URBAN INDIAN

STREET FOOD - ॐ - COCKTAIL

LUNCH MENU

ALL DAY 12:00-16:00

A01 URBAN BALTI DAL ..... 117 KR
Tykke gule linser stænkt over med løg, ingefær og hvidløg. Serveret med ris
Thick yellow lentils flavoured with fried onions, ginger and garlic. Served with rice

A02 CHHOLE MASALA ..... 117 KR
Indiske kikærter kokkereret med løg, tomater og masser krydderier. Serveret med ris
Indian chickpeas cooked with onion, tomato and lots of spices.Served with rice

A03 BUTTER CHICKEN ..... 127 KR
Smøragtig kyllinge sovs, en kulinarisk perle fra Punjab. Serveret med ris
Buttery chicken gravy, a culinary gem from Punjab. Served with rice

KIDS MENU

K01 NUGGETS OG FRITES..... 69 KR
Kyllingnuggets med pommes frites, serveret med mango chutney
Kyllingnuggets med pommes frites, serveret med mango chutney

K01 CREAMY CHICKEN..... 99 KR
Mild butter chicken med ris,serveret med pommes frites
Mild butter chicken with rice, served with french fries

URBAN MENU

B01 KARMA(V)

VEG PAKKODA,URBAN BALTI DAL,BHINDI MASALA,RICE, TANDOORI ROTI & VEGAN DESSERT
257 DKK PER PERSON
Bestilles ved mindst to personer.
The minimum order for two people.

B02 SHLOKA

VEG PAKKODA,VEG NAVRATAN KORMA,BUTTER CHICKEN, RICE,NAAN,GULAB JAMUN.
297 DKK PER PERSON
Bestilles ved mindst to personer.
The minimum order for two people.

B03 VEDA

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.
The minimum order for two people.

B04 MAYA

BOTI KEBAB(CHICKEN/LAM),VEG PAKKODA ,PAPADUM , VEG NAVRATANKOR MA,URBAN BUTTER CHICKEN, LAM BHUNA GHOST,LAM MADRAS,BIRYANI,GARLIC & BUTTER NAAN,KULFI IS
497 DKK PER PERSON
Bestilles ved mindst to personer.
The minimum order for two people.

Vegan Gluten free Nuts

URBAN INDIAN

STREET FOOD - ॐ - COCKTAIL

PAPPADUM

VEG PAKODA

SAMOSA

OLD DELHI TANGRI KEBAB

BOTI KEBAB

DELHI HARA BHARA KEBAB

PANEER TIKKA KEBAB

KOLA URUNDAI

STARTER - STREET FOOD

C01 PAPPADUM ..... 37 Kr
Sprødt linse papadum
Crispy lentil papadum

C02 VEG PAKODA ..... 67 Kr
Sprøde friturestegte grøntsagsfritter
Crispy fried vegetable fritters

C03 SAMOSA(VEGAN/CHICKEN) ..... 77 Kr
Stegte tarteletter med vegansk/kylling fyld
Fried flaky pastries with vegan/chicken filling

C04 OLD DELHI TANGRI KEBAB ..... 87 Kr
Saftige grillet kylling
Grilled juicy succulent chicken drumsticks

C05 BOTI KEBAB (CHICKEN/LAMB) ..... 107 Kr
Møre stykker af kylling / lammekød dybt marineret og grillet
Tender pieces of chicken / lamb intensely marinated and grilled

C06 DELHI HARA BHARA KEBAB ..... 87 Kr
Grillet grøntsagsbøffer og eksotiske krydderier
Grilled patties of fresh green and exotic spices

C07 PANEER TIKKA KEBAB ..... 117 Kr
Lækre paneer grillet med tikka masala krydderier
Delicate paneer grilled with tikka masala spices

C08 KOLA URUNDAI(CHICKEN) ..... 97 Kr
Lækre sprøde kyllinge boller
Delicious crispy balls of minced chicken

C09 DAHI VADA ..... 117 Kr
Urad dal linse kugler i yogurt med tamarind og mint chutney
Urad dal balls in yoghurt with tamarind and mint chutney

C10 CHHOLE TIKKI CHAAT ..... 127 Kr
Chana masala ovenpå kartoffel bøffer serveres i yogurt, tamarind og mint chutney
Chana masala on potato patty , served in yogurt, tamarind and mint chutney

Vegan Gluten free Nuts

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STREET FOOD - ॐ - COCKTAIL

HARA BHARA PANEER KOFTA

URBAN BALTI DAL

DAL MAKHNI

CHHOLE MASALA

BHINDI MASALA

VEG NAVRATAN KORMA

MAIN COURSE

HUSK AT BESTILLE RIS ELLER BRØD MED DIN KARRY RETTER
REMEMBER TO ORDER RICE OR BREAD WITH YOUR CURRY ORDER

VEGETARIAN

D01 URBAN BALTI DAL ..... 127 Kr
Tykke gule linser stænkt over med løg, ingefær og hvidløg
Thick yellow lentils flavoured with fried onions, ginger and garlic

D02 CHHOLE MASALA ..... 137 Kr
Klassiske indiske kikærter kokkereret med løg, tomater og masser krydderier
Classic Indian chickpeas cooked with onion , tomato and lots of spices

D03 BHINDI MASALA ..... 157 Kr
Okra kokkereret i løg, tomater og ingefær
Okra cooked in onion, tomato and ginger

D04 VEG NAVRATAN KORMA ..... 147 Kr
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 ..... 167 Kr
Cremet og lækker paneer fra det kongelig køkken af Delhi
Rich, creamy, yummy paneer from the royal kitchen of Delhi

D06 HARA BHARA PANEER KOFTA ..... 167 Kr
Indisk oste i dumpling i spinat karry.
Indian cheese dumplings in spinach curry.

