

# W I N E M E N U

## White wine

### House wine

#### **Botanicum Ibericum Organic White** \* \*\*

*Macabeo/Chardonnay, Spain, 2014*

Our white house wine is a fruity wine with yellow apples, almonds & yellow stone fruit in aroma & flavour. Works well with all of our dishes on the menu. Paired best with creamy dishes such as korma & mild tikka dishes.

85:- Glass | 340:- Bottle

#### **Jean Biecher Pinot Gris** \*

*Alsace, France 2014*

A wine packed with flavours of ripe tropical fruit, apricots, honey & a hint of gingerbread with a bright refreshing finish. Perfect with creamy seafood & vegetarian dishes.

95:- Glass | 380:- Bottle

#### **P. Lex Pinot Grigio** \*

*Delle Venezie, Italy 2014*

A wine with a clear flavour & aroma of pears, wine gums & citrus. Perfect with palak paneer & other creamy tikka dishes.

100:- Glass | 400:- Bottle

#### **Last Night a Riesling saved my life** \*

*Reinhessen, Germany 2016*

A wine with flavours of pears, peach & apricot with substantial minerality & fresh acidity! Brilliant on its own & with food its best paired with our snacks & paneer dishes.

110:- Glass | 440:- Bottle

#### **Vendome Mademoiselle**

*Chardonnay, Spain (Non alcoholic)*

Aroma & flavour of green & yellow apples with an aftertaste of citrus.

58:- Glass | 232:- Bottle

#### **At Shanti Culture Club**

*most of our Wines are Ecological.*

*We also offer plenty of Vegan certified beverages on our menu.*

*If you have any allergies, please contact your waiter for more information.*

*These drinks are: \* Ecological. \*\* Vegan.*

# W I N E M E N U

## Red wine

### House wine

#### **Botanicum Ibericum Organic Red** \* \*\*

*Tempranillo/Merlot, Spain 2014*

Our red house wine is a fruity wine with an aroma & flavour of blackcurrant, plum & spices, with a rich aftertaste. Perfect with tikka & sizzler dishes.

**85:- Glass | 340:- Bottle**

#### **Protocolo Organic Red** \*

*Tempranillo, Spain 2015*

A rich wine with an aroma of red & black currant & a flavour of red berries with a hint of cedar tree & vanilla. Perfect with tikka, curry & sizzler dishes.

**90:- Glass | 360:- Bottle**

#### **La Légende d'Hélios** \*

*Cabernet Sauvignon/Merlot, Languedoc-Roussillon, France 2016*

A hearty & rich wine with an aroma & flavour of black currant & toffee mixed with red berries & a spicy aftertaste. Perfect with sizzler dishes & tikka dishes with distinct tomato flavours.

**90:- Glass | 360:- Bottle**

#### **Priorat Humilitat** \*

*Garnacha/Carignan, Spain 2014*

A wine with aroma & flavour of sun - drenched dark cherries with hints of red berries & spices. Mineral rich & elegant with dense fruit & dense tannin structure. Excellent on its own & with food its best paired with sizzler dishes & tikka dishes.

**130:- Glass | 520:- Bottle**

#### **Vendome Mademoiselle**

*Merlot, Spain (Non alcoholic)*

Typical merlot aromas of blackcurrant fruit, cherries & plums, in addition to hints of leather, wood & herbs. Smooth & dry.

**58:- Glass | 232:- Bottle**

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certified beverages on our menu.*

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# R O S É & B U B B L E S

## Rosé

### House wine

#### **Botanicum Ibericum Organic Rosé** \* \*\*

*Tempranillo, Spain 2016*

Our rosé house wine has a fruity aroma & flavour of peach, strawberries & red berries. Can be enjoyed on its own & with all our vegetarian & seafood dishes.

85:- Glass | 340:- Bottle

## Prosecco

#### **Prosecco Pizzolato** \*

*Italy, Veneto*

The flavour is dry & fruity with hints of pears, wine gums, mandarin & citrus. This is a prosecco to be enjoyed either for an aperitif but is also a perfect match to spicy Bengali food.

