

## 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

V:Vegetar, H:Hvete, G:Gluten, S:Skalldyr, E:Egg, F:Fisk, P:Peanøtter, SO:Soya, M:Melk, N:Nøtter  
(mandler, pistasj og cashew), SE:Selleri, SEN:Sennep, SES:Sesamfre, SU:Sulfit, L:Lupin, B:Bløtdyr

### Hyderabadi Dum Biryani

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

- |  |              |
|--|--------------|
| <b>91. Chicken (M)</b>   | <b>265:-</b> |
| <b>92. Lamb (M)</b>  | <b>265:-</b> |
| <b>93. Jackfruit (M, V)</b>  | <b>265:-</b> |
| <b>94. Punjabi Chicken Masala</b>  |              |
|  | <b>285:-</b> |
| Tandoori grilled chicken on the bone in spicy north Indian style gravy. (M)                        |              |
| <b>95. Saag Mutton</b>   | <b>279:-</b> |
| Lamb curry flavoured with mustard and spinach gravy and spices. (M)                                |              |
| <b>96. Classic Chicken Curry</b>   | <b>285:-</b> |
| Classic chicken curry on the bone tossed with ginger, tomatoes, garlic and pan roasted spices. (M) |              |
| <b>97. Amritsari Fried Fish</b>  | <b>255:-</b> |
| Battered fried fish tossed with amritsari style spice mix and desi tar-tar sauce. (M,E)            |              |

## Street Eats

- 1. The Mumbai Samosas** **119:-**  
De-constructed veggie samosas, chickpeas and a hint of tamarind chutney, with pomegranate seeds. (LINSENEL, M, H, G, V)
- 2. Aloo Tikki Papdi Chaat** **125:-**  
Potato patties filled with spiced lentils, wheat crisps and chutneys. (G, M, V, H)
- 3. Crispy Paneer 65** **145:-**  
South Indian style crispy fried paneer tossed in spices and fresh curry leaves.(V, M, SO, SES)
- 4. Darjeeling Fried Momos** **135:-**  
Himalayan style dumplings stuffed with paneer cheese and spices served with spicy tomato/szechuan chutney(G,H,M)
- 5. Kolkata Puchkas** **109:-**  
Stuffed puff pastry balls filled with chickpeas and spiced water . (V, G)
- 6. Tandoori chicken wings** **155:-**  
Spiced tandoori wings tossed in Tandoori masala served with kashmiri chili mayo (G, SO, SES,E)
- 7. Veg Seekh Kebabs** **135:-**  
Seasonal minced veggies chargrilled in tandoori oven. (V, G)

## From the grill

All served with basmati rice and makhni gravy.

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|------------|---|--------------|
| <b>21.</b> | <b>Kalmi Chicken Tikkas</b>   | <b>285:-</b> |
|            | Grilled chicken thigh fillets marinated in cashews masala and served with mint chutney. (M)   |              |
| <b>22.</b> | <b>Harissa Paneer Tikkas</b>  | <b>255:-</b> |
|            | Spicy Grilled Indian cheese tikkas and with peppers & onion (V, M, SEN)   |              |
| <b>23.</b> | <b>Bhatti da Murg</b>   | <b>285:-</b> |
|            | Grilled chicken marinated in tandoori rub and roasted in Tandoor oven. Choose between thigh fillets or half chicken on the bone (M) |              |
| <b>24.</b> | <b>Old Delhi Style Seekh Kebabs</b>   | <b>285:-</b> |
|            | Chicken marinated in fresh garam masala. (LINSENEL)   |              |
| <b>25.</b> | <b>Golden Goan Prawns</b>   | <b>285:-</b> |
|            | Grilled tiger prawns in yellow pickle masala. (M, SES, S)   |              |
| <b>26.</b> | <b>Burra Lamb chops</b>   | <b>345:-</b> |
|            | Char Grilled tandoori lamb chops with ISF&Co masala. (M)  |              |
| <b>27.</b> | <b>Mixed Grill</b>  | <b>325:-</b> |
|            | A mix of chicken seekh kebabs, tandoori chicken tikkas and grilled prawns. (M, LINSENEL, S, SES)                                    |              |

