

indian fusion

AUTHENTIC INDIAN FOOD



VEGETARIAN STARTERS | VEGETARIANSKE FORRETTER

Papadom Papadom	1.25 €
Spicy Papadom erk Papadom	1.50 €
Onion Bhaji Bhaji løk	6.50 €
Vegetable Pakora Grønnsaks Pakora	6.50 €
Paneer Pakora Paneer Pakora	7.50 €
Vegetable Samosa Grønnsaks Samosa	6.95 €
India Fusion mix Starter Indisk Fusion mix forrett	11.95 €

NON VEGETABLES STARTERS | FORRETTER UTEN GRØNNSAKER

Chicken Pakora Kylling Pakora	6.50 €
Chicken Tikka Kylling Tikka	7.50 €
Seekh Kebab Seekh Kebab	7.50 €
Chicken Wings Kyllingvinger	6.50 €
Keema Samosa kjøttdeig dumpling	7.95 €
Chicken Samosa kyllingbiff	6.95 €
Indian Fusion Mix Starter Indisk Fusion mix forrett	12.95 €

TRADITIONAL CURRYS | TRADISJONELL KARRI

Curry

Traditional Indian curry. Tradisjonell indisk karri.

Chicken Curry Kylling curry	11.95 €
Lamb Curry Lam curry	12.95 €
Prawn Curry Reke curry	13.95 €

Madras

Hot curry with herbs & spices. Sterk karri med urter og chilipepper.

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

Vindaloo

Very hot curry herbs & spices cooked with potatoes. Veldig sterk karri med urter og krydder tilberedt med poteter.

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

Phall

Extra hot curry herbs & spices. A very spicy dish! Ekstra sterk karri med urter og krydder. En veldig krydret rett!

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

MILD CURRYS | MILD KARRI

Korma

Curry made with fresh cream, coconut, herbs & spices (A mild creamy dish). Karri laget med fersk krem, kokos, urter og krydder. (En mild kremet rett)

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

Tikka Masala

Pieces of boneless chicken or lamb cooked in a Tandoor oven, with a special sauce of spices & herbs. Biter av benfri kylling eller lam tilberedt i en Tandoor-ovn, med en spesiell saus av krydder 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. Tynne kyllingbiter marinert i en spesiell masala saus, og stekt i hvitløkssmør, tomater, ingefær & en rekke urter.

Butter Chicken Smørkylling	12.95 €
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Mango Kylling

Cream Sauce made with mango & currys. Kremet saus med mango & karri.

Mango Chicken Mango Kylling	12.95 €
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SPECIAL DISHES | SPESIALRETTER

Bhuna

A combination of special curries not very hot are cooked with finely chopped onions & a selection of fine spices and herbs. En kombinasjon av spesielle karriretter som ikke er veldig varme tilberedes med fint hakket løk og et utvalg av fine krydder og urter.

Chicken Bhuna Kylling Bhuna	12.95 €
Lamb Bhuna Lamm Bhuna	13.95 €
K.Prawn Bhuna K. Reke Bhuna	14.95 €

House Special

A house special dish made by the chef, with mixed meats. En husspesialrett laget av kokken, med blandet kjøtt.

Mixed Meat Dish Blandet kjøttrett	18.95 €
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Jalfrezi

A special combination of onions, bell pepper & a selection herbs. En spesiell kombinasjon av løk, fersk paprika & en rekke urter.

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

Karahi

A special combination of onions, bell peppers & a selection herbs. En spesiell kombinasjon av løk, paprika og et utvalg urter.

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

Dansak

Cooked in a special sauce of pineapple, lentils, herbs & spices. Tilberedt i en specialsous laget av ananas, linser, urter & krydder.

Chicken Dansak Kylling Dansak	12.95 €
Lamb Dansak Lam Dansak	13.95 €
K. Prawns Dansak K. Reke Dansak	14.95 €

CHEF'S SPECIAL | KOKKEN'S SPESIALITETER

Balti

Cooked with chickpeas in special sauce by chef. Laget med kikerter i en spesiell saus fra kokken.

