

- Tasting menu -

For two people

Our chefs have put together a five-course tasting menu consisting of a starter, three main courses and a dessert. Price: **749 SEK**.

Chef's recommended wine: El Esteco Blend de Extremos Malbec, red, price **150 SEK/600 SEK**.

-Sana's Special -

Brassica Savoy de Morue (Cod loin wraps with Savoy cabbage)

Herb-marinated, grilled cod loin coated with a pesto made from fresh mint, green chilli and coriander. Wrapped in cooked and grilled Savoy cabbage leaves. Served on a bed of Savoy cabbage with pistachio coriander sauce. Accompanied by rice. Price: **349 SEK•**

Chef's recommended drink: Château l'Ermite d'Auzan Rosé, Price **135 SEK/540 SEK**.

(Tandoori Grill de Luxe)

Grilled peppers stuffed with mushrooms, onion, aubergine, potato, coriander and mint, served with a special Bangla sauce. ••

All the ingredients in the dishes are specially marinated and tandoori-grilled. Choose from **chicken (269 SEK), lamb fillet (299 SEK), scampi (319 SEK) or cod fillet (349 SEK)**.

Chef's recommended drink: El Esteco Blend de Extremos Malbec, red, price **150 SEK / 600 SEK**.

- Starters -

Papadam, crispy lentil bread with mango chutney (vegetarian or vegan). Price **39 SEK**

Palak paneer pakora, deep-fried balls with spinach and paneer (vegetarian). Price **89 SEK ••**

Singara, vegetable pie, price **79 SEK•**

Fire chicken pakora, deep-fried balls with chicken and potato. Price **79 SEK ••**

Four lamb pakoras, deep-fried balls of lamb and potato. Price: **89 SEK ••**

Bengali potato pakoras, crispy deep-fried potatoes (vegetarian or vegan). Price: **79 SEK**.

Jumka Shirmp, deep-fried prawns with coconut. Price **119 kr**.

Chicken fillet puri, round lentil bread topped with grilled chicken. Price **109 kr•**

Mushroom pakora, deep-fried mushrooms with lentil flour and breadcrumbs. Price **85 kr**

Lentil balls, deep-fried lentil balls containing onion, coriander, chilli and turmeric. Price: **85 SEK**

Chef's recommended drink: Cono Sur Sauvignon Blanc Organic, price: **120 SEK/480 SEK**.

- Bengali street food -

Roti kebab, two flatbreads filled with grilled protein of your choice and fried vegetables, served with raita.

Choose from: **Vegetarian, 129 SEK • Chicken, 139 SEK • Lamb, 149 SEK •**

Bengali tapas with chicken, naan topped with grilled chicken and fried vegetables. Price **149 SEK•**

- Bangla thali –

Thali means small dishes/small plates

All dishes are served with pilau rice and raita

Vegetarian thali, served with mango chutney and mixed vegetables. The dish includes grilled paneer, chana dal and a mixed vegetable selection, price **199 SEK**. •

Chef's recommended drink: Itinera Pinot Grigio delle Venezie DOC,
Price 135/540 SEK.

Thali from the animal kingdom:

lamb stew with fresh mint, tandoori-grilled prawns, chicken tikka butter masala, price **229 SEK**. •

Chef's recommended drink: El Esteco Blend de Extremos Malbec, red, price **150 SEK/600 SEK**.

Ayurvedic Thali, vegan dish with lentils, spinach and mixed vegetables, price **219 SEK**.

Chef's recommended drink: Itinera Pinot Grigio delle Venezie DOC, price **135/540 SEK**.

Thali from the sea, cod fillet with tikka sauce, salmon with a light sauce and tandoori-grilled scampi.

Price: **259 SEK** •

Chef's recommended drink: Riesling Quarzit, price **150 SEK/600 SEK**.

- Seafood –

Scampi and aam curry with grated coconut, coconut milk, carrot and garlic. • **Price 229 SEK**.

Chef's recommended drink: Itinera Pinot Grigio delle Venezie DOC, Price: **135/540 SEK**.

Tandoori-grilled Scampi Scampi marinated in tandoori spices and grilled in a tandoori oven.

Served with roasted vegetables and our own tandoori sauce, price **229 SEK**. •

Chef's recommended drink: Riesling Quarzit, price **150/600 SEK**.

