

SNACK

PAPPADAMS (V) 49

KRYDREDE TANDOORI-CHIPS MED MINT-, CHILI- OG ÆBLECHUTNEY
CRISPY WAFERS, ROASTED IN OUR TANDOOR, SERVED WITH A TRIO OF CHUTNEYS

CHAMPAGNE BY THE GLASS

NV MOËT & CHANDON, BRUT IMPERIAL, 125

NV MOËT & CHANDON, NECTAR, 135

NV MOËT & CHANDON, ICE IMPERIAL, 150

NV MOËT & CHANDON, IMPERIAL ROSÉ, 150

2009 DOM PERIGNON VINTAGE, 375

SIGNATURE COCKTAILS

MANGO BELLINI 95

CAVA BRUT, MANGO JUICE

POMEGRANATE SPRITZ 95

CAVA ROSE, POMEGRANATE JUICE, ANAR SIRUP

GURU'S VANILLA PASSION 125

VANILLA INFUSED VODKA, PASSIONFRUIT SIRUP, PINEAPPLE JUICE, TRIPLE SEC, NIMBU SQUEEZE

MANGO MOJITO, 125 (VIRGIN 95)

HAVANA RUM 3YR, MANGO VODKA, GINGER ALE, AAM SIRUP, MANGO, MINT, LIME, CANE-SUGAR

GIN & TONIC - GURU STYLE, 110

SAFFRON INFUSED GIN, FEVER TREE TONIC, LIME, STAR ANISE

AMRUT SOUR, 125

AMRUT INDIAN WHISKY, DISARONNO, SUGARCANE SIRUP, AQUAFABA, SIRUP, LIME-JUICE

SLUMDOG BILLIONAIRE 145

RON ZACAPA 23YR RUM, FEVER TREE GINGER BEER, FRESH LIME

HIMALAYAN COOLER, 125 (VIRGIN 95)

BELVEDERE PURE VODKA, GRENADINE, PINEAPPLE JUICE, LEMON, CANESUGAR SIRUP, LIMEJUICE

DELHI MULE, 125

SAFFRON INFUSED GIN, GINGER BEER, HONEY, LIMEJUICE, FRESH GINGER

LYCHEE MARTINI 125

BELVEDERE PURE VODKA, LYCHEE LIQUOR, CRANBERRY, LEMON JUICE, TRIPLE SEC

VORES MAD ER BEDST NÅR MAN DELER RETTERNE, VORES SHARING MENUER ER ISÆR PERFEKTE TIL HELE BORDET

OUR FOOD IS BEST WHEN SHARED, OUR SHARING SET MENUS IN PARTICULAR ARE PERFECT FOR THE WHOLE TABLE

(V) Vegetarian  Vegan

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

ALL PRICES STATED ARE IN DANISH KRONER (DKK) AND INCL. VAT.

WHEN PAYING BY CREDIT CARD, ADDITIONAL CHARGES FROM THE CREDIT CARD COMPANY MAY APPLY.

SET MENUS TO BE ORDERED FOR A MINIMUM OF 2 COVERS.

FOR GROUPS OF 8 PERSONS AND ABOVE, WE REQUEST YOU TO ORDER A SHARING SET MENU FOR THE ENTIRE PARTY. TABLE GUESTS ARE REQUIRED TO ORDER MINIMUM ONE MAIN DISH PER PERSON

FOLLOW US AND SHARE YOUR GURU MOMENTS:

INSTAGRAM: GURU.DK WWW.FACEBOOK: GURU.DENMARK WWW.TRIPADVISOR.DK

WIFI - GURU-GUEST, LOGIN: [weloveguru](#)

AYURVEDA (V)

4 COURSE VEGETARIAN SHARING MENU
(ONLY MINT CHUTNEY, RAITA, NAAN & DESSERT IS NOT VEGAN, ALL OTHER IS VEGAN)

PAPPADAMS & CHUTNEYS

KRYDREDE TANDOORI-CHIPS MED TRIO AF CHUTNEYS, MINT, CHILI, ÆBLECHUTNEY
CRISPY WAFERS, ROASTED IN OUR TANDOOR, WITH A TRIO OF CHUTNEYS
2017 STONE BARN, CHARDONNAY, MANTECA, CALIFORNIA, USA

