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 349,-

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 379,-

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 **19,-**
Crispy chips made of spicy white bean flour served with chutney
Store sprøde chips lavet af kikærtemel og krydderier serveret med chutneys

SOUP **69,-**
Dal - Chicken - Vegetable - Tomato

SAMOSA **69,-**
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 **59,-**
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 **59,-**
Selected vegetables served in hot traditional oriental spices
Udvalgte grøntsager stegt i traditionelle orientalske stærke krydderier

CHAT **59,-**
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 **79,-**
Fried fish marinated in lemon with hot spices
Marineret stegt fisk i frisk citrus marinade med stærke krydderier

TANDOORI LAMB TIKKA **89,-**
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 **89,-**
Grilled chicken in special spices with onion and tomatoes
Grillet kylling marineret i krydderier med løg og tomater

SHEEK KEBAB **89,-**
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´ Spicy lamb prepared in ginger, green pepper and egg Krydret lammekød tilberedt i ingefær, grøn peber og æg	169,-
LAMB TIKKA MASSALA Grilled lamb with Punjabi spices served in a fresh creamy curry sauce Grillet lammekød i en delikat cremet krydret tyk karrysovs	179,-
SULTANI LAMB BUTTER TIKKA Tandoori lamb simmered in ground spices in a creamy sauce Tandoori lam simret i traditionelle orientalske krydderier med fløde og smør	179,-
SHAHI KORMA Lamb with spicy, delicate cashew sauce Krydret lammekød i delikat cashew sovs	169,-
LAMB SPINACH Lamb prepared in a mild curry with finely chopped spinach and herbs Lam i en mild karry med fint hakket spinat og krydderier	179,-
BHINDI LAMB Lamb prepared in a mix of fried onions, selected herbs and ladyfingers Lam tilberedt med stegte løg i udvalgte krydderier og okra	179,-

BEEF / OKSEKØD

AL-DIWAN BEEF JALFREZI ´HOUSE SPECIALITY´ Beef prepared in ginger, green pepper and egg Krydret oksekød tilberedt i ingefær, grøn peber og æg	169,-
BEEF ALOO Beef prepared in a Kashmiri curry with potatoes Oksekød i en velkrydret Kashmiri karry med kartofler	169,-
BEEF BHUNA Beef prepared in a spicy curry and herbs Oksekød i en krydret karry og krydderier	169,-

CHICKEN / KYLLING

AL-DIWAN CHICKEN JALFREZI ´HOUSE SPECIALITY´ 169,-

Chicken prepared with ginger, green pepper and egg
Kylling tilberedt i ingefær, grøn peber og æg

BUTTER CHICKEN 179,-

Mildly spiced tandoori chicken served in a buttery sauce
Tandoori kylling tilberedt i smør og krydderier

CHICKEN SHAHI 169,-

Spicy chicken in a thick coconut curry sauce with selected herbs
Krydret kylling med urter i tyk, krydret kokosmælk

CHICKEN KARAHI 169,-

Chicken in a mild curry with selected hand chopped spices
Kylling i mild karrysovs tilsat udvalgte knuste krydderier

CHICKEN TIKKA MASSALA 179,-

Grilled chicken served in a spicy and creamy curry sauce
Flamberede kyllingestykker i en delikat krydret tyk sovs

PRAWN / REJER

NAWABI MALAI KING PRAWNS 179,-

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

KING PRAWN TANDOORI 179,-

Spicy fried tandoori king prawns marinated in vinegar, lime, ginger and garlic
Krydrede stegte kongerejer marineret i lime, ingefær og hvidløg

KING PRAWN MASSALA 179,-

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

KING PRAWN BHUNA 179,-

King prawns in a delicious thick spicy sauce with tomatoes and onions
Kongerejer tilberedt med løg og ingefær i tyk krydret sovs

AL-DIWAN MIXED GRILL 189,-

´HOUSE SPECIALITY´

VEGETABLES / GRØNTSAGER

MALAI KOFTA **139,-**
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 **149,-**
Hot and spicy peas with home-made cottage cheese
Stærkt krydrede ærter tilberedt i hjemmelavet paneer

SHAHJAHANI PANEER TIKKA MASSALA **149,-**
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 **139,-**
Hot and spicy chick peas prepared in traditional Punjabi spices
Krydrede kikærter tilberedt i traditionelle Punjabi krydderier

SAAG SABZI **139,-**
Season´s vegetables and finely chopped spinach with massala spices
Torvets friske grøntsager med finthakket spinat med massala krydderier

DAL TARKA **139,-**
Pan fried lentils in garlic and ginger with spices
Pandestegte krydrede linser tilberedt i hvidløg og ingefær

BHINDI MASSALA **149,-**
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	**169,-**
PRAWN BIRYANI	**179,-**
HYDRABADI VEGETABLE BIRYANI - SPICY	**149,-**
PUNJABI CHICKEN BIRYANI - HOT	**159,-**
SHAHI LAMB BIRYANI - HOT & SPICY	**169,-**

