

BÖRJA MED

FÖRRÄTTER

OSTRON – “PALAK GRANITÉ”	50 / st
Spenat, gurka, avokado	
HUMMER – “PANI PURI”	195
Krustader, koriander, tamarind, ingefära	
RÖDRÄKA – “GARAM MASALA”	170
Friterade, curryblad, vitlök, tomat	
KYCKLING – “SHAMI KABAB”	165
Friterade biffar, kikärtor, koriander, mynta, kokos	
JORDÄRTSKOCKA – “SAMOSA”	155
Friterat knyte, spritärtor, potatis, mynta, grön chili	
TRYFFEL – “PANEER PAV”	190
Toast, tryffelost, rostad tomatcutney, pistagenötter, spenat	
SÖTPOTATIS – “ALOO CHAAT”	165
Friterad, yoghurt, tamarind, granatäpple, mynta	
BELUGALINSE – “BLACK DAAL”	160
Svenska gotlandslinser, rökt avrugacaviar, citroncrème	

FORTSÄTT FRÅN VÅR

TANDOORI

MAJSKYCKLING – “TIKKA MASALA”	240
Marinerad och grillad, granatäpple, cashewnötter	
PANEER – “PALAK PANEER”	225
Grillad, färskost, spenat, garam masala	
TORSK – “GOAN FISH CURRY”	275
Halstrad, tarka, kokos, romanesco, blekselleri	
HJORT – “SEEKH KEBAB”	230
Grillad på spett, paprika, gul lök, chili, korianderfrö	
BLÅMUSSLOR – “CURRY MASALA”	255
Vitvinskokta, vitlök, ingefära, chili	
LAMM – “BIRYANI”	295
Bräserverat, basmatiris, chili, sultanrussin, raita, koriander, schalottenlök	

LÄGG TILL

BRÖD & RIS

NAAN – TRYFFEL	95
NAAN – VITLÖK	50
NAAN – NATURELL	40
PARATHA	75
BASMATIRIS	40

AVSLUTA MED

DESSERTER

DESSERTER

MANGO – “SUFFLÉ”	130
Vaniljglass	
CHOKLAD – “BARFI”	130
Mousse, Kashmiri chili, pistage	
CHAI – “BASUNDI”	130
Crème brûlée, ingefära, kardemumma, kanel	
KOKOS – “GULAB JAMUN”	75
Munk, saffran, kardemumma, kokosglass	
CHOKLADTRYFFEL	50
Ljus choklad, grönt te	
KULFI	Glassar och sorbet på pinne
MYNTA	65
Gurka och citronsorbet	
JORDGUBB	65
Kardemummagrädde	

ÖVERLÅT VALET TILL OSS

INDIA'S
EXPRESSLuta dig tillbaka och låt köket
ta dig med på en resa genom kvällens
favoriter på menyn

750 p/p



Vi serverar filtrerat vatten från Still & Sparkling
och med varje beställning kolsyrat
vatten går 15 kr oavkortat till PLAN International
Sveriges viktiga arbete.

INDIA'S

START WITH SOME

APPETIZERS

OYSTER – “PALAK GRANITÉ” Spinach, cucumber, avocado, ice	50 Pc
LOBSTER – “PANI PURI” Pastry shell, coriander, tamarind, ginger	195
RED PRAWN – “GARAM MASALA” Deep fried, curry leaf, garlic, tomato	170
CHICKEN – “SHAMI KABAB” Fried patties, chick peas, coriander, mint, coconut	165
JERUSALEM ARTICHOKE – “SAMOSA” Fried bundle, green peas, potato, mint, green chili	155
TRUFFLE – “PANEER PAV” Toast, truffle cheese, tomato chutney, pistachios, spinach	190
SWEET POTATO – “ALOO CHAAT” Fried, yogurt, tamarind, pomegranate, mint	165
BELUGA LENTILS – “BLACK DAAL” Swedish Gotland lentils, smoked Avruga caviar, lemon cream	160

CONTINUE WITH

TANDOORI

CORN-FED CHICKEN – “TIKKA MASALA” Marinated and grilled, pomegranate, cashews	240
SPINACH – “PALAK PANEER” Grilled fresh cheese, spinach, garam masala	225
COD – “GOAN FISH CURRY” Seared, tarka, coconut, romanesco, celery	275
VENISON – “SEEKH KEBAB” Grilled on skewers, bell peppers, onions, chilli, coriander seed	230
BLUE MUSSELS – “CURRY MASALA” Cooked in white wine, garlic, ginger, chilli	255
LAMB – “BIRYANI” Braised, basmati rice, chili, sultanas, raita, coriander, shallots	295

ADD SOME

BREAD & RICE

NAAN – TRUFFLE	95
NAAN – GARLIC	50
NAAN – PLAIN	40
PARATHA	75
BASMATI RICE	40

TOP IT OFF WITH

DESSERTS

DESSERTS	
MANGO – “SOUFFLÉ” Vanilla ice cream	130
CHOCOLATE – “BARFI” Mousse, Kashmiri chili, pistachio	130
CHAI – “BASUNDI” Crème brûlée, ginger, cardamom, cinnamon	130
COCONUT “GULAB JAMUN” Donut, saffron, cardamom, coconut ice cream	75
CHOCOLATE TRUFFLE Milk chocolate, green tea	50
KULFI Popsicle ice creams and sorbets	
MINT Cucumber and lemon sorbet	65
STRAWBERRY Cardamom cream	65



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