SAMOSA (V)

KRYDREDE KARTOFLER MED ÆRTER, KORIANDER OG MASALA I SPRØD DEJ, BLOMME CHUTNEY
SPICY FILLING OF POTATO, PEAS, CORIANDER AND MASALA IN PASTRY TRIANGLE, PLUM CHUTNEY
2018 SENSAS SYRAH-CABERNET SAUVIGNON, PAYS D'OC, FRANCE

AUBERGINE BHARTA (V)

TANDOORI-GRILLET AUBERGINE PURÉ MED HVIDLØG, CHILI, GURKEMEJE, SPIDSKOMMEN
TANDOORI SMOKED EGGPLANT PUREE TOSSED WITH FRAGRANT GINGER, CLOVES, TURMERIC, CUMIN
2017 VALPOLICELLA CLASSICO SUPERIORE "RAFAEL", TOMMASI, VENETO, ITALY

GOBI ALOO (V)

BLOMKÅL OG KARTOFLER STEGT MED LØG OG SPIDSKOMMEN MED INGEFÆR OG KORIANDER
SPICED CAULIFLOWER, POTATOES AND ONIONS ROASTED WITH ROYAL CUMIN, GINGER AND CORIANDER

BLACK DAL (V)

SORTE LINSER LAVET EFTER GAMMEL PUNJABI-OPSKRIFT
SLOW COOKED BLACK LENTILS, A PUNJABI SPECIALITY

SIDES

NYBAGT TANDOORI BRØD, LANGKORNET BASMATI RIS MED SAFRAN OG YOGHURT RAITA
TANDOORI NAAN BREADS, SAFFRON INFUSED LONG GRAIN BASMATI AND YOGURT RAITA

KULFI

HJEMMELAVET INDISK IS, MANDEL, PISTACIE, MANGO, KARAMELLISERET NØDDER
HOMEMADE INDIAN ICE CREAM, ALMOND, PISTACIE, MANGO, CAMELIZED NUTS
2016 LATE HARVEST SAUVIGNON BLANC, LA PLAYA, COLCHAGUA VALLEY, CHILE

399 PER PERSON (MIN. 2 PERSONS)
+325 PER PERSON FOR 4 GLASS WINE

MANTRA

5 COURSE, 4 SERVING NON-VEG SHARING MENU

PAPPADAMS & CHUTNEY

KRYDREDE TANDOORI-CHIPS MED TRIO AF CHUTNEYS, MINT, CHILI, ÆBLECHUTNEY
CRISPY WAFERS, ROASTED IN OUR TANDOOR, WITH A TRIO OF CHUTNEYS
2017 STONE BARN, CHARDONNAY, MANTECA, CALIFORNIA, USA

MUMTAZ TIKKA

MARINERET KYLLINGEFILET TILBEREDT PÅ SPYD I TANDOORI-OVN
MARINATED CHICKEN MORSELS, TOSSED IN A TEMPERED MIXTURE OF SPICES
2018 SENSAS SYRAH-CABERNET SAUVIGNON, PAYS D'OC, FRANCE

SPINACH LAMB

LAM MED RISTEDE KRYDDERIER, FINHAKKET SPINAT OG URTER
LAMB FILLET MARINATED IN ROASTED MILLED SPICES AND HERBS COOKED IN SPINACH
2017 VALPOLICELLA CLASSICO SUPERIORE "RAFAEL", TOMMASI, VENETO, ITALY

AUBERGINE BHARTA

TANDOORI-GRILLET AUBERGINE PURÉ MED HVIDLØG, CHILI, GURKEMEJE, SPIDSKOMMEN
TANDOORI SMOKED AUBERGINE PULP TOSSED WITH FRAGRANT GINGER, CLOVES, TURMERIC, CUMIN

