



SNACKS

Puri / Krispigt veteskal, svamp parfait (GV)	45:-
Papadam / linschips, mango salsa (V)	35:-
Kurkure / Friterad majs, emulusion på rökt chili (V)	80:-

MELLANRÄTTER

Tataki / Tonfisk, äpple rasam, kumquat, koriander olja, masalakrisp (G)	120:-
Tartare / Rå biff, miso emulsion, picklad shiitake, mandlar, krispigt ris (G)	145:-
Bhel / grön mango, sev, puffat ris, koriander, yuzucrème, tamarind (V)	120:-
Popcorn Prawns / Friterade tigerräkor, chilicrème (L)	145:-
Momos / dumplings, kyckling, ingefära buljong, chili olja(G)	120:-
Cauliflower / friterad blomkål, tomat & chili, sesamfrön, koriander (V)	95:-
Lamb / Grillat lamm, lammbuljong, variation på pumpa	155:-
Butter Murgh / Tandoori kyckling, reducerad tomatsås, bockhornsklöver (L)	155:-
Machli / Miso bakad hälleflundra, kokos- chilisås, chutney, fänkål	160:-
Cabbage / Grillad spetskål, kadhi, brynt misosmör, friterad kål (V)	135:-
Beef / Grillad ryggbiff, rökt aubergine kräm, au jus, lotusrot	165:-
Duck / Ankbröst, cashewnötsås, sesam, melonchutney	165:-

TILLBEHÖR

Naan bread (GL) Plain / Butter / Garlic	35/40/45:-
Basmatiris (V)	30:-

DESSERT

Coconut / Kokosglass, chockladmousse, krusbär (V)	110:-
Carrot Halwa / Karameliserade morötter, cashew, tonkaglass, passion (L)	135:-
Gulab Jamun / Friterad munk, salt-karamel glass (GL)	85:-
Sorbet / Hemmagjord (V)	40:-

Kaffe 35:-, Espresso 28:-/34:-, Cappuccino 38:-,
Latte 38:-, Indisk Chai 38:-, TE 38:-

(G) - Gluten (V) - Vegansk (L) - Mjolk/Laktos

(*) Veganskt alternativ

Vid allergier fråga gärna oss i personalen



SNACKS

Puri / Crispy wheat shell, mushroom parfait (GV)	45:-
Papadam / Lentil chips, mango salsa (V)	35:-
Kurkure / Fried corn, emulsion with smoked chili (V)	80:-

DINNER

Tataki / Apple rasam, kumquat, coriander oil, masala crisps (G)	120:-
Tartare / Raw beef, miso emulsion, pickled shiitake, almond, crispy rice (G)	145:-
Bhel / Green mango, sev, puffed rice, coriander, yuzu cream, tamarind (V)	120:-
Popcorn Prawns / Fried tiger prawns, chili cream (L)	145:-
Momos / Dumplings, chicken, ginger broth, chili oil (G)	120:-
Cauliflower / Fried cauliflower, tomato and chili, sesame, coriander (V)	95:-
Lamb / Grilled lamb, lamb broth, pumpkin variations	155:-
Butter Murgh / Tandoori chicken, reduced tomato sauce, fenugreek (L)	155:-
Machli / Miso-baked halibut, coconut-chili sauce, chutney, fennel	160:-
Cabbage / Grilled pointed cabbage, kadhi, browned miso butter (V)	135:-
Beef / Grilled sirloin, smoked eggplant cream, au jus, lotus root, dates	165:-
Duck / Duck breast, cashew sauce, sesame, chutney	165:-

EXTRAS

Naan bread (G) Plain / Butter / Garlic	35/40/45:-
Basmati rice (V)	30:-

DESSERT

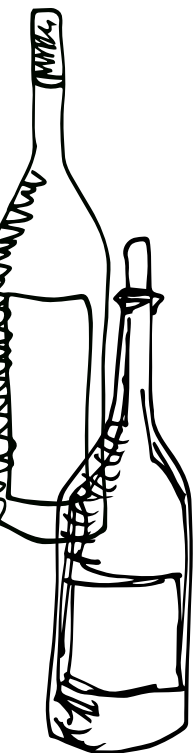
Coconut / Coconut ice cream, chocolate mousse, gooseberry (V)	110:-
Carrot Halwa / Caramelized carrot, cashew, tonka bean icecream, passion (L)	135:-
Gulab Jamun / Fried donut, salted caramel ice cream (GL)	85:-
Sorbet / Homemade (V)	40:-

Kaffe 35:-, Espresso 28:- / 34:-, Cappuccino 38:-,
Latte 38:-, Indisk Chai 38:-, TE 38:-

