

## RESTAURANT

MENUKORT (DA)

### MENU

For en person. Ikke til delning.  
For one person. Not sharable.

#### 1) TIFFIN LIGHT (v, gf) 157 kr

Menuen består af to idly, to vadai, en dosa efter eget valg samt vegansk sambar og spicy rød chutney.

Menu consists of 2 idly, 2 vadai and own choice of dosa served with vegan sambar and spicy red chutney.

#### 2) VEGGIE LIGHT MENU (v) 197 kr

Vegansk curry med et medley af grøntsager eller krydderet kylling i aromatisk masalakrydderi. Serveres med ris.

Veg soup & Cauliflower 65, followed by choice of Veg dosa. Ending with the Day's/Vegan dessert .

#### 3) SMALLER MENU (VEG/NON-VEG) (v,n) 247 kr

Lammesuppe og Chicken 65 eller Vegetar-suppe og Cauliflower 65. Vælg mellem Veg curry/Kylling/Lam masala med Ris og Parotta (Brød). Dagens/Vegansk dessert.

Choose Lamb soup & Chicken 65 or Vegetarian soup & Cauliflower 65. Followed by Veg Curry/Chicken/Lamb masala with Rice and Parotta (Bread). End with the Day's/Vegan dessert .

#### 4) BEST MENU (VEG/NON-VEG) (v,n) 297 kr

Lammesuppe og Shrimp 65 eller Vegetar-suppe og Onion pakoda, eget valg af dosa. Vælg mellem Veg curry/kylling/Lam masala med Ris og Parotta (Brød). Dessert Kulfi/Dagens dessert/Vegansk dessert.

Lamb soup & Shrimp 65 or Veg soup & Onion pakoda, your choice of dosa , Veg Curry/Chicken Masala/Lamb masala, Rice & Parotta (Bread). End with Kulfi Icecream /Day's dessert/Vegan Dessert.

## KIDS' CORNER

**05- KIDS' PAPADUM** **19 kr**

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Farverig papadum til børn.  
Colourful papadum for the little ones.

**06- KIDZIE CHICKEN NUGGETS** **49 kr**

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Served with pommes frites

**07- JUNIOR UTTAPAM** **59 kr**

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2 tykke pandekager af linser og ris med vegetar toppings.  
Serveret med mango og kokos chutney.

2 Thick pancakes of lentils and rice with veg toppings.  
Served with mango chutney and coconut chutney.

**08- RAINBOW RICE** **59 kr**

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Stegte ris i regnbuens farver. Vælg mellem vegetar/kylling.  
Fried rice with rainbow colour vegetables/chicken.

## STREET FOOD – DOSA CORNER

The South Indians specialitet  
The South Indian's speciality

### DOSA

Papirtynde, sprøde, glutenfrie sydindiske pandekager af linser og ris. Vegansk mulighed.  
Paper-thin, crisp, gluten-free South Indian pancakes made of lentils and rice.

**09- PLAIN DOSA** **89kr**

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**10- GHEE DOSA** **99kr**

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**11- BUTTER DOSA** **99kr**

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**12- PODI DOSA** **99kr**

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13- EGG DOSA 99kr

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14- CHOCOLATE DOSA 99kr

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15- MASALA DOSA 99kr

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16- PODI MASALA DOSA 99kr

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17- PAPER DOSA 99kr

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18- PANEER DOSA 109kr

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19- CHICKEN DOSA 109kr

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20- LAMB DOSA 119kr

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21 – DOSA AS YOU LIKE (v,gf,) 129 kr

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Sammensæt din egen dosa. Spørg tjener for valgmuligheder.

Make your own dosa with today's ingredients. Ask service staff for options.

22 – DOSA DOSA DOSA (v,gf,) 249 kr

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Vælg ubegrænset dosa. Flere varianter . Ikke til delning.

Choose unlimited dosas of any type. Based on availability. Not for sharing.

## UTHAPPAM (v,gf)

Tyk pandekage af linser og ris med toppings.  
Thick pancake of lentils and rice with toppings.