BUTTER CHICKEN

TANDOORI-GRILLET KYLLINGEBRYST MARINERET MED URTER OG KRYDDERIER
TANDOORI-ROASTED BONELESS SPRING CHICKEN BITES SIMMERED IN HOMEMADE HONEY TOMATO GRAVY

SIDES

NYBAGT TANDOORI BRØD, LANGKORNET BASMATI RIS MED SAFRAN OG YOGHURT RAITA
TANDOORI NAAN BREADS, SAFFRON INFUSED LONG GRAIN BASMATI AND YOGURT RAITA

KULFI

HJEMMELAVET INDISK IS, MANDEL, PISTACIE, MANGO, KARAMELLISERET NØDDER
HOMEMADE INDIAN ICE CREAM, ALMOND, PISTACIE, MANGO, CAMELIZED NUTS
2016 LATE HARVEST SAUVIGNON BLANC, LA PLAYA, COLCHAGUA VALLEY, CHILE

450 PER PERSON (MIN. 2 PERSONS)
+325 PER PERSON FOR 4 GLASS WINE

AMAYA

5 COURSE, 4 SERVING NON-VEG SHARING MENU

PAPPADAMS & CHUTNEY

KRYDREDE TANDOORI-CHIPS MED TRIO AF CHUTNEYS, MINT, CHILI, ÆBLECHUTNEY
CRISPY WAFERS, ROASTED IN OUR TANDOOR, WITH A TRIO OF CHUTNEYS
2017 STONE BARN, CHARDONNAY, MANTECA, CALIFORNIA, USA

FISH PAKORA

MARINERET TORSKEFILET INDBAGT I VELKRYDRET SPRØD DEJ, MANGO GRANATÆBLE SALSA
CODFISH IN A THIN SPICY CRISPY CHICKPEA BATTER, TAMARIND CHUTNEY, MANGO POMEGRANATE SALSA

HOT COCONUT CHICKEN

KOKOSMARINERET KYLLINGEFILET MED CHILI, INGEFÆR OG KORIANDER
CHICKEN IN COCONUT MILK WITH GREEN CHILIES, GINGER AND CORIANDER
2019 SENSAS SYRAH-CABERNET SAUVIGNON, PAYS D'OC, FRANCE

GOA KING PRAWNS

TANDOORI-GRILLET HVIDLØGSMARINEREDE KONGEREJER VENDT I MASALA KRYDDERIER
TANDOORI KING PRAWNS IN A CREAMY GOLDEN CURRY
2018 VALPOLICELLA CLASSICO SUPERIORE "RAFAEL", TOMMASI, VENETO, ITALY

BOMBAY ALOO

STEGTE KARTOFLER VENDT I MASALA KRYDDERIER OG SPIDSKOMMEN
PAN-FRIED POTATOES TOSSED IN MASALA SPICES, CUMIN SEEDS

SIDES

NYBAGT TANDOORI BRØD, LANGKORNET BASMATI RIS MED SAFRAN OG YOGHURT RAITA
TANDOORI NAAN BREADS, SAFFRON INFUSED LONG GRAIN BASMATI AND YOGURT RAITA

KULFI

HJEMMELAVET INDISK IS, MANDEL, PISTACIE, MANGO, KARAMELLISERET NØDDER
HOMEMADE INDIAN ICE CREAM, ALMOND, PISTACIE, MANGO, CAMELIZED NUTS
2016 LATE HARVEST SAUVIGNON BLANC, LA PLAYA, COLCHAGUA VALLEY, CHILE

