

## **- 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: **699 SEK**.

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

### ***-Sana's Special -***

***(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 Shirm**, 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 **239 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 **239 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 **239 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 **249 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: **239 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 **239**

**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 **269 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: **259 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 green chilli. 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.**

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

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

**Grilled paneer**, tandoori-marinated and tandoori-grilled paneer, fried vegetables with tikka sauce

Price: **179 SEK.** •

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

**Masala Naan 40kr**

## ***Desserts -***

### **Something sweet after a meal**

Sticky **chocolate cake with chocolate 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.**