85:- glass | 510:- Bottle

### **But first Champagne!**

*Let's celebrate more often. There is always an occasion to share a toast in Champagne!*

## Champagne

#### **Champagne Tradition** \*

*Chardonnay / Pinot Noir / Pinot Meunier, France*

Aroma & flavour of toasted bread, butter popcorn, red apples & red berries. Perfect for an aperitif & perfect with all of our dishes.

125:- Glass | 750:- Bottle

#### **Lanson Green Label** \*

*Chardonnay / Pinot Noir / Pinot Meunier, France*

A fresh champagne with intense fruity flavours with hints of winter apples, citrus, white peach, brioche & mineral. The aftertaste is long & balanced. Perfect for an aperitif when celebrating a special occasion & best paired with seafood dishes.

1010:- Bottle

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# B E E R M E N U

## Shanti's own Beer

### ***Shanti Lager*** \*

*4,6 %, Svaneke Brewery, Bornholm, Denmark*

Shanti's own ecological pilsner from the microbrewery Svaneke bryggeri in Bornholm, Denmark. Shanti lager is a light pilsner with a scent & taste of grain, malt & grass, with a nice aftertaste of honey.

**85:- 50 cl**

### ***Shanti Golden Ale***

*5,2%, Oppigårds Brewery, Dalarna, Sweden*

Shanti's own pale ale has a distinct flavour of malt & hop aromas. Its perfect to tandoori grill dishes.

**33 cl 70:-**

***Shantis two beers have been carefully selected to match Shanti's Bengali food. Works well both with mild & spicy dishes.***

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# B E E R M E N U

## Indian & Bengali Beer

### **Chakra**

4,7% vol, India

Brewed on a traditional recipe from the province of Punjab, North West India. Chakra beer is a premium lager with an enjoyable smooth, clean & refreshing taste.

**50 cl 85:-**

### **Cobra Beer**

4,6%, India

Cobra is a cold filtered pale lager from India. It has a clean & pale malty scent & flavour with hints of lemon zest.

**33 cl 55:- | 66 cl 90:-**

### **Bangla Premium beer**

4,8%, Bangladesh

It's a crisp & refreshing lager with mild & robust flavours & hints of fruit & banana. Winner of 2007 & 2009 International Monde Selection's Gold medal.

**66 cl 90:-**

### **Kingfisher Premium Lager**

4,8%, Bangalore, India

India's largest selling beer! It's a light, fresh & balanced beer with a sweet malty flavour & scent with hints of honey, citrus & herbs.

**66 cl 90:-**

### **Bombay Gold Lager**

5,0%, India

Bombay Gold is a refreshing Indian pale lager, with a taste of mild spices, nuts, honey, malt & crackers.

**50 cl 85:-**

### **European - Style Beer**

*was introduced in Bangladesh & India by the British during the 18th Century. Before that rice beer & millet beer were popular beverages until the India Pale Ale was invented. Large quantities of Pale Ale Beer was shipped from England to India & to avoid the beer from going bad during the long trip it had a higher alcohol percentage & more hops was added. This later became India Pale Ale!*

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# B E E R & C I D E R

## Draft Beer

### ***Bryggmästarens Bästa Ekologiska*** \*

5,0%, Åbro, Sweden

Malty & floral taste with light bread notes, dried fruit, malt sweetness.

40 cl 60:-

### ***Ipa / Lager of the month***

We offer a new ipa or lager on draft every other month.

40 cl 50:-

## Quinoa Beer

### ***Altiplano*** \* \*\*

4,5%, France

Gluten - free beer made of Quinoa. 100% Ecological & Vegan.

33 cl 55:-

## Low & Non Alcoholic Beer

### ***Bundaberg Ginger Beer*** 0%

Australia, Bundaberg

A flavourful & spicy ginger brew, perfect as a non - alcoholic alternative. Good with all dishes.

60:-

### ***Åbro Non Alcoholic Beer*** 0%

33cl 37:-

### ***Low Alcohol Beer*** 2,2%

33 cl 37:-

## Cider

### ***Strongbow Cider***

5,0%, England

A dry & medium bodied cider with a lightly carbonated taste with hints of sour apples & some sweetness.

