

# INDIA'S EXPRESS

En middag hos oss bygger på höga smaker, gemenskap och härligt umgänge. Maten serveras i mitten på bordet och är tänkt att dela. Låt oss ta dig med på en resa genom kvällens favoriter på menyn, menyn kan komma att ändras på veckobasis.

SPÅR 1	715	SPÅR 2	795	SPÅR 3	695
		<b>SNACKS</b> <b>KUMMINCHIPS – ”POPPADOM”</b> Chips, mango chutney, koriander, yoghurt			
<b>AVGÅNG 1</b> <b>HUMMER – ”PANI PURI”</b> Krustader, koriander, tamarind, ingefära <b>TRYFFEL – ”PANEER PAV”</b> Toast, tryffelost, rostad tomatchutney, pistagenötter, spenat <b>HÄLLEFLUNDRÅ – ”GOLDEN MILK”</b> Kryddgravad, syrad mjölkvinaigrette, picklad gurkmeja, korianderkrasse		<b>AVGÅNG 1</b> <b>HUMMER – ”PANI PURI”</b> Krustader, chilivinnigrette, koriandermajonnäs, tamarind <b>AVOKADO – ”BHEL”</b> Eldad, puffat ris, jordnötssås, tomat, tamarind <b>SÖTPOTATIS – ”ALOO CHAAT”</b> Friterad, yoghurt, tamarind, granatäpple, mynta		<b>AVGÅNG 1</b> <b>JORDÄRTSKOCKA - ”SAMOSA”</b> Friterat knyte, petit pois, potatis, mynta, grön chili <b>AVOKADO – ”BHEL”</b> Eldad, puffat ris, jordnötssås, tomat, tamarind <b>TÄNGKAVIAR – ”PANI PURI”</b> Krustader, västerbottensost, kryddig potatis, citron	
<b>AVGÅNG 2</b> <b>BELUGALINSER – ”BLACK DAAL”</b> Svenska gotlandslinser, rökt avrugacaviar, citroncrème		<b>AVGÅNG 2</b> <b>BELUGALINSER – ”BLACK DAAL”</b> Svenska gotlandslinser, rökt avrugacaviar, citroncrème		<b>AVGÅNG 2</b> <b>BELUGALINSER – ”BLACK DAAL”</b> Svenska gotlandslinser, rökt avrugacaviar, citroncrème	
<b>AVGÅNG 3</b> <b>TORSK - ”GOAN FISH CURRY”</b> Halstrad, tarka, kokos, romanesco, blekselleri <b>BASMATIRIS</b>		<b>AVGÅNG 3</b> <b>TORSK - ”GOAN FISH CURRY”</b> Halstrad, tarka, kokos, romanesco, blekselleri <b>BASMATIRIS</b>		<b>AVGÅNG 3</b> <b>EKO TOFU – ”GOAN VEG CURRY”</b> Halstrad, tarka, kokos, romanesco, blekselleri <b>BASMATIRIS</b>	
<b>AVGÅNG 4</b> <b>RÖDRÄKA – ”LASOONI SIZLAR”</b> Grillade, vitlökssmör, picklad gurkmeja, koriander <b>MAJSKYCKLING – ”BUTTER CURRY”</b> Marinerad och grillad, granatäpple, cashewnötter <b>NAAN</b>		<b>AVGÅNG 4</b> <b>PUMPA – ”MAKHANI SAUCE”</b> Grillad, granatäpple, cashewnöt, koriander <b>LAMLÄGG – ”CHAAMP MASALA”</b> Bräserat, tomat, chili, korianderfrö, svart kardemumma <b>NAAN</b>		<b>AVGÅNG 4</b> <b>PUMPA – ”MAKHANI SAUCE”</b> Grillad, granatäpple, cashewnöt, koriander <b>BLOMKÅL – ”LASOONI SIZLAR”</b> Grillade, vitlökssmör, picklad gurkmeja, koriander <b>NAAN</b>	
<b>UPPGRADERING GRAND DESSERT</b>	195 p/p	<b>AVGÅNG 5</b> <b>CHOKLAD - ”BARFI”</b> Mousse, Kashmiri chili, pistagenöt <b>UPPGRADERING GRAND DESSERT</b>	125 p/p	<b>UPPGRADERING GRAND DESSERT</b>	195 p/p

# INDIA'S EXPRESS

A dinner with us is all about bold flavors, togetherness, and great company.  
The food is served in the center of the table, meant to be shared.  
Let us take you on a journey through the evening's menu favorites.  
The menu is subject to change on a weekly basis.