475 PER PERSON (MIN. 2 PERSONS)
+325 PER PERSON FOR 4 GLASS WINE

DIVA

6 COURSE, 4 SERVING NON-VEG SHARING MENU

PAPPADAMS & CHUTNEY

KRYDREDE TANDOORI-CHIPS MED TRIO AF CHUTNEYS, MINT, CHILI, ÆBLECHUTNEY

CRISPY WAFERS, ROASTED IN OUR TANDOOR, WITH A TRIO OF CHUTNEYS

2017 STONE BARN, CHARDONNAY, MANTECA, CALIFORNIA, USA

HOT COCONUT SOUP

PIKANT KRYDRET HØNSEKØDSSUPPE MED KOKOSMÆLK OG KORIANDER

SPICED CHICKEN STOCK ENRICHED WITH COCONUT MILK

2018 SENSAS SYRAH-CABERNET SAUVIGNON, PAYS D'OC, FRANCE

SPICY MANGO CHICKEN

GURU'S OPSKRIFT PÅ CHICKEN CURRY MED MANGO

GURU'S FAMOUS CHICKEN CURRY RECIPE WITH MANGOES

2017 VALPOLICELLA CLASSICO SUPERIORE "RAFAEL", TOMMASI, VENETO, ITALY

GOA KING PRAWNS

TANDOORI-GRILLEDE HVIDLØGSMARINEREDE KONGEREJER VENDT I MASALA KRYDDERIER

TANDOORI MARINATED KING PRAWNS IN RICH CREAMY MASALA GRAVY

SPINACH LAMB

LAM MED RISTEDE KRYDDERIER, FINHAKKET SPINAT OG URTER

LAMB FILLET MARINATED IN ROASTED MILLED SPICES AND HERBS COOKED IN SPINACH

GURU VEG

BABY AUBERGINER, PEBERFRUGT, PERLELØG, KARTOFLER, CHAMPINGON, URTER, MASALA

BABY AUBERGINE, CAPSICUM, BABY ONIONS, POTATOES, MUSHROOM, HERBS, MASALA

SIDES

NYBAGT TANDOORI BRØD, LANGKORNET BASMATI RIS MED SAFRAN OG YOGHURT RAITA

TANDOORI NAAN BREADS, SAFFRON INFUSED LONG GRAIN BASMATI AND YOGURT RAITA

KULFI

HJEMMELAVET INDISK IS, MANDEL, PISTACIE, MANGO, KARAMELLISERET NØDDER

HOMEMADE INDIAN ICE CREAM, ALMOND, PISTACIE, MANGO, CAMELIZED NUTS

2016 LATE HARVEST SAUVIGNON BLANC, LA PLAYA, COLCHAGUA VALLEY, CHILE

599 PER PERSON (MIN. 2 PERSONS)

+325 PER PERSON FOR 4 GLASS WINE

A LA CARTE

SNACK

PAPPADAMS (V) 49

KRYDREDE TANDOORI-CHIPS MED MINT-, CHILI- OG ÆBLECHUTNEY
CRISPY WAFERS, ROASTED IN OUR TANDOOR, SERVED WITH A TRIO OF CHUTNEYS

SOUP

GANGA SOUP 89

GRØNTSAG SUPPE MED KNUSTE KRYDDERIER
HEAVENLY NECTAR OF HERBS AND FRESH VEGETABLES

HOT COCONUT SOUP 99

PIKANT SUPPE MED KYLLING, KOKOSMÆLK, CHILI OG KORIANDER
SPICED CHICKEN STOCK ENRICHED WITH COCONUT MILK AND CORIANDER

SPICY JHINGA SOUP 99

STÆRK SUPPE MED KONGEREJER, SAFRAN, RIS, KYLLING, REJER, CHILI OG URTER
SPICY SOUP WITH KING PRAWNS, SAFFRON, RICE, CHICKEN, SHRIMPS, CHILI AND HERBS

SMALL STARTERS FOR ONE

KING PRAWNS PAKORA 99

MASALA KONGEREJER I SPRØD KIKÆRTEDEJ, TAMARIND CHUTNEY, MANGO GRANATÆBLE SALSA
MASALA KING PRAWNS IN CRISPY CHICKPEA BATTER, TAMARIND CHUTNEY, MANGO POMEGRANATE SALSA

VEGETABLE PAKORA 89

BLANDEDE GRØNTSAGER INDBAGT I SPRØD TYND DEJ, MANGO GRANATÆBLE SALSA
FRESH VEGETABLES IN CRISPY CHICKPEA BATTER, TAMARIND CHUTNEY, MANGO POMEGRANATE SALSA

