Al-Diwan

Traditional Moghul Cuisine

Vesterbrogade 94 - 1620 København V
Tel. - (+45) 2071 7700
Email - info@al-diwan.dk
Web - www.al-diwan.dk

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SET MENU SPECIAL OFFER

(min. 2 Couv. Price per Person)

SULTANI MENU

Samosa
Raita & Chutney
Beef Bhuna
Chicken Karahi
Malai Kofta
Plain Rice
Tandoori Naan
Coffee / Tea
Dessert

MAHARANI MENU

Fish Kebab
Raita & Chutney
Chicken Jalfrezi
Lamb Spinach
Dal Tarka
Pilau Rice
Tandoori Garlic Naan
Coffee / Tea
Dessert

MOGHULAI MENU

Mixed Grill
Raita & Chutney
Butter Chicken
Lamb Korma
Channa Massala
Vegetable Rice
Tandoori Garlic Naan
Coffee / Tea
Dessert

HARYALI MENU (VEG)

Tikki Plater
Raita & Chutney
Bhindi Massala
Malai Kofta
Saag Sabzi
Vegetable Rice
Tandoori Naan
Coffee / Tea
Dessert

DKK 319,-

SET MENU SPECIAL OFFER

(min. 2 Couv. Price per Person)

MENU 1

Welcome Drink
Tandoori Lamb Tikka
Raita & Chutney
Chicken Tikka Massala
Nawabi Malai King Prawns
Muttor Paneer
Pilau Rice
Tandoori Naan
Coffee / Tea
Dessert

DKK 369,-

MENU 2

Welcome Drink
Mix Tikka Plater
Raita & Chutney
Lamb Tikka Massala
Butter Chicken
Shahjahani Paneer Tikka Massala
Vegetable Rice
Tandoori Garlic Naan
Coffee / Tea
Dessert

DKK 399,-

MENU 3

Welcome Drink
Al-Diwan Mixed Grill
Raita & Chutney
Sultani Lamb Butter Tikka
Chicken Tikka Massala
King Prawn Tandoori
Bhindi Massala
Hydrabadi Vegetable Biryani
Tandoori Naan
Coffee / Tea
Cognac
Dessert

DKK 499,-

STARTERS / FORRETTER

PAPADOM 15,-
Crispy chips made of spicy white bean flour served with chutney
Store sprøde chips lavet af kikærtemel og krydderier serveret med chutneys

SOUP 59,-
Dal - Chicken - Vegetable - Tomato

SAMOSA 55,-
Spiced potatoes with peas, coriander and massala in a crispy batter - 2 pcs
Krydrede kartofler med ærter, koriander og massala i en sprød dej - 2 stk.

ALOO TIKKI 55,-
Spicy mashed potatoes with green peas, crushed chillies and onions with various curry spices formed into a shape og patty and pan fried
Krydrede, stegte, mosede kartofler med grønne ærter, knuste chili og løg med forskellige krydderier

PANEER PAKOORA 69,-
Fried vegetables and home-made cottage cheese with herbs in wheat flour served with yoghurt
Grøntsager og hjemmelavet paneer indbagt i kikærtemel serveres i yoghurt

SHAHI PAKOORA 55,-
Selected vegetables served in hot traditional oriental spices
Udvalgte grøntsager stegt i traditionelle orientalske stærke krydderier

CHAT 55,-
Chickpeas marinated in herbs, potatoes, bell pepper, onion and tomato
Kogte kikærter med urter, kartofler, peberfrugt, løg, tomater i en frisk citrus marinade

CHICKEN CHAT 69,-
Marinated chicken with chickpeas, tomato, onion, potatoes, bell pepper and massala
Marineret kylling med kikærter, peberfrugt, tomater, løg, kartofler og massala

FISH PAKOORA 75,-
Fried fish marinated in lemon with hot spices
Marineret stegt fisk i frisk citrus marinade med stærke krydderier

TANDOORI LAMB TIKKA 85,-
Marinated tandoori grilled lamb prepared in onions, tomatoes and special Kashmiri spices
Yoghurt marineret grillet lammekød tilsat Kashmiri krydderier med løg og tomater

CHICKEN TIKKA 79,-
Grilled chicken in special spices with onion and tomatoes
Grillet kylling marineret i krydderier med løg og tomater

SHEEK KEBAB 79,-
Spicy beef kebab on a skewer, marinated in Punjabi spices, ginger, garlic, lime and coriander
Kebab af hakket oksekød på spyd, tilsat Punjabi krydderier med ingefær, hvidløg, lime og koriander

