

## Welcome

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“A guest is the most important visitor on our premises. He is not dependent on us. We are dependent on him. He is not an interruption of our work. He is the purpose of it. He is not an outsider of our business. He is part of it. We are not doing him a favour by serving him. He is doing us a favour by giving us the opportunity to do so.”

Mahatma Gandhi, 1890

## Specials

### Hyderabadi Dum Biryani

Basmati rice flavoured with a choice of protein and whole masala mix. Choose between:

- |     |   |       |
|-----|---|-------|
| 91. | Chicken (M)   | 249:- |
| 92. | Lamb (M)  | 249:- |
| 93. | Jackfruit (M,V)   | 249:- |
| 94. | Punjabi Chicken Masala  | 255:- |
|     | Tandoori grilled chicken fillets in spicy north Indian style gravy.<br>(M)                      |       |
| 95. | Saag Mutton   | 250:- |
|     | Lamb curry flavoured with mustard and spinach gravy and spices. (M)                             |       |
| 96. | Methi Murg  | 249:- |
|     | Grilled chicken fillet tossed with fenugreek leaves, ginger, garlic and pan roasted spices. (M) |       |

## Street Starters

1. The Mumbai Samosas 109:-  
De-constructed veggie samosas, chickpeas and a hint of tamarind chutney, with pomegranate seeds. (L,IN,SE,NEL,M,H,G,V)
2. Aloo Tikki Papdi Chaat 115:-  
Potato patties filled with spiced lentils, wheat crisps and chutneys. (G,M,V,H)
3. Paneer Chili Street Style 135:-  
Crispy fried paneer cheese toasted in tangy chilli sauce with peppers, garlic and ginger. (V,M,SO,SES)
4. Makhana and Avocado Bhel Puri 120:-  
A mix of roasted dry lentils, puffed rice, cucumber, onions, tomatoes, fresh coriander and mint topped with tangy tamarind chutney. (V,H,G,P)
5. Veg Manchurian Balls 125:-  
Fried veggie balls tossed in tangy gravy. (V,G,SO)
6. Kolkata Dahi Puris 105:-  
Stuffed puff pastry balls filled with chickpeas, sweetened yoghurt and chutneys. (V,G,M)
7. Street Style Chilli Chicken 145:-  
Crispy fried chicken bites tossed in a Indo-chinese sauce with bell peppers and onions (G,SO,SES)
8. Hara Bhara Veg Kebabs 110:-  
Veggie kebabs with minced garden greens and homemade gunpowder. (V,G)

## From the grill

All served with basmati rice and makhni gravy.

- |     |  |       |
|-----|--|-------|
| 21. | Kalmi Chicken Tikkas   | 275:- |
|     | Grilled chicken fillets marinated in cashews masala and served with mint chutney. (M)        |       |
| 22. | Gol Paneer Tikkas  | 245:- |
|     | Grilled Indian cheese tikkas with peppers in pickled masala. (V,M,SEN)                       |       |
| 23. | Tandoori Chicken Tikkas  | 275:- |
|     | Grilled chicken fillets marinated in tandoori masala. (M)                                    |       |
| 24. | Old Delhi Style Seekh Kebabs   | 275:- |
|     | Chicken marinated in fresh garam masala.(LINSENEL)   |       |
| 25. | Golden Goan Prawns   | 275:- |
|     | Grilled tiger prawns in yellow pickle masala. (M,SES,S)                                      |       |
| 26. | Masaledar Lamb chops   | 325:- |
|     | Char Grilled tandoori lamb chops with ISF&Co masala. (M)                                     |       |
| 27. | Mixed Grill  | 295:- |
|     | A mix of chicken seekh kebabs,tandoori chicken tikkas and grilled prawns. (M,LINSENEL,S,SES) |       |

## Roadside Curries

31. Delhi Style Butter Chicken 249:-  
Tandoori grilled chicken fillets in tomato and ginger sauce. (M)
32. Lucknowi Nalli Gosht 295:-  
Slow cooked lamb shank with spices and herbs in onion and tomato sauce. (M)
33. Chicken Chettinad 250:-  
Grilled chicken fillets in tomato, onion and ginger gravy, hint of curry and mustard seeds. (M,SEN)
34. Lamb Curry Rogan Josh 255:-  
Lamb curry with ginger, tomato and Dad's garam masala. (M)
35. Pindi Chole Amritsari 250:-  
Chickpea curry with garam masala, tomatoes and chillies. (M,V)
36. Hara Bhara Paneer Kofta 235:-  
Indian cheese dumplings in spinach curry. (M,G,V)
37. Dal Makhni Bukhara 205:-  
Slow cooked black lentils in ginger and tomato sauce. (M,V)
38. Seasonal Veggies 210:-  
Seasonal Veggies à la Singh. (M,V)
39. Jaipuri Kadai Paneer 240:-  
Fresh Indian cottage cheese and peppers toasted in masala and roasted garlic. (M,V)

## Roadside Curries

40. Shahi Lasooni Paneer 245:-  
Indian cottage cheese toasted in a cashew curry gravy. (M,V)
41. Punjabi Tawa Soya 225:-  
Masala Grilled soya chunks in tandoori masala, toasted in roasted tomatoes, ginger and garam masala. (M,V,SO)
42. Kerala Prawn Curry 265:-  
King Prawn curry with coconut, ginger, curry leaves and fresh coriander. (M,SES,S)
43. Veg Musallam 235:-  
Fine chopped seasonal veggies and Indian cottage cheese in a rich tomat and cashew gravy, sprinkled home made garam masala. (M,V,N,COCOS)
44. Shahi Veg Patiala 245:-  
Mixed vegetables masala rolled in spicy papadams served with a mild coconut gravy. (V,M,LINSENE,N)
45. Methi Matar Malai 249:-  
Spinach, fenugreek and green peas in a creamy gravy. (M,V)

## Kids

51. Kalmi Chicken Tikkas 149:-  
Served with rice and sauce. (M)

## Kathi Rolls

Indian flat bread rolls with raw food mix, mint and pomegranate seeds.  
Comes with a coriander dip with yoghurt on the side.

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|-----|--|-------|
| 61. | Grilled Chicken Tikkas<br>(M,G,E)                    | 155:- |
| 62. | Grilled Paneer Cheese<br>(M,G,E) vegetarian possible | 155:- |
| 63. | Veggie Samosas<br>(M,G,E), vegan possible            | 155:- |

## Breads

- |     |                                    |      |
|-----|------------------------------------|------|
| 64. | Plain Naan (M,H,G)                 | 45:- |
| 65. | Garlic and Herb Naan (M,H,G)       | 55:- |
| 66. | "Västerbotten" Cheese Naan (M,H,G) | 65:- |
| 67. | Chapati (M,H,G)                    | 35:- |
| 68. | Lachha Parantha (M,H,G)            | 49:- |
| 69. | ISF&Co Spiced Naan (M,H,G)         | 69:- |
| 70. | Norwegian Brunost Naan (M,H,G)     | 75:- |

## Extras

- |     |                                  |      |
|-----|----------------------------------|------|
| 71. | Papadams and chutneys.(LINSENEL) | 55:- |
| 72. | Raita (M)                        | 35:- |
| 73. | Pickel (SES,SEN)                 | 25:- |

## Sweets

- |     |   |      |
|-----|---|------|
| 81. | Kesar Rasmalai  | 75:- |
|     | Cottage cheese puff in saffron and cardamom milk. (M,V,N) |      |
| 82. | Chai Crème Brûlée   | 95:- |
|     | (M)   |      |