

indian fusion

AUTHENTIC INDIAN FOOD



VEGETARIAN STARTERS | VEGETARISKE FORRETTER

Papadom Papadom	1.25 €
Spicy Papadom Stærk Papadom	1.50 €
Onion Bhaji haji løg	6.50 €
Vegetable Pakora Grønsags Pakora	6.50 €
Paneer Pakora Paneer Pakora	7.50 €
Vegetable Samosa Grønsags Samosa	6.95 €
India Fusion mix Starter Indisk Fusion mix forret	11.95 €

NON VEGETABLES STARTERS | IKKE GRØNSAGS FORRETER

Chicken Pakora Kylling Pakora	6.50 €
Chicken Tikka Kylling Tikka	7.50 €
Seekh Kebab Seekh Kebab	7.50 €
Chicken Wings Kyllingevinger	6.50 €
Keema Samosa Hakket oksekød samosa	7.95 €
Chicken Samosa Kylling Samosa	6.95 €
Indian Fusion Mix Starter Indian Fusion mix Starter	12.95 €

TRADITIONAL CURRYS | TRADITIONELLE KARRY

Curry

Traditional Indian curry. traditionel indisk karry.

Chicken Curry Karrykylling	11.95 €
Lamb Curry Lammekarry	12.95 €
Prawn Curry Reje karry	13.95 €

Madras

Hot curry with herbs & spices.

Stræk karry med urter og krydderier.

Chicken Madras Kylling Madras	12.95 €
Lamb Madras Lam Madras	13.95 €
Prawn Madras Reje Madras	14.95 €

Vindaloo

Very hot curry herbs & spices cooked with potatoes.

Meget Stræk karry med urter og krydderier kogt med kartofler.

Chicken Vindaloo Kylling Vindaloo	12.95 €
Lamb Vindaloo Lam Vindaloo	13.95 €
Prawn Vindaloo Reje Vindaloo	14.95 €

Phall

Extra hot curry herbs & spices. A very spicy dish!

Chicken Phall Kylling Phall	13.95 €
Lamb Phall Lam Phall	14.95 €
Prawn Phall Reje Phall	14.95 €

MILD CURRYS | MILD KARRY

Korma

Curry made with fresh cream, coconut, herbs & spices (A mild creamy dish)

Karry lavet med frisk fløde, kokos, urter og krydderier. (En mild cremet ret).

Chicken Korma Kylling Korma	12.95 €
Lamb Korma Lam Korma	13.95 €
Prawn Korma Reje Korma	14.95 €

Tikka Masala

Pieces of boneless chicken or lamb cooked in a Tandoor oven, with a special sauce of spices & herbs.

Stykker af udbenet kylling eller lam tilberedt i en Tandoor-ovn med en special sauce af krydderier og urter.

Chicken Tikka Masala Kylling Tikka Masala	12.95 €
Lamb Tikka Masala Lam Tikka Masala	13.95 €

Smørkylling

Finely sliced chicken, marinated in a special masala sauce, then cooked in butter, garlic, tomatoes, ginger & selection of herbs.

Fintskåret kylling marineret i en special masala sovs, derefter kogt i hvidløgsmør, tomater, ingefær og et udvalg af urter.

Butter Chicken Cremet sovs med mango & karry	12.95 €
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Mango Kylling

Cream Sauce made with mango & currys

Cremet sovs med mango & karry.

Mango Chicken Mango Kylling	12.95 €
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SPECIAL DISHES | SPECIELLE RETTER

Bhuna

A combination of special curries not very hot are cooked with finely chopped onions & a selection of fine spices and herbs.

En kombination af specielle karryretter, der ikke er særlig varme, tilberedes fint medhaktede løg & et udvalg af fine krydderier og krydderurter.

Chicken Bhuna Kylling Bhuna	12.95 €
Lamb Bhuna Lam Bhuna	13.95 €
K.Prawn Bhuna K. Reje Bhun	14.95 €

House Special

A house special dish made by the chef, with mixed meats.

En huspecialret lavet af kokken med blandet kød. Blandet kødret

Mixed Meat Dish House Special	18.95 €
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Jalfrezi

A special combination of onions, bell pepper & a selection of herbs.

