

Starters

Papadums

Served with raita.
59,-
Milk, might contain traces of shellfish

Samosa

Filled with potatoes, peas, onion and carrot.
89,-
Wheat, milk, might contain traces of shellfish

Bamboo-charcoal coated wild shrimps
served with a mint and chili-mangodressing
119,-
Wheat, milk, shellfish

Ceylon-springrolls
filled with lamb-curry.
109,-
Wheat, egg, milk, might contain traces of shellfish

Pani puri
With tamarindsauce and potato
119,-
Wheat, milk, might contain traces of shellfish

Sharing starter
Pani puri, deepfried shrimos, springrolls, mangochutney and mint dressing
269,-
Wheat, milk, eggs, shellfish

Main courses

All of the main courses are served with basmati rice



Butter Chicken

Grilled filet of chicken with a creamy, nutty sauce. Served with a mixed salad.
269,-
Cashew, almonds and milk

Lamb Shank

Cooked in spices, served with carrots and a mix of beans and lentils.
289,-
Milk

Tandoor-grillet chicken

Fried in a real tandoor oven. Served with a mixed salad, and a tasty sauce.
269,-
Milk

Lam Palak(Saag Gosht)

Lamb Shank in a spinach curry, served with vegetables.
289,-
Milk

Chicken Tikka Masala

Fried chicken in a well-spiced sauce with tomatoes and cream. Served with a mixed salad.
269,-
Milk

Beef Brisket

Tender meat of beef with lovely spicy flavors. Served with beans and lentils.
289,-
Milk

Chili Chicken

Deep fried chicken in a chili-glaze, together with red onions and pepper. Mixed salad next to.
269,-
Milk, eggs. Might contain traces of wheat and shellfish

Korma of Beef

Served in a mild and sull-boodied sauce. Accompanied with a mix of beans and lentils.
289,-
Almonds, cashew and milk

Koh i Nor Special

Bits of beef brisket, filet of chicken with tikka masala sauce, Ceylon spring-rolls and king prawns. All of the meat and seafood is served with custom sauces. Salad and fried vegetables on the side.
Minimum 2 persons
389,- each
Wheat, eggs, almonds, cashew, milk and shellfish.

Kombo

Deep fried breaded wild shrimps, butter chicken, lamb shank, chana masala and dal. Green salad and fried vegetables on the side.
Minimum 2 persons
389,- each
Wheat, cashew, almonds, milk and shellfish.

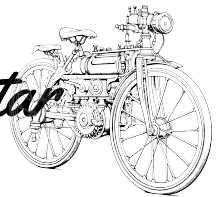
King prawns

Grilled king prawns in a fruity chili-sauce along with bell peppers and red unions. Served with a green salad.
279,-
Milk and shellfish.

Mussels

Steamed mussels with Indian tastes. Served with garlic naan.
279,-
Melk(naan), hvete(naan), egg(naan), skalldyr

Vegetar



Vegetarian platter

Dal, chana masala, palak, raita and samosa. Served with papadums and salad.
(can easily be made vegan)
259,-
Wheat, milk.

Koh i Nor Butter Paneer

Grilled paneer with a nutte, creamy sauce. Served with green mixed salad.
259,-
Almonds, cashew and milk.

Palak Paneer

Grilled paneer in a sauce of spinach. Served with a mixed salad.
259,-
Milk



Extra

Naan

Butter Naan
Coriander Naan
Garlic Naan
39,-
Wheat, milk, eggs.

Naan à la Koh i Nor

Naan with almonds, maple syrup and flakes of coconut.
49,-
Wheat, almonds, milk and eggs.

Homemade dressings

Mango Chutney
Raita (milk)
Chilli sauce
Mango dressing
25,- each