D07 DAL MAKHNI ..... 137 Kr
Hele sorte linser, røde kidney bønner, smør og cream
Whole black lentil, red kidney beans, butter and cream

Vegan Gluten free Nuts

URBAN INDIAN

STREET FOOD - ॐ - COCKTAIL

AMRITSAR BUTTER CHICKEN

URBAN CHICKEN TIKKA MASALA

SPICY CHICKEN JALFREZI

BHUNA GOSHT

LAMB MADRAS

CHICKEN

E01 AMRITSAR BUTTER CHICKEN ..... 157 Kr
Mild smøragtig sovs, en kulinarisk perle fra Punjab
Non spicy buttery gravy, a culinary gem from Punjab

E02 URBAN CHICKEN TIKKA MASALA ..... 157 Kr
Kylling med røgfyldt smag i krydret tomatsovs
Smoky flavoured chicken in spicy tomato based gravy

E03 JAIPURI KADAI CHICKEN ..... 167 Kr
Kylling, tykke stykker af løg og peberfrugt
Chicken in chunky pieces of onion and bell pepper

E04 URBAN NAVRATAN CHICKEN ..... 167 Kr
Saftig kylling i brun cashew karry
Succulent chicken in brown cashew curry

E05 SPICY CHICKEN JALFREZI ..... 167 Kr
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 ..... 157 Kr
Indisk oste i dumpling i spinat karry.
Indian cheese dumplings in spinach curry.

LAMB

F01 BUTTER LAMB ..... 167 Kr
**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 ..... 177 Kr
Lammekød med røgfyldt smag i krydret tomatsovs
Smoky flavoured lamb in spicy tomato based gravy

F03 URBAN NAVRATAN LAMB ..... 177 Kr
Saftig lamme kød i brun cashew karry
Succulent lamb in brown cashew curry

F04 BHUNA GOSHT ..... 197 Kr
Stærk lammekød med en masse masala
Hot and spicy semi dry lamb with lots of masala

F05 LAMB MADRAS ..... 187 Kr
En rig krydret karry med langsomt kogt lammekød.
A rich spicy curry of slow cooked lamb.

Vegan Gluten free Nuts

URBAN INDIAN

STREET FOOD - ॐ - COCKTAIL

BENGAL MALAI PRAWN

GOAN FISH CURRY

FISH TIKKA MASALA

CHETTINAD BIRYANI

MUGHALAI BIRYANI

PLAIN RICE

ZEERA RICE

PULAV RICE

FISH & SEAFOOD

G01 BENGAL MALAI PRAWN ..... 177 Kr
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 ..... 177 Kr
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 ..... 187 Kr
Fisk med røgfyldt smag i stærk tomatsovs
Smoky flavoured fish in spicy tomato based gravy

URBAN BIRYANI

H01 CHETTINAD BIRYANI (LAMB) ..... 177 Kr
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) ..... 177 Kr
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 ..... 157 Kr
Velduftende ris og grøntsager langtsom kokkeret i en dej forseglet gryde
Fragrant rice and vegetables slow cooked in dough sealed pot

RICE

I01 PLAIN RICE ..... 24 Kr
Almindelig dampet ris
Plain steamed rice

I02 ZEERA RICE ..... 37 Kr
Ris med spidskommen
Rice with zeera

I03 PULAV RICE ..... 47 Kr
Pilaf ris
Pulav style rice

Vegan Gluten free Nuts

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GARLIC NAAN

PLAIN NAAN

BUTTER NAAN

TANDOORI ROTI

YOGURT RAITA

GULAB JAMUN

BREADS

J01 PLAIN NAAN ..... 27 Kr
Indisk hvedemels brød
Indian white flour bread

J02 BUTTER NAAN ..... 37 Kr
Indisk hvedemels brød med smør
Indian white flour bread with butter

J03 GARLIC NAAN ..... 37 Kr
Indisk hvedemels brød med hvidløg
Indian white flour bread with garlic

J04 TANDOORI ROTI ..... 37 Kr
Lerovns fladbrød Baked
Indian wheat bread

ACCOMPANIMENTS

K01 ONION CUCUMBER SALAD ..... 47 Kr
Indisk salat med løg og agurker
Indian salad with onion and cucumber

K02 YOGURT RAITA ..... 19 Kr
Finskåret agurker i yogurt
Fine cut cucumber in yogurt

K03 CHUTNEY(MINT/MANGO/SPICY/PICKLE) ..... 19 Kr
Klassisk indisk dip
Traditional Indian dips

DESSERTS

L01 GULAB JAMUN ..... 67 Kr
Smeltende sirups mælkeboller
Melt-in-your-mouth milk dumplings in sugary syrup

L02 KULFI ..... 67 Kr
Indisk creamfuld is
Rich creamy Indian ice cream

L03 SOOJI HALWA ..... 67 Kr
Semullna dessert pyntet med nødder.
Semollna dessert garnished with nuts.

Vegan Gluten free Nuts