23- PLAIN 89kr

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24- GHEE 89kr

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25- SMOR 89kr

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**26- PODI** 99kr

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**27- LOG** 99kr

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**28- TOMAT** 99kr

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**29- ÆG** 99kr

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## FORRETTER SUPPE

### STARTER SOUP

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**30- RASAM (v,gf)** 53 kr

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Suppe i landsbystil med tomat, tamarind, hvidløg, koriander og sort peber  
Village style soup with tomato, tamarind, garlic, coriander and black pepper

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**31- SAMBAR (v,gf)** 57 kr

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Traditionel, sydindisk smagfuld suppe kogt på linser  
Traditional, South Indian flavorsome soup cooked with lentils

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**32- SPICY LAMB BONE SOUP (gf)** 57 kr

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Suppe på lammebryst med ingefær, løg, chili og sort peber  
Lamb bone soup with ginger, onion, chilli and black pepper

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**33 – SPICY KOZHI RASAM (gf)** 57 kr

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Suppe på kylling med ingefær, løg, chili og sort peber  
Chicken soup with ginger, onion, chilli and black pepper

## FORRETTER

## APPETIZERS

CHETTINAD 65

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**34- CAULIFLOWER 65 (v) 54 kr**

6 stk. blomkål stegt i "65" krydderi  
6 pieces of cauliflower fried with '65' spices

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**35-CHICKEN 65 64 Kr**

6 stk. Kylling stegt i "65" krydderi  
6 pieces of chicken fried with '65' spices

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**36-PANEER 65 72 Kr**

6 stk. paneer(ost) stegt i "65" krydderi  
6 pieces of paneer fried with '65' spices

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**37-FISH 65 72 kr**

6 stk. fisk stegt i "65" krydderi  
6 pieces of fish fried with '65' spices

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**38-SHRIMP 65 79 kr**

6 stk. rejer stegt i "65" krydderi  
6 pieces of prawns fried with '65' spices

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**39- CHICKEN LOLLIPOP (lpt) 79 kr**

Stegte, krydrede kyllingevinger serveret på pinde  
Fried, spicy chicken wings served on sticks

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**40- KING'S PLATTER 65 99 kr**

2 stykker hver blomkål/paneer(ost)/kylling/fisk/rejer stegt i "65" krydderi  
2 pieces each of cauliflower, paneer, chicken, fish, shrimp fried with 65 spices

## ANDRE DELIKATESSE

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## OTHER DELICACIES

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### 41- PAPADUM (v,gf) 37 kr

3 stegte papadum, sydindisk stil  
3 fried papadum, South Indian style

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### 42- SAMOSA (v) 39 kr

3 stk. Stegte samosa. Vælg mellem vegetar/kylling  
3 pieces of fried pastries with savoury vegan /chicken fillings

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### 43- VADAI (v,gf) 43 kr

2 stegte linsemel "donuts" med grøn chili  
2 fried lentil flour "donuts" with green chilli

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### 44- SPICY MASALA OMELET (os,gf) 47 kr

Omelet med et sydindisk twist  
Omelet with a South Indian twist

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### 45- IDLY (v,gf) 49 kr

3 dampede ris-kager lavet af ris og linser  
3 steamed rice cakes made of rice and lentils

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### 46- ONION PAKODA (v,gf) 53 kr

Sprøde, gyldne stegte løg med udvalgte krydderier  
Crispy fried golden onions with selected spices

## HOVEDRETTER (SERVERES MED RIS)

VEGETARISK

## MAIN COURSE (SERVED WITH RICE)

VEGETARIAN

**47- CHETTINAD VEG KURMA (v,gf) 129 kr**

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Mild curry med et medley af grøntsager

Mild curry with a medley of vegetables

**48- KATHIRIKKAI KARA KULAMBU (os,v,gf) 137 kr**

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Krydret aubergine curry

Seasoned eggplant curry

**49- KEERAI KULAMBU (os,v,gf,) 139 kr**

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Spinat i kraftig sauce af Linser