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

Saag

Selection of herbs and spices picked by the chef cooked in spinach. Utvalg av urter og krydder plukket av kokken tilberedt i spinat.

Chicken Saag Kylling Spinat	13.95 €
Lamb Saag Lam Spinat	14.95 €

Rogan Josh

Special dish cooked with a variety of spices and herbs in a tomato based sauce. Spesialrett tilberedt med en rekke krydder og urter i en tomat basert saus.

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

TANDOORI SPECIALITIES | TANDOORI SPESIALITETER

CHICKEN TANDOORI | KYLLING TANDOOR ①

Chicken Leg piece Marinated in yogurt & tandoori masala. Cooked in a clay tandoor oven, (served on a hot sizzler).
Kyllinglårstykke Marinert i yoghurt og tandoori masala. Kokt i en leire tandoorovn, (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).
Kyllingfilet marinert i tandoori masala & yoghurt, stekt i en tandoor ovn med urter & kryddere, servert på en sizzler med grønnsakssaus. 14.95 €

SHASHLIK TANDOORI CHICKEN | SHASHLIK TANDOORI KYLLING ①

Pieces of boneless chicken marinated in hot masala sauce with onions & bell peppers. (Served on a hot sizzler).
masalasaus med løk & paprika. (Servert på en varm sizzler). 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).
Biter av beinfritt lam marinert i yoghurt med urter og krydder, tilberedt i en leire tandoorovn. (Servert på en varm sizzler). 16.95 €

SEEKH KEBAB | SEEKH KEBAB ②

Minced Lamb is seasoned with fresh mint, corriander, ginger and green chili paste. Then made into delicious seekh kebabs. (Served on a hot sizzler).
Lammedekke er krydret med fersk mynte, koriander, ingefær og grønt chilipasta, deretter laget til deilig seekh kebab. (Serveres på en varm sylinder). 15.95 €

KING PRAWN TANDOORI | KONGEREKE TANDOORI ① ②

King prawns marinated in tandoori masala and spices, Cooked in a tandoor oven. (Served on a hot sizzler).
Kongereker marinert i tandoori masala og krydder, tilberedt i en tandoor ovn. (Servert på en varm sizzler). 18.95 €

TANDOORI MIX GRILL | TANDOORI GRILL MIXFA ② ③ ④

Variety of tandoori specialities.
(chicken tandoori, chicken tikka, lamb tikka, seekh kebab, chicken wings).
En rekke tandoori-spesialiteter. (kylling tandoori, kylling tikka, lam tikka, seekh kebab, kongereke tandoori). 21.95 €

VEGETARIAN | VEGETARIANSK

Dal Makhani ① 9.95 €

Whole black lentils are slowly cooked with spices, butter & cream.
Hele sorte linser kokes sakte med krydder, smør og fløte.

Tadka Daal 9.95 €

Indian yellow lentils are slowly cooked with spices
Indiske gule linser tilberedes sakte med krydder.

Chana Masala 9.95 €

Chickpeas cooked with onion, tomato and spices.
Kikerter kokt med løk, tomat og krydder.

Bombay Aloo 9.95 €

Bombay aloo is a Indian dish made of potatoes cooked in spices & tomatoes.
Bombay aloo er en indisk rett laget av poteter tilberedt i krydder & tomat.

Veg Korma ① ② 9.95 €

Mix vegetables cooked with cream, coconut and special herbs.
Bland grønnsaker tilberedt med fløte, kokos og spesielle urter.

Saag Aloo ① 9.95 €

Potatoes cooked in a spinach gravy.
Kartoffeln gekocht in einer Spinatsoße

Saag Paneer ① 10.95 €

Cottage cheese cooked in a spinach gravy.
Cottage cheese kokt i en spinatsaus

Paneer Tikka Masala ① ② 10.95 €

Cottage cheese cooked in tikka masala sauce.
Cottage cheese kokt i tikka masala saus.

Veg Tikka Masala ① ② 9.95 €

Mix vegetables cooked in tikka masala sauce.
Bland grønnsaker tilberedt i tikka masala saus.