## Roadside Curries

- 31. Delhi Style Butter Chicken** **259:-**  
Tandoori grilled chicken thigh fillets in tomato and ginger sauce. (M)
- 32. Lucknowi Nalli Gosht** **305:-**  
Slow cooked lamb shank with spices and herbs in onion and tomato sauce. (M)
- 33. Chicken Chettinad** **260:-**  
Grilled chicken thigh fillets in tomato, onion and ginger gravy, hint of curry and mustard seeds. (M, SEN)
- 34. Lamb Laal Maas** **265:-**  
Spicy Lamb curry with ginger, tomato & red chillies. (M)
- 35. Pindi Chole Amritsari** **250:-**  
Chickpea curry with garam masala, tomatoes and chillies. (M, V)
- 36. Gol kofta & Nadru curry** **255:-**  
Indian cheese & veggie savoury balls in in rich cashew and cream curry. (M, G, V, N)
- 37. Dal Makhani Bukhara** **215:-**  
Slow cooked black lentils in ginger and tomato sauce. (M, V)
- 38. Rajesh's Aloo gobhi** **250:-**  
Cauliflower and potatoes tossed in fresh ginger, tomatoes, garam masala and fenugreek . (V)
- 39. Jaipuri Kadai Paneer** **250:-**  
Fresh Indian cottage cheese and peppers toasted in masala and roasted garlic. (M, V)

## Roadside Curries

**40. Dalip's lemon Paneer 255:-**

Indian cottage cheese toasted in a lemon and black pepper gravy.  
(M, V)

**41. Kerala Prawn Curry 275:-**

King Prawn curry with coconut, ginger, curry leaves and fresh coriander. (M, SES, S)

**44. Dal Tadka 210:-**

Yellow lentils stew with Indian spices(V)

**45. Methi Matar Malai 259:-**

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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|-----------------------------------|--------------|
| <b>61. Grilled Chicken Tikkas</b> | <b>165:-</b> |
| (M, G, E)                         |              |
| <b>62. Grilled Paneer Cheese</b>  | <b>165:-</b> |
| (M, G, E) vegetarian possible     |              |
| <b>63. Veggie Samosas</b>         | <b>165:-</b> |
| (M, G, E) vegan possible          |              |

## Breads

- |   |             |
|---|-------------|
| <b>64. Plain Naan (M, H, G)</b>                 | <b>45:-</b> |
| <b>65. Garlic and Herb Naan (M, H, G)</b>       | <b>55:-</b> |
| <b>66. "Västerbotten" Cheese Naan (M, H, G)</b> | <b>65:-</b> |
| <b>67. Chapati (M, H, G)</b>                    | <b>35:-</b> |
| <b>68. Lachha Parantha (M, H, G)</b>            | <b>49:-</b> |
| <b>69. ISF&amp;Co Spiced Naan (M, H, G)</b>     | <b>69:-</b> |
| <b>70. Norwegian Brunost Naan (M, H, G)</b>     | <b>75:-</b> |
| <b>71. Amritsari Kulcha (M, H, G)</b>           | <b>75:-</b> |

## Extras

- |   |             |
|---|-------------|
| <b>72. Papadams and chutneys (LINSENEL)</b> | <b>55:-</b> |
| <b>73. Raita (M)</b>                        | <b>35:-</b> |
| <b>74. Pickles (SES, SEN)</b>               | <b>25:-</b> |



## Sweets

- 81. Kesar Rasmalai** **85:-**  
Cottage cheese puff in saffron and cardamom milk. (M, V, N)
- 82. Burnt Mango Cheese cake** **115:-**  
Alphonso mango, cardamom, roasted pistachios & caramelised rose petals (M, E, N)

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# Chef tasting menu

795:-PP(Min 2 persons)

## Amouse Bouche

Kolkata Dahi Puri - Wheat puffs,sweet & sour chutneys,Cardamom yoghurt (V, G, M)

## Who shot my lamb?

Chargrilled Lambchops,Nordic wild berries puree and dry mango gunpowder. (M)

## Golden Goan Prawns

Cherry wood smoked Sweet water tiger prawns,naga chilli majo. (M, SES, S)

## Kalmi chicken tikkas

cashew and cream grilled chicken tikkas,dry mint chutney dust. (M)

## Street Eats

Paneer 65. (V, M, SO, SES)

## All over India chaat

Crispy fried potatoes,lentil and rice puffs,chutneys mash and pomegranate seeds.  
(G, M, V, H)

## Roadside curries

Lambcurry rogan josh - Lammcurry with ginger,tomatoes and garam masala(M)  
Methi Matar Malai - Fenugreek,wild spinach and green peas in a creamy gravy (M, V)  
Free style chicken masala - Chargrilled boneless chicken thighs in a tangy tomato  
gravy. (M)

## Sides

Assorted Naans(M, H, G) Basmati rice

## Dessert

### Kesar Rasmalai

Cottage cheese puff in saffron and cardamom milk. (M, V, N)