(G) - Gluten (V) - Vegansk (L) - Mjölkk / Laktos

(*) Veganskt alternativ

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TAP

Carlsberg Export 76:-
Eriksberg Karaktär 82:-

FLASKA

Kingfisher 75:-
Cobra 66cl 98:-
Glutenfree 78:-
Carlsberg HOF 68:-
Kronenbourg Blanc 76:-
Brooklyn IPA 88:-

NON ALCOOHOLIC COCKTAILS

Ginger, Pear, Lemon 65:-
Pineapple, Honey, Lime, Coconut foam 65:-
Koriander, Apple, Lime, sparkling 65:-

ALKOHOLFRITT

Läsk 30:-
Carlsberg Non 50:-
Brooklyn Special Effects 55:-
Sparkling Water btl. 45:-

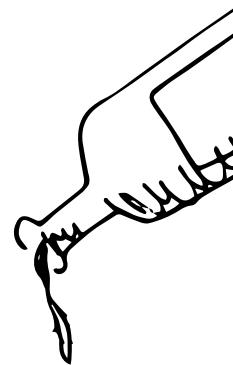
CIDER

Sommersby Päron 70:-

AVEC

Nikka From the Barrel
Hibiki Harmony
The Glenlivet Founder's Reserve
Scapa Glansa
The Glennlivet 18Y
Lagavulin 16Y
Jameson
Bulleit
Martell VS***
Martell Cordon bleu
Olmeca Reposado
Olmeca Altos Reposado
La Escondida Artesanal
San Cosme
Del Maguey Chichicapa
Havana Club 7 Añejo
Ron Zacapa 23Y
Ron Zacapa edición negra
Plantation XO 20th
Plantation pineapple
Chartreuse Grön
Chartreuse Gul
Boulard Grand
Grappa Gubben
Montenegro
Janneau VSOP

	PRIS/ CL
Whiskey - Japan	44:-
Whiskey - Japan	52:-
Whiskey - Scotland	32:-
Whiskey - Scotland	34:-
Whiskey - Scotland	48:-
Whiskey - Scotland	42:-
Whiskey - Ireland	28:-
Bourbon - USA	30:-
Cognac - France	28:-
Cognac - France	62:-
Tequila - Mexico	28:-
Tequila - Mexico	28:-
Mezcal - Mexico	40:-
Mezcal - Mexico	28:-
Mezcal - Mexico	57:-
Rum - Cuba	30:-
Rum - Guatemala	40:-
Rum - Guatemala	48:-
Rum - Barbados	40:-
Rum - Barbados	34:-
Liqueur - France	35:-
Liqueur - France	30:-
Calvados - France	28:-
Grappa - Italy	35:-
Amaro - Italy	26:-
Armangnac - France	28:-



SIGNATURE TASTING MENU

450:-/PERSON

Menyn serveras till hela sällskapet (minst 2 personer)

SNACKS

Papadam / Lentil chips, mango salsa (V)

SERVERING 1

Bhel / grön mango, sev, puffat ris, koriander, yuzucrème, tamarind (V)

Tataki / äpple rasam, kumquat, koriander olja, masala krisp (G)

SERVERING 2

Cauliflower / friterad blomkål, tomat-& chili, sesamfrön, koriander (V)

Popcorn Prawns / Friterade tigerräkor, chilicrème (L)

SERVERING 3

Butter Murgh / Tandoori kyckling, reducerad tomatsås, bockhornsklöver (L)

SERVERING 4

Lamb / Grilled lamb, lamb broth, pumpkin variations

Vinpaket - 3 glas

300:-/person

SIGNATURE TASTING MENU VEGAN

450:-/PERSON

Menyn serveras till hela sällskapet (minst 2 personer)

SNACKS

Papadam / Lentil chips, mango salsa

SERVERING 1

Bhel / grön mango, sev, puffat ris, koriander, yuzucrème, tamarind

Puri / Crispy wheat shell, mushroom parfait

SERVERING 2

Cauliflower / friterad blomkål, tomat-& chili, sesamfrön, koriander

Kurkure / Friterad majs, emulsion på rökt chili (V)

SERVERING 3

Momos / Dumplings, morot, kål, ginger broth, chili oil)

SERVERING 4

Cabbage / Grillad spetskål, kadhi, brynt misosmör, friterad kål (V)

(G) - Gluten (V) - Vegansk (L) - Mjölk/Laktos

(*) Veganskt alternativ

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COCKTAILS 150:-

Litchi Colada

Havana Club Rum, Lychee x 2, Lime, Coconutfoam

Indian Ginger

Roku Gin, Ginger x2, Pear, Lemon

Rajasthan Nights

Absolut Vodka, Yuzu Sake, Green Apple, Coriander, Lime

Clarified Calcutta

Beefeater Gin, Crème de Cacao, Raspberry, Lime, Chai, Cream

Espresso Martini

Vodka, Kaluha, Espresso, Miso caramel, Coconut, Salt

Americano

Coconut Campari, Raspberry, Vermouth, Soda