CHILDREN´S MENU **89,-**

Chicken with rice and french fries
Kylling med ris og pommes frites

RICE AND BREAD / RIS OG BRØD

PLAIN RICE Almindelig ris	**39,-**
PILAU RICE Ris med ærter	**49,-**
VEGETABLE RICE Ris med udvalgte grøntsager	**49,-**
TANDOORI ROTI Wheat flour bread baked in the tandoor Fladbrød af hvedemel bagt i brøndovn	**29,-**
TANDOORI NAAN Thick wheat flour bread baked in the tandoor Tykt hvedemelsbrød med gær, bagt i brøndovn	**29,-**
TANDOORI NAAN (with spices) Garlic - Kashmiri - Cheese - Coriander	**39,-**

DIP / TILBEHØR

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

DESSERT / DESSERTER

ICE CREAM	**59,-**
KULFI Pakistani ice cream prepared with a variety of nuts	**69,-**
CHEF´S SPECIAL - Dessert plate	**89,-**
MANGO KULFI	**69,-**

DRINKS / DRIKKEVARE

TEA / COFFEE CAPPUCINO - ESPRESSO - CAFÉ AU LAIT	39,-
SPECIAL TE - CHAI	49,-
GREEN TEA / GRØN TE	39,-
IRISH COFFEE	59,-
FRENCH COFFEE	59,-
MEXICAN COFFEE	59,-
LASSI 1/2L Thin stirred yoghurt with either salt or sugar Fortyndet pisket yoghurt enten med salt eller sukker	59,-
MANGO LASSI 1/4L , 1/2L	49,- / 79,-
JUICE 1/4L , 1/2L MANGO - ORANGE - APPLE	29,- / 49,-
MILK	29,-
SOFT DRINKS / ALM. SODAVAND 1/4L , 1/2L	39,- / 49,-
EXPORT INDIAN BEER 0.65L	89,-
NØRREBRO BRYGHUS BOMBAY IPA - CLASSIC - NEW YORK LAGER - KING´S COUNTY BROWN ALE	59,-
ANARKIST HAZY IPA 0,5%	69,-
DRAUGHT BEER / FADØL 1/4L , 1/2L	49,- / 69,-
KANDE MED ISVAND	29,-

RED WINE / RØDVIN

Cabernet Sauvignon Reserva, Veramonte / Chile **per glass 79,-** **299,-**

A Cabernet Sauvignon with a well-structured and long after taste of black currant and a cool sense of minerals. The taste is well-balanced and has a structure that beautifully encapsulates the bouquet of ripe grapes.
En Cabernet Sauvignon med struktueret solbær, kølig mineralitet og fine fadnoter. Smagen er velbalanceret i en stil hvor strukturen pakker de modne druer flot ind.

Bedoba Saperavi, Kakheti Wine Company / Georgia **369,-**

Georgian flagship wine made from a local grape variety called Saperavi which is full-bodied, soft and intense. The first thing you encounter in the wine is a flavour explosion of dark, ripe fruits such as blackberries, black currants, plums, cherries, complemented by spicy notes of herbs and pepper.
Georgisk flagskibsvin lavet på en lokal druesort kaldt Saperavi som er fyldig, blød og intens. Det første man møder i vinen er en smagseksplosion af mørk, moden frugter som brombær, blommer, kirsebær og suppleres af krydrede noter af krydderurter og peber.

Ribera del Duero, Valle de Nabal / Spain **379,-**

Fruity wine from Spain based on Tempranillo grapes with typical hints of red barries.
The taste is concentrated on pure fruits and is well-balanced by a fruity acidity and tannins.
Saftig rødvin fra Spanien på Tempranillo druen. Typiske noter af røde bær som jordbær og hindbær. I smagen er der fokus på den rene frugt, saftig og læskende i stilen. God frugtsyer, som sammen med tanninerne giver god balance i vinen.

Valpolicella Rispasso, Mausa di Jago, Recchia / Italy **389,-**

A full-bodied red wine from Veneto in Northern Italy. The bouquet is open with hints of red and black cherries, and spicy notes of basil. The taste is full-bodied with soft ripe tannins.
En fyldig rødvin fra Veneto i et nordlig Italien. Duften er åben med noter af røde og sorte kirsebær samt krydrede noter af basillikum. Smagen er fyldig med bløde modne tanniner.

Zinfandel, Once Upon a Vine, A Villainous / USA **399,-**

Zinfandel from Lodi in California is an American speciality. The red wine is juicy, dark and powerful, where you get both blackberries, strawberries and rasberries, as well as a sweet sensation of cinnamon, vanilla, pipe tobacco and a spicy touch of pepper.
Zinfandel fra lodi i Californien er en amerikansk specialitet. Saftig, mørk og kraftfuld rødvin, hvor du både får brombær, solbær og hindbær, samt en sødlig fornemmelse af kanel, vanilje, pibetobak og et krydret strejf af peber.

CHAMPAGNE AND SPARKLING WINE / CHAMPAGNE OG MOUSSERENDE VIN

Brut Excellence, Gosset / France **579,-**

This champagne comes with a very unique taste from the oldest winery. The aroma offers hints of ripe stone fruits, such as peach and apricot, as well as some lemon.
Denne champagne med pragtfuld smag kommer fra det ældste vinhus. Duften byder på noter af moden stenfrugt som fersken og abrikos samt lidt citrus.

