



Al-Diwan
Traditional Moghul Cuisine

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SET MENU SPECIAL OFFER

(min. 2 Couv. Price per Person)

SULTANI MENU

Samosa
Raita & Chutney
Beef Bhuna
Chicken Karahi
Malai Kofta
Plain Rice
Tandoori Naan
Coffee / Tea
Dessert

MAHARANI MENU

Fish Kebab
Raita & Chutney
Chicken Jalfrezi
Lamb Spinach
Dal Tarka
Pilau Rice
Tandoori Garlic Naan
Coffee / Tea
Dessert

MOGHULAI MENU

Mixed Grill
Raita & Chutney
Butter Chicken
Lamb Korma
Channa Massala
Vegetable Rice
Tandoori Garlic Naan
Coffee / Tea
Dessert

HARYALI MENU (VEG)

Tikki Plater

Raita & Chutney

Bhindi Massala

Malai Kofta

Saag Sabzi

Vegetable Rice

Tandoori Naan

Coffee / Tea

Dessert

DKK 319,-

SET MENU SPECIAL OFFER

(min. 2 Couv. Price per Person)

MENU 1

Welcome Drink
Tandoori Lamb Tikka
Raita & Chutney
Chicken Tikka Massala
Nawabi Malai King Prawns
Muttor Paneer
Pilau Rice
Tandoori Naan
Coffee / Tea
Dessert

DKK 369,-

MENU 2

Welcome Drink
Mix Tikka Plater
Raita & Chutney
Lamb Tikka Massala
Butter Chicken
Shahjahani Paneer Tikka Massala
Vegetable Rice
Tandoori Garlic Naan
Coffee / Tea
Dessert

DKK 399,-

MENU 3

Welcome Drink
Al-Diwan Mixed Grill
Raita & Chutney
Sultani Lamb Butter Tikka
Chicken Tikka Massala
King Prawn Tandoori
Bhindi Massala
Hydrabadi Vegetable Biryani
Tandoori Naan
Coffee / Tea
Cognac
Dessert

DKK 499,-

STARTERS / FORRETTER

PAPADOM	15,-
Crispy chips made of spicy white bean flour served with chutney Store sprøde chips lavet af kikærtemel og krydderier serveret med chutneys	
SOUP	59,-
Dal - Chicken - Vegetable - Tomato	
SAMOSA	55,-
Spiced potatoes with peas, coriander and massala in a crispy batter - 2 pcs Krydrede kartofler med ærter, koriander og massala i en sprød dej - 2 stk.	
ALOO TIKKI	55,-
Spicy mashed potatoes with green peas, crushed chillies and onions with various curry spices formed into a shape og patty and pan fried Krydrede, stegte, mosede kartofler med grønne ærter, knuste chili og løg med forskellige krydderier	
PANEER PAKOORA	69,-
Fried vegetables and home-made cottage cheese with herbs in wheat flour served with yoghurt Grøntsager og hjemmelavet paneer indbagt i kikærtemel serveres i yoghurt	
SHAHI PAKOORA	55,-
Selected vegetables served in hot traditional oriental spices Udvalgte grøntsager stegt i traditionelle orientalske stærke krydderier	
CHAT	55,-
Chickpeas marinated in herbs, potatoes, bell pepper, onion and tomato Kogte kikærter med urter, kartofler, peberfrugt, løg, tomater i en frisk citrus marinade	
CHICKEN CHAT	69,-
Marinated chicken with chickpeas, tomato, onion, potatoes, bell pepper and massala Marineret kylling med kikærter, peberfrugt, tomater, løg, kartofler og massala	
FISH PAKOORA	75,-
Fried fish marinated in lemon with hot spices Marineret stegt fisk i frisk citrus marinade med stærke krydderier	
TANDOORI LAMB TIKKA	85,-
Marinated tandoori grilled lamb prepared in onions, tomatoes and special Kashmiri spices Yoghurt marineret grillet lammekød tilsat Kashmiri krydderier med løg og tomater	

CHICKEN TIKKA 79,-
Grilled chicken in special spices with onion and tomatoes
Grillet kylling marineret i krydderier med løg og tomater

SHEEK KEBAB 79,-
Spicy beef kebab on a skewer, marinated in Punjabi spices, ginger, garlic, lime and coriander
Kebab af hakket oksekød på spyd, tilsat Punjabi krydderier med ingefær, hvidløg, lime og koriander

MAIN COURSES / HOVEDRETTER

LAMB / LAMMEKØD

AL-DIWAN LAMB JALFREZI 'HOUSE SPECIALITY' 159,-
Spicy lamb prepared in ginger, green pepper and egg
Krydret lammekød tilberedt i ingefær, grøn peber og æg

LAMB TIKKA MASSALA 169,-
Grilled lamb with Punjabi spices served in a fresh creamy curry sauce
Grillet lammekød i en delikat cremet krydret tyk karrysovs

SULTANI LAMB BUTTER TIKKA 169,-
Tandoori lamb simmered in ground spices in a creamy sauce
Tandoori lam simret i traditionelle orientalske krydderier med fløde og smør

SHAHI KORMA 159,-
Lamb with spicy, delicate cashew sauce
Krydret lammekød i delikat cashew sovs

LAMB SPINACH 165,-
Lamb prepared in a mild curry with finely chopped spinach and herbs
Lam i en mild karry med fint hakket spinat og krydderier

