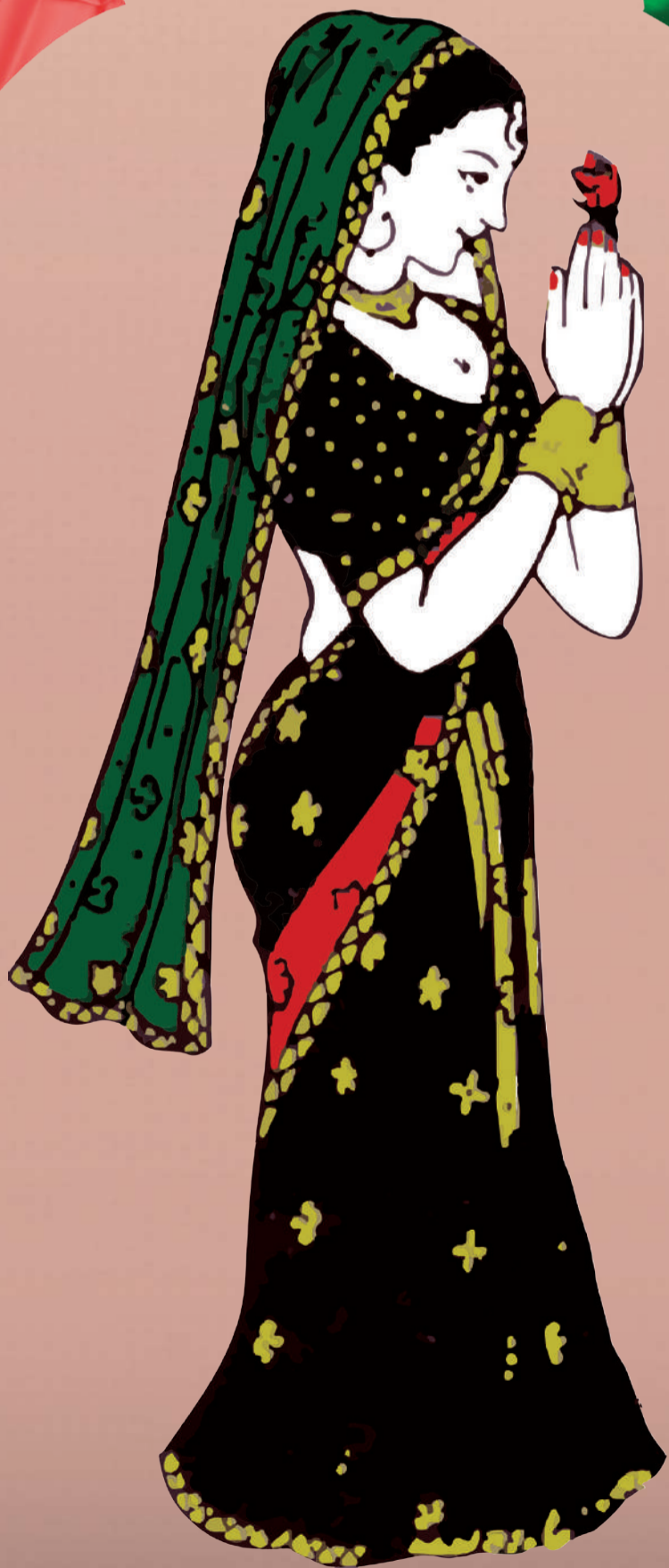


New Anarkali



Anarkali

Anarkali has two meanings: one is the flower of the pomegranate, but in Asia the name is mostly well known as the name of a young lady who fell in love with the king's son. The king disliked this, which led him to bury her alive in a brick wall in his palace. However, the love was so strong that it is still alive in people's hearts.

Tandoori

The tandoori dishes have gained their name from the Tandoor - the big clay oven with charcoal, which works as an oven in many Asian countries. The taste cannot be compared to any other oven.