En special kombination af løg, peberfrugt og udvalgte krydderurter.

Chicken Jalfrezi Kylling Jalfrezi	13.95 €
Lamb Jalfrezi Lam Jalfrezi	14.95 €
K. Prawn Jalfrezi K. Reje Jalfrezi	14.95 €

Karahi

A special combination of onions, bell peppers & a selection of herbs.

En special kombination af løg, peberfrugter og et udvalg af urter.

Chicken Karahi Kylling Karah	12.95 €
Lamb Karahi Lam Karahi	13.95 €
K. Prawn Karahi K. Reje Karahi	14.95 €

Dansak

Cooked in a special sauce of pineapple, lentils, herbs & spices.

Kogt i en særlig sovs med ananas, linser, urter og krydderier

Chicken Dansak Kylling Dansak	12.95 €
Lamb Dansak Kylling Dansak	13.95 €
K. Prawns Dansak K. Reje Dansak	14.95 €

CHEF'S SPECIAL | KOKKEN'S SPECIAL

Balti

Cooked with chickpeas in special sauce by chef.

Kogt med kikærter i en special sovs af kokken

Chicken Balti Kylling balti	12.95 €
Lamb Balti Lam Balti	13.95 €
K. Prawns Balti K. Reje Balti	14.95 €

Saag

Selection of herbs and spices picked by the chef cooked in spinach.

Udvalg af urter og krydderier plukket af kokken tilberedt i spinat.

Chicken Saag kylling saag	13.95 €
Lamb Saag Lam Saag	14.95 €

Rogan Josh

Special dish cooked with a variety of spices and herbs in a tomato based sauce.

Specialret tilberedt med forskellige krydderier og urter i en tomat baseret sauce.

Chicken Rogan Josh Kylling Rogan Josh	12.95 €
Lamb Rogan Josh Lam Rogan Josh	13.95 €

TANDOORI SPECIALITIES | TANDOORI SPECIALITETER

CHICKEN TANDOORI | KYLLING TANDOORI ①

Chicken Leg piece Marinated in yogurt & tandoori masala. Cooked in a clay tandoor oven. (served on a hot sizzler.)
Kyllingelårstykket marineret i yoghurt & tandoori masala. Kogt i en er tandoor ovn, (serveres på en varm sizzler). 15.95 €

CHICKEN TANDOORI TIKKA | KYLLING TANDOORI TIKKA ①

Pieces of chicken marinated in tandoori masala & yogurt, cooked in a tandoor oven. (Served on a hot sizzler.)
Kyllingestykker marineret i tandoori masala & yoghurt, kogt i en tandoor ovn. (Serveret på en varm syder). 14.95 €

SHASHLIK TANDOORI CHICKEN | SHASHLIK TANDOORI KILLING ①

Pieces of boneless chicken marinated in hot masala sauce with onions & bell peppers. (Served on a hot sizzler.)
Stykker af udbenet kylling marineret i varm masala sauce med løg & peberfrugter. (Serveret på en varm syder). 16.95 €

LAMB TIKKA TANDOORI | LAM TIKKA TANDOORI ①

Pieces of boneless lamb marinated in yogurt with herbs & spices, cooked in a clay tandoor oven. (Served on a hot sizzler.)
Stykker af udbenet lam marineret i yoghurt med urter og krydderier, kogt i en tandoor ovn. (Serveret på en varm syder). 16.95 €

SEEKH KEBAB | SEEKH KEBAB ①

Minced Lamb is seasoned with fresh mint, coriander, ginger and green chili paste, Then made into delicious seekh kebabs. (Served on a hot sizzler.)
Hakket lam er krydret med frisk mynte, koriander, ingefær og grønt chilipasta. Derefter lavet til lækre seekh kebabs. (Serveres på en varm sydende). 15.95 €

KING PRAWN TANDOORI | KÆMPEREJER TANDOORI ①②

King prawns marinated in tandoori masala and spices, Cooked in a tandoor oven. (Served on a hot sizzler.)
Kongerejer marineret i tandoori masala og krydderier, kogt i en tandoor ovn. (Serveret på en varm syder). 18.95 €

TANDOORI MIX GRILL | MÉLANGE TANDOORI GRILL ①②③

Variety of tandoori specialities. (chicken tandoori, chicken tikka, lamb tikka, seekh kebab, chicken wings).
Forskellige tandoori specialiteter. (kylling tandoori, kylling tikka, lam tikka, seekh kebab, K. Prawn tandoori). 21.95 €

VEGETARIAN | VEGÉTARIEN

Dal Makhani ① 9.95 €

Whole black lentils are slowly cooked with spices, butter & cream.
Hele sorte linser koges langsomt med krydderier, smør & fløde.

