

SOFT LAUNCH MENU

We are currently in the process of giving the The Indus restaurant & Lounge a soft opening. We plan to execute a proper launch of a full and exiting menu in the end of mars 2019.

G = gluten fra hvete, Sel = Selleri, Sen = Sennep, E = Egg, M = Melk, So = Soya, Sk = Skalldyr, F = Fisk, P = Peanøtt, N = Nøtter, Sv = Svoveldisulfitt, SS = Sesam, L = Lupin, B = Bløtdyr, W = Walnøtt, H = Hasselnøtt, SU = Sulphites/Sulfitter

Selv om de forskjellige rettene inneholder noen av disse allergenene, kan noen av rettene lages uten allergene ingredienser. Spor av allergener kan forekomme. Spør gjerne servitøren for mer info.

APPETIZER

GULAFI TEEN PARAT M, N, G Kr 119,-

Potato mashed wrapped in filo pastry fried, served with homemade samosas chickpeas gravy masala.

MAZANG CHICKEN E, M, G Kr 99,-

Pan fried chicken strips with light flour battered, served with lemon butter sauce

SAILAMAN MACHHELEE F, M, SEN Kr105,-

Norwegian Smoked Salmon wrapped with cheese persille, served with honey mustard sauce

SHOORBA E KHAMBEE M, N Kr 105,-

Cream of chicken soup with chunk of sauté button mushroom.

KHURDANI TILL MACHHELEE F, SS, M, G Kr 115,-

Deep fried cod fish battered with sesame served with tartar sauce.

Please do notify us about your food allergies. Allergies are documented in front of the menu.

TANDOORI GRILL DISHES

DEHAKTA LAMB CHOPS M, N, Kr 295,-

Choice of lamb chop, marinated in yogurt, aromatic ginger, garlic and homemade Indus spices

RANG BARSE MIX GRILL M, N, SK Kr 299,-

Grill mixed with chicken tikka, chicken garlic tika, lamb tikka, lamb chops, malai boti and king prawn

LALE CHICKEN TIKKA M, N Kr 235,-

Chicken cubes marinated with specially selected red spices, cooked in charcoal grill and served with red creamy peppersaus of souce.

TILMIL JHEENGA SK, M, N, SS Kr 245,-

Charcoal grilled, tender and juicy jumbo prawn, marinated with aromatic herbs and exotic spices.

MACHILI AMRATSARI F, G, M, N Kr 245,-

Grilled pieces of fish (cod) flavored with lemon, ginger, garlic and home ground spices

ANGAR E MURGH PALAK PANEER M, G Kr 255,-

Grilled chicken stuffed with cheese and spinach served with Bombay potatoes and seasonal vegetables served with mushroom sauce

MUKHMALI MURGH BOTI M, N Kr 235,-

Tender spices of chicken marinated with Indus secret spices with aromatic flavors served with light creamy mint sauce.

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CHICKEN DISHES

KALI MIRCH CHICKEN M, N, SV

Kr 249,-

Chicken cubes marinated in black pepper spices, cardamom, cooked in light creamy homemade sauce glazed with red wine.

MURGH E TIKKA MASALA M, N, SV

Kr 239,-

Boneless chicken tikka tandoori cooked in clay oven, again cooked in yogurt and cream with The Indus homemade masala.

MURAGHN E KASURI M, N, SV

Kr 235,-

Chicken cubes cooked in cashew nut gravy, flavored with green herbs and fusion spices.

MURAGH E CHEESE MAKHANI M, N, G

Kr 239,-

Boneless tandoori chicken, poached with rich cheesy makhani sauce, infused with grounded mild spices.

MURGH MAKHAN QURESH M, N, SV

Kr 235,-

Tender boneless chicken infused in non-salty homemade butter, with Indus red spices and cream.

CHICKEN KARAHI M, N, SV

Kr 235,-

The Traditional high flamed wok, chicken cooked with tomato gravy and homemade spices.

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SPICY RED CURRY CHICKEN M, N, SV, SO (HOT) Kr 235,-

Slices of chicken supreme, marinated in Indus spices cooked in wok with cashew nuts, chillies with homemade Thai paste.

LAMB & BEEF DISHES

MUTTON E MILAI SAFAD M, N, SV, Kr 269,-

Mutton cubes marinated in infused cardamom, cinnamon, cooked in creamy sauce, glazed with whiskey and safran.

