

APPETIZERS

Papadam (V).....35:-
Crispy lentil flour bread. Served with mango chutney.

Samosa (V).....55:-
Samosa is a deep-fried snack stuffed with potato and mixed vegetables. Served with Dhakaiya special chutney and salad.

Onion Pakora (V)65:-
Crispy fried onion ball mixed with lentils, potatoes, ginger, coriander, cornmeal, and spices.
Served with Dhakaiya special chutney and salad.

Paneer Pakora65:-
Fried cheese, served with salad and mint sauce.

Chat Scampi80:-
Spice marinated & fried scampi. Served with two different sauces.

Fuchka (V) (2 chili)89:-
Fried puffed crispy balls on flour with potatoes, chickpeas, onions, chili, and tamarind sauce.

Mughlai Paratha.....89:-
Bread filled with egg, butter, onions, green chilies, and spices. Served with Dhakaiya special chutney and salad.

Chotpoti65:-
Chickpeas, potatoes, onions, topped with chili and grated boiled egg.

All main courses include rice and salad

VEGETARIAN

Palak Paneer185:-
Homemade fresh cheese pieces with spinach in creamy curry and tomato sauce.

Palak Bhaji 175:-
Fried spinach with onion, garlic, ginger, tomato and coriander in curry sauce.

Paneer Tikka Masala185:-
Homemade fresh cheese pieces with cashew nuts and tomato sauce.

Chili Paneer (2 chili)185:-
Curry prepared with homemade cream cheese pieces and chili.

Alu Matar Paneer185:-
Cheese curry cooked with peas, potatoes and homemade fresh cheese pieces.

Paneer Tikka Korai	190:-
Homemade cream cheese prepared with fried onions, peppers, herbs, cashew nuts and tomato sauce.	
Vegetarian kofta Balti	185:-
Homemade vegetable buns in balti sauce.	
Vegetarian Tikka Masala	180:-
Spice marinated and grilled vegan chicken pieces of soya with yogurt, spices, nuts and fresh cream in tikka masala sauce.	
Vegetarian korma	180:-
Mix vegetable curry with yogurt, nuts, spices and fresh cream in korma sauce.	
Vegetarian Vindaloo (4 Chili)	180:-
Mixed vegetable curry. Cooked with herbs and very strong chili pepper.	
Alu Begun Achari	185:-
Dhakaiya special curry cooked with potatoes, eggplant with lime leaves in a cream sauce.	
Begun Chorchori	185:-
Eggplant curry cooked with onion, garlic, ginger, coriander and butter.	
Dal Shobji	180:-
Mixed vegetable curry with lentils, tomato, onion, garlic, ginger, coriander and butter.	
Shobji Bora	185:-
Mixed vegetable balls cooked with garlic, onion, tomato, ginger in curry sauce.	
Gobi Manchurian	190:-
Cauliflower curry with sweet chili, tomato. green chili, green pepper, onion in creamy sauce.	
Potatis Spenat	175:-
Potato, onion, garlic, ginger, and coriander in curry sauce.	
Dal Makhoni (1 chili)	175:-
Yellow-red-black lentils and kidney beans stew with tomato, roasted garlic, and butter.	

VEGAN

Vegan Tikka Masala	180:-
Grilled vegan chicken pieces of soya with vegan yogurt, spices, nuts and vegan cream in tikka masala sauce.	
Vegan Palak Paneer	180:-
Tofu pieces with spinach in creamy curry and tomato sauce.	

Vegan Palak Bhaji	175:-
Fried spinach with onion, garlic, ginger, tomato, and coriander in curry sauce.	
Vegan Korai	190:-
Grilled vegan chicken pieces from soya. Prepared with fried onion, paprika, tomato, garlic, onion and coriander. Served on an iron plate.	
Vegan Kofta Balti	185:-
Homemade vegetable buns in balti sauce.	
Vegan Korma	180:-
Mixed vegetable curry with vegan yogurt, nuts, spices and vegan cream in korma sauce.	
Vegan Vindaloo (4 Chili)	180:-
Mixed vegetable curry. Cooked with herbs and very strong chili pepper.	
Vegan Alu Begun Achari	185:-
Curry cooked with potatoes, eggplant with lime leaves in a vegan cream sauce.	
Vegan Begun Chorchori	180:-
Curry cooked with eggplant and onion. garlic, ginger, and coriander.	
Vegan Dal Shobji	180:-
Mixed vegetable curry with lentils, tomato, onion, garlic, ginger, coriander.	
Vegan Shobji Bora	185:-
Mixed vegetable patties, garlic, onion, tomato, ginger in curry sauce.	
Vegan Gobi Manchurian	190:-
Cauliflower curry with sweet chili, tomato. green chili, green pepper, onion in vegan creamy sauce.	
Vegan Potatis Spenat	175:-
Potatoes, onions, garlic, ginger and coriander in curry sauce.	
Vegan Dal Makhoni (1 chili)	175:-
Yellow-red-black lentils and kidney beans curry with tomato, garlic.	