33 cl 55:-

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# GIN MENU

## Imperial Gin Cocktails

### ***Gin & Tonic, Traditional style***

Glass filled up with Bombay Sapphire London Dry Gin & a slice of lime served with the tonic water bottle on the side.

**120:-**

### ***Gin & Tonic***

Gin & Tonic with Bombay Sapphire London Dry Gin, served with a slice of lime or orange.

**120:-**

### ***Shah Jahan***

Hendrick's Gin, ginger ale, cinnamon, fresh ginger, mint & pomegranate seeds.

**140:-**

### ***Raja Akbar***

Granit Bavarian Gin, mango, fresh ginger, mint & honey.

**150:-**

### ***Mumtaz Mahal***

Bombay Sapphire London Dry Gin, tonic water, lime, fresh chilli & cilantro.

**120:-**

### ***Bedana Gin***

Bombay Sapphire London Dry Gin, pomegranate seeds, apple cider & fresh mint.

**150:-**

*The Gin & Tonic has a sacred role in the history of the British India. The tonic water was born when British officers in India self-treated themselves against malaria with quinine powder by mixing it up with some with soda & sugar to kill the bitterness. By the 19th Century, Gin was eventually added to the "Medicine" Cocktail & so the Gin & Tonic was born!*

# W H I S K E Y M E N U

## Whiskey

### **Lagavulin** 40:-/cl

*Islay Single Malt Scotch Whisky, aged 16 years.*  
Complex, malty & distinct smoky flavour with barrel character & notes of bitter orange, chocolate, nuts, orange, tar & caramel.

### **Glenkinghie** 30:-/cl

*Single Malt Scotch Whisky, aged 12 years.*  
Light & smooth whiskey with an aromatic aroma with notes of vanilla, cut flowers & beneath a clean & toasty note. Increasingly sweet & creamy, with fresh citrus, lemon & cheesecake.

### **Highland Park Viking Honour** 30:-/cl

*Single Malt Scotch Whisky, aged 12 years.*  
Powerful peat smoke flavour with hints of seaweed, salted oceans & heather honey.

### **The Macallan fine Oak** 40:-/cl

*Highland Single Malt Scotch Whisky, aged 12 years.*  
Rich fruity aroma mixed with a combination of fresh berries & sweetened with marzipan & pineapple. Spicy oak & golden malt flavour with dark chocolate, nectarines, sugared almonds & vanilla toffee notes.

### **Chivas Regal** 25:-/cl

*Blended Malt Scotch Whisky, aged 12 years.*  
Malty aroma with hints of barrels, citrus zest, hay, brown sugar & vanilla with a well balanced smokiness.

### **Tullamore Dew** 30:-/cl

*Single Malt Irish Whiskey, aged 10 years.*  
Triple distilled giving a smooth & soft flavour with a rich aftertaste & notes of barrels, violets, pears & bitter orange.

### **Bushmills Malt** 30:-/cl

*Single Malt Irish Whiskey, aged 10 years.*  
Fruity flavour with a strong oak character & hints of apricot, grass, honey, citrus & vanilla.

### **Four Roses Bourbon** 30:-/cl

*Bourbon Whiskey, United States.*  
Rich bourbon with hints of barrels, vanilla & chocolate. Fiery & sweet aftertaste.

### **Woodford Reserve** 35:-/cl

*Bourbon Whiskey United States.*  
Mature, rich & round aroma & flavour with hints of oak, coal, vanilla & a slight touch of coconut.



# NON ALCOHOLIC

## Non Alcoholic

### ***Vendome Mademoiselle, White***

*Chardonnay, Spain*

Aroma & flavour of green & yellow apples with an aftertaste of citrus.

**58:- Glass | 232:- Bottle**

### ***Vendome Mademoiselle, Red***

*Merlot, Spain*

Typical merlot aromas of blackcurrant fruit, cherries & plums, in addition to hints of leather, wood & herbs. Smooth & dry.

