

# 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.

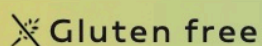
### B04 MAYA

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

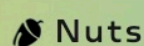
**Bestilles ved mindst to personer.**  
The minimum order for two people.



Vegan



Gluten free



Nuts

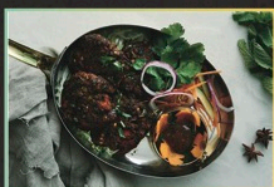


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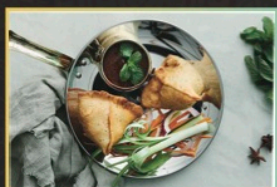
## STREET FOOD - ॐ - COCKTAIL



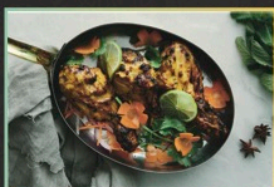
PAPPADUM



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  
**Spredt linse papadum**  
Crispy lentil papadum

C02 VEG PAKODA   .....67 KR  
**Spredte 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

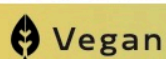
C06 DELHI HARA BHARA KEBAB   .....87 KR  
**Grillet grøntsagsbøffer og eksotiske krydderier**  
Grilled patties of fresh green and exotic spices

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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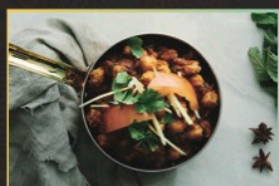
HARA BHARA PANEER KOFTA



URBAN BALTI DAL



DAL MAKHNI



CHHOLE MASALA



BHINDI MASALA



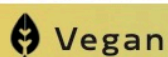
VEG NAVRATAN KORMA

## 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  
**Tyke gule linser stænkt over med løg, ingefær og hvidlø**  
Thick yellow lentils flavoured with fried onions, ginger and garlic
- D02** CHHOLE MASALA   .....137 KR  
**Klassiske indiske kikærter kokkereret med løg, tomat og masser krydderier**  
Classic Indian chickpeas cooked with onion, tomato and lots of spices
- D03** BHINDI MASALA   .....157 KR  
**Okra kokkereret i løg, tomat 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 kongelige 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



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Nuts



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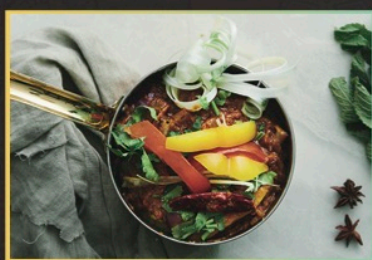
## STREET FOOD - ॐ - COCKTAIL



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 røgfylt 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 røgfylt 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.



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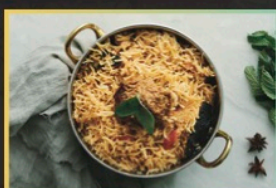
BENGAL MALAI PRAWN



GOAN FISH CURRY



FISH TIKKA MASALA



CHETTINAD BIRYANI



MUGHALAI BIRYANI



PLAIN RICE



ZEERA RICE



PULAV RICE

## FISH & SEAFOOD

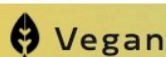
- G01** BENGAL MALAI PRAWN ✂ .....177 KR  
**Rejer vendt i sovs lavet af løg og kokos, mild, en favorit fra Øst Indien**  
 Onion and coconut based gravy, non spicy, a favourite in Eastern India
- G02** GOAN FISH CURRY ✂ .....177 KR  
**En lys sovs lavet af løg, tomater og kokosmælk som stammer fra kysterne af Goa**  
 A light onion, tomato and coconut milk based curry from the coasts of Goa
- G03** FISH TIKKA MASALA ✂ .....187 KR  
**Fisk med røgfylt 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

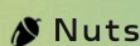
## RICE

- 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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## STREET FOOD - ॐ - COCKTAIL



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 fladbød 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  
**Semollna dessert pyntet med nødder.**  
Semollna dessert garnished with nuts.



Vegan



Gluten free



Nuts