



Al-Diwan

Traditional Moghul Cuisine

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SET MENU SPECIAL OFFER

(min. 2 Couv. Price per Person)

SULTANI MENU

Samosa
Raita & Chutney
Beef Bhuna
Chicken Karahi
Malai Kofta
Plain Rice
Tandoori Naan
Coffee / Tea
Dessert

MAHARANI MENU

Fish Kebab
Raita & Chutney
Chicken Jalfrezi
Lamb Spinach
Dal Tarka
Pilau Rice
Tandoori Garlic Naan
Coffee / Tea
Dessert

MOGHULAI MENU

Mixed Grill
Raita & Chutney
Butter Chicken
Lamb Korma
Channa Massala
Vegetable Rice
Tandoori Garlic Naan
Coffee / Tea
Dessert

HARYALI MENU (VEG)

Tikki Plater
Raita & Chutney
Bhindi Massala
Malai Kofta
Saag Sabzi
Vegetable Rice
Tandoori Naan
Coffee / Tea
Dessert

DKK 349,-

SET MENU SPECIAL OFFER

(min. 2 Couv. Price per Person)

MENU 1

Welcome Drink
Tandoori Lamb Tikka
Raita & Chutney
Chicken Tikka Massala
Nawabi Malai King Prawns
Mutton Paneer
Pilau Rice
Tandoori Naan
Coffee / Tea
Dessert

DKK 379,-

MENU 2

Welcome Drink
Mix Tikka Plater
Raita & Chutney
Lamb Tikka Massala
Butter Chicken
Shahjahani Paneer Tikka Massala
Vegetable Rice
Tandoori Garlic Naan
Coffee / Tea
Dessert

DKK 399,-

MENU 3

Welcome Drink
Al-Diwan Mixed Grill
Raita & Chutney
Sultani Lamb Butter Tikka
Chicken Tikka Massala
King Prawn Tandoori
Bhindi Massala
Hydrabadi Vegetable Biryani
Tandoori Naan
Coffee / Tea
Cognac
Dessert

DKK 499,-

STARTERS / FORRETTER

PAPADOM 19,-

Crispy chips made of spicy white bean flour served with chutney

Store sprøde chips lavet af kikærtemel og krydderier serveret med chutneys

SOUP 69,-

Dal - Chicken - Vegetable - Tomato

SAMOSA 69,-

Spiced potatoes with peas, coriander and massala in a crispy batter - 2 pcs

Krydrede kartofler med ærter, koriander og massala i en sprød dej - 2 stk.

ALOO TIKKI 59,-

Spicy mashed potatoes with green peas, crushed chillies and onions with various curry spices

formed into a shape and patty and pan fried

Krydrede, stegte, mosede kartofler med grønne ærter, knuste chili og løg med

forskellige krydderier

PANEER PAKOORA 69,-

Fried vegetables and home-made cottage cheese with herbs in wheat flour served with yoghurt

Grøntsager og hjemmelavet paneer indbagt i kikærtemel serveres i yoghurt

SHAHI PAKOORA 59,-

Selected vegetables served in hot traditional oriental spices

Udvalgte grøntsager stegt i traditionelle orientalske stærke krydderier

CHAT 59,-

Chickpeas marinated in herbs, potatoes, bell pepper, onion and tomato

Kogte kikerter med urter, kartofler, peberfrugt, løg, tomater i en frisk citrus marinade

CHICKEN CHAT 69,-

Marinated chicken with chickpeas, tomato, onion, potatoes, bell pepper and massala

Marineret kylling med kikerter, peberfrugt, tomater, løg, kartofler og massala

FISH PAKOORA 79,-

Fried fish marinated in lemon with hot spices

Marineret stegt fisk i frisk citrus marinade med stærke krydderier

TANDOORI LAMB TIKKA 89,-

Marinated tandoori grilled lamb prepared in onions, tomatoes and special Kashmiri spices

Yoghurt marineret grillet lammekeød tilsat Kashmiri krydderier med løg og tomater

CHICKEN TIKKA 89,-

Grilled chicken in special spices with onion and tomatoes

Grillet kylling marineret i krydderier med løg og tomater

SHEEK KEBAB 89,-

Soft and balanced wine with typical red in Northern Italy. The bouquet is open with hints of

pineapple and lychee. The wine has a well-balanced bouquet with lots of fruity acid

Blød og balanceret hvidvin med typisk moden tropisk frugt karakter. Aromen er med ananas og

lyche. I munden opleves vinen balanceret med sort mængde frugt og en balanceret frugtsyre

