

# INDIA'S VEGO

BÖRJA MED

## FÖRRÄTTER

|                                                               |     |
|---------------------------------------------------------------|-----|
| <b>JORDÄRTSKOCKA – "SAMOSA"</b>                               | 145 |
| Friterat knyte, petit pois, potatis, grön chili               |     |
| <b>AVOKADO – "PANI PURI" (V)</b>                              | 155 |
| Avokado, tomat, blekselleri, tamarind                         |     |
| <b>SÖTPOTATIS – "ALOO CHAAT" (V)</b>                          | 165 |
| Friterad, yoghurt, tamarind, granatäpple, mynta               |     |
| <b>TRYFFEL – "PANEER PAV"</b>                                 | 190 |
| Toast, tryffelost, rostad tomatchutney, pistagenötter, spenat |     |
| <b>BELUGALINSER – "BLACK DAAL" (V)</b>                        | 160 |
| Svenska gotlandslinser, rökt tångcaviar, citroncrème          |     |

FORTSÄTT FRÅN VÅR

## TANDOORI

|                                                   |     |
|---------------------------------------------------|-----|
| <b>PALAK – "PALAK PANEER" (V)</b>                 | 225 |
| Grillad, spenat, färskost, spenat, garam masala   |     |
| <b>BLOMKÅL – "LASOONI SIZLAR" (V)</b>             | 195 |
| Grillad, vitlökssmör, picklad gurkmeja, koriander |     |

## BIRYANI

|                                                                           |     |
|---------------------------------------------------------------------------|-----|
| <b>EKO TOFU – "BIRYANI" (V)</b>                                           | 225 |
| Smördegbsbakad, koriander, schalottenlök, basmatiris, sultanrussin, raita |     |

LÄGG TILL

## BRÖD & RIS

|                        |    |
|------------------------|----|
| <b>NAAN – TRYFFEL</b>  | 95 |
| <b>NAAN – VITLÖK</b>   | 50 |
| <b>NAAN – NATURELL</b> | 40 |
| <b>PARATHA</b>         | 75 |
| <b>BASMATIRIS</b>      | 40 |

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

(V) = GÅR ATT FÅ VEGANSK

AVSLUTA MED

## DESSERTER

|                                                                 |     |
|-----------------------------------------------------------------|-----|
| <b>GRAND DESSERT</b>                                            | 410 |
| Ett urval av vår pastrychefs favoriter, perfekt för 2 personer. |     |

## SIGNATURDESSERTER

|                                              |     |
|----------------------------------------------|-----|
| <b>MANGO – "SUFFLÉ"</b>                      | 130 |
| Vaniljglass                                  |     |
| Dryckesförslag: Moscato d'asti               |     |
| <b>CHAI – "BASUNDI"</b>                      | 130 |
| Crème brûlée, kanel, äpple, pumpa, muskotnöt |     |
| Dryckesförslag: Royal Tokaji Late harvest    |     |
| <b>CHOKLAD – "BARFI"</b>                     | 130 |
| Mousse, Kashmiri chili, pistagenöt           |     |
| Dryckesförslag: Alvear PX Añada              |     |
| <b>KOKOS – "GULAB JAMUN"</b>                 | 75  |
| Munk, saffran, kardemumma, kokosglass        |     |
| <b>CHOKLADTRYFFEL</b>                        | 50  |
| <b>KULFI</b> Glassar och sorbet på pinne     |     |
| <b>MYNTA (V)</b>                             | 65  |
| Gurka och citronsorbet                       |     |
| <b>KARDEMUMMA</b>                            | 65  |
| Saffransglass                                |     |



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.

# INDIA'S VEGO

START WITH SOME

## APPETIZERS

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| <b>JERUSALEM ARTICHOKE - "SAMOSA"</b>                                   | 145 |
| Fried bundle, petit pois, mint, green chili                             |     |
| <b>SEAWEED CAVIAR- "PANI PURI" (V)</b>                                  | 155 |
| Pastry shell, coriander, tamarind, ginger                               |     |
| <b>SWEET POTATO - "ALOO CHAAT" (V)</b>                                  | 165 |
| Fried, yoghurt, tamarind, cashews, pomegranate, mint                    |     |
| <b>TRUFFLE - "PANEER PAV"</b>                                           | 190 |
| Toast, truffle paneer cheese, roast tomato chutney, pistachios, spinach |     |
| <b>BELUGA LENTILS - "BLACK DAAL" (V)</b>                                | 160 |
| Swedish Gotland lentils, smoked seaweed caviar, lemon cream             |     |

CONTINUE WITH

## TANDOORI

|                                                            |     |
|------------------------------------------------------------|-----|
| <b>SPINACH - "PALAK PANEER" (V)</b>                        | 225 |
| Marinated and grilled, spinach, fresh cheese, garam masala |     |
| <b>CAULIFLOWER - "LASOONI SIZLAR" (V)</b>                  | 195 |
| Grilled, garlic butter, pickled turmeric, coriander        |     |

## BIRYANI

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| <b>ECO TOFU - BIRYANI" (V)</b>                                           | 225 |
| Braised, basmati rice, chili, golden raisins, raita, coriander, shallots |     |

ADD SOME

## BREAD & RICE

|                       |    |
|-----------------------|----|
| <b>NAAN - TRUFFLE</b> | 95 |
| <b>NAAN - GARLIC</b>  | 50 |
| <b>NAAN - PLAIN</b>   | 60 |
| <b>PARATHA</b>        | 75 |
| <b>BASMATI RICE</b>   | 40 |

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

|                                                                  |     |
|------------------------------------------------------------------|-----|
| <b>GRAND DESSERT</b>                                             | 410 |
| Treat yourselves to our pastry chef's favourites, ideal for two. |     |

## SIGNATURE DESSERTS

|                                               |     |
|-----------------------------------------------|-----|
| <b>MANGO - "SOUFFLÉ"</b>                      | 175 |
| Vanilla ice cream                             |     |
| Drink pairing: Moscato d'asti                 | 115 |
| <b>CHAI - "BASUNDI"</b>                       | 165 |
| Creme brûlée, cinnamon, apple, pumkin, nutmeg |     |
| Drink pairing: Royal Tokaji Late harvest      | 115 |
| <b>CHOCOLATE - "BARFI"</b>                    | 160 |
| Mousse, Kashmiri chili, pistachios            |     |
| Drink pairing: Alvear PX Añada                | 195 |
| <b>COCONUT - "GULAB JAMUN"</b>                | 75  |
| Donut, saffron, cardamom, coconut ice cream   |     |
| <b>CHOCOLATE TRUFFLE</b>                      | 50  |
| <b>KULFI</b> Popsicle ice creams and sorbets  |     |
| <b>MINT (V)</b>                               | 65  |
| Cucumber and lemon                            |     |
| <b>STRAWBERRY</b>                             | 65  |
| Cardamom cream                                |     |



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