

FÅR VI TIPSA OM VÅRA

SNACKS

KUMMINCHIPS – "POPPADOM"

OKRA – "LADY FINGERS"

PADRON – "PAKORA"

65 / st

BÖRJA MED

FÖRRÄTTER

OSTRON – "PALAK GRANITÉ"

Spenat, gurka, avokado

50 / st

HUMMER – "PANI PURI"

Krustader, koriander, tamarind, ingefära

195

RÖDRÄKA – "GARAM MASALA"

Friterade, curryblad, vitlök, tomat

170

TONFISK – "MASALADAR"

Tartar, mango, jalapeño, gurka

165

POTATIS & SPRITÄRTOR – "SAMOSA CHAAT"

Friterat knyte, spritärtor, potatis, lök, bhel, tamarind

155

TRYFFEL – "PANEER PAV"

Toast, tryffelost, rostad tomatcutney, pistagenötter, spenat

190

FORTSÄTT FRÅN VÅR

TANDOORI

MAJSKYCKLING – "TIKKA MASALA"

Marinerad och grillad, granatäpple, cashewnötter

240

PANEER – "PALAK PANEER"

Grillad, färskost, spenat, garam masala

225

TORSK – "KERALA"

Halstrad, kokos, chili, curryblad

275

LAMM – "SEEKH KEBAB"

Grillad på spett, aubergine, tomat, lök

230

RÖDRÄKOR – "KASHMIRI MIRCH"

Grillad, chimichurri, lime, koriander

255

GRÖNSAKER – "PULAO BIRYANI"

Biryani, lök, morot, blomkål, pumpa, russin

245

SÄSONGENS SALLAD

FRASIG CHÈVRE – "TIKKA SPICE"

Rödbetshummus, valnötter, honung, päron, tikkadressing

225

LÄGG TILL

BRÖD, RIS & SIDES

NAAN – TRYFFEL

95

NAAN – VÄSTERBOTTENSOST

80

NAAN – VITLÖK

50

NAAN – NATURELL

40

PARATHA

75

BASMATIRIS

40

BELUGALINSE – "BLACK DAAL"

70

SIDE SALLAD

50

RAITA

30

ÖVERLÅT VALET TILL OSS

INDIA'S EXPRESS

Luta dig tillbaka och låt köket
ta dig med på en resa genom kvällens favoriter

En Meny i Fem eller Sju Serveringar

750 / 795 p/p

DRYCKESPAKET

595 / 695 p/p

AVSLUTA MED

DESSERTER

MANGO – "SUFFLÉ"

Vaniljglass

130

CHOKLAD – "BARFI"

Mousse, skogsbär, Bombay Sapphire

130

CHAI – "BASUNDI"

Crème brûlée, ingefära, kardemumma, kanel

130

KOKOS – "GULAB JAMUN"

Munk, saffran, kardemumma, kokosglass

75

CHOKLADTRYFFEL

Mörk choklad, havssalt

50

KULFI

GLASS & SORBET PÅ PINNE

Fråga efter dagens smaker

65

INDIA'S

MAY WE SUGGEST

SNACKS

CUMIN CHIPS – “POPPADOM”

OKRA – “LADY FINGERS”

PADRÒN – “PAKORA”

65 / pc

START WITH SOME

STARTERS

OYSTERS – “PALAK GRANITÉ”

Spinach, cucumber, avocado

LOBSTER – “PANI PURI”

Pastry shell, coriander, tamarind, ginger

RED PRAWN – “GARAM MASALA”

Deep fried, curry leaf, garlic, tomato

TUNA – “MASALADAR”

Tartar, mango, jalapeño, cucumber

POTATO & PEAS – “SAMOSA CHAAT”

Fried bundle, potato, onion, green peas, bhel, tamarind

TRUFFLE – “PANEER PAV”

Toast, truffle cheese, tomato chutney, pistachios, spinach

CONTINUE WITH SOME

TANDOORI

CORN-FED CHICKEN – “TIKKA MASALA”

Marinated and grilled, pomegranate, cashews

SPINACH – “PALAK PANEER”

Grilled fresh cheese, spinach, garam masala

COD – “KERALA”

Seared, coconut, chilli, curry leaf

LAMB – “SEEKH KEBAB”

Grilled on skewers, aubergine, tomato, onion

RED PRAWNS – “KASHMIRI MIRCH”

Grilled, chimichurri, lime, coriander

VEGETABLE PULAO – “BIRYANI”

Biryani, carrots, cauliflower, pumpkin, raisins

SEASONAL SALAD

CRISPY CHÈVRE – “TIKKA SPICE”

Beetroot hummus, walnuts, honey, pear, tikka dressing

ADD SOME

BREAD, RICE & SIDES

NAAN – TRUFFLE

NAAN – VÄSTERBOTTEN CHEESE

NAAN – GARLIC

NAAN – PLAIN

PARATHA

BASMATI RICE

BELUGA LENTILS – “BLACK DAAL”

SIDE SALAD

RAITA

95

80

50

40

75

40

70

50

30

CHEF'S CHOICE

INDIA'S EXPRESS

Lean back and let us take you on a journey through our favourite items on the menu

A Menu of Five or Seven Servings

750 / 795 p/p

SOMMELIER'S CHOICE

595 / 695 p/p

TOP IT OFF WITH

DESSERTS

MANGO – “SOUFFLÉ”

Vanilla ice cream

CHOCOLATE – “BARFI”

Mousse, forest fruits, Bombay Sapphire

CHAI – “BASUNDI”

Crème brûlée, ginger, cardamom, cinnamon

COCONUT “GULAB JAMUN”

Donut, saffron, cardamom, coconut ice cream

CHOCOLATE TRUFFLE

Dark chocolate, sea salt

KULFI

ICE CREAM & SORBET POPSICLE

Ask for available flavors

130

130

130

75

50

65

INDIA'S