Spinach in a thick sauce of lentils

**50- VENDAKKA MASALA (os,v,gf) 147 kr**

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Baby Okra sauteret med spidskommenfrø, hvidløg, ingefær og krydderier

Baby Okra with cumin, garlic, ginger and spices

**51- PANEER MASALA (os,gf,lpt) 157 kr**

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Paneer masala med friskkværnet krydderier, stærk i smagen

Paneer masala with fried spices, strong in flavor

**52- KUSHKA RICE (gf) 139 kr**

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En traditionel syd indisk ret med ris og duftende krydderier

A traditional South Indian dish with rice and flavoursome spices

**53- SAMBAR RICE (v,gf,lpt) 147 kr**

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Dampkogt ris blandet sammen med krydderier, grønt og linser

Stewed rice mixed with spices, vegetables and lentils

**54- RASAM RICE (v,gf,lpt) 147 kr**

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Kogte ris med tomat, tamarind, hvidløg, koriander og peber

Stewed rice with tomato, tamarind, garlic, coriander and pepper

**55- VEG KOTHU PAROTTA (v,os,lpt)**

**129 kr**

Små stykker af parotta (brød) stegt med krydderier (serveres uden ris)

Small pieces of parotta (bread) stir fried (served without rice)

**KYLLING**

**CHICKEN**

**56- CHETTINAD CHICKEN MASALA (n,gf,)**

**139 kr**

Kylling i aromatisk masalakrydderi

Chicken in aromatic masala

**57- SPINACH CHICKEN MASALA**

**139 kr**

Spinat i mild kraftig sauce med kylling

Spinach in a thick mild sauce with chicken

**58- SPICY CHILLI CHICKEN (gf)**

**149 kr**

Kylling tilberedt med frisk rød chili og krydderier

Succulent chicken cooked with fresh red chilli and spices

**59- CHICKEN PEPPER FRY (gf,lpt)**

**149 kr**

Krydret peber overtrukket kylling i lækker masala

Spicy peppery coated chicken in delicious masala

**60- CHETTINAD CHICKEN BIRYANI (gf)**

**139 kr**

Ris kogt med saftige kylling og traditionelle krydderier

Rice cooked with succulent chicken pieces and traditional spices



**61- CHICKEN KOTHU PAROTTA****139 kr**

Små stykker af parotta (brød) stegt sammen med kylling (serveres uden ris),egg

Small pieces of parotta (bread) fried with egg and chicken(served without rice)

**LAM****LAMB****62- KARAIKUDI LAMB MASALA (os,gf,n)****139 kr**

Lam med Karaikudi krydderier, løg, hvidløg og tomat

Lamb with Karaikudi spices, onion, garlic & tomato

**63- SPINACH LAM MASALA (gf)****139 kr**

Spinat i mild tyk sauce med lam

Spinach in a thick mild sauce with lamb

**64-LAMB SUKKA (lpt,gf)****159 kr**

Stegt lammekød med stærk Chettinad-krydderier

Fried lamb with hot Chettinad spices

**65- LAMB PEPPER FRY (DRY) (lpt,gf)****169 kr**

Stegt lam med stærk peber og et drys af Chettinad-krydderier

Fried lamb with hot pepper and a hint of Chettinad spices

**66- MADURAI MUTTON FRY (gf)****169**

Saftigt gedekød med traditionelle krydderier

Juicy goat meat for those who love their food spicy

**67-CHETTINAD LAM BIRYANI (gf)****149 kr**

Ris kogt med saftige lammestykker og traditionelle krydderier

Rice cooked with succulent chicken pieces and traditional spices

**68- PANDIAN SPICY SUKKA RICE (lpt,gf) 179 kr**

Gammel familieopskrift af ris kogt i saftigt lam  
Generations old family recipe of rice cooked in juicy lamb