MAIN COURSES / HOVEDRETTER

LAMB / LAMMEKØD

AL-DIWAN LAMB JALFREZI ´HOUSE SPECIALITY´ **159,-**
Spicy lamb prepared in ginger, green pepper and egg
Krydret lammekød tilberedt i ingefær, grøn peber og æg

LAMB TIKKA MASSALA **169,-**
Grilled lamb with Punjabi spices served in a fresh creamy curry sauce
Grillet lammekød i en delikat cremet krydret tyk karrysovs

SULTANI LAMB BUTTER TIKKA **169,-**
Tandoori lamb simmered in ground spices in a creamy sauce
Tandoori lam simret i traditionelle orientalske krydderier med fløde og smør

SHAHI KORMA **159,-**
Lamb with spicy, delicate cashew sauce
Krydret lammekød i delikat cashew sovs

LAMB SPINACH **165,-**
Lamb prepared in a mild curry with finely chopped spinach and herbs
Lam i en mild karry med fint hakket spinat og krydderier

BHINDI LAMB **165,-**
Lamb prepared in a mix of fried onions, selected herbs and ladyfingers
Lam tilberedt med stegte løg i udvalgte krydderier og okra

BEEF / OKSEKØD

AL-DIWAN BEEF JALFREZI ´HOUSE SPECIALITY´ **159,-**
Beef prepared in ginger, green pepper and egg
Krydret oksekød tilberedt i ingefær, grøn peber og æg

BEEF ALOO **159,-**
Beef prepared in a Kashmiri curry with potatoes
Oksekød i en velkrydret Kashmiri karry med kartofler

BEEF BHUNA **159,-**
Beef prepared in a spicy curry and herbs
Oksekød i en krydret karry og krydderier

CHICKEN / KYLLING

AL-DIWAN CHICKEN JALFREZI ´HOUSE SPECIALITY´ **159,-**
Chicken prepared with ginger, green pepper and egg
Kylling tilberedt i ingefær, grøn peber og æg

BUTTER CHICKEN **165,-**
Mildly spiced tandoori chicken served in a buttery sauce
Tandoori kylling tilberedt i smør og krydderier

CHICKEN SHAHI **155,-**
Spicy chicken in a thick coconut curry sauce with selected herbs
Krydret kylling med urter i tyk, krydret kokosmælk

CHICKEN KARAHI **159,-**
Chicken in a mild curry with selected hand chopped spices
Kylling i mild karrysovs tilsat udvalgte knuste krydderier

CHICKEN TIKKA MASSALA **165,-**
Grilled chicken served in a spicy and creamy curry sauce
Flamberede kyllingestykker i en delikat krydret tyk sovs

PRAWN / REJER

NAWABI MALAI KING PRAWNS **169,-**
King prawns marinated in chilli, lime, cumin, coriander, garlic, ginger and cooked in a creamy sauce with butter and coconut milk
Kongerejer marineret i chili, lime, spidskommen, koriander, hvidløg, ingefær tilberedt i en cremet sovs med fløde og kokosmælk

KING PRAWN TANDOORI **165,-**
Spicy fried tandoori king prawns marinated in vinegar, lime, ginger and garlic
Krydrede stegte kongerejer marineret i lime, ingefær og hvidløg

KING PRAWN MASSALA **169,-**
Grilled king prawns in a puree of garlic, ginger, tomatoes and onions served in a creamy curry sauce
Grillede kongerejer i hvidløg, ingefær, tomat og løgpure med tyk karrysovs

KING PRAWN BHUNA **165,-**
King prawns in a delicious thick spicy sauce with tomatoes and onions
Kongerejer tilberedt med løg og ingefær i tyk krydret sovs

AL-DIWAN MIXED GRILL **175,-**
´HOUSE SPECIALITY´

VEGETABLES / GRØNTSAGER

MALAI KOFTA 119,-
Vegetable kofta with home-made paneer in a mild buttery curry sauce
Grøntsagskofta med hjemmelavet paneer i mild karry med fløde og smør sovs

MUTTOR PANEER 129,-
Hot and spicy peas with home-made cottage cheese
Stærkt krydrede ærter tilberedt i hjemmelavet paneer

SHAHJAHANI PANEER TIKKA MASSALA 129,-
Home-made cottage cheese with herbs prepared with oriental spices in a delicate creamy sauce
Hjemmelavet paneer med urter tilberedt med orientalske krydderier i delikat cremet sovs

CHANNA MASSALA 119,-
Hot and spicy chick peas prepared in traditional Punjabi spices
Krydrede kikærter tilberedt i traditionelle Punjabi krydderier

SAAG SABZI 119,-
Season´s vegetables and finely chopped spinach with massala spices
Torvets friske grøntsager med finthakket spinat med massala krydderier