**58:- Glass | 232:- Bottle**

### ***Åbro Non alcoholic beer*** 0%

**33cl 37:-**

## Soda & Juice

### ***Soda Water, Hwila Naturell***

*Sweden, Vimmerby*

**30:-**

### ***Bundaberg Ginger Beer*** 0%

*Australia, Bundaberg*

A flavourful & spicy ginger brew, perfect as a non - alcoholic alternative. Good with all dishes.

**60:-**

### ***Soda's***

Our mix of soda's vary, please ask your waiter!

**30:-**

### ***Orange juice*** **35:-**

### ***Mango juice*** **35:-**

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# NON ALCOHOLIC

## Lassi

### **Mango Lassi** 60:-

Sweet Bengali - style yougurt drink. Garnished with fresh ginger.

### **Strawberry Lassi** 60:-

Sweet Bengali - style yougurt drink. Garnished with fresh ginger.

*Lassi is a popular yoghurt drink from India & Bangladesh. Its usually sweet but can also have a salty flavour. Its a prefect drink to balance spicy food!*

## Warm Drinks

### **Tea** 30:-

Green tea where we create fresh flavours inspired by the Bengali nature.

*Choose between:*

- Fresh Mint*
- Fresh Ginger*
- Fresh Mint & Ginger*
- Cinnamon, Cardamom,  
Bay Leaves & Cloves*

### **Shanti's Masala Chai** 35:-

Traditional Bengali tea with black tea, ginger & sugar boiled together in milk.

### **Coffee** 35:-

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# BAR SNACKS

## The Snack Bar

### **Daal Borah** \* or \*\*

Deep - fried lentil patties (chana daal & red lentils) served with mango chutney, tamarind chutney & raita.

### **Piazo** \* or \*\* & \*\*\*

Deep - fried lentil & onion patties served with mango chutney, tamarind chutney & raita

### **Daal or Aloo puri** \*\*

Deep - fried lentil bread filled with lentil daal or spicy potato chunks.

### **Deep - fried Lady fingers** \*\*

Deep - fried ladyfingers with sea salt & lime

### **Palak Paneer Pakora** \*

Deep - fried spinach & paneer balls served with mango chutney, tamarind chutney & raita.

### **Singara** \*

Bengali pirogue filled with vegetables. Served with raita, mango chutney & tamarind chutney.

### **Samosa** \*

Deep - fried puff pastry patties filled with vegetables. Served with mango chutney, tamarind chutney & raita.

### **Sit Roti with Chana Daal** \*

Rice flour bread with a spicy Indian chickpea daal.

### **Pakora x 3** \*

Pakora is a very popular snack in India & Bangladesh where the vegetable is dipped in a batter & then deep - fried. Choose three different vegetables or proteins & we'll fry them for you in our pakora bar. Served with mango chutney, tamarind chutney & raita.

Choose between:

*Cauliflower | Potato - balls | Broccoli | Mushroom  
Onions | Eggplant | Zucchini | Paneer | Shrimps*

**BAR SNACKS**

**80 :-**

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\* Lacto - Ovo Vegetarian \*\* Vegan. \*\*\* Gluten - Free

## M E D I U M   S I Z E

### Medium Size Dishes

#### ***Palak Paneer Burger*** \*

Paneer & spinach burger in a pav bread with a slice of paneer, fried onion, tomato, cilantro / - & chili paste, raita & tikka sauce.

#### ***Spicy Fish Burger***

Salmon fish burger in a pav bread with a slice of paneer, fried onion, tomato, cilantro / - & chili paste, raita & tikka sauce.

#### ***Chot Poti with Fuska*** \*

Semolina chips with creamy daal with yellow peas & potatoes, garnished with shredded cucumber & egg with tamarind chutney on the side with crispy papadam flakes on top.

#### ***Aloo Masala Roll*** \*

Paratha bread filled with fried masala vegetables, potato, raita & tikka sauce. Served with extra raita on the side.

#### ***Fish Masala Roll***

Paratha bread filled with fried masala salmon chunks & vegetables, raita & tikka sauce. Served with extra raita on the side.

#### ***Daal Tarkari with Nan*** \* or \*\*

Red lentil & chana daal with our tandoori baked nan.

#### ***Veggie Kofta*** \* or \*\*

Two vegetable kofta balls with mango chutney, tamarind chutney & raita on the side.