**69-LAM KOTHU PAROTTA (os,lpt) 139 kr**

Små stykker af parotta (brød) stegt sammen med æg og lam (serveres uden ris)  
Small pieces of parotta (bread) fried with egg and spicy lamb(served without rice)

**FISK OG SKALDYR**

**FISH AND SEAFOOD**

**70- FISH MASALA (os,gf,lpt) 147 kr**

Sæsonbestemt fisk krydret med Chettinad-krydderier  
Seasonal fish seasoned with Chettinad spices

**71- PRAWN MASALA (os,lpt,gf) 147 kr**

Kæmpe rejer kogt i Chettinad-sauce  
King prawns cooked in Chettinad sauce

**72- PRAWN BIRYANI (gf) 149 kr**

Ris kogt med saftige rejer og traditionelle krydderier  
Rice cooked with juicy prawn and traditional spices

**TILBEHØR**

**ACCOMPANIMENTS**

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<b>73- CHAPATHI (v)</b>	<b>19 kr./stk</b>
<p>Groft sydindisk hvedebrød South Indian wheat bread</p>	
<b>74- PLAIN PAROTTA (v)</b>	<b>29 kr./stk</b>
<p>Sydindisk fladbrød South Indian flatbread</p>	
<b>75- GHEE PAROTTA</b>	<b>34 kr./stk</b>
<p>Sydindisk fladbrød med ghee South Indian flatbread with ghee</p>	
<b>76- BUTTER PAROTTA</b>	<b>34 kr./stk</b>
<p>Sydindisk fladbrød med butter South Indian flatbread with butter</p>	
<b>77- GARLIC PAROTTA</b>	<b>34 kr./stk</b>
<p>Sydindisk fladbrød med hvidløg South Indian flatbread with garlic</p>	
<b>78- CEYLONE PAROTTA PLAIN (lpt,v)</b>	<b>54kr./stk</b>
<p>Srilankansk pandebrød med karakteristisk smag Srilankan Parotta with multiple folds and characteristic flavour</p>	
<b>79-. CEYLONE PAROTTA EGG (lpt)</b>	<b>79kr./stk</b>
<p>Srilankansk pandebrød med karakteristisk æggefyld Srilankan Parotta with multiple folds and egg stuffing</p>	
<b>80.CEYLONE PAROTTA CHICKEN (lpt)</b>	<b>89kr./stk</b>
<p>Srilankansk pandebrød med karakteristisk kyllingefyld Srilankan Parotta with multiple folds and chicken stuffing</p>	

**81- CEYLONE PAROTTA LAMB (lpt)****99kr./stk**

Srilankansk pandebrød med karakteristisk lammefyld

Srilankan Parotta with multiple folds and lamb stuffing

**82- RAITA****19 kr****83- RICE(v)****19 kr****84- PICKLES****19 kr****DESSERT****85- DAGENS DESSERT****39 kr**

Spørg tjeneren.

Ask service staff.

**86- VEGAN PAL PANIYARAM (v.gf)****49 kr**

Stegte boller lavet af linsemel i kokosmælk

Fried softballs made of lentil flour in coconut milk

**87- GULAB JAMUN****45 kr**

stegte bløde dejkugler lavet af mælkefaststoffer dyppet i sukker sirup

Delicious khoya & saffron dumplings in hot syrup

**88- GULAB JAMUN MIX (n)****49 kr**

Gulab Jamun med vaniljeis og tørret frugt

Gulab Jamun with vanilla ice cream and dry fruits

**89- KULFI ICECREAM****49 kr**

Indisk is i flere varianter. Spørg tjeneren for mulighederne.

Indian ice cream. Ask service staff for available flavours.

**90- DESSERT DOSA (gf)****49 kr**

Dosa med honning/Nutella

Dosa with honey/Nutella

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V	gf	n	lpt	os
Vegansk mulighed	Glutenfri	Nød	Længere kogetid	Vælg styrkeniveau
Vegan Option	Gluten Free	Nuts	Longer Preparation Time	Choose Spice Level

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