TRACK 1 715	TRACK 2 795	TRACK 3 695
<p><b>DEPARTURE 1</b></p> <p><b>LOBSTER – "PANI PURI"</b> Pastry shell, coriander, tamarind, ginger</p> <p><b>TRUFFLE – "PANEER PAV"</b> Toast, truffle cheese, roasted tomato chutney, pistachios, spinach</p> <p><b>HALIBUT – "GOLDEN MILK"</b> Spice-cured, milk vinaigrette, pickled turmeric, coriander cress</p>	<p><b>SNACKS</b></p> <p><b>CUMIN CHIPS – "POPPADOM"</b> Chips, mango chutney, coriander, yoghurt</p> <p><b>DEPARTURE 1</b></p> <p><b>LOBSTER – "PANI PURI"</b> Pastry shell, coriander, tamarind, ginger</p> <p><b>AVOCADO – "BHEL"</b> Charred, puffed rice, peanut sauce, tomato, tamarind</p> <p><b>SWEET POTATO– "ALOO CHAAT"</b> Fried, yoghurt, tamarind, cashews, pomegranate, mint</p>	<p><b>DEPARTURE 1</b></p> <p><b>ARTICHOKE - "SAMOSA"</b> Fried bundle, petit pois, minth, green chili</p> <p><b>AVOCADO – "BHEL"</b> Charred, puffed rice, peanut sauce, tomato, tamarind</p> <p><b>SEAWEED CAVIAR– "PANI PURI"</b> Pastry shell, coriander, tamarind, ginger</p>
<p><b>DEPARTURE 2</b></p> <p><b>BELUGA LENTILS – "BLACK DAAL"</b> Swedish Gotland lentils, smoked avruga caviar, lemon cream</p>	<p><b>DEPARTURE 2</b></p> <p><b>BELUGA LENTILS – "BLACK DAAL"</b> Swedish Gotland lentils, smoked avruga caviar, lemon cream</p>	<p><b>DEPARTURE 2</b></p> <p><b>BELUGA LENTILS – "BLACK DAAL"</b> Swedish Gotland lentils, smoked avruga caviar, lemon cream</p>
<p><b>DEPARTURE 3</b></p> <p><b>COD - "GOAN FISH CURRY"</b> Seared, tarka, coconut, romanesco, celery</p> <p><b>BASMATI RICE</b></p>	<p><b>DEPARTURE 3</b></p> <p><b>COD - "GOAN FISH CURRY"</b> Seared, tarka, coconut, romanesco, celery</p> <p><b>BASMATI RICE</b></p>	<p><b>DEPARTURE 3</b></p> <p><b>ECO TOFU – "GOAN VEG CURRY"</b> Seared, tarka, coconut, romanesco, celery</p> <p><b>BASMATI RICE</b></p>
<p><b>DEPARTURE 4</b></p> <p><b>SHRIMP – "LASOONI SIZLAR"</b> Grilled, garlic butter, pickled turmeric, coriander</p> <p><b>CORN FED CHICKEN – "BUTTER CURRY"</b> Marinated and grilled, pomegranate, cashews</p> <p><b>NAAN</b></p>	<p><b>DEPARTURE 4</b></p> <p><b>PUMPKIN – "MAKHANI SAUCE"</b> Cured, grilled, pomegranate, cashews, coriander</p> <p><b>LAMB SHANK – "CHAAMP MASALA"</b> Braised, tomato, chili, coriander seed, black cardamom</p> <p><b>NAAN</b></p>	<p><b>DEPARTURE 4</b></p> <p><b>PUMPKIN – "MAKHANI SAUCE"</b> Cured, grilled, pomegranate, cashews, coriander</p> <p><b>CAULIFLOWER – "LASOONI SIZLAR"</b> Grilled, garlic butter, pickled turmeric, coriander</p> <p><b>NAAN</b></p>
<p><b>UPGRADE GRAND DESSERT</b> 195 p/p</p>	<p><b>DEPARTURE 5</b></p> <p><b>CHOCOLATE - "BARFI"</b> Mousse, Kashmiri chili, pistachios</p> <p><b>UPGRADE GRAND DESSERT</b> 125 p/p</p>	<p><b>UPGRADE GRAND DESSERT</b> 195 p/p</p>