Tadka Daal 9.95 €

Indian yellow lentils are slowly cooked with spices
Indiske gule linser koges langsomt med krydderier.

Chana Masala 9.95 €

Chickpeas cooked with onion, tomato and spices.
Kikærter kogt med løg, tomat og krydderier.

Bombay Aloo 9.95 €

Bombay aloo is a Indian dish made of potatoes cooked in spices & tomatoes.
Bombay aloo er en indisk ret lavet af kartofler kogt i krydderier & tomat.

Veg Korma ①② 9.95 €

Mix vegetables cooked with cream, coconut and special herbs.
Bland grøntsager kogt med fløde, kokos og specielle krydderurter.

Saag Aloo ① 9.95 €

Potatoes cooked in a spinach gravy.
Kartofler kogt i en spinatsovs.

Saag Paneer ① 10.95 €

Cottage cheese cooked in a spinach gravy.
Pommes de terre cuites dans une sauce aux épinards.

Paneer Tikka Masala ①② 10.95 €

Cottage cheese cooked in tikka masala sauce.
Hytteost kogt i tikka masala sauce.

Veg Tikka Masala ①② 9.95 €

Mix vegetables cooked in tikka masala sauce.
Bland grøntsager kogt i tikka masala sauce.

Veg Jalfrezi 9.95 €

Mix vegetables cooked with onions, bell peppers and herbs.
Bland grøntsager kogt med løg, peberfrugt og krydderurter.

Paneer Karahi ① 10.95 €

Cottage cheese cooked with onions, bell peppers & a selection herbs.
Hytteost tilberedt med løg, peberfrugt og et udvalg af urter.

BIRYANI DISHES | BIRYANI RETTER

Basmati rice cooked with saffron, cardamom, tomato, ginger, and other spices, cooked to simmer, mixed with rice.
Basmati ris kogt med safran, kardemomme, tomat, ingefær og andre krydderier, kogt til at simre, blandet med ris.