FISH PAKORA 99

MARINERET TORSKEFILET INDBAGT I VELKRYDRET SPRØD DEJ, MANGO GRANATÆBLE SALSA
CODFISH IN A THIN SPICY CRISPY CHICKPEA BATTER, TAMARIND CHUTNEY, MANGO POMEGRANATE SALSA

SAMOSA 59

KRYDREDE KARTOFFLER MED ÆRTER, KORIANDER OG MASALA I SPRØD DEJ, BLOMME CHUTNEY
SPICY FILLING OF POTATO, PEAS, CORIANDER AND MASALA IN PASTRY TRIANGLE, PLUM CHUTNEY

ONION BHAJI 69

KNUSTE LØG VENDT I KRYDRET MARINADE INDKAPSLET I SPRØD OG KNASENDE DEJ
ONION TOSSED IN A SPICY BATTER MIXTURE AND DEEP FRIED

CHICKEN CHAAT 99

KYLLING MARINERET MED PEBERFRUGT, LØG, TOMAT, KARTOFFEL, KIKÆRTER OG MASALA
MARINATED ROASTED CHICKEN, TOMATO, POTATO, CAPSICUM, CHICKPEAS AND ONION

ALOO CHAAT 99

KARTOFFEL, PEBERFRUGT, LØG, KIKÆRTER, TOMAT OG URTER I FRISK CITRUSMARINADE
POTATO, CAPSICUM, ONION, CHICKPEAS AND TOMATO MARINATED IN FRESH HERBS AN LEMON

TANDOORI STARTERS FROM OUR CLAY OVENS

ALL OUR TANDOORI STARTERS ARE PERFECT FOR TWO
- ENJOY PASSING THEM AROUND THE TABLE.

TANDOORI FAVOURITES 225

UDVALG AF KLASSISKE TANDOORI - FAVORITTER MED LAM OG KYLLING
SELECTION OF CLASSIC SIZZLING TANDOORI FAVORITES WITH LAMB AND CHICKEN

MUMTAZ TIKKA 169

MARINERET KYLLINGEFILET TILBEREDT PÅ SPYD I TANDOORI-OVN
MARINATED CHICKEN MORSELS, TOSSED IN A TEMPERED MIXTURE OF SPICES

RED TANDOORI CHICKEN 169

YOGHURT MARINERET KYLLING MED BEN GRILLET OVER ÅBEN ILD I TANDOORI-OVN
SPRING CHICKEN-ON-BONE MARINATED IN YOGURT BASE WITH A MASALA AND KASHMIR RED CHILI

TANDOORI VEGETABLES 169

UDVALG AF GRØNTSAGER OG HYTTEOST MARINERET OG GRILLET PÅ SPYD I TANDOORI-OVN
SELECTION OF VEGETABLES AND COTTAGE CHEESE MARINATED WITH HERBS AND SPICES

TANDOORI KING PRAWNS 149

TANDOORI-GRILLET TIGERREJER MED HVIDLØG, KORIANDER, MANGO OG INGEFÆR
TANDOORI GRILLED TIGER PRAWNS WITH GARLIC, CORIANDER, MANGO AND GINGER

TANDOORI LAMB CHOPS 185

YOGHURT CHILI MARINERET LAMMECHOPS, SENNEPSOLIE, PUNJABI GARAM MASALA
YOGURT AND CHILI MARINATED LAMB CHOPS, MUSTARD OIL, PUNJABI GARAM MASALA

LAMB SEEKH KEBAB 175

LAM HAKKEDE MED INGEFÆR, GRØN CHILI, KORIANDER, SPIDSKOMMEN STEGTE LØG OG MASALA
SPICED GROUND LAMB, GINGER, GREEN CHILIES, CORIANDER, ROYAL CUMIN, FRIED ONIONS, MASALA