Nan

Nan is a flatbread made out of yeast dough that is baked in the clay oven and served warm right away. It is common to eat the bread by using it as a 'spoon' to get the food from the plate. Or, you can use cutlery.

Raita

Raita is a lightly spiced yogurtsauce containing onions, tomatoes, paprika and homemade «lentil beans»

Biryani

Biryani are the dishes where the main ingredient is rice. Available in different variations.

Karri

A Karri dish has nothing to do with the karri-spice itself and is only used as a common term for a type of dishes. Karri dishes are simply casserole dishes.

Papadam

Papadam is a thin and crispy flatbread, a type of snack, made of lentil flour, served with mint sauce and an onion-mix.

How spicy do you want your food?

We cook our food with six different spice levels. The most suitable level for most Norwegians are «Medium» or «Medium-plus». Keep in mind that the spiciness of the food does not decide the quality of the taste; the aroma of the dish is the most important.

Take away your leftovers?

If you wish to bring your leftovers with you, 10kr will be added to the bill to cover the cost of packaging materials



The food may contain

Gluten **(G)**

Wheat Flour **(WF)**

Barley **(B)**

Nuts **(N)**

Cashew Nuts **(CN)**

Almonds **(A)**

Pistachio Nust **(PCH)**

Peanuts **(PN)**

Milk **(M)**

Shellfish **(SF)**

Egg **(E)**

Fish **(F)**

Soya **(S)**

Celery **(C)**

Mustard **(MD)**

Sesame Seed **(SS)**

Sulfur Dioxide & Sulfite **(SDS)**

Lupin **(L)**

Mollusca **(MA)**



Starters

1. **Chicken Pakora** 75,-
Deep-fried boneless chicken marinated in gram flour, and mixed spices
2. **Vegetable Pakora** 59,-
Deep-fried vegetables marinated in gram flour, and mixed spices
3. **King Prawn Pakora** 99,-
Deep-fried king prawns marinated in gram flour, and mixed spices. (SF)
4. **Keema Samosa** 69,-
A deep-fried pastry filled with minced meat, chickpeas, and mixed spices (WF)
5. **Vegetable Samosa** 59,-
A deep-fried pastry filled with potatoes, green peas, and mixed spices (WF)
6. **Dal Soup** 79,-
Lentil soup with cream, spring onion, and fresh spices. (M)
7. **Chicken Soup** 89,-
Chicken soup with cream, spring onion, and fresh spices. (M)
8. **Paneer Pakora** 89,-
Deep-fried homemade cheese with gram flour, and mixed spices. (M)
9. **Onion Bhaji** 79,-
Deep-fried sliced onion marinated in gram flour, and mixed spices

Children's Special

21. **Chicken Tikka/Malai Tikka** 149,-
Boneless chicken fillets with rice. Ice cream for dessert. (M)
22. **French Fries** 42,-



Tandoori Dishes

- 10. Mix Grill** 229,-
Chicken tikka, garlic chicken, malai chicken, tandoori chicken, lam tikka, seekh kebab, and king prawns with exotic mixed spices. **(M, SF)**
- 11. Chicken Tikka** 199,-
Boneless chicken fillets marinated in spiced yoghurt mix. **(M)**
- 12. Garlic Chicken** 199,-
Boneless chicken fillets marinated in fresh garlic, fresh coriander, and mixed spices. **(M)**
- 13. Malai Chicken** 199,-
Boneless, mild, marinated chicken fillets prepared with cream, cumin seeds, and fragrant spices. **(M)**
- 14. Tandoori Chicken** 195,-
Chicken thighs and drumsticks prepared in a marinade of yoghurt mixed with fresh herbs, and spices. **(M)**
- 15. Lamb Tikka** 229,-
Boneless lamb fillets marinated in spiced yoghurt mix. **(M)**
- 16. Seekh Kebab** 195,-
Minced lamb mixed with onion, coriander, ginger, and mixed spices.
- 17. Tandoori Prawns** 229,-
King prawns prepared in a marinade of gram flour, ginger, garlic and mixed spices. **(SF)**
- 18. Paneer Tikka** 229,-
Homemade cheese marinated with gram flour, yoghurt, ginger, garlic and mixed spices. Served with grilled paprika and fresh onion. **(M)**