#### ***Fish Kofta***

Two deep-fried fish kofta balls with mango chutney, tamarind chutney & raita on the side.

**MEDIUM SIZE  
DISHES 120:-**

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# T I F F I N   B O X

## Dinner Set!

*Choose one Snack, one Main dish & one Dessert from the menu or let the chef decide. Have it delivered to the table just like the Original Indian Tiffin Box.*

*The Tiffin Box can be made Vegan, Vegetarian, Gluten - Free or with Fish & Seafood. Your choice!*

## TIFFIN BOX

**350 :-**



*If you have any allergies, please contact your waiter for more information.*

# VEGETARIAN MAIN

## Curry

### **Dherosh Begun** \*\* \*\*\*

Ladyfingers & eggplant in a flavourful curry.

### **Beguner Tarkari** \* \*\*\*

Tandoori grilled eggplant with a saucy filling of chunks of paneer, tomato, eggplant & potato.

### **Filled Zucchini with Paneer** \* \*\*\*

Grilled zucchini filled with zucchini meat, paneer, tomato, chili, cilantro & coconut milk.

### **Palak Paneer** \* \*\*\*

Shanti's signature dish with spinach, paneer & fresh cilantro in a creamy tomato based tikka sauce with coconut, yoghurt & cream.

### **Sabji hot Karai** \* or \*\* \*\*\*

Spicy tomato based curry with tikka & sambal oelek flavours. Served in an iron karai pot. Choose between vegetables or paneer as a main ingredient.

### **Veggie Kofta Balti** \* or \*\* \*\*\*

Vegetables kofta balls deep-fried. Served with Shanti's own balti sauce or served with vegan curry sauce on the side.

### **Malai Palak Paneer Kofta** \*

Palak paneer balls in a creamy korma sauce.

**MAIN DISHES  
VEGETARIAN  
180:-**

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# VEGETARIAN MAIN

## Sizlar

*Daal makhani, salad, rice, raita, & chutney included in all dishes.*

### **Tiranga Paneer** \* \*\*\*

Tandoori grilled paneer in three different marinades: garlic, green peas & tikka.

### **Paneer Tikka Sizlar** \* or \*\* \*\*\*

Tandoori grilled paneer with fried vegetables on a super hot tree plate with tikka sauce on the side. We'll replace the paneer with fresh vegetables & serve it with curry sauce to make it vegan.

### **Vindalo Vegetable Grill** \* or \*\* \*\*\*

Vegetables marinated in different chilies & grilled in the tandoori oven. Served with tikka sauce or vegan curry sauce on the side.

### **Palak Paneer Kofta Sizlar** \*

Palak paneer balls & vegetables on a super hot tree plate with tikka sauce on the side.

### **Veggie Kofta Sizlar** \* or \*\*

Vegetable kofta & vegetables on a super hot tree plate. Served with tikka sauce or vegan curry sauce on the side.

## Biryani

### **Vegetarian Biryani** \* \*\*\*

Festive rice dish from Dhaka with lots of spices with vegetable skewers on top with tikka sauce on the side.

**MAIN DISHES  
VEGETARIAN  
180:-**

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# F I S H & S E A F O O D M A I N

## Curry

### **Bull Shrimp** \*\*\*

Grilled shrimps dipped in a tempura batter & deep-fried. Served with tikka sauce.

### **Curry with Fish Kofta**

Deep-fried fish, potato & vegetable balls in a rustic curry sauce.

### **Fish Tikka Masala** \*\*\*

A classic tikka masala is medium spicy, creamy & tomato based. Shanti's tikka masala comes with chunks of today's fresh fish.

### **Fish Korma** \*\*\*

Korma with cooked chunks of salmon. The creamy flavours of a korma come from the nuts, raisins, cream & yoghurt. The luxurious spices from cinnamon, cardamom & garam masala makes it even more joyful.

### **Grilled Mackerel in Tamarind sauce** \*\*\*

Tandoori grilled mackerel served in a tangy tamarind sauce.