FROM THE INDIAN CUISINE

Tikka Butter Masala (Chicken / Lamb / Prawn)	190:- / 215:- / 220:-
Spice marinated and grilled chicken/lamb or prawns with yoghurt, spices, nuts, and fresh cream in tikka masala sauce.	
Garlic Chicken Tikka Masala	190:-
Garlic marinated and grilled chicken fillet with tomato, butter, yoghurt, and cashew nut mixture in tikka masala sauce.	

- Mango Chicken Tikka Masala**195:-
Spice marinated and grilled chicken fillet with tomato, butter, yoghurt, mango, and cashew nut mixture in tikka masala sauce.
- Achhari Gosht (Chicken / Lamb) (2 chili)**195:- / 215:-
Tandoori-grilled chicken or lamb, marinated with lemon and chili pickles with hints of coarsely ground black pepper.
- Korai (Chicken / Lamb / Prawn) (2 chili)** 195:- / 215:- /220:-
Indian curry with grilled chicken/lamb/prawn. Prepared with fried onion, paprika, tomato, garlic, onion and coriander. Served on an iron plate.
- Garlic Chicken Tikka Korai (2 Chili)**195:-
Garlic-marinated and grilled chicken fillet with fried onion, paprika, tomato, garlic, onion and coriander. Served on an iron plate.
- Chili Chicken Korai (2 chili)**195:-
Spice marinated and grilled chicken fillet with fried onion, paprika, tomato, garlic, onion and coriander. Served on an iron plate.
- Balti (Chicken / Lamb / Prawn) (1 chili)**195:- / 215:- / 220:-
Spice-marinated and grilled chicken, lamb fillet or giant prawns in balti sauce. Prepared with fried onion, paprika, tomato, fried onion, cashew, fresh coriander and fresh spices.
- Garlic Chicken Balti**.....195:-
Garlic marinated and grilled chicken fillet in balti sauce. Cooked with paprika, red onion, cashew, coconut and fresh spices.
- Mango Chicken Balti**195:-
Spice marinated and grilled chicken fillet with mango in balti sauce. Cooked with paprika, red onion, cashew, coconut, and fresh spices.
- Sambal Masala (Chicken / Lamb) (1 chili)**185:- / 205:-
Chicken or lamb fillet with mixed spices, onion, tomato, paprika, fresh coriander, ginger, garlic in sambal sauce.
- Madras (Chicken/ Lamb) (2 chili)**195:- / 215:-
South Indian medium spicy cooked with herbs and chili peppers in madras sauce.
- Vindaloo (Chicken/ Lamb) (4 chili)**195:- / 215:-
South Indian spicy curry with chicken or lamb fillet in vindaloo sauce.
- Spinach Special (Chicken /Lamb/ Prawn)**195:- / 215:- / 220:-
Chicken/lamb filet or prawn with spinach and fresh coriander in curry sauce.

FROM THE TANDOORI OVEN

- Tandoori Chicken (1 chili)**180:-
Spice-marinated and grilled chicken leg, prepared with paprika, fried onion, coriander and ginger in a curry sauce. Served with the house special sauce and mixed vegetables.
- Chap (Beef/ Lamb)**215:- / 225:-
Fried beef or lamb fillet, marinated with onion, garlic, lime, and Bengali spices. Served with the house special sauce, mixed vegetables, and naan bread/paratha.
- Shish Kebab Sizzlar (Chicken / Lamb)**200:- / 220:-
Boneless chicken, kebab seasoning, fried onions, lime, coriander in butter, and mixed vegetables in a hot iron dish. Served with the house special sauce and mixed vegetables.
- Tikka Sizzlar (Chicken /Lamb)**200:- / 215:-
Spicy marinated and grilled chicken / lamb fillet with fried onions, paprika, lime and mixed vegetables in a hot iron dish. Served with the house's special sauce and mixed vegetables.
- Garlic Chicken Tikka Sizzlar**200:-
Garlic marinated and grilled chicken fillet with fried onions and peppers. Served with the house's special sauce and mixed vegetables.
- Chili Chicken Tikka Sizzlar (2 chili)**200:-
Spice-marinated and grilled chicken fillet with fried onions, paprika, green chili, in a hot iron dish. Served with the house's special sauce and mixed vegetables.
- King Prawn Sizzlar**230:-
Spicy marinated and grilled prawns with fried onions and peppers. Served with the house's special sauce and mixed vegetables.
- Mixed Sizzlar**230:-
Chicken tikka, lamb fillet and king prawn in the same sizzle dish in a hot iron dish. Served with the house's special sauce and mixed vegetables.

FROM THE BENGALI CUISINE

- Korma (Chicken / Lamb)**185:- / 205:-
Bengali curry with yogurt, nut, spices, and fresh cream in korma sauce. Choose between chicken or lamb.
- Lamb Kosha (2 chili)** 205:-
Lamb, yoghurt and Bengali spices in curry sauce.
- Lamb on the bone (2 chili)**220:-
Lamb leg curry with herbs and Bengali spices in curry sauce.