All the tandoori dishes are served with fresh paprika, onion and coriander, alongside with tandoori sauce. Raita is recommended with the meal



Chicken

- 25. Chicken Curry** 195,-
Boneless chicken prepared in a curry sauce with sour cream, onion, tomatoes, and mixed spices. **(M)**
- 26. Chicken Korma** 199,-
Malai chicken prepared in a sauce of grinded cashew nuts, cream, and sour cream; a rich but mild dish. **(M, CN)**
- 27. Chicken Bohana Garlic** 199,-
Boneless chicken simmered with fried onion and mixed spices, prepared in a garlic sauce with cream, sour cream, tomatoes, and coriander. **(M)**
- 28. Chicken Karahi** 199,-
Boneless chicken simmered with fried onion and mixed spices, prepared with a mix of onion, paprika, and coriander.
- 29. Chicken Chana** 199,-
Boneless chicken simmered with fried onion and mixed spices with chickpeas, sour cream, and coriander. **(M)**
- 30. Chicken Vindaloo** 199,-
Boneless chicken simmered with fried onion and mixed spices, prepared with potatoes, vindaloo sauce, and coriander.
- 31. Chicken Tikka Masala** 199,-
Boneless chicken tikka simmered with fried onion and mixed spices, prepared in a rich aromatic masalasaucе with cream, sour cream, cashew nuts, and coriander. **(M, CN)**
- 32. Pepperchicken with Red Wine** 199,-
Boneless chicken tikka simmered with fried onion and spices, prepared with paprika, in a aromatic sauce with cream, sour cream, red wine, coconut and, black pepper. **(M)**
- 33. Chicken Spinach** 199,-
Boneless chicken simmered with fried onion and mixed spices, prepared with spinach, sour cream, chopped ginger and, fresh coriander. **(M)**
- 34. Chilichicken** 199,-
Boneless chicken tikka simmered with fried onion and mixed spices, prepared with onion, paprika, spring onion, and soya sauce. **(S, M)**
- 35. Butter Chicken** 199,-
Boneless chicken tikka simmered with fried onion and mixed spices, prepared in an aromatic sauce with cashew nuts, coconut, cream, butter, and coriander. **(M, CN)**
- 36. Chicken Jalfrazi** 199,-
Boneless chicken tikka simmered with tomato purée, garlic, ginger and mixed spices. Prepared with fresh onion, red and green paprika, and coriander. **(M)**

Raita is recommended with the meal



Lamb

- 40. Lamb Curry** 220,-
Boneless lamb prepared in a curry sauce with sour cream, onion, tomatoes, and mixed spices. **(M)**
- 41. Lamb Garlic** 229,-
Boneless lamb simmered with fried onion and mixed spices, prepared in a garlic sauce with cream, sour cream, tomatoes, and coriander. **(M)**
- 42. Lamb Karahi** 229,-
Boneless lamb simmered with fried onion and mixed spices, prepared with a mix of onion, paprika, and coriander.
- 43. Lamb Tikka Masala** 229,-
Boneless lamb tikka simmered with fried onion and mixed spices, prepared in a rich aromatic masalasaucе with cream, sour cream, cashew nuts, and coriander. **(M, CN)**
- 44. Lamb Chili** 229,-
Boneless lamb tikka simmered with fried onion and mixed spices, prepared with onion, paprika, spring onion, and soya sauce. **(S, M)**
- 45. Lamb Saag** 229,-
Boneless lamb simmered with fried onion and mixed spices, prepared with spinach, sour cream, chopped ginger, and fresh coriander. **(M)**
- 46. Lamb Vindaloo** 229,-
Boneless lamb simmered with fried onion and mixed spices, prepared with potatoes, vindaloo sauce, and coriander.
- 47. Lamb Rogenjosh** 229,-
Boneless lamb simmered with fried onion, tomatoes, and mixed spices with herbs, flavoured with aniseeds powder, fresh tomato, and coriander.
- 48. Lamb Korma** 229,-
Boneless lamb prepared in a mild cream sauce with cashew nuts. A rich but mild dish. **(M, CN)**.
- 49. Lamb Sharabi** 239,-
Boneless lamb simmered with fried onion and mixed spices, prepared in a aromatic masalasaucе with sour cream, whisky and saffron. **(M)**