Chicken Biryani | Kylling Biryani ① 12.95 €

Lamb Biryani | Lam Biryani ① 13.95 €

Vegetables Biryani | Grøntsags Biryani ① 11.95 €

Prawns Biryani | Reje Biryani ①② 14.95 €

Special Mix Biryani | I.fusion Mix Biryani ①② 16.95 €

RICE | RIS

Boiled Basmati rice | Kogte Basmati ris 3.95 €

Pilau Basmati rice | Pilau Basmati ris 4.95 €

Mushrooms rice | Champions ris 4.95 €

Egg rice | Æg ris ① 4.95 €

Lemon rice | Citron ris 4.95 €

Coconut rice | Kokosnøds ris ①② 4.95 €

Keema rice | Keema Rice ①②③ 6.95 €

NAN | NAAN

Plain nan | Almindelig nan ①②③ 3.50 €

Garlic nan | Hvidløgs nan ①②③ 3.95 €

Cheese nan | Oste naan ①②③ 4.95 €

Butter nan | Smør naan ①②③ 3.95 €

Chilli Cheese Nan | Chili ost Nan ①②③ 4.95 €

Garlic Cheese Nan | Hvidløgsost Nan ①②③ 4.95 €

Chilli Garlic Nan | Chili hvidløg Nan ①②③ 4.95 €

Garlic Chilli Cheese Nan | Hvidløg Chili Ost Nan ①②③ 5.95 €

Peshwari nan | kokos nan ①②③ 5.50 €

Keema nan | Keema nan ①②③ 5.95 €

Tandoori roti | Tandoori roti ① 2.95 €

Mixed Raita | Speciel yoghurtskal ① 4.95 €

Chips | Chips 3.95 €

DESSERTS | DESSERTER

Mango Lassi | Mango Lassi ① 4.95 €

Gulab Jamun | Gulab Jamun ①② 4.95 €

Mango Kulfi | Mango Kulfi ①② 4.95 €

Brownie | Brownie ①② 4.95 €

Brownie with ice-cream | Brownie med is ①② 6.95 €

CHILDREN'S MENU | BØRNEMENU

Nuggets with chips or rice | Nuggets, chips eller ris ① 6.95 €

Fish fingers with chips or rice | Fiskefingre, chips eller ris ①②③ 6.95 €

Mild curry with chips or rice | Mild kylling karry, chips eller ris ①② 7.95 €

Pizza Margherita | Ost pizza ① 6.95 €

Pizza Ham & Cheese | Pizza m. skinke & ost ① 7.95 €



Drinks and Cocktails

WHISKY

BALLENTINES	6.95 €
J&B	6.95 €
RED LABEL	6.95 €
JACK DANIELS	7.95 €
BLACK LABEL	8.95 €
CHIVAS REGAL	8.95 €

SPIRITS

VETERANO	4.95 €
CHARLES	7.95 €
GORDONS GIN	5.95 €
TANQUERAY	6.95 €
TANQUERAY 0.0 (NON ALCOHOL GIN)	8.00 €
BOMBAY SAPHIRE	7.95 €
HENDRICK'S	10.00 €
BACARDI	5.95 €
HAVANA CLUB 5 (Dark Rum)	5.95 €
SMIRNOFF	5.95 €
ABSOLUT	5.95 €
GREY GOOSE	10.00 €

BEERS

SMALL BEER	2.95 €
LARGE BEER	3.95 €
HEINEKEN	2.95 €
ESTRELLA DAMM	2.95 €
CORONITA	2.95 €
BUDWEISER	2.95 €
MAGNERS	4.50 €
SHANDY "SMALL"	3.50 €
SHANDY "LARGE"	4.50 €
COBRA	3.95 €
KINGFISHER	3.95 €
SMIRNOFF ICE	3.95 €
ESTRELLA DAMM (SIN)	2.95 €

LIQUORS

SAMBUCA	3.00 €
AMARETTO	3.50 €
TIA MARIA	4.00 €
BAILEYS	4.00 €
JAGERMEISTER	4.00 €
FRANGELICO	4.00 €
LICOR DE HIERBAS	4.00 €
3 CAIRES	4.00 €

DRINKS

COLA	3.00 €
COLA ZERO	3.00 €
FANTA NARANJA (ORANGE)	3.00 €
FANTA LIMÓN (LEMON)	3.00 €
SPRITE	3.00 €
NESTEA	3.50 €
AGUA (WATER)	2.50 €
AGUA CON GAS (SPARKLING)	2.95 €
TONIC	2.95 €
JUICES	2.50 €
MANGO LASSI	4.95 €

HOT DRINKS

CAFE SOLO	1.75 €
CORTADO	2.00 €
CAFE CON LECHE	2.50 €
AMERICANO	2.50 €
CARAJILLO	3.95 €
IRISH COFFE	4.95 €

APPETIZERS

TINTO DE VERANO	4.95 €
<i>(Red wine, Fanta Lemon)</i>	
APEROL SPRITZ	7.95 €
<i>(Classic Italian aperitiv)</i>	
SANGRIA	1/2 Ltr - 7.95 €
<i>(Red wine, Seasonal fruit)</i>	1 Ltr - 12.95 €

COCKTAILS

RUM

MOJITO	8.95 €
<i>(CLASSIC, STRAWBERRY, MANGO, PASSION FRUIT)</i>	
<i>(Rum, Lime juice, Liquid sugar, Mint leaves, Soda water)</i>	
PIÑA COLADA	8.95 €
<i>(Ron, Zumo de piña, Puré de coco) (Rum, Pineapple juice, Coconut puree)</i>	
RUM PUNCH	9.95 €
<i>(Rum, Cointreu, Strawberry puree, Pineapple juice, coconut juice)</i>	