Rocca Dei Forti, Organic Sparkling / Italy **309,-**

A bright and gorgeous fresh sparkling wine. Delightful mild flavour with small mild bubbles and delicious fruit flavours. There is a slight sweetness that is balanced by a mild elegant fruity acidity.
En lys og herlig frisk mousserende vin. Herlig mild smag af små milde bobler og en herlig frugtsmag. Den lille sødme balanceres af fin elegant frugtsyre.

WHITE WINE / HVIDVIN

Chardonnay, Alameda / Chile **per glass 79,-** **299,-**

Soft and balanced wine typical ripe tropical fruit character. The aroma reminds of Pineapple and Lychee. The wine has a well-balanced bouquet with lots of fruity acid.
Blød og balanceret hvidvin med typisk moden tropisk frugtkarakter. Aromaen er med ananas og lyche. I munden opleves vinen balanceret med stor mængde frugt og en balanceret frugtsyre.

Reisling Reserve, Fernand Engel / Germany **369,-**

Top class Riesling from one of the best fields in Alsace. Golden citrus in the scent which combines nicely with pineapple, peach and fresh minerality.
Topklasse riesling fra en af de bedste marker i Alsace. Gylden citrus i duften som kombineres pænt med ananas, fersken og frisk mineralitet.

Sauvignon Blanc, Mission State Winery / New Zealand **379,-**

Splended fresh white wine with hints of green apples and an exquisite fresh floral tone. The taste is mild with fresh fruity acidity to balance the intense flavour of fruit.
Herlig frisk hvidvin med noter af grønne æbler og en herlig frisk blomstertone. Smagen er mild med frisk frugtsyre til at balancere frugtens smagsintensitet.

Pinot Grigio, Delle Venezie DOC, Recchia / Italy **389,-**

Elegant and well-balanced Pinot Grigio. It bounds from the glass with a beautiful fresh harmony og green apples, grape fruits and vanilla with a noble and fresh light acidity blended with exquisite hints of ripe tropical fruit.
Elegant og velbalanceret Pinot Grigio. Vinen har en skøn frisk harmoni af grønne æbler, citrusfrugter og vanilje med god frisk baggrundssyre og herlig noter af moden tropisk frugt.

Rioja Blanco, Gomez Cruzado / Spain **389,-**

Elegant white Rioja made from grapes harvested from single high-lying plot. The style is driven by pure fruit with underlying notes from the barrel.
Elegant hvid Rioja fremstillet af druer der høstet fra et enkelt højtbeliggende parcel. Stilen er drevet af ren frugt med underliggende noter fra fadet.

Chablis, Bernard Defaix / France **399,-**

The taste is crisp and fresh with a pleasant intense fruitiness. The bouquet is mineral with lime on a foundation of fruity hints of lemon and green apples
Smagen er sprød og frisk af fin intens frugt. Duften er mineralsk med kalk og underliggende frugtnoter af citrus og grønne æbler

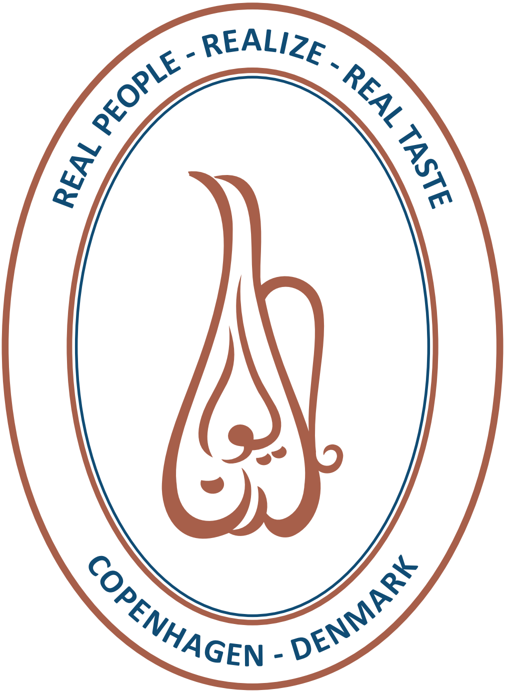
ROSE WINE / ROSÉVIN

Provence Rosé, Louison / France **299,-**

A rose wine at the high end of the spectrum, where fruit is allowed to play an essential role. Prodigious open aroma of strawberries and fresh red berries from the forest.
En rosévin i den kraftig ende af spekteret, hvor frugten få lov til at spille en væsentlig rolle. Fantastisk åben duft af jordbær og andre friske røde bær fra skoven.

Clomanet Syrah Grenache Rosé, Chateau Regismont / France **329,-**

A fresh rose wine with hints of strawberry and rasberry. The mild flavour has a fresh fruity acidity that cleanses the palate in preparation for the next mouth-watering sip.
En frisk rosévin med noter af jordbær og hindbær. Smagen er mild med frisk frugtsyre der renser paletten og gør klar til næste læskende tår.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