Raita is recommended with the meal



Vegetarian Dishes

- 50. Mix Vegetables** 179,-
Vegetables (cauliflower, carrots, green peas, potatoes) and Indian cheese (paneer) simmered with fried onion and mixed spices, with added chopped ginger, and coriander. **(M)**
- 51. Navrattan Korma** 179,-
A mix of vegetables, indian cheese, and fruits served in an aromatic creamy sauce with a dash of sweetness, including cashew nuts. **(M, CN)**
- 52. Saag Paneer** 179,-
Spinach prepared with homemade cheese, simmered with fried onion, with added sour cream, chopped ginger, herbs, and mixed spices. **(M)**
- 53. Aloo Gobi Masala** 169,-
Cauliflower and potatoes simmered with fried onion, prepared with tomatoes, herbs, chopped ginger, mixed spices, and coriander.
- 54. Chana Masala** 169,-
Chickpeas fried with onion, tomato, herbs, mixed spices with added sour cream, chopped ginger, and coriander. **(M)**
- 55. Aloo Mattar** 179,-
Potatoes and green peas simmered in fried onion, prepared with herbs, mixed spices, and coriander. (In addition, choose between Indian cheese or soya chunks). **(M, S)**
- 56. Makhni Dal** 169,-
Boiled lentils prepared with onion and tomatoes in an aromatic sauce of cream with added sour cream, butter, mixed spices, and coriander. **(M)**
- 57. Shahi Paneer** 179,-
Indian cheese prepared in an aromatic masala sauce, with added cream, sour cream, mixed spices, cashew nuts, and coriander. **(M, CN)**
- 58. Paneer Karahi** 179,-
Indian cheese prepared with onion, tomato, paprika, mixed spices, and coriander. **(M)**
- 59. Paneer Tikka Masala** 179,-
Indian cheese simmered with fried onion, tomatoes and mixed spices, prepared in a rich aromatic masala sauce, with added cream, sour cream, cashew nuts, and coriander. **(M)**



Raita is recommended with the meal

King Prawn

- 60. King Prawns Karahi** 219,-
King prawns simmered with fried onion, tomatoes and mixed spices, prepared with onion, paprika, cream, sour cream, black pepper, and coriander. **(M, SF)**
- 61. King Prawns Masala** 219,-
King prawns simmered with fried onion, tomatoes and mixed spices, prepared in a rich aromatic masala sauce, with added cream, sour cream, cashew nuts, and coriander. **(M, CN, SF)**
- 62. Shinga Saag** 219,-
King prawns simmered with fried onion, tomatoes and mixed spices, prepared with spinach, sour cream, chopped ginger, herbs, and coriander. **(M, SF)**
- 63. King Prawns Bhunna** 219,-
King prawns simmered with fried onion, tomatoes and mixed spices, prepared in garlic sauce, cream, sour cream, tomato, and coriander. **(M, SF)**
- 64. Chana Prawns** 219,-
King prawns simmered with fried onion, tomatoes and mixed spices, prepared with chickpeas, sour cream, and coriander. **(M, SF)**

Fish

- 65. Fish Curry** 219,-
Fish prepared in curry sauce, sour cream, onion, tomato, mixed spices, and coriander. **(F, M)**
- 66. Fish Karahi** 219,-
Fish simmered with fried onion and mixed spices, prepared with a mix of onion, paprika, tomato, and coriander. **(F)**
- 67. Fish Bhunna** 219,-
Fish simmered with fried onion and mixed spices, prepared in a garlic sauce, cream, sour cream, tomato, and coriander. **(F, M)**