MAIN COURSES / HOVEDRETTER

LAMB / LAMMEKØD

AL-DIWAN LAMB JALFREZI 'HOUSE SPECIALITY' 169,-

Spicy lamb prepared in ginger, green pepper and egg

Krydret lammekeød tilberedt i ingefær, grøn peber og æg

LAMB TIKKA MASSALA 179,-

Grilled lamb with Punjabi spices served in a fresh creamy curry sauce

Grillet lammekeød i en delikat cremet krydret tyk karrysovs

SULTANI LAMB BUTTER TIKKA 179,-

Tandoori lamb simmered in ground spices in a creamy sauce

Tandoori lam simret i traditionelle orientalske krydderier med fløde og smør

SHAHI KORMA 169,-

Lamb with spicy, delicate cashew sauce

Krydret lammekeød i delikat cashew sovs

LAMB SPINACH 179,-

Lamb prepared in a mild curry with finely chopped spinach and herbs

Lam i en mild karry med fint hakket spinat og krydderier

BHINDI LAMB 179,-

Lamb prepared in a mix of fried onions, selected herbs and ladyfingers

Lam tilberedt med stegte løg i udvalgte krydderier og okra

BEEF / OKSEKØD

AL-DIWAN BEEF JALFREZI 'HOUSE SPECIALITY' 169,-

Beef prepared in ginger, green pepper and egg

Krydret oksekød tilberedt i ingefær, grøn peber og æg

BEEF ALOO 169,-

Beef prepared in a Kashmiri curry with potatoes

Oksekød i en velkrydret Kashmiri karry med kartofler

BEEF BHUNA 169,-

Beef prepared in a spicy curry and herbs

Oksekød i en krydret karry og krydderier

CHICKEN / KYLLING

AL-DIWAN CHICKEN JALFREZI 'HOUSE SPECIALITY' 169,-

Chicken prepared with ginger, green pepper and egg

Kylling tilberedt i ingefær, grøn peber og æg

BUTTER CHICKEN 179,-

Mildly spiced tandoori chicken served in a buttery sauce

Tandoori kylling tilberedt i smør og krydderier

CHICKEN SHAHI 169,-

Spicy chicken in a thick coconut curry sauce with selected herbs

Krydret kylling med urter i tyk, krydret kokosmælk

CHICKEN KARAH 169,-

Chicken in a mild curry with selected hand chopped spices

Kylling i mild karrysovs tilsat udvalgte knuste krydderier

CHICKEN TIKKA MASSALA 179,-

Grilled chicken served in a spicy and creamy curry sauce

Flamberede kyllingestykker i en delikat krydret tyk sovs

PRAWN / REJER

NAWABI MALAI KING PRAWNS 179,-

King prawns marinated in chilli, lime, cumin, coriander, garlic, ginger and cooked in a

creamy sauce with butter and coconut milk

Kongerejer marineret i chili, lime, spidskommen, koriander, hvidløg, ingefær tilberedt i

en cremet sovs med fløde og kokosmælk

KING PRAWN TANDOORI 179,-

Spicy fried tandoori king prawns marinated in vinegar, lime, ginger and garlic

Krydrede stegte kongerejer marineret i lime, ingefær og hvidløg

KING PRAWN MASSALA 179,-

Grilled king prawns in a delicious thick spicy sauce with tomatoes and onions served in a creamy

curry sauce

Grillede kongerejer i hvidløg, ingefær, tomat og løgpure med tyk karrysovs

KING PRAWN BHUNA 179,-

King prawns in a delicious thick spicy sauce with tomatoes and onions

Kongerejer tilberedt med løg og ingefær i tyk krydret sovs

AL-DIWAN MIXED GRILL 189,-

'HOUSE SPECIALITY'

VEGETABLES / GRØNTSAGER

MALAI KOFTA 139,-

Vegetable kofta with home-made paneer in a mild buttery curry sauce

Grillede kofta med hjemmelavet paneer i mild karry med fløde og smør sovs

MUTTON PANEER 149,-

Hot and spicy peas with home-made cottage cheese

Stærkt krydrede ærter tilberedt i hjemmelavet paneer

SHAHJAHANI PANEER TIKKA MASSALA 149,-

Home-made cottage cheese with herbs prepared with oriental spices in a delicate creamy sauce

Hjemmelavet paneer med urter tilberedt med orientalske krydderier i delikat cremet sovs