DAL TARKA 119,-
Pan fried lentils in garlic and ginger with spices
Pandestegte krydrede linser tilberedt i hvidløg og ingefær

BHINDI MASSALA 129,-
Lady fingers in hot spices with onion and tomatoes
Okra stegt i stærke krydderier med løg og tomater

AL-DIWAN BIRYANI / RISRETTER

AL-DIWAN SPECIAL MUTTON BIRYANI - VERY HOT 159,-
PRAWN BIRYANI 159,-
HYDRABADI VEGETABLE BIRYANI - SPICY 139,-
PUNJABI CHICKEN BIRYANI - HOT 149,-
SHAHI LAMB BIRYANI - HOT & SPICY 155,-

CHILDREN´S MENU 79,-

Chicken with rice and french fries
Kylling med ris og pommes frites

RICE AND BREAD / RIS OG BRØD

PLAIN RICE 35,-
Almindelig ris

PILAU RICE 45,-
Ris med ærter

VEGETABLE RICE 45,-
Ris med udvalgte grøntsager

TANDOORI ROTI 30,-
Wheat flour bread baked in the tandoor
Fladbrød af hvedemel bagt i brøndovn

TANDOORI NAAN 30,-
Thick wheat flour bread baked in the tandoor
Tykt hvedemelsbrød med gær, bagt i brøndovn

TANDOORI NAAN (with spices) 37,-
Garlic - Kashmiri - Cheese - Coriander

DIP / TILBEHØR

RAITA 29,-
Yoghurt with various spices
Yoghurt med forskellige krydderier

CHUTNEY 29,-
Mango or Pickles

DESSERT / DESSERTER

ICE CREAM 49,-

KULFI 59,-
Pakistani ice cream prepared with a variety of nuts

CHEF´S SPECIAL - Dessert plate 79,-

MANGO KULFI 65,-

DRINKS / DRIKKEVARE

TEA / COFFEE CAPPUCINO - ESPRESSO - CAFÉ AU LAIT	**35,-**
SPECIAL TE - CHAI	**45,-**
GREEN TEA / GRØN TE	**39,-**
IRISH COFFEE	**59,-**
FRENCH COFFEE	**59,-**
MEXICAN COFFEE	**59,-**
LASSI 1/2L Thin stirred yoghurt with either salt or sugar Fortyndet pisket yoghurt enten med salt eller sukker	**55,-**
MANGO LASSI 1/4L , 1/2L	**45,- / 70,-**
JUICE 1/4L , 1/2L MANGO - ORANGE - APPLE	**25,- / 40,-**
MILK	**25,-**
SOFT DRINKS / ALM. SODAVAND 1/4L , 1/2L	**32,- / 48,-**
EXPORT INDIAN BEER 0.65L	**73,-**
DRAUGHT BEER / FADØL 1/4L , 1/2L	**32,- / 55,-**
KANDE MED ISVAND	**25,-**

RED WINE / RØDVIN

Cabernet Sauvignon Reserva, Veramonte / Chile **per glass 70,-** **269,-**
A Cabernet Sauvignon with a well-structured and long after taste of black current and a cool sense of minerals. The taste is well-balanced and has a structure that beautifully encapsulates the bouquet of ripe grapes
En Cabernet Sauvignon med struktureret solbær, kølig mineralitet og fine fadnoter. Smagen er velbalanceret i en stil hvor strukturen pakker de modne druer flot ind

Joven, Torrenderos / Spain **329,-**
Fruity wine from Spain based on Tempranillo grapes with typical hints of red berries.
The taste is concentrated on pure fruits and is well-balanced by a fruity acidity and tannins
Saftig rødvin fra Spanien på Tempranillo druen. Typiske noter af røde bær som jordbær og hindbær. I smagen er der fokus på den rene frugt, saftig og læskende i stilen. God frugtsyre, som sammen med tanninerne giver god balance i vinen

Malbec, TintoNegro, Mendoza / Argentina **325,-**
A juicy well-balanced Malbec with delicious dark tones of plum and black currant.
The full-body taste finishes with hints of blackberry, plum and black licorice
En saftig vellavet Malbec med herlige mørke toner af blommer og solbær. Smagen har fylde og afsluttes med noter af brombær, blommer og sort lakrids

Valpolicella Ripasso, Masua di Jago, Recchia / Italy **355,-**
A full-bodied red wine from Veneto in Northern Italy. The bouquet is open with hints of red and black cherries, and spicy notes of basil. The taste is full-bodied with soft ripe tannins
En fyldig rødvin fra Veneto i det nordlig Italien. Duften er åben med noter af røde og sorte kirsebær samt krydrede noter af basilikum. Smagen er fyldig med bløde modne tanniner

