

ALLERGY INFORMATION

B: Bløtdyr
E: Egg
F: Fisk
G: Gluten
H: Hvete
L: Lupin
M: Melk
N: Nøtter (mandler, pistasj & cashew)

P: Peanøtter
S: Skalldyr
SE: Selleri
SEN: Sennep
SES: Sesamfre
SO: Soya
SU: Sulfitt
V: Vegetar

SMALL PLATES

- 1 **STREET SAMOSAS** 129
De-constructed veggie samosas, chickpeas and a hint of tamarind chutney, with pomegranate seeds. (LINSEMEL, M, H, G, V)
- 2 **ALOO TIKKI PAPDI CHAAT** 139
Potato patties filled with spiced lentils, wheat crisps and chutneys. (G, M, V, H)
- 3 **CRISPY CHILI CHICKEN / PANEER** 155
Indian style crispy fried chicken or paneer tossed in Indo-chinese style sauce. Chicken (SO, SES) Paneer (V, M, SO, SES)
- 4 **KOLKATA DAHI PURI** 119
Stuffed puff pastry balls filled with chickpea filling, spiced water and sweet yoghurt. (V, G)
- 5 **ALL GREENS VEG SEEKH KEBABS** 139
Locally sourced greens & veggies chargrilled in tandoor oven. (V, G)
- 6 **MANCHURIAN CHICKEN MOMOS** 155
Crispy fried chicken dumplings tossed in street style Manchurian gravy. (G, H, SO, SES)
- 7 **FIVE CHEESE KULCHA** 115
Fresh baked tandoori bread with Västerbottensost, Cheddar, Gouda, Mozzarella, spiced cheese and fresh herbs. (H, G, M, V)
- 8 **TANDORI CHICKEN WINGS** 159
Spiced tandoori wings tossed in Tandoori masala served with kashmiri chili mayo (G, SO, SES, E)

SOUTH INDIAN DOSAS

Stone grinded lentil and rice flour crepes served with a tangy lentil soup and two types of chutneys.

- 9 **MASALA LOCAL POTATOES** (LINSEMEL) 220
- 10 **TAWA ROASTED CHICKEN** (LINSEMEL) 220
- 11 **PANEER AND PEPPERS** (LINSEMEL, M, V) 220

DUM BIRYANI

Flavoured Basmati rice with a choice of protein & whole masala mix.

- 12 **CHICKEN** (M) 255
- 13 **LAMB** (M) 255
- 14 **JACKFRUIT** (M, V) 255

KATHI ROLLS

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

- 15 **GRILLED CHICKEN TIKKAS** (M, G, E) 185
- 16 **GRILLED PANEER CHEESE** (M, G, E) Vegetarian possible 185
- 17 **VEGGIE SAMOSAS** (M, G, E) Vegan possible 185

ROADSIDE CURRIES

- 18 **SMOKY DELHI STYLE BUTTER CHICKEN**
Tandoori grilled chicken thigh fillets in tomato and ginger sauce. (M) 275
- 19 **ISF&CO CHICKEN TIKKA MASALA**
Chargrilled chicken tikkas with our own house gravy and fenugreek. (M) 275
- 20 **LUCKNOWI NALLI GOSHT**
Slow cooked lamb shank with spices and herbs in onion and tomato sauce. (M) 305
- 21 **NATU KOZI**
Grilled chicken thigh fillets in coconut, onion, ginger and chili gravy, with a hint of curry leaves and mustard seeds. (M, SEN) 260
- 22 **LAMB LAAL MAAS**
Spicy lamb curry with ginger, tomato and red chillies. (M) 265
- 23 **PINDI CHOLE AMRITSARI**
Chickpea curry with garam masala, tomatoes and chillies. (M, V) 225
- 24 **HARA BHARA PANEER KOFTA**
Indian cheese & veggie savory balls in spinach & tomato curry. (M, G, V) 255
- 25 **DAL MAKHANI BUKHARA**
Slow cooked black lentils in ginger and tomato sauce. (M, V) 215
- 26 **BHARWAN PANEER PAPAD MASALA**
Crispy fried Indian cottage cheese filled with spices and coated in papadam crisps, served in a creamy curry with masala and roasted garlic. (M, V) 250

ROADSIDE CURRIES

- 27 **PANEER TIKKA MAKHANI**
Grilled paneer cheese served in tomato sizzler sauce. (M, V) 265
- 28 **SEASONAL MASALA VEGGIES**
Seasonal veggies tossed in tomato, ginger and garam masala. (M, V) 265
- 29 **KERALA PRAWN CURRY**
King Prawn curry with coconut, ginger, curry leaves and fresh coriander. (M, SES, S) 275
- 30 **DAL TADKA**
Yellow lentils stew with Indian spices. (V) 210

Vegan, Lactose Free & Gluten Free options are available.
Please let us know about your allergies before you order.

FROM THE GRILL

All served with Basmati rice and Makhani gravy.