CHANNA MASSALA 139,-

Hot and spicy chick peas prepared in traditional Punjabi spices

Krydrede kikerter tilberedt i traditionelle Punjabi krydderier

SAAG SABZI 139,-

Season's vegetables and finely chopped spinach with massala spices

Torvets friske grøntsager med fint hakket spinat med massala krydderier

DAL TARKA 139,-

Pan fried lentils in garlic and ginger with spices

Pandestegte krydrede linser tilberedt i hvidløg og ingefær

BHINDI MASSALA 149,-

Lady fingers in hot spices with onion and tomatoes

Okra stegt i stærke krydderier med løg og tomater

AL-DIWAN BIRYANI / RISRETTER

AL-DIWAN SPECIAL MUTTON BIRYANI - VERY HOT 169,-

PRAWN BIRYANI

179,-

HYDRABADI VEGETABLE BIRYANI - SPICY

149,-

PUNJABI CHICKEN BIRYANI - HOT

159,-

SHAHI LAMB BIRYANI - HOT & SPICY

169,-

CHILDREN'S MENU

Children with rice and french fries

Kylling med ris og pommes frites

RICE AND BREAD / RIS OG BRØD

PLAIN RICE 39,-

Almindelig ris

PILAU RICE 49,-

Ris med ærter

VEGETABLE RICE 49,-

Ris med udvalgte grøntsager

TANDOORI ROTI 29,-

Wheat flour bread baked in the tandoor

Fladbrød af hvedemel bagt i brøndovn

TANDOORI NAAN 29,-

Thick wheat flour bread baked in the tandoor

Tykt hvedemelbrød med gær, bagt i brøndovn

TANDOORI NAAN (with spices) 39,-

Garlic - Kashmiri - Cheese - Coriander

DIP / TILBEHØR

RAITA 29,-

Yoghurt with various spices

Yoghurt med forskellige krydderier

CHUTNEY 29,-

Mango or Pickles

DESSERT / DESSERTER

ICE CREAM 59,-

KULFI 69,-

Pakistani ice cream prepared with a variety of nuts

CHEF'S SPECIAL - Dessert plate 89,-

MANGO KULFI 69,-

DRINKS / DRIKKEVARE

TEA / COFFEE 39,-

CAPPUCINO - ESPRESSO - CAFÉ AU LAIT

SPECIAL TE - CHAI 49,-

GREEN TEA / GRØN TE 39,-

IRISH COFFEE 59,-

FRENCH COFFEE 59,-

MEXICAN COFFEE 59,-

LASSI 59,-

1/2L

Thin stirred yoghurt with either salt or sugar

Fortyndet pisket yoghurt enten med salt eller sukker

MANGO LASSI 49,- / 79,-

1/4L, 1/2L

JUICE 29,- / 49,-

1/4L, 1/2L

MANGO - ORANGE - APPLE

MILK 29,-

SOFT DRINKS / ALM. SODAVAND 39,- / 49,-

1/4L, 1/2L

EXPORT INDIAN BEER 89,-

0.65L

NØRREBRO BRYGHUS 59,-

BOMBAY IPA - CLASSIC - NEW YORK LAGER - KING'S COUNTY BROWN ALE

ANARKIST HAZY IPA 0,5% 69,-

DRAUGHT BEER / FADØL 49,- / 69,-

1/4L, 1/2L

KANDE MED ISVAND 29,-

WHITE WINE / HVIDVIN

Chardonnay, Alameda / Chile per glass 79,- 279,-

A full-bodied red wine from Veneto in Northern Italy. The bouquet is open with hints of

pineapple and lychee. The wine has a well-balanced bouquet with lots of fruity acid

Blød og balanceret hvidvin med typisk moden tropisk frugt karakter. Aromen er med ananas og

lyche. I munden opleves vinen balanceret med sort mængde frugt og en balanceret frugtsyre

Chenin Blanc, Backberg Estate Cellars / South Africa 309,-

Ripe fruit with a delicious acidity reminding of peach, green apple and cashews characterise

this classical wine with a wonderful after taste.

Modne frugter med en dejlig pyre af fersken, grønne æbler og cashewnødder er

kendetegnet for denne vin med en dejlig eftersmag

Le Sauvignon Blanc, De La Chapelle / France 319,-

Splended fresh white wine with hints of green apples and an exquisite fresh floral tone. The

taste is mild with fresh fruit acidity to balance the intense flavour of fruit

Elegant og velbalanceret Pinot Grigio. Det vælter op af glasset i en skøn frisk harmoni af

grønne æbler, citrusfrugter og vanille med god frisk baggrunds syre og herlig noter af moden

tropisk frugt

Chablis, Bernard Defaix / France 399,-

The taste is crisp and fresh with a pleasant intense fruitiness. The bouquet is mineral with

time on a foundation of fruity hints of lemon and green apples

Smagen er sprød og frisk af fin intens frugt. Duften er mineralisk med kalk og underliggende

frugtnoter af citrus og grønne æbler

ROSE WINE / ROSÉVIN

Luc Saint Roshe Rosé / France 289,-

A fresh rose wine with hints of strawberry and raspberry. The mild flavour has a fresh fruity

acidity that cleanses the palate in preparation for the next mouth-watering sip