PANEER TIKKA 165

FRISK HYTTEOST MARINERET MED FLØDE, KIKÆRTEMEL OG MILDE KRYDDERIER, PEBERFRUGTER OG LØG
FRESH COTTAGE CHEESE, BELL PEPPERS AND ONIONS MARINATED IN CREAM, GRAM FLOUR, MILD SPICES

TANDOORI SIDES

RAITA 30

HJEMMERØRT YOGHURT MED GARAM MASALA OG AGURK
HOMEMADE YOGURT WITH GARAM MASALA AND CUCUMBER

HOMEMADE CHUTNEY & PICKLES 20

VÆLG MELLEM: MINT, ÆBLE, CHILI, SØD LIME, RØDE PERLELØG, PICKLES
SELECT BETWEEN MINT, APPLE, CHILI, SWEET LEMON, BABY ONIONS AND MIXED PICKLES

VEGETARIAN (V)

GURU VEG 139

BABY AUBERGINER, PEBERFRUGT, PERLELØG OG ANDRE GRØNTSAGER MED URTER OG MASALA
BABY AUBERGINE, BELL PEPPERS, BABY ONIONS AND OTHER VEGETABLES WITH HERBS AND MASALA

BLACK DAL 139

SORTE LINSER LAVET EFTER GAMMEL PUNJABI-OPSKRIFT
SLOW COOKED OVERNIGHT RICH BLACK LENTILS, A PUNJABI SPECIALITY

KABLI CHANNA 139

KIKÆRTER OG KARTOFLER VENDT I KNUSTE MASALA-KRYDDERIER
CHICKPEAS AND POTATOES IN MASALA MIXTURE OF GROUNDED SPICES

PANEER MAKHANI 139

FRISK HYTTEOST MED URTER I MILD RØD CURRY
WHOLESOME COTTAGE CHEESE IN AN "ALL TIME FAVORITE CURRY"

BOMBAY ALOO 139

STEGTE KARTOFLER VENDT I MASALA KRYDDERIER OG SPIDSKOMMEN
PAN-FRIED POTATOES TOSSED IN MASALA SPICES AND CUMIN SEEDS

AUBERGINE BHARTA 139

TANDOORI-GRILLET AUBERGINE PURÉ MED HVIDLØG, CHILI, GURKEMEJE OG SPIDSKOMMEN
TANDOORI SMOKED EGGPLANT PULP WITH GARLIC, RED CHILI TURMERIC AND CUMIN

MASALA BHINDI 139

OKRA OG PERLELØG KRYDRET MED MASALA OG CHILI
OKRA (LADYFINGERS) AND BABY ONIONS TOSSED IN MASALA AND CHILI

GOBI ALOO 139

BLOMKÅL OG KARTOFLER STEGT MED LØG OG SPIDSKOMMEN MED INGEFÆR OG KORIANDER
SPICED CAULIFLOWER, POTATOES AND ONIONS ROASTED WITH ROYAL CUMIN, GINGER AND CORIANDER

SPINACH PANEER 139

FRISK HYTTEOST KRYDRET MED FINTHAKKET SPINAT OG URTER
COTTAGE CHEESE AND SPICY SPINACH SAUTEED WITH DRIED FENUGREEK LEAVES

CHICKEN

CHICKEN TIKKA MASALA 165

TANDOORI GRILLET KYLLING-FILET VENDT I DELIKAT CREMET MASALA CURRY
TANDOORI ROASTED CHICKEN MORSELS IN DELICATE CREAMY MASALA CURRY

BUTTER CHICKEN 165

TANDOORI-GRILLET KYLLINGEBRYST MARINERET MED URTER OG KRYDDERIER
TANDOORI CHICKEN MARINATED IN SPICES AND HERBS IN RICH CREAMY GRAVY

SPICY MANGO CHICKEN 165

CHEFKOKKENS BERØMTE OPSKRIFT PÅ CHICKEN CURRY MED MANGO
CHEF'S FAMOUS CHICKEN CURRY RECIPE WITH MANGOES

CHICKEN JALFREZI 165

KYLLING SAUTERET MED FRISK PEBERFRUGT OG KRYDDERIER
SPRING CHICKEN FILET WITH CAPSICUM IN A DELICATE SPICED CURRY

HOT COCONUT CHICKEN 165

KOKOSMARINERET KYLLINGEFILET MED CHILI, INGEFÆR OG KORIANDER
CHICKEN IN COCONUT MILK WITH GREEN CHILIES, GINGER AND CORIANDER

