

URBAN MENU

B01. KARMA(V)

247 DKK

Veg Pakkoda,Urban Balti Dal,Bhindi Masala,Rice,Tandoori Roti & Vegan Dessert.

247 DKK per person.

Bestilles ved mindst to personer.

Minimum order for two people.

B02. SHLOKA**287 DKK**

Veg Pakkoda,Veg Navratan Korma,Butter Chicken,Rice,Naan,Gulab Jamun.

287 DKK per person

Bestilles ved mindst to personer.

Minimum order for two people.

B03. VEDA**357 DKK**

Old Delhi Tangri Kebab,Papadum,Veg Navratan Korma,Urban Butter Chicken,Lamb Madras,Zeera

Rice,Naan,Gulab Jamun

357 DKK per person

Bestilles ved mindst to personer.

Minimum order for two people.

B04. MAYA**497 DKK**

Boti Kebab(Chicken/Lam),Veg Pakkoda ,Papadum ,Veg Navratan Korma,Urban Butter Chicken,Lam

Bhuna Ghost,Lam Madras,Biryani,Garlic & Butter Naan,Kulfi is

497 DKK per person

Bestilles ved mindst to personer.

Minimum order for two people.

STARTER - STREET FOOD

C01. PAPPADUM (V,GF)**37 DKK**

Sprødt linse papadum

Crispy lentil papadum

C02. VEG PAKODA (V,GF)**67 DKK**

Sprøde friturestegte grøntsagsfritter

Crispy fried vegetable fritters

C03. SAMOSA(VEGAN/CHICKEN) (V)**67 DKK**

Stegte tarteletter med vegansk/kylling fyld

Fried flaky pastries with vegan/chicken filling

C04. OLD DELHI TANGRI KEBAB (GF)**87 DKK**

Saftige grillet kylling

Grilled juicy succulent chicken drumsticks

C05. BOTI KEBAB (CHICKEN/LAMB) (GF)	107 DKK
<p>Møre stykker af kylling / lammekød dybt marineret og grillet Tender pieces of chicken / lamb intensely marinated and grilled</p>	
C06. DELHI HARA BHARA KEBAB (V,GF)	87 DKK
<p>Grillet grøntsagsbøffer og eksotiske krydderier Grilled patties of fresh green and exotic spices</p>	
C07. PANEER TIKKA KEBAB (GF)	97 DKK
<p>Lækre paneer grillet med tikka masala krydderier Delicate paneer grilled with tikka masala spices</p>	
C08. KOLA URUNDAI(CHICKEN/ LAMB) (GF)	87 DKK
<p>Lækre sprøde kyllinge/lamme boller Delicious crispy balls of minced chicken/lamb</p>	
C09. DAHI VADA	67 DKK
<p>Urad dal linse kugler i yogurt med tamarind og mint chutney Urad dal balls in yoghurt with tamarind and mint chutney</p>	
C10. CHHOLE TIKKI CHAAT	77 DKK
<p>Chana masala ovenpå kartoffel bøffer serveres i yogurt, tamarind og mint chutney Chana masala on potato patty , served in yogurt, tamarind and mint chutney</p>	
C11. LEMON CORIANDER SOUP (V,GF)	57 DKK
<p>Smagfuld suppe med koriander, grøntsager og et strejf af citron Flavoursome soup with coriander, veggies, and a hint of lemon</p>	
C12. CHICKEN SOUP (GF)	65 DKK
<p>Kyllingesuppe med spidskommen, koriander, løg og peber Chicken soup with cumin seeds, coriander, onion and pepper</p>	

MAIN COURSE

(Remember to order Rice or Bread with your curry order)
(Husk at bestille Ris eller Brød med din karry retter)

VEGETARIAN

D01. URBAN BALTI DAL (V,GF)

117 DKK

Tykkede gule linser stænkt over med løg, ingefær og hvidløg
Thick yellow lentils flavoured with fried onions, ginger and garlic

D02. CHHOLE MASALA (V,GF)

127 DKK

Klassiske indiske kikærter kokkereret med løg, tomater og masser krydderier
Classic Indian chickpeas cooked with onion, tomato and lots of spices

D03. BHINDI MASALA (V,GF)

137 DKK

Okra kokkereret i løg, tomater og ingefær
Okra cooked in onion, tomato and ginger

D04. VEG NAVRATAN KORMA (N)

137 DKK

Ni forskellige grøntsager fra Mogul-køkken, en cremet blanding af de ni grøntsager
'Nine-gem' curry from mughal kitchen, a creamy concoction of nine vegetables

D05. SHAHI PANEER DURBAR (GF,N)

147 DKK

Cremet og lækker paneer fra det kongelige køkken af Delhi
Rich, creamy, yummy paneer from the royal kitchen of Delhi

D06. HARA BHARA PANEER KOFTA

157 DKK

Indisk oste i dumpling i spinat karry.
Indian cheese dumplings in spinach curry.

