

## Varme forretter- Hot starters

### 1. Samosa

65,-

Friture stegt dej med krydrede fyld, såsom krydrede kartofler, løg og ærter serveret med chutney

*(Fried pastry with savoury filling, such as spiced potatoes, onions and peas served with tamarind chutney)*

### 2. Veg. Pakoras (6 stk.)

85,-

Kartofler og løg dypet i en dej af gram mel, hvor derefter friturestegt, serveret med chutney.

*(Potatoes and onions dipped in a batter of gram flour and then deep-frying them, served with tamarind chutney.)*

## Kolde forretter- cold starters

### 3. Maza Chicken Chat

55,-

Udbenet kylling med indiske krydderier stegt i Tandooriovn serveret med krydrede kartofler, kikærter, peberfrugter, løg, tomater smagt til med kommen, citron, ingefær og koriander.

*(Boneless chicken with tender fresh grounded whole Indian spices roasted in tandoori oven served with spicy potatoes, gram pearls, capsicum, chopped onions and tomatoes, flavored with black salt, cumin, fresh lemon ginger and coriander leafs.)*

### 4. Juicy Prawn Chat

70,-

Rejer krydderes med kommen, friske krydderurter og citron serveret med krydrede kartofler, peberfrugter, løg, ingefær og koriander.

*(Juicy shrimps flavoured with black salt, cumin mountain herbs and fresh lemon, served with spicy potatoes, capsicum, chopped onions and tomatoes topped with fresh ginger and coriander leafs.)*

### 5. Paneer Chat Masaladar

55,-

Eksotisk vegetarret med hjemmelavet hytteost, kommen og friske krydderurter serveret med krydrede kartofler, kikærter, løg, tomater, ingefær og koriander.

*(Exotic vegetarian dish with cottage cheese, flavoured with black salt, cumin mountain herbs, fresh lemon, served with spicy potatoes, gram pearls, chopped onions, tomatoes, topped with fresh ginger and coriander leaves.)*

## Tandoori and Kebab

Tandoor betyder ovn på Hindi og begrebet har sin oprindelse fra det indiske samfund, hvor kun de rige havde råd til at have egne ovn. Tandoor var samfunds fælles ovn lavet af ler, som borgerne samledes om og lavet mad og brød på i fællesskabet. Tandoor blev en fælles mødested for alle i landsbyen. I dag har man udviklet Tandoor til det lidt mere moderne, men med den samme funktion som før. Alle Tandoori retter bliver lavet i Tandoor ovn ved en temperatur på 500 grader og bliver serveret med salat.

Tandoor oven means in Hindi and the concept original comes from the Indian society, where only the rich could afford to have their own oven. Tandoor was a common oven made of clay, as citizens gathered around in the community and prepared food and bread on. Tandoor was a common meeting place for

everyone in the village. Today, we have developed Tandoor to a little more modern, but with the same function as before. All Tandoori dishes are prepared in a tandoor oven at a temperature of 500 degrees and served with salad.

**6. Mughal Tandoori Chicken**

**78,-**

Kyllingestykker marineret i krydret yoghurt og stegt i tandooriovn serveret med mynte chutney.  
*(Spring chicken marinated in spiced yoghurt roasted in the tandoori oven and served with mint chutney.)*

**7. Mumtaz Tikka**

**78,-**

Udbenet kyllingestykker marineret i krydret yoghurt og tilberedt i tandooriovn serveret med mynte chutney.  
*(Boneless pieces of chicken marinated in a spiced yoghurt prepared in tandoori oven served with mint chutney.)*

**Kyllingespecialiteter – Chicken Specialities**  
***(Alle retter er inkl. ris – alle karrys are incl. rice)***

**8. Chicken Tikka Masala**

**95,-**

Kyllingebryst tilberedt i tandooriovn serveret i masala sovs.  
*(Chicken breast prepared in tandoori oven served in masala sauce)*

**9. Shahjahani Curry**

**78,-**

Kokkens egen opskrift på kylling i karry.  
*(Chef's special recipe for chicken curry)*

**10. Anarkali Butter Chicken (mild)**

**80,-**

Kylling smørstegt i tandooriovn tilberedt med orientalske krydderier samt tomater.  
*(Tandoori roasted chicken simmered in oriental pink spices, chopped tomatoes and butter)*

**11. Sabzi Murgh**

**85,-**

Kylling i karry med friske indiske grøntsager.  
*(Piece of boneless spring chicken in a rich curry sauce with fresh Indian vegetables)*