MUTTON KARAHI M, N Kr 245,-

Traditional mutton Karahi cooked in high flame wok, cubes infused with tomato gravy and Greek yogurt.

MUTTON MASALE KAJU M, N, SV Kr 255,-

Mutton leg cube marinated in light creamy nutty flavor sauce, cooked in light flame creamy sauce, glazed with red wine.

LAMB TIKKA MASALA M, N, SV Kr 249,-

Lamb leg cubes marinated and cooked in clay oven, again cooked in Indus gravy masala served with menu optional

SPICY RED CURRY BEEF M, N, SV, SO (HOT) Kr 269,-

Beef tenderloin sliced cooked in wok with Thai chillies, glazed in Indus sauce topped with cashew nuts.

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SEA FOOD

LAAL JHINGA SK, M, N, SV

Kr 245,-

King Prawns Masala, king prawn cooked in aromatic masala sauce and garnish with cashew nuts.

JHINGA MIRCH SK, M, N, (HOT)

Kr 249,-

Chilli king prawns wokked with onions, capsicums and coriander with glazed of sweet chilli sauce.

JHINGA KHATAS M, N

Kr 239,-

King prawns marinated in Achari pickles, spice mix prepared with ginger and coriander.

KALI MIRCH JHINGA M, N, SV

Kr 259,-

Black pepper king prawns, indulge with cream, coconut almonds, black pepper, spices and white wine.

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VEGETARIAN LOVE

- TARKA DAAL** M, N Kr 205,-
Lentils cooked and sizzled in garlic butter sauce garnished with coriander
- PUNJABI TAWA SABZI** M, N Kr 199,-
Fresh five mixed vegetables cooked with Punjabi mild masala on a thick flat plate
- BHINDI TORI BHUJIA** M, N Kr 205,-
Okra some time known as Lady Finger stir fried with onion, tomatoes and spices
- PALAK PANEER** M, N Kr 215,-
Cream spinach cooked in Indian cheese, lightly spiced
- LAHORI CHANA** M, N Kr 199,-
Chick peas cooked with onion tomato garnished with coriander and spices
- MUTTER PANEER** M, N KR 215,-
The aromatic masala in tomatoes and green peas with cottage cheese.
- MUSHROOM MUTTER** M, N Kr 199,-
The cultivated button mushroom, infused, in spices and gravy with green peas.
- ALOO GOBI** M, N Kr 205,-
New potatoes, and white cauliflower cooked in white and red gravy top with coriander and ginger slices.

NAN BREAD

- SADA NAN** E, M, G Kr 49,-
Unleavened Plain white flour Bread of Punjab
- GARLIC NAN** E, M, G Kr 60,-
Leavened White flour Bread stuffed with garlic and essence oil
- PESHAWARI NAN** E, M, G, N Kr 60,-
North West Frontier nan stuffed with Peshawar sweet spiced and Sultanas
- CHEESE NAN** E, M, G Kr 60,-
Stuffed with cheddar cheese, onion, coriander and Urban spices
- ALOO RAITA** M Kr 55,-
Yogurt made with potatoes, onions, tomatoes, cucumber and spices
- MIX SALAT** M Kr 75,-
fresh salad with olive and feta cheese
- CHILDRENS DAY** M, N Kr 159,-
Chicken tikka slices with rice, salad and mild creamy sauce. Ice cream with chocolate topping.

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DESSERTS

MANGO KULFI

M, N, G,

Kr 109,-

The origin of kulfi dates back to the Mughal Empire that ruled India from the sixteenth to the eighteenth century. This ice cream was then prepared in the royal kitchens with ice that came from the mountains of the Himalayas.

CHILLI MOUSSE

G, M, E

Kr 119,-

This is a dessert that plays with the taste buds by having a smooth chocolate and a tiny bit of spice. It isn't spicy but you can taste the true flavour of the chilli without any heat at all.

CHEESE TEMPTATION

G, M, E

Kr 119,-

Delicious creamy cheesecake with passion fruit

RASBERRY FLIRT

G, M, E

Kr 119,-

This dessert is a "mini-cake with raspberries. If you like raspberries than its a must. It should make your experience at our place even better.

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