiri chili, pistagenöt

Dryckesförslag: Alvear PX Añada 195

CHOKLADTRYFFEL 55

KULFI Glassar och sorbet på pinne

MYNTA (V) 55

Gurka och citronsorbet

KARDEMUMMA 55

Saffransglass

KANDERADE FÄNKÅLSFRÖN 55

Ingefärsglass

INDIA'S VEGO

START WITH SOME

APPETIZERS

TOMATO "GOLDEN MILK" (V) Spice-cured, milk vinaigrette, pickled turmeric, coriander cress	170
ARTICHOKE - "SAMOSA" Fried bundle, petit pois, minth, green chili	145
AVOCADO - "BHEL" (V) Charred, puffed rice, peanut sauce, tomato, tamarind	145
SEAWEED CAVIAR - "PANI PURI" (V) Pastry shell, coriander, tamarind, ginger	155
SWEET POTATO - "ALOO CHAAT" (V) Fried, yoghurt, tamarind, cashews, pomegranate, mint	175
TRUFFLE - "PANEER PAV" (V) Toast, truffle cheese, roasted tomato chutney, pistachios, spinach	190
BELUGA LENTILS - "BLACK DAAL" (V) Swedish Gotland lentils, smoked seaweed caviar, lemon cream	160

CONTINUE WITH

TANDOORI

PUMPKIN - "MAKHANI SAUCE" (V) Marinated and grilled, pomegranate, cashews	225
CAULIFLOWER - "LASOONI SIZLAR" (V) Grilled, garlic butter, pickled turmeric, coriander	195

BIRYANI

ECO TOFU - BIRYANI" (V) Braised, basmati rice, chili, golden raisins, raita, coriander, shallots	225
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ADD SOME

BREAD & RICE

NAAN - TRUFFLE	95
NAAN - GARLIC	50
NAAN - PLAIN	60
PARATHA	75
BASMATI RICE	40



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CHEF'S CHOICE

INDIA'S EXPRESS

Settle in and let the kitchen take you on a journey through this evenings menu; it's up to you whether you like to add some dessert at the end of the adventure. 715 p/p



TOP IT OFF WITH

DESSERTS

GRAND DESSERT	410
Treat yourselves to our pastry chef's favourites, ideal for two.	

SIGNATURE DESSERTS

MANGO - "SOUFFLÉ" Vanilla ice cream Drink pairing: Moscato d'asti	175 115
CHAI - "BASUNDI" Creme brûlée, cinnamon, apple, pumpkin, nutmeg Drink pairing: Royal Tokaji Late harvest	165 115
CHOCOLATE - "BARFI" Mousse, Kashmiri chili, pistachios Drink pairing: Alvear PX Añada	160 195
CHOCOLATE TRUFFLE	55
KULFI Popsicle ice creams and sorbets	
MINT (V) Cucumber and lemon	55
CARDAMOM Saffron ice cream	55
CANDIED FENNEL SEEDS Ginger ice cream	55