D07. DAL MAKHNI (GF)

127 DKK

Hele sorte linser, røde kidney bønner, smør og cream
Whole black lentil, red kidney beans, butter and cream

CHICKEN

E01. AMRITSAR BUTTER CHICKEN (GF,N)

157 DKK

Mild smøragtig sovs, en kulinarisk perle fra Punjab
Non spicy buttery gravy, a culinary gem from Punjab

E02. URBAN CHICKEN TIKKA MASALA (GF,N) **157 DKK**

Kylling med røgfyldt smag i krydret tomatsovs
Smoky flavoured chicken in spicy tomato based gravy

E03. JAIPURI KADAI CHICKEN (GF) **167 DKK**

Kylling, tykke stykker af løg og peberfrugt
Chicken in chunky pieces of onion and bell pepper

E04. URBAN NAVRATAN CHICKEN (N) **167 DKK**

Saftig kylling i brun cashew karry
Succulent chicken in brown cashew curry

E05. SPICY CHICKEN JALFREZI (GF) **167 DKK**

Krydret kylling i en sauce stænkt over med løg, hvidløg, ingefær og garam masala
Hot chicken semi gravy flavoured with onion, garlic, ginger and garam masala

E06. PALAK CHICKEN (GF) **157 DKK**

Kylling stykker i en mild spinat sauce
Chicken pieces in mild spinach sauce

LAMB

F01. BUTTER LAMB (GF) **167 DKK**

Mild smøragtig sovs, en variant af butter chicken men med lammekød
Non spicy buttery gravy, a variant of butter chicken using lamb

F02. LAMB TIKKA MASALA (GF,N) **177 DKK**

Lammekød med røgfyldt smag i krydret tomatsovs
Smoky flavoured lamb in spicy tomato based gravy

F03. URBAN NAVRATAN LAMB (N) **177 DKK**

Saftig lamme kød i brun cashew karry
Succulent lamb in brown cashew curry

F04. BHUNA GOSHT (GF)**187 DKK**

Stærk lammekød med en masse masala
Hot and spicy semi dry lamb with lots of masala

F05. LAMB MADRAS (GF)**187 DKK**

En rig krydret karry med langsomt kogt lammekød.
A rich spicy curry of slow cooked lamb.

F06. MUTTON NALLI ROGAN JOSH (GF)**197 DKK**

Blød lammekød med ben i løg og tomater karry
Goat meat with bone in onion and tomato curry

FISH & SEAFOOD

G01. BENGAL MALAI PRAWN (GF)**167 DKK**

Rejer vendt i sovs lavet af løg og kokos, mild, en favorit fra Øst Indien
Onion and coconut based gravy, non spicy, a favourite in Eastern India

G02. GOAN FISH CURRY (GF)**167 DKK**

En lys sovs lavet af løg, tomater og kokosmælk som stammer fra kysterne af Goa
A light onion, tomato and coconut milk based curry from the coasts of Goa

G03. FISH TIKKA MASALA (GF,N)**177 DKK**

Fisk med røgfyldt smag i stærk tomatsovs
Smoky flavoured fish in spicy tomato based gravy

URBAN BIRYANI

H01. CHETTINAD BIRYANI (LAMB) (GF)**157 DKK**

En stærk og smag fyldt risret fra den delstaten Tamil Nadu
A spicy and aromatic rice dish from the state of Tamil Nadu

H02. MUGHALAI BIRYANI (CHICKEN/LAMB) (GF)**157 DKK**

En mild og let smagfuld simret (Dum-style) risret fra Awadh regionen i Indien
A mild and subtle flavoured rice cooked in 'dum style', from Awadh region of India

H03. VEG DUM PUKHT BIRYANI (GF)**137 DKK**

Velduftende ris og grøntsager langsom kokkeret i en dej forseglet gryde
Fragrant rice and vegetables slow cooked in dough sealed pot

RICE

I01. PLAIN RICE (V,GF)**24 DKK**

Almindelig dampet ris
Plain steamed rice

I02. ZEERA RICE (GF)**37 DKK**

Ris med spidskommen
Rice with zeera

I03. PULAV RICE (GF)**47 DKK**

Pilaf ris
Pulav style rice

BREADS

J01. PLAIN NAAN**27 DKK**

Indisk hvedemels brød
Indian white flour bread

J02. BUTTER NAAN**37 DKK**

Indisk hvedemels brød med smør
Indian white flour bread with butter

J03. GARLIC NAAN**37 DKK**

Indisk hvedemels brød med hvidløg
Indian white flour bread with garlic

J04. TANDOORI ROTI (V)**37 DKK**

Lerovns fladbrød
Baked Indian wheat bread

ACCOMPANIMENTS

K01. ONION CUCUMBER SALAD (V,GF)**47 DKK**

Indisk salat med løg og agurker
Indian salad with onion and cucumber

K02. YOGURT RAITA (GF)**19 DKK**

Finskåret agurker i yogurt
Fine cut cucumber in yogurt

K03. CHUTNEY(MINT/ MANGO/ SPICY/ PICKLE)**9 DKK**

Klassisk indisk dip
Traditional Indian dips

DESSERTS

L01. SOOJI HALWA (V,N)**47 DKK**

Semolina dessert pyntet med nødder
Semolina dessert garnished with nuts

L02. MANGO IS (V)**57 DKK**

Mango is
Mango flavoured ice cream

L03. GULAB JAMUN**57 DKK**

Smeltende sirups mælkeboller
Melt-in-your-mouth milk dumplings in sugary syrup

L04. RASMALAI**67 DKK**

Hjemmelavet ost vædet i sød og smagfuld mælk
Homemade cheese soaked in sweet, flavoured milk

L05. KULFI**67 DKK**

Indisk creamfuld is
Rich creamy Indian ice cream

L06. DAGENS CAKE**47 DKK**

Dagens lækre kage
Soft freshly baked cake of the day

V- VEGAN , GF - GLUTEN FREE, N-NUTS, HALAL