Raita is recommended with the meal



Biryani Dishes

- 70. Chicken Biryani** 199,-
Rice with chicken fillets, fried with cashew nuts, raisins, and Biryani-spices. (CN)
- 71. Lamb Biryani** 229,-
Rice with lamb fillets, fried with cashew nuts, raisins, and Biryani-spices. (CN)
- 72. King Prawns Biryani** 229,-
Rice with king prawns, fried with cashew nuts, raisins, and Biryani-spices. (CN, SF)
- 73. Sabzi Biryani** 179,-
Rice with fried vegetables and indian cheese, cashew nuts, raisins, and Biryani-spices. (CN, M)

All the biryani dishes are served with tandoori sauce

Nan

- 74. Aloo Nan** 52,-
A soft oven-baked flatbread filled with potatoes and coriander. (M, WF)
- 75. Nan** 38,-
A soft oven-baked flatbread with butter. (M, WF)
- 76. Haryali Nan** 58,-
A soft oven-baked flatbread filled with fresh onion, spring onion and coriander. (M, WF)
- 77. Garlic Nan** 56,-
A soft oven-baked flatbread topped with fresh garlic and coriander. (M, WF)
- 78. Peshawari Nan** 69,-
A sweet oven-baked flatbread filled with raisins, coconut, and a mix of various nuts. (M, WF, CN, A, PN, SS)
- 79. Keema Nan** 65,-
A soft oven-baked flatbread filled with minced meat, onion, ginger, and coriander. (M, WF)
- 80. Cheese Nan** 69,-
A soft oven-baked flatbread filled with Indian cheese, spring onion, mixed spices, herbs, and coriander. (M, WF)



Dressing

- 81. Raita** 39,-
Raita is a slightly spiced yoghurt-sauce with onion, tomatoes, paprika, and homemade 'lentil beans'. **(M)**

Extra

- Papadum** 14,- (34,-)*
Snacks made of lentil flour *served with mint sauce and an onion-mix. **(M)**
- Tandoori-sauce** 39,-
- Ris** 39,-
Hovedrettene følger med en porsjon ris med mulighet for en runde påfyll, utover det må det bestilles.

Desserts

- 86. Gulab Jamun** 69,-
Deep-fried dough balls made of flour, milk powder, and cardamom boiled in a sugar syrup. Served hot with vanilla ice cream, sprinkled with grated pistachio nuts on top. **(WF, M, N)**
- 87. Kulfa** 69,-
Homemade Indian ice cream with grated pistachio and almonds. **(M, N)**
- 88. Mango Ice Cream** 69,-
Vanilla ice cream with mango purée, sprinkled with grated pistachio nuts on top. **(M, N)**
- 89. Himalaya Ice Cream** 69,-
Vanilla, chocolate, and strawberry flavoured ice cream, sprinkled with grated pistachio nuts on top. **(M, N)**
- 90. Strawberry Sorbet** 69,-
A simple strawberry sorbet. (Can choose to add topping cream.) **(M)**



Beverages

Soda 42,-

- Pepsi
- Pepsi Max
- 7 up
- Solo
- Farris

Juice 42,-

- Eplemost (Apple)
- Orange

Indian Refreshments

Mango Lassi 62,-

Cold yoghurt-drink with mango. (M)

Sweet/Salt Lassi 55,-

Cold, sweet or salt, yoghurt-drink. (M)

Nimbu Pani (Summer refreshment) 49,-

Freshly squeezed lemon with water, salt, sugar, and ice.

Hot Drinks

Tea 29,-

Masala Chai (Indian tea) (M) 39,-

Contains milk, sugar and green cardamom/anise

Coffee 35,-

Esp/Cap/Latte (M) 39,-

Dbl. Espresso (M) 49,-



Enjoy The Food