VODKA

SEX ON THE BEACH	8.95 €
<i>(Vodka, Peach liquer, Orange juice, cranberry juice)</i>	
SEABREEZE	8.95 €
<i>(Vodka, Cranberry juice, Fresh Lime juice)</i>	
CAIPIROSKA	8.95 €
<i>(CLASSIC, STRAWBERRY, MANGO, PASSION FRUIT)</i>	
<i>(Vodka, Lime juice, Liquid sugar)</i>	

COCKTAILS

TEQUILA

TEQUILA SUNRISE 8.95 €
(Tequila, Orange juice, Grenadine)

MARGARITA 9.95 €
(CLASSIC, STRAWBERRY, MANGO, PASSION FRUIT)
(Tequila, Cointreu, Fresh Lime juice, Sugar Syrup)

COSMORITA 9.95 €
(Tequila, Cointreu, Fresh lime juice, Cranberry Juice)

GIN

HONULULU 9.95 €
(Gin, Pineapple Juice, Cranberry juice, Coconut juice)

BRAMBLE 8.95 €
(Gin, Lemon Juice, Sugar syrup, Crem de Mure (blackcurrant))

Mixed spirits

MR INDIA 9.95 €
(CLASSIC, STRAWBERRY, MANGO, PASSION FRUIT)
(Rum, Vodka, Gin, Triple sec, topped with soda water.)

LONG ISLAND ICE TEA 10.95 €
(Rum, Vodka, Tequila, Gin, Cointreu, Lemon Juice, sugar syrup. Topped with coke.)



NO ALCOHOL

VIRGIN MOJITO 7.95 €
(CLASSIC, STRAWBERRY, MANGO, PASSION FRUIT)
(Lime juice, Liquid sugar, Mint, Soda)

VIRGIN COLADA 7.95 €
(Pineapple juice, Coconut puree)

TROPIC 7.95 €
(Mango puree, Strawberry puree, Lime juice, soda water)

KISS ME 7.95 €
(Strawberry puree, Passion fruit puree, Soda water)

PINEAPPLE COBBLE 7.95 €
(Strawberry puree, Pineapple juice, coconut juice, Lime juice, Soda water)

WINES

ORIGIN:	PRODUCT:	PRICE:
	HOUSE WINE	
	BODEGAS SANTALBA (COPA) (BOTELLA)	
Rioja	ESPETO Verdejo (Blanca)	3.50 € 12.90 €
	ESPETO Rosado (Bobal)	3.50 € 12.90 €
	ESPETO Tempranillo (Tinto)	3.50 € 12.90 €

	ALBERTO TORRESI	
Veneto (Italy)	PROSECCO	4.50 € 16.90 €

WHITE WINE

	BESTUÉ	
Somontano	CHARDONNAY	14.90 €
	AVELINO VEGAS	
Rueda	MONTEPINA Sauvignon Blanc	16.90 €
	VALMIÑOR	
Rias Baixas	VALMIÑOR Albariño	19.90 €
	DOMINIO DE TARES	
Bierzo	LA SONRISA DE TARES Godello 5 Meses sobre lías	23.90 €
	GRAMONA Ecológicos	
Penedes	CESSAMÍ FLORAL Moscatel y Sauvignon Blanc	29.90 €

RED WINE

	AVELINO VEGAS	
Ribera Duero	FUENTESPINA Roble 3, Tinta Fina	14.90 €
	HACIENDA GRIMÓN	
Rioja	REAL DE LESTON CRIANZA Tempranillo, Graciano	18.90 €
	DOMINIO DE TARES	
Bierzo	BALTOS Mencía	21.90 €
	CAN RÀFOLS	
Penedes	TERRA PRIMA Cabernet Franc, Garnacha, Syrah	24.90 €
	FIGUERO	
Ribera Duero	FIGERO 12 Crianza Tinta Fina	29.90 €

ROSE WINE

	IZADI	
Rioja	Larrosa (garnacha)	18.90 €
	ARINZANO	
Tempranillo	A de Arinzano	24.90 €

CHAMPAGNE

	MAS OLIVE	
Cava	J. RAVENTÓS ROIG Brut Nature Macabeo, Xarel.lo y Parellada	12.90 €