BHUNA GARLIC CHICKEN 165

HVIDLØGSMARINERET KYLLINGEFILET MED KORIANDER, INGEFÆR OG LIME
GARLIC BASED CHICKEN CURRY, GARNISHED WITH GINGER, CORIANDER AND LIME

LAMB

ROGAN JOSH 185

LAMMEKØD UDSKÆRINGER I EN ROBUST KRYDRET LØG OG TOMAT CURRY
TENDER LAMB CUBES IN ROBUST SPICED ONION & TOMATO CURRY

BUTTER LAMB 185

MARINERET LAM I PIKANT NORDINDISK RØD CURRY
MARINATED LAMB, SIMMERED IN RED BUTTER CURRY WITH SPICES

SPINACH LAMB 185

LAM MED RISTEDE KRYDDERIER, FINHAKKET SPINAT OG URTER
LAMB FILLET MARINATED IN ROASTED MILLED SPICES AND HERBS COOKED IN SPINACH

SEAFOOD

GOA KING PRAWNS 169

TANDOORI-GRILLEDE HVIDLØGSMARINEREDE KONGEREJER VENDT I MASALA KRYDDERIER
TANDOORI MARINATED KING PRAWNS IN RICH CREAMY MASALA GRAVY

TANDOORI SALMON 169

LAKSEFILET VENDT I YOGHURT MARINADE MED TANDOORI KRYDDERIER OG MANGO
SALMON FILET MARINATED WITH YOGURT AND TANDOORI SPICES SERVED WITH MANGO

RICE & BIRYANI

BASMATI VINTAGE 40

LANGKORNET BASMATI-RIS MED SAFRAN
SAFFRON INFUSED LONG GRAINED BASMATI RICE

BIRYANI SELECT BETWEEN CHICKEN, LAMB OR VEGETABLE 169

SAUTERET BASMATI-RIS MED KRYDDERIER OG URTER – VÆLG MELLEM KYLLING, LAM ELLER GRØNT
BASMATI RICE WITH SELECTED SPICES AND HERBS – SELECT BETWEEN CHICKEN, LAMB OR VEGETABLE

ACCOMPANIMENTS

MANGO SALAD 69

MANGOSALAT MED RØDLØG
MANGO SALAD WITH RED ONIONS

RAITA 30

HJEMMERØRT YOGHURT MED GARAM MASALA OG AGURK
HOMEMADE YOGURT WITH GARAM MASALA AND CUCUMBER

HOMEMADE CHUTNEY & PICKLES 20

VÆLG MELLEM: MINT, ÆBLE, CHILI, SØD LIME, RØDE PERLELØG, PICKLES
SELECT BETWEEN MINT, APPLE, CHILI, SWEET LEMON, BABY ONIONS AND MIXED PICKLES

BAKES OF TANDOORI

GARLIC NAAN 45

NYBAGT TANDOORI-BRØD MED HVIDLØG OG KORIANDER
NAAN FLAVOURED AND TOPPED WITH GARLIC AND CORIANDER

BUTTER NAAN 45

NYBAGT TANDOORI-BRØD PENSLET MED SMØR
NAAN FLAVOURED AND TOPPED WITH BUTTER

NAAN 40

NYBAGT KLASSISK TANDOORI-BRØD DRYSET MED NIGELLA FRØ
CLASSIC TANDOORI BREAD SPRINKLED WITH NIGELLA SEEDS

PESHARWARI NAAN 49

NYBAGT TANDOORI-BRØD MED FYLD AF MANDLER, CASHEW NØDDER OG ROSINER
FRESH BAKED NAAN WITH FILLING OF ALMONDS, CASHEW NUTS AND RAISONS