BHINDI LAMB 165,-
Lamb prepared in a mix of fried onions, selected herbs and ladyfingers
Lam tilberedt med stegte løg i udvalgte krydderier og okra

BEEF / OKSEKØD

AL-DIWAN BEEF JALFREZI 'HOUSE SPECIALITY'	159,-
Beef prepared in ginger, green pepper and egg Krydret oksekød tilberedt i ingefær, grøn peber og æg	
BEEF ALOO	159,-
Beef prepared in a Kashmiri curry with potatoes Oksekød i en velkrydret Kashmiri karry med kartofler	
BEEF BHUNA	159,-
Beef prepared in a spicy curry and herbs Oksekød i en krydret karry og krydderier	

CHICKEN / KYLLING

AL-DIWAN CHICKEN JALFREZI 'HOUSE SPECIALITY'	159,-
Chicken prepared with ginger, green pepper and egg Kylling tilberedt i ingefær, grøn peber og æg	
BUTTER CHICKEN	165,-
Mildly spiced tandoori chicken served in a buttery sauce Tandoori kylling tilberedt i smør og krydderier	
CHICKEN SHAHI	155,-
Spicy chicken in a thick coconut curry sauce with selected herbs Krydret kylling med urter i tyk, krydret kokosmælk	
CHICKEN KARAHI	159,-
Chicken in a mild curry with selected hand chopped spices Kylling i mild karrysovs tilsat udvalgte knuste krydderier	
CHICKEN TIKKA MASSALA	165,-
Grilled chicken served in a spicy and creamy curry sauce Flamberede kyllingestykker i en delikat krydret tyk sovs	

PRAWN / REJER

NAWABI MALAI KING PRAWNS King prawns marinated in chilli, lime, cumin, coriander, garlic, ginger and cooked in a creamy sauce with butter and coconut milk Kongerejer marineret i chili, lime, spidskommen, koriander, hvidløg, ingefær tilberedt i en cremet sovs med fløde og kokosmælk	169,-
KING PRAWN TANDOORI Spicy fried tandoori king prawns marinated in vinegar, lime, ginger and garlic Krydrede stegte kongerejer marineret i lime, ingefær og hvidløg	165,-
KING PRAWN MASSALA Grilled king prawns in a puree of garlic, ginger, tomatoes and onions served in a creamy curry sauce Grillede kongerejer i hvidløg, ingefær, tomat og løgpure med tyk karrysovs	169,-
KING PRAWN BHUNA King prawns in a delicious thick spicy sauce with tomatoes and onions Kongerejer tilberedt med løg og ingefær i tyk krydret sovs	165,-
AL-DIWAN MIXED GRILL 'HOUSE SPECIALITY'	175,-

VEGETABLES / GRØNTSAGER

MALAI KOFTA	119,-
Vegetable kofta with home-made paneer in a mild buttery curry sauce Grøntsagskofta med hjemmelavet paneer i mild karry med fløde og smør sovs	
MUTTOR PANEER	129,-
Hot and spicy peas with home-made cottage cheese Stærkt krydrede ærter tilberedt i hjemmelavet paneer	
SHAHJAHANI PANEER TIKKA MASSALA	129,-
Home-made cottage cheese with herbs prepared with oriental spices in a delicate creamy sauce Hjemmelavet paneer med urter tilberedt med orientalske krydderier i delikat cremet sovs	
CHANNA MASSALA	119,-
Hot and spicy chick peas prepared in traditional Punjabi spices Krydrede kikærter tilberedt i traditionelle Punjabi krydderier	
SAAG SABZI	119,-
Season's vegetables and finely chopped spinach with massala spices Torvets friske grøntsager med finthakket spinat med massala krydderier	
DAL TARKA	119,-
Pan fried lentils in garlic and ginger with spices Pandestegte krydrede linser tilberedt i hvidløg og ingefær	
BHINDI MASSALA	129,-
Lady fingers in hot spices with onion and tomatoes Okra stegt i stærke krydderier med løg og tomater	

AL-DIWAN BIRYANI / RISRETTER

AL-DIWAN SPECIAL MUTTON BIRYANI - VERY HOT	159,-
PRAWN BIRYANI	159,-
HYDRABADI VEGETABLE BIRYANI - SPICY	139,-
PUNJABI CHICKEN BIRYANI - HOT	149,-
SHAHI LAMB BIRYANI - HOT & SPICY	155,-

CHILDREN'S MENU **79,-**

Chicken with rice and french fries

Kylling med ris og pommes frites

RICE AND BREAD / RIS OG BRØD

PLAIN RICE Almindelig ris	35,-
PILAU RICE Ris med ærter	45,-
VEGETABLE RICE Ris med udvalgte grøntsager	45,-
TANDOORI ROTI Wheat flour bread baked in the tandoor Fladbrød af hvedemel bagt i brøndovn	30,-
TANDOORI NAAN Thick wheat flour bread baked in the tandoor Tykt hvedemelsbrød med gær, bagt i brøndovn	30,-
TANDOORI NAAN (with spices) Garlic - Kashmiri - Cheese - Coriander	37,-

DIP / TILBEHØR

RAITA Yoghurt with various spices Yoghurt med forskellige krydderier	29,-
CHUTNEY Mango or Pickles	29,-

DESSERT / DESSERTER

ICE CREAM	49,-
KULFI Pakistani ice cream prepared with a variety of nuts	59,-
CHEF'S SPECIAL - Dessert plate	79,-
MANGO KULFI	65,-