Zinfandel, Diamond Collection, Francis Ford Coppola Winery / USA **399,-**
Zinfandel grapes are perfectly expressed in this wine from the Coppola family´s wineyard in California. The wine has a dark color with a open expressive scent of plums, black cherries and Finnish licorice
Zinfandel druen kommer perfekt til udtryk her fra Coppola familiens marker i Californien. Mørk farve med åben ekspressiv duft af blommer, sorte kirsebær of finsk lakrids

CHAMPAGNE AND SPARKLING WINE / CHAMPAGNE OG MOUSSERENDE VIN

Brut Excellence, Gosset / France **569,-**
From the oldest winery in the Champagne comes a very fresh style. The aroma offers hints of ripe stone fruits, such as peach and apricot, as well as some lemon
Fra det ældste vinhus i Champagne kommer en meget frisk stil. Duften byder på noter af moden stenfrugt som fersken og abrikos samt lidt citrus

Prosecco DOC, Valdo / Italy **289,-**
A bright and gorgeous fresh sparkling wine. Delightful mild flavor with small mild bubbles and delicious fruit flavors. There is a slight sweetness that is balanced by a mild elegant fruity acidity
En lys og herlig frisk mousserende vin. Herlige mild smag med små milde bobler og en herlig frugtsmag. Der er en lille sødme, der balanceres af fin elegant frugtsyre

WHITE WINE / HVIDVIN

Chardonnay, Alameda / Chile **per glass 65,-** **255,-**
Soft and balanced wine with typical ripe tropical fruit character. The aroma reminds of pineapple and Lychee. The wine has a well-balanced bouquet with lots of fruity acid
Blød og balanceret hvidvin med typisk moden tropisk frugtkarakter. Aromaen er med ananas og lyche. I munden opleves vinen balanceret med stor mængde frugt og en balanceret frugtsyre

Chenin Blanc, Backberg Estate Cellars / South Africa **285,-**
Ripe fruit with a delicious acidity reminding of peach, green apple and cashews characterise this classical wine with a wonderful after taste
Modne frugter med en dejlig syre af ferskner, grønne æbler og cashewnødder er kendetegnet for denne vin med en dejlig eftersmag

Le Sauvignon Blanc, De La Chapelle / France **295,-**
Splended fresh white wine with hints of green apples and an exquisite fresh floral tone. The taste is mild with fresh fruity acidity to balance the intense flavour of fruit
Herlig frisk hvidvin med noter af grønne æbler og en herlig frisk blomstertone. Smagen er mild med frisk frugtsyre til at balancere frugtens smagsintensitet

Riesling, Aufwind Stienberg, Hensel / Germany **345,-**
From the exclusive wineyard in the fields of Stienberg in Durkhiem comes this extra dry and intense white wine of the Riesling grapes. It has an aroma where fresh almonds and lemon accompany each other
Enkeltmarks Riesling, fra Stienberg i Dürkheim. Knastør og intens hvidvin af Riesling druen. Knivskarp i duften, hvor mandler og citrus følges ad

Pinot Grigio, Stone Cellars / California, USA **389,-**
Elegant and well-balanced Pinot Grigio. It bounds from the glass with a beautiful fresh harmony of green apples, grape fruits and vanilla with a noble and fresh light acidity blended with exquisite hints of ripe tropical fruit
Elegant og velbalanceret Pinot Grigio. Det vælter op af glasset i en skøn frisk harmoni af grønne æbler, citrusfrugter og vanilje med god frisk baggrundssyre og herlig noter af moden tropisk frugt

Chablis, Bernard Defaix / France **399,-**
The taste is crisp and fresh with a pleasant intense fruitiness. The bouquet is mineral with lime on a foundation of fruity hints of lemon and green apples
Smagen er sprød og frisk af fin intens frugt. Duften er mineralsk med kalk og underliggende frugtnoter af citrus og grønne æbler

ROSE WINE / ROSÉVIN

Luc Saint Roshe Rosé / France **265,-**
A fresh rose wine with hints of strawberry and raspberry. The mild flavour has a fresh fruity acidity that cleanses the palate in preparation for the next mouth-watering sip
En frisk rosévin med noter af jordbær og hindbær. Smagen er mild med frisk frugtsyre der renser paletten og gør klar til næste læskende tår

Tentuna Rosé, Robert Goldenits / Austria **299,-**
A rose wine at the high end of the spectrum, where fruit is allowed to play an essential role. Prodigious open aroma of strawberries and fresh red berries from the forest
En rosévin i den kraftige ende af spekteret, hvor frugten få lov til at spille en væsentlig rolle. Fantastisk åben duft af jordbær og andre friske røde bær fra skoven