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|----|---|-----|--|
| 31 | KALMI CHICKEN TIKKAS | | |
| | Grilled chicken thigh fillets marinated in cashew & cheese masala, served with mint chutney. (M) | 285 | |
| 32 | HARISSA PANEER TIKKAS | | |
| | Grilled Indian cheese tikkas spiced with harissa and garam masala served with peppers and onions. (V, M, SEN) | 275 | |
| 33 | BHATTI DA MURG | | |
| | Grilled chicken marinated in tandoori rub and roasted in tandoor oven. Choose between: Thigh fillets or half chicken on the bone (M) | 285 | |
| 34 | OLD DELHI STYLE SEEKH KEBABS | | |
| | Chicken marinated in fresh garam masala. (LINSEMEL) | 285 | |
| 35 | GOLDEN GOAN PRAWNS | | |
| | Grilled tiger prawns in yellow pickle masala. (M, SES, S) | 285 | |
| 36 | BURRA LAMB CHOPS | | |
| | Char grilled tandoori lamb chops with ISF&Co masala. (M) | 345 | |
| 37 | MIXED GRILL | | |
| | A mix of chicken seekh kebabs, tandoori chicken tikkas and grilled prawns. (M, LINSEMEL, S, SES) | 345 | |

BREADS

- | | | | |
|----|----------------------------------|-----------|----|
| 38 | PLAIN NAAN | (M, H, G) | 45 |
| 39 | GARLIC AND HERB NAAN | (M, H, G) | 55 |
| 40 | VÄSTERBOTTENS CHEESE NAAN | (M, H, G) | 65 |
| 41 | CHAPATI | (M, H, G) | 35 |
| 42 | LACHHA PARANTHA | (M, H, G) | 49 |
| 43 | ISF&CO SPICED NAAN | (M, H, G) | 69 |
| 44 | NORWEGIAN BRUNOST NAAN | (M, H, G) | 75 |
| 45 | AMRITSARI KULCHA | (M, H, G) | 75 |

EXTRAS

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|----|------------------------------|------------|----|
| 46 | PAPADAMS AND CHUTNEYS | (LINSEMEL) | 55 |
| 47 | ALL OVER INDIA RAITA | (M) | 35 |
| 48 | PICKLES | (SES, SEN) | 25 |
| 49 | INDIAN STYLE SALAD | (V) | 30 |
| | Onions, tomatoes, cucumber | | |

CHEF'S TASTING MENU

Eight course menu with sides and dessert. Minimum two people.

995 PP

AMOUSE BOUCHE

KOLKATA DAHI PURI

Wheat puffs, sweet & sour chutneys, cardamom yoghurt. (V, G, H, M)

WHO SHOT MY LAMB?

Chargrilled lambchops, nordic wild berries puree and dry mango gunpowder. (M)

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)

MUMBAI STREET EATS

Indo-chinese style chilli chicken. (V, M, SO, SES)

ALL OVER INDIA CHAAT

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

ROADSIDE CURRIES

LAMB CURRY ROGAN JOSH

METHI MATAR MALAI

FREE STYLE CHICKEN MASALA

Lamb curry with ginger, tomatoes and garam masala (M)

Fenugreek, wild spinach and green peas in a creamy gravy (M, V)

Chargrilled boneless chicken thighs in a tangy tomato gravy. (M)

SIDES

Assorted Naans (M, H, G)
Basmati rice

DESSERT

CARDAMOM CREME BRULEE

Cardamom, roasted pistachios and caramelized rose petals (M, E, N)

PLATES SHARING MENU

Six dishes menu with sides and dessert. Minimum two people.

695 PP

WELCOME SNACK

KOLKATA DAHI PURI

Wheat puffs, sweet & sour chutneys, cardamom yoghurt. (V, G, H, M)

SHARING MENU • ALL SERVED TOGETHER

ISF TIKKA MASALA

(M)

STREET STYLE CHILI PANEER

(M, V, SO, SES)

HARA BHARA PANEER KOFTA

(M, V)

LAMB CURRY ROGAN JOSH

(M)

ALOO TIKKI PAPDI CHAAT

(M, H, G, V)

SIDES

ASSORTED NAANS

(M, H, G)

BASMATI RICE

DESSERT

KESAR RASMALAI

(M, V)

Vegan, Lactose Free & Gluten Free options are available.
Please let us know about your allergies before you order.

SWEETS

- 51 **KESAR RASMALAI**
Cottage cheese puff in saffron and cardamom milk. (M, V, N) 95
- 52 **ROSE CREME BRULEE**
Cardamom, roasted pistachios and caramelized rose petals. (M, E, N) 115
- 53 **SCOOPS OF HOUSE ICE CREAM**
Topped with roasted nuts. (M, E, N) 105

KIDS

- 54 **KALMI CHICKEN TIKKAS**
Served with rice and sauce. (M) 155