Scampi in coconut milk with chilli, curry leaves, cauliflower and potatoes. Fried prawns accompanied by exotic flavours where sweetness meets acidity, price **239 SEK** •

Chef's recommended drink: Riesling Quarzit, price **150 SEK/600 SEK**.

Salmon curry with mango, salmon with ginger, coconut, garlic, mango and coriander, Price: **219 SEK** •

Chef's recommended drink: Itinera Pinot Grigio delle Venezie DOC, Price **135/540 SEK**.

Grilled salmon, grilled salmon served with fried vegetables and tandoori sauce, price **219 SEK**.

Chef's recommended drink: Dark Horse Chardonnay, Price **125 SEK/500 SEK**.

Grilled mixed fish, grilled scampi, salmon and cod fillet served with roasted vegetables and tandoori sauce, Price

249 SEK •(medium)

Chef's recommended drink: Dark Horse Chardonnay, price **125 SEK/500 SEK**.

Begun maser zhul, a stew of salmon fillet and cod loin, aubergine and sugar snap peas in a tomato-based curry sauce. Price: **249 SEK** • (medium or hot)

Chef's recommended drink: Riesling Quarzit, price **150 SEK/600 SEK**.

Rezela stew: tomato-based curry stew with tandoori-grilled salmon topped with coriander and greenchilli. Choose between salmon (price 219 SEK) or cod loin (price 289 SEK).

Chef's recommended drink: Riesling Quarzit, price 150 SEK/600 SEK.

- From the vegetable garden –

Paneer with fresh spinach, one of our most popular dishes, served with spinach and paneer.

Price: **179 SEK.** •

Chef's recommended drink: Itinera Pinot Grigio delle Venezie DOC, **Price 135/540 SEK.**

Begun stew with paneer sauce, tandoori-grilled aubergine stuffed with a rich aubergine curry made with coconut milk and paneer. Price **169 SEK.** •

Chef's recommended drink: Mark West Pinot Noir, Price **125/500 SEK.**

Borshar mix sabji, vegetables served with a fried egg (vegetarian or vegan). Price **159/169 SEK.** •

Chef's recommended drink: Mark West Pinot Noir, Price **125 SEK/500 SEK.**

Grilled paneer, tandoori-marinated and tandoori-grilled paneer, fried vegetables with tikka sauce, price **179 SEK.** •

The chef's recommended drink: Riesling Quarzit, price **150kr/600kr.**

Pudina Paneer: grilled paneer, peppers, aubergine, mint, mushrooms and coriander sauce.

Price **189kr**•

Chef's recommended drink: Mark West Pinot Noir, price **125kr/500kr.**

Mango paneer masala: grilled paneer with mango chunks, coconut, almonds and a rich sauce.

Price: **189 SEK.**

Chef's recommended drink: Itinera Pinot Grigio delle Venezie DOC, **Price 135/540 SEK.**

Pudina Paneer: grilled paneer, peppers, aubergine, mint, mushrooms and coriander sauce.

Price: **189 SEK**•

Recommended drink: Mark West Pinot Noir, price **125 SEK/500 SEK.**

- Lamb -

Nehari with naan, slow-cooked lamb shank with coriander, chilli and garlic. Served with our basic sauce.

Price: **249 kr.**••

Chef's recommended drink: The Anvil Shiraz, red, price **120 SEK/480 SEK.**

Bangla mix grill: grilled chicken, grilled lamb and grilled scampi with fried vegetables.

Price: **225 SEK.**

Chef's recommended drink: Riesling Quarzit, price **150 SEK/600 SEK.**

Lamb Fillet Grill: grilled lamb marinated in fresh mint, coriander and green chilli. Price: **239 kr.** •

Chef's recommended drink: El Esteco Blend de Extremos Malbec, red, price **150 SEK/600 SEK.**

Lamb biryani, a festive dish from Bangladesh consisting of a delicious blend of lamb fillet, onion, ginger, garlic, cloves, cardamom, cinnamon, lime and saffron. Price **209 SEK** •

Chef's recommended drink: El Esteco Blend de Extremos Malbec, red, price **150kr/600kr.**

Bangla tok zal lamb, a stew from Bangladesh with really hot spices and a distinct flavour of vinegar and garlic. Price **219 kr** •••

Chef's recommended drink: El Esteco Blend de Extremos Malbec, red, price **150 SEK/600 SEK.**

Chittagong kala bhuna lamb stew, the dish originates from the Bengali port city of Cox's Bazar.
Price **209 SEK •**