PUNJABI PARATHA 45

NYBAGT TANDOORI-BRØD TILBEREDT MED HELE HVEDEFLAGER OG PENSLET MED SMØR
TANDOORI UNLEAVENED WHOLE WHEAT BREAD TOPPED WITH BUTTER

TANDOORI ROTI 40

NYBAGT TANDOORI-BRØD TILBEREDT MED HELE HVEDEFLAGER
UNLEAVENED WHOLE WHEAT BREAD

BREAD BASKET 195

UDVALG AF 5 TANDOORI BRØD, HVIDLØG, SMØR, PLAIN, PESHARWARI.ROTI
SELECTION OF 5 TANDOORI BREADS, GARLIC, BUTTER, PLAIN, PESHARWARI, ROTI

LASSI

LASSI SELECTION 25/40 CL. 40/60
MANGO, SWEET, SALTED

STILL, SPARKLING

FREE FLOW PER.PERSON 25

SOFT DRINKS

COLA, ZERO, SPRITE, FANTA, LEMON 25 CL. 40
GINGER BEER, GINGER ALE, INDIAN TONIC - FEVER TREE 20 CL. 40

CHOICE OF CHILLED JUICE

MANGO, CRANBERRY, PINEAPPLE, GRAPE, PASSIONFRUIT,
APPLE, POMEGRANATE, LYCHEE, ORANGE, TOMATO 25 CL. 40

DRAUGHT BEER

CARLSBERG 25/40 CL. 55/80
1883, ALC 4,6%
PILSNER, ALC 4,6%

JACOBSEN 25/40 CL. 60/85
BROWN ALE, ALC 6,0%
INDIA PALE ALE, ALC 6,6%
YAKIMA IPA, ALC 6,5%

BOTTLE BEER

LOW ALCOHOL 33 CL, CARLSBERG, NORDIC, ALC 0,5%, 45

IMPORT INDIAN BEER 33 CL 50
COBRA, ALC 4,8%
KING FISHER, ALC 4,8%

IMPORT INDIAN BEER 65 CL. 95
COBRA, ALC 4,8%
KING FISHER, ALC 4,8%

“I HAVE ALWAYS BEEN INTRIGUED BY THE WORD **'MASALA'**
I FIRST HEARD THE WORD, WHEN A TANTALISING AROMA
IN MY GRANDMA'S HOUSE PROMPTED ME TO ASK WHAT IT WAS.
THE ANSWER **'MASALA'** DIDN'T SATISFY MY CURIOSITY.
IT JUST INCREASED IT.

EVER SINCE, I'VE ASKED MANY QUESTIONS TO WHICH I STILL HAVE NO ANSWERS.
QUESTIONS LIKE, DID SOMEBODY INVENT THESE MASALAS ?
OR WERE THEY CHANCE DISCOVERIES. IF SOMEONE DID INVENT THEM,
HOW DID THEY THINK UP ALL THOSE AMAZING COMBINATIONS.
WHO TOLD THEM THAT THE DRIED BARK OF THE CINNAMON TREE
COMBINES DELECTABLY WELL WITH THE SEED OF THE POPPY FLOWER ?
THE MORE I ASKED ABOUT IT, THE MORE ANSWERS I DIDN'T GET.

BUT MY SEARCH HAS NOT YET BEEN ENTIRELY IN VAIN.
WHEREVER MY QUEST TOOK ME, ONE TRUTH WAS UNIVERSAL
WHATEVER BE THE MASALAS, WHEREVER BE THEY FROM,
THEY ARE METICOULOUSLY CRAFTED.

TODAY I'M A WISER MAN.
I DON'T ASK ANY MORE QUESTIONS ABOUT THE ENIGMATIC **'MASALA'**

AFTER EVERY GOURMET EXPERIENCE, I JUST THANK THE GENIUSES
WHO CAME UP WITH THE IDEAS AND ALSO THE PEOPLE
WHO ARE CAREFULLY HANDING DOWN THE CRAFT,
AND ADDING CONTEMPORARY TWIST TO KEEP THE MYSTERY ALIVE”