### **Mango Fish Curry** \*\*\*

Fish curry from the Bengali coastal region Cox's Bazar with fresh mango, chili & cilantro.

### **Malai Chingri** \*\*\*

King prawns in coconut milk with chili, fresh cilantro, cashes nuts, cinnamon & lime.

### **Mixed Fish Curry**

Fried mackerel, shrimps, cod & salmon in curry.

### **Palak Mas**

Fried mackerel, shrimps, cod & salmon mixed in a curry with spinach or choose only of these fishes as a main ingredient in the curry.

### **King Prawn Bhuna** \*\*\*

King prawns in a curry sauce with tomatoes & bell pepper.

### **Rupchanda Dopiaza** \*\*\*

Bengali rupchanda fish in a tomato- & onion based dopiaza sauce from the coastal area Cox's Bazar. Served with papadam bread.

**MAIN DISHES**  
**FISH &**  
**SEAFOOD**  
**190 :-**

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# F I S H & S E A F O O D M A I N

## Sizlar

### **Mix Fish Sizlar** \*\*\*

Tandoori marinated & grilled chunks of fish, served with tikka sauce on the side.

Choose between:

*Mix: Salmon, Cod, Mackerel & Shrimps.*

*Or: Salmon | Cod | Mackerel | Shrimps*

## Biryani

### **Fish Pilao** \*\*\*

Flavored rice cooked with tandoori grilled fish served with tikka sauce on the side.

### **Bhuna Khichuri with Fish Dopiaz** \*\*\*

Creamy rice cooked with lentils & rustic spices served with a fish dopiaz curry with lots of caramelized onions.

**MAIN DISHES**

**FISH &**

**SEAFOOD**

**190 :-**

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## B R E A D & L A S S I

### Naan etc.

**Plain Nan, 40:-**

A tandoori grilled nan with some ghee drizzled on top of the bread.

**Garlic Nan, 40:-**

A tandoori grilled nan with some garlic & ghee drizzled on top of the bread.

**Vegan nan, 40:- \*\***

A tandoori grilled nan with no dairy included.

**Cilantro Nan, 40:-**

A tandoori grilled nan garnished with chopped cilantro & some ghee drizzled on top of the bread.

**Peshwari Nan, A royal bread! 40:-**

A tandoori grilled sweet nan filled with shredded coconut, sugar & butter.

**Sunflower Seed Nan, 40:-**

A tandoori grilled nan with roasted sunflower seeds & ghee drizzled on top of the bread.

**Fish Nan, 50:-**

A tandoori grilled nan filled with small chunks of salmon.

**Paratha, 45:-**

A layered flatbread fried in oil & ghee in a frying pan.

**Roti, 40:- \*\***

A thin flatbread baked in a frying pan with no oil.

**Papadam with chutney, 35:-**

Crispy lentil bread with our home made mango chutney.

### Lassi

**Mango Lassi 60:-**

Sweet Bengali - style yougurt drink. Garnished with fresh ginger.

**Strawberry Lassi 60:-**

Sweet Bengali - style yougurt drink. Garnished with fresh ginger.

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# T H E S W E E T P A R T

## Desserts

*All of our Ice Creams are Home Made.*

### **Patishapta**

Rice flour pancakes with rich strawberry - & cream purée, garnished with fresh strawberries, mint & sweet shredded coconut.

### **Ginger Ice Cream** \*\*\*

The ice cream is ecological & served with a sweet date/- & tamarind sauce.

### **Bengali Kulfi** \*\*\*

Cardamom & saffron ice cream made of milk & cream.

### **Firni** \*\*\*

Creamy rice pudding with a rosewater & cardamom flavour, garnished with dried fruit & nuts.

### **Carrot Halowa** \*\*\*

"Halowa" means sweet in Bengali & can be made in a million varieties. Our halowa is a milk-based pudding with carrot, cinnamon & cardamom.

### **Mango Sorbet** \*\* \*\*\*

Our homemade mango sorbet is made of fresh mango & garnished with roasted coconut flakes.

### **A Selection of Fresh Fruits** \*\* \*\*\*

A selection of fresh fruit. With lime & roasted coconut flakes.

**DESSERTS 90:-**

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