Chef's recommended drink: El Esteco Blend de Extremos Malbec, red, price **150 SEK/600 SEK.**

Pistachio lamb korma, lamb stew with potatoes, garlic, ginger, pistachios and korma sauce.
Price: **215 SEK.**

Chef's recommended drink: Mark West Pinot Noir, red. Price **125kr/500kr.**

Satkura lamb, lamb cooked with traditional Bengali pickled vegetables, the citrus fruit satkura, herbs, peppers and onions. Price **189kr •**

Chef's recommended drink: The Anvil Shiraz, red. Price **120kr/480kr.**

Pudina lamb korai: lamb fillet with mint and korai sauce. Price 205kr. •

The chef's recommended drink: El Esteco Blend de Extremos Malbec, red, price **150 SEK/600 SEK.**

- Poultry –

Chicken tikka butter masala – chicken fillet, tomato, coconut milk and coriander. Price 179 SEK. Chef's recommended drink: Itinera Pinot Grigio delle Venezie DOC, price 135/540 SEK.

Pistachio korma chicken – a traditional chicken dish from Bangladesh with korma sauce made from garlic, pistachios and ginger. Price: **189 SEK.**

Chef's recommended drink: Itinera Pinot Grigio delle Venezie DOC, Price 135/540 SEK.

Chilli coriander chicken, grilled chicken fillet marinated in chilli, coriander and sesame seeds, served with tandoori sauce. Price: 185 SEK •

Chef's recommended drink: Riesling Quarzit, price **150 SEK/600 SEK.**

Roshun Tandoori-marinated grilled chicken fillet, garlic and tandoori-grilled chicken with tandoori sauce.
Price **199 SEK•**

Chef's recommended drink: Dark Horse Chardonnay, price **125kr/500kr.**

Bangla tok zal chicken, a Bangladeshi stew with really hot spices and a distinct flavour of vinegar and garlic.

Price **199 SEK •••**

Chef's recommended drink: Riesling Quarzit, price **150 SEK/600 SEK**

Bengali chicken with lentils and fresh herbs, a traditional dish with vibrant green colours featuring fresh mint, coriander, lentils and red chilli. Price: **175 kr. •**

Chef's recommended drink: The Anvil Shiraz, red, price 120kr/480kr.

Dhania muragh, chicken curry stew with coriander seeds, chilli and ginger, price **185kr ••**

Chef's recommended drink: Riesling Quarzit, price **150kr/600kr**

Pudina chicken korai: grilled chicken fillet, peppers, aubergine, mint, mushrooms and korai sauce.
Price **189kr••**

Chef's recommended drink: El Esteco Blend de Extremos Malbec, red, price **150kr/600kr.**

Aam chicken masala: a chicken dish from Bangladesh with coriander, pickled chilli and a base sauce.

Price **189kr** •

The chef's recommended drink: Itinera Pinot Grigio delle Venezie DOC, Price: **135/540 SEK**.

- Children –

Children's chicken tikka butter masala. Price: **105 SEK**.

Children's chicken korma. Price: **105 SEK**.

Children's tandoori chicken: tandoori-grilled pieces of chicken fillet served with fried vegetables and a mild tikka sauce on the side. • Price: 119 SEK.

Children's mango chicken masala, chicken curry with coconut and mango. Price: 119 SEK.

- Naan / bread –

Naan. Price: 35 kr.

Garlic naan. Price: 45 kr.

Paneer naan, bread stuffed with paneer and chopped green chilli. • Price: 49 kr.

Peswari naan, bread filled with honey, almonds, raisins and coconut. Price: 55 kr.

Coriander naan, Price 40 kr.

Kulcha naan, bread filled with onion, bell pepper and paneer. Price: 49 kr.

Desserts -

Something sweet after a meal

Crème brûlée with whipped cream, vanilla pod and raw sugar, price **99 kr**

Sticky chocolate cake with vanilla ice cream Warm, chewy sticky chocolate cake served with creamy vanilla ice cream. Price: **89 SEK**

Kulfi, homemade ice cream with raisins, coconut, saffron, blueberries and raspberries, Price: 99 kr

Mango lassi, a sweet yoghurt drink with mango, Price **65 kr**

Moscatel de Setúbal D.O. Portuguese dessert wine with intense notes of honey, dried fruit and citrus.

Full-bodied, aromatic and perfect with chocolate, caramel and creamy cheeses. Price: **125 SEK**.