**Lammekødretter – Mutton Specialities**  
***(Alle retter er inkl. ris – alle karrys are incl. rice)***

**12. Rogan Josh**

**78,-**

Lammekød i kraftigt krydret karry.  
*(Mutton cooked with rich spicy sauce.)*

**13. Shahi Korma Lahori**

**78,-**

Små stykker af udbenet lammekød i mild karry.  
*(Boneless mutton pieces cooked in mild curry.)*

**14. Butter Mutton (mild)**

**80,-**

Krydret lammekød m/tomater, stegt i smør med speciel sovs.  
*(Pieces of mutton simmered in oriental spices, chopped tomatoes and butter.)*

**15. Saag Meat** 80,-  
Lammekød i karry med spinat.  
(*Mutton curry spinach based.*)

**Vegetarretter – Vegetarian Specialities**  
(*Alle retter er inkl. ris – alle karrys are incl. rice*)

**16. Channa Masala** 75,-  
Vegetar ret med kikærter tilberedt i speciel masala sauce.  
(*Vegetarian dish with chick prepared with special masala gravy.*)

**17. Dal Mahrani** 60,-  
Køkkens specialitet linser stegt i smør.  
(*Chef's special dal in butter.*)

**18. Sabzi Nau Rattan** 65,-  
Sæsonens friske grøntsager.  
(*Seasonal fresh vegetables of the day.*)

**19. Paneer Makhani (mild)** 80,-  
Frisk hytteost i mild flødesovs.  
(*Fresh cottage cheese cooked in a mild cream sauce.*)

**20. Zeera Allu** 65,-  
Kartofler i karry med orientalske krydderier.  
(*Fresh potatoes in curry with special Indian spices.*)

**21. Bangan Baji** 80,-  
Aubergine i karry, en egen specialitet fra Punjab.  
(*Aubergine in curry. Punjab way.*)

**22. Masala Bindi Sabat** 80,-  
Okra stegt i smør med tomat og løg.  
(*Fresh ladyfinger with fresh-grounded spices.*)

**23. Saag Paneer** 80,-  
Hytteost med spinat.  
(*Cottage cheese, spinach based.*)

**Fiskeretter – Sea Food Specialities**  
(*Alle retter er inkl. ris – alle karrys are incl. rice*)

**24. Shrimp Curry** 80,-  
Rejer og løg i karry.  
(*Curried shrimp, onions based.*)

**Ris Specialiteter – Biryani and Rice**

**25. Goshet Wali Biryani** 85,-

Ris blandet med lam a la mughali.  
(*Fried rice with mutton, mughlai style.*)

**26. Murgh Wali Biryani**

85,-

Ris blandet med kylling a la mughali.  
(*Fried rice with chicken, mughlai style.*)

**27. Veg. Biryani**

85,-

En ris side ret kendt fra Mughlai køkken, er stegt ris blandet med krydderier og bland grøntsager.  
(*A rice side dish known from the Mughlai cuisine, is fried rice mixed with spices and mix vegetables.*)

**28. Kasmir Pullav**

20,-

Ris a la kashmiri.  
(*Rice kashmiri style*)

**(Traditional Indian types of bread)**

**29. Tandoori Roti**

10,-

Tandoori brød lavet af hvedemel.  
(*Tandoori bread made of whole wheat flour.*)

**30. Nan (med hvidløg +5kr.)**

15,-

Tandoori brød lavet med gær, smør, æg og hvedemel.  
(*Tandoori bread prepared with yeast, butter, egg and wheat flour.*)

**31. Punjabi Paratha**

20,-

Fladt tandoori brød ristet i smør.  
(*Tandoori bread, lightly fried with butter, made of whole wheat flour.*)

**Kokkens Specialiteter – Extra Specialities  
(From the chef's pocket)**

**32. Pappadam**

5,-

Sprøde, krydrede brødfleger bagt af majs mel.  
(*Crispy, spicy bread baked of corn flour.*)

**33. Mango Pickles**

5,-

**34. Mango chutny**

5,-

**35. Raita**

20,-

Agurk og tomat blandet i kærnet yoghurt.  
(*Cucumber and tomatoes mixed in churned yoghurt.*)

**36. Mango Lassi (½ ltr.)**

35,-

**37. Yogurt lassi (½ ltr. Sød eller salted)**

35,-