Veg Jalfrezi 9.95 €

Mix vegetables cooked with onions, bell peppers and herbs.
Bland grønnsaker tilberedt med løk, paprika og urter.

Paneer Karahi ① 10.95 €

Cottage cheese cooked with onions, bell peppers & a selection herbs.
Cottage cheese tilberedt med løk, paprika og et utvalg urter.

BIRYANI DISHES | BIRYANI RETTER

Basmati rice cooked with saffron, cardamos, tomato, ginger, and other spices, cooked to simmer, mixed with rice.
Basmati ris med saffron, kardemas, tomat, ingefær og andre kryddere, stekt og blandet med ris.

Chicken Biryani | Kylling Biryani ① 12.95 €

Lamb Biryani | Lam Biryani ① 13.95 €

Vegetables Biryani | Grønnsaks Biryani ① 11.95 €

Prawns Biryani | Reke Biryani ② ③ 14.95 €

Special Mix Biryani | I. Fusion Mix Biryani ① ② 16.95 €

RICE | RIS

Boiled Basmati rice | Kokt Basmati ris 3.95 €

Pilau Basmati rice | Pilau Basmati ris 4.95 €

Mushrooms rice | Sjampinjong ris 4.95 €

Egg rice | Egg ris ② 4.95 €

Lemon rice | Sitron ris 4.95 €

Coconut rice | Kokkosnøtt ris ③ ④ 4.95 €

Keema rice | Ris med kjøttdeig ① ② ③ 6.95 €

NAN | NAAN

Plain nan | Vanlig nan ① ② ③ 3.50 €

Garlic nan | Hvitløks nan ① ② ③ 3.95 €

Cheese nan | Oste nan ① ② ③ 4.95 €

Butter nan | Smør nan ① ② ③ 3.95 €

Chilli Cheese Nan | Chili ost nan ① ② ③ 4.95 €

Garlic Cheese Nan | Hvitløksost nan ① ② ③ 4.95 €

Chilli Garlic Nan | Chili Hvitløk nan ① ② ③ 4.95 €

Garlic Chilli Cheese Nan | Hvitløk Chili ost nan ① ② ③ 5.95 €

Peshwari nan | Kokosnøtt nan ① ② ③ 5.50 €

Keema nan | Nan med kjøttdeig ① ② ③ 5.95 €

Tandoori roti | Tandoori roti ② 2.95 €

Mixed Raita | Spesiell yoghurt side ① 4.95 €

Chips | Pommes frite 3.95 €

DESSERTS | DESSERTER

Mango Lassi | Mango Lassi ① 4.95 €

Gulab Jamun | Gulab Jamun ① ② 4.95 €

Mango Kulfi | Mango Kulfi ① ② 4.95 €

Brownie | Brownie ① ② 4.95 €

Brownie with ice-cream | Brownie med iskrem ③ ④ 6.95 €

CHILDREN'S MENU | BARNEMENU

Nuggets with chips or rice | Nuggets, pommes frites eller ris ④ 6.95 €

Fish fingers with chips or rice | Fiskepinner, pommes frites eller ris ① ② ③ 6.95 €

Mild curry with chips or rice | Kylling karri, pommes frites eller ris ① ② 7.95 €

Pizza Margherita | Ost pizza ① 6.95 €

Pizza Ham & Cheese | Pizza m. skinke & ost ② 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 23.90 €
5 Meses sobre lías

GRAMONA Ecológicos
Penedes GESSAMÍ FLORAL Moscatel y 29.90 €
Sauvignon Blanc

RED WINE

AVELINO VEGAS
Ribera Duero FUENTESPINA Roble 3, Tinta Fina 14.90 €

HACIENDA GRIMÓN
Rioja REAL DE LESTON CRIANZA 18.90 €
Tempranillo, Graciano

DOMINIO DE TARES
Bierzo BALTOS Mencía 21.90 €

CAN RÀFOLS
Penedes TERRA PRIMA Cabernet Franc, 24.90 €
Garnacha, Syrah

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 12.90 €
Macabeo, Xarel.lo y Parellada