Shorshe Salmon (1 chili)	205:-
Salmon marinated in lemon, mustard, garlic, green chili, coriander, yoghurt, and mustard oil in curry sauce.	
Prawn `Dopiaza (1 chili)	210:-
Prawn cooked with onions, red chillies, ginger, tomatoes, and fresh coriander in a homemade Bengali sauce.	
Chicken Biryani	200:-
Bengali festive special dish with garam masala, rose water, cashew nuts, onions, and spices.	
Lamb Biryani	225:-
Bengali festive special dish with garam masala, rose water, cashew nuts, onions, and spices.	
Lamb Khichuri (2 chili)	215:-
Bengali special dish that is made with aromatic saffron rice and mixed with lentils and aromatic spices.	
Shahi Chicken Roast	200:-
Bengali festive food with fried chicken. Prepared with mixed fresh herbs, bay leaves, mixed nuts, and butter. Served with aromatic saffron rice and salad.	
Mughlai Chicken	195:-
Spice-marinated chicken in a creamy yogurt-based sauce with spices, onions, and cashew nuts.	
Narkel Chingri	210:-
Shrimp, coconut milk, chili, butter, onion, and coriander in curry sauce.	
Nawabi Haleem (2 chili)	180:-
Stew popular in Bangladesh with beef and four types of lentils. Season with coriander, cumin, and ginger. Served with naan bread.	

THALI

Mixed Thali	240:-
Chicken tikka sizzlar, lamb kosha(2 chilli) and Narkel Chingri with Samosa, naan bread, rice and salad.	
Vegetarian Thali	210:-
Palak Paneer, Dal Makhoni, Mixed vegetable curry. Served with Samosa, naan bread, rice and salad.	
Vegan Thali	210:-
Vegan tikka masala, vegan Dal Makhani, vegan Mixed vegetable curry. Served with papadam, samosa, rice and salad.	

CHILDREN MENU

Chicken Tikka Masala	115:-
Spice-marinated and grilled chicken/lamb or prawns with yoghurt, spices, nuts, and fresh cream in tikka masala sauce.	

Mango Chicken	115:-
Spice-marinated and grilled chicken fillet with tomato, butter, yoghurt, mango and cashew nut mixture in tikka masala sauce.	
Mughlai Chicken	115:-
Spice-marinated chicken in a creamy yogurt-based sauce with spices, onions, and cashew nuts.	
Chicken Korma	115:-
Bengali curry with yogurt, nut, spices, and fresh cream in korma sauce.	

SIDE DISHES

Raita	35:-
Yoghurt with cucumber, tomato and Bengali spices.	
Chili Pickles / Garlic Pickles / Mango Pickles/ Mango Chutney	25:-
Mixed Pickles	50:-
Mango Pickle, Chili Pickle, Garlic Pickle	
Rice	20:-
Saffron Rice / Khicuri Rice	30:-
Salad	20:-

BREAD

Naan	30:-
Bengali traditional naan bread, topped with butter.	
Garlic naan	35:-
Traditional Bengali naan bread, topped with garlic, coriander and butter.	
Peshwaree Naan	40:-
Clay oven-baked nan with coconut, raisins, and cashew nuts.	
Paneer Naan	40:-
Naan bread with cheese.	
Paratha	30:-
Flatbread that is fried in a pan in butter and therefore gets a nice, slightly smoky taste.	

VEGAN BREAD

Naan	30:-
Traditional naan bread.	

Garlic naan35:-
Traditional Bengali naan bread, topped with garlic, coriander.

Peshwaree Naan40:-
Clay oven-baked nan with coconut, raisins, and cashew nuts.

Paneer Naan40:-
Naan bread with Tofu.

DESSERTS

Mango Kulfi65:-
Homemade Bengali ice cream with milk, raisins, honey, mango, and pistachio.

Chocolate Lava85:-
Chokladfondant med chokladsås & choco stick.

Kladdkaka80:-
Kladdkaka med vaniljglass.

Coconut ice-cream (V)80:-

COFFEE - TEA

Black coffee25:-

Espresso30:-

Cappuccino30:-

Caffe latte30:-

Tea30:-

– Mint

– Ginger

– Green Tea

House Special Masala Tea35:-
Traditional Bengali tea with cinnamon, cardamom, bay leaves, and cloves & milk.

House Special Malai Tea35:-
Special tea with slow boiling milk with a blend of aromatic herbs and spices.

BEVERAGES

Drinks – Coca Cola | Coca Cola Zero | Fanta | Sprite | Sparkling water.....30:-

Mango Lassi.....50:-
Bengali party drink with mango, yogurt and honey.

Mango Juice40:-

BEER

Mariestads 50cl 65:-
Clear malt fullness with a little balanced sweetness and a long malt-roasted aftertaste. (vol 3.5%)

Heineken 50cl 70:-
Balanced and slightly lighter fullness with balanced hop bitterness and slightly longer fruity aftertaste. (vol 3.5%)

Pilsner Urquell.....50cl 70:-
Czech Republic, Medium-bodied and bready with good freshness, very nice hop bitterness. (vol 3.5%)

A Ship Full of IPA 33cl 55:-
Malty with a marked hop bitterness and pleasant hop aroma with hints of grape, melon and citrus. (vol 3.5%)

Light Beer33cl 45:-

Alcohol free Beer33cl 45:-

Talk with the staff if you have allergies.