

BOTTLED BEER

Shanti Lager (Eco), 4,6 % Svaneke bryggeri, Bornholm, Denmark Shanti's own ecological pilsner from the microbrewery Svaneke bryggeri. Shanti lager is a light pilsner with a scent & taste of grain, malt, & grass. With nice aftertaste of honey.	50 cl 85 :—
Shanti IPA - 5,5%, Microbryggeri i Stockholm Anglo American Style	33 cl 80:—
San Miguel - gluten free, 5,4%. Spain.	33 cl 70:—
Cobra - light Indian beer	66cl 95:—
Cobra - light Indian beer	33cl 75:—
Kingfisher - light Indian beer	66cl 95:—
Bangla - light Indian beer. Full-flavored	66cl 95:—
Bryggmästarens Eco Mediumbeer. Åbro 4,2%	33cl 60:—
Low - alcohol beer. 2,2%	

BANGLA BEER

We import it straight
from brick lane, little
bangladesh, in london

COCKTAILS 4CL 120:-

Ganga Padma - vodka, ginger, mint
Sprite

Shanti Shanti - gin, vodka Kurant,
mango juice, lime

Oh my God! - vodka, fresh coriander,
Tabasco, Sprite, lime

Gin & tonic

Summer Feeling - mango lassi with
vodka, mint leaves

Irish Coffee

Hot Shot - Galliano, coffee and cream 80:-

Wiskey

Blend 25:- cl

Single malt 30:- cl

Spirits 25:- cl

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

BEVERAGES

LASSI

Mango lasso - mango, yoghurt (V)

40:-

NON-ALCOHOLIC

Soda: Coke | Diet coke | Fanta | Sprite | Mineral water 33cl 30:-

Minute Maid - orange juice 20cl 35:-

Low Alcohol Beer - 2,2% 33cl 37:-

Ginger Beer, Australia - 0,0% Alcohol Free 33cl 70:-

Warsteiner - 0,0% Germany 33cl 60:-

CIDER

Strongbow, England - 5,3 % 27,5cl 55:-

Rekorderlig Pärön, Sweden - 4,5% 33cl 60:-

BEER

DRAFT BEER

40cl 50cl

BRYGGMÄSTARENS EKOLOGISKA, ÅBRO, SWEDEN 5,0% VOL

60:- 75:-

Malty and floral taste with light bread notes

IPA PÅ FAT 6,4 %

65:- 85:-

Buttery taste with bitter Ortiga notes and dried flowers.
Citric acid is the end.

more beer...

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

STARTERS

85:-

V = LACTO-OVO VEGETARIAN

VG = VEGAN

CHICKEN PAKORA

Crispy fried chicken pieces, chilli & coriander.

POTATO PAKORA

Deep fried crushed potatoes with coriander. (VG/V)

MIXED VEG PAKORA

Deep fried paneer & mixed vegetables. (VG/V)

VEGETABLE SAMOSA

Deep fried pastry filled with mixed vegetables. (VG)

DALL POORI WITH CHANA DALL

Small, deep fried bread filled with lentils. (VG/V)

PIAZO

Fried lentil balls (red lentils, onion, green chilli, mint and coriander).

NAWABI KOFTA

Vegetarian balls made from fresh vegetables, coriander & chili. (VG/V)

PALAK PANEER PAKORA

Deep fried spinach & cheese balls. (V)

FIRE CHICKEN PAKORA

Deep fried crushed potato and chicken.

NEW!

ZUCCHINI PAKORA

Zucchini, garlic, ginger, coriander, egg & breadcrumbs.

Papadam - 35:-
crispy lentil bread

STREET FOOD 150:-

Bengali street snacks! Served with raita & chutney.

RED LENTIL SOUP

With nan & samosa. (VG/V)

VELPOORI WITH POORI

Fresh coconut, chickpeas, garlic, ginger, potatoes, lemon juice beside with poori. (V)

CHATPOTI WITH FUSKA

Semolina chips filled with different kind of lentils with potatoes and chickpeas. (V)

HALIM WITH NAAN

Several kinds of lentils and a mix of lamb filled and some lamb bone to give extra flavour.

MASALA PARATA ROLL

Fried vegetables & mashed spicy potatoes in a parata roll. (V)

MASALA NAAN KOFTA ROLL

Fish or palak paneer kofta, mushrooms, fresh coriander, chilli, raita & chutney. Filled in nan.

ROTI KEBAB WITH GRILLED LAMB/CHICKEN

Two breads filled with chopped meat, peppers, mushrooms, fresh mint, coriander and onions. Served with raita and chutney.

MASALA NAAN ROLL

Lamb or chicken, fried onion, peppers, mushrooms, fresh coriander, chilli, raita & chutney. Filled in nan.

BENGALI AFTERNOON SNACK:
chai with samosa
85:-

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

SABJI PANIR

VEGAN PALAK PANIR

VEGO KARAI

VEGO SIZLAR

VEGAN TIKKA MASALA VG

185 kr

New!

We make it our traditional way, so enjoy the Bengali style)



New!

• **MURAG DALL**

New!

- **LAMB ALO BENGALI CURRY**

New!

• **MASER FRY**

New!

250 kr

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

New!

DALL PANNEER (V) 190:-
Lentils, cheese, garlic, ginger, tomatoes and coriander.

CHANA DALL (VG/V) 185:-
Yellow lentils with red chili, garlic, ginger, coriander and cumin. Served with pilao rice and fried egg.

AUBERGINE AND SUGAR PEAS CURRY... (V) 185:-
with green chili, lemongrass, garlic, lime leaves, coconut milk and honey.

ZUCCHINI FILLED WITH PANEER (V) 195:-
Fried zucchini filled with chopped zucchini, paneer, chili, coriander and coconut milk.

KUMRO PALAK PANEER (V) 185:-
Pumpkin, spinach and paneer with garlic, ginger, tomato, coriander and cumin. Served with rice.

NAWABI KOFTA VEGGIE CURRY (V) 185:-
Vegetable balls with onion, coriander and fresh mint. Comes with a delicious, spicy curry and tomato sauce.

MONSOON RAIN SABJI (VG/V) 185:-
Typical bengali dish for rainy monsoon days. Seasonal veggies: papaya, pumpkin, potatoes, squash, lentils and sugar snaps. Served with fried egg and pilao rice.

PALAK PANEER (V) 190:-
One of Shanti's most popular dishes served in Bengali style with pilao rice on the side.

CHEESE BUTTER MASALA (V) 185:-
Chunks of paneer cheese in a creamy tomato based tikka sauce with cashew- and pistachio nuts and some ghee for a nice buttery flavour. Served with rice.

New!

ALU KOPIR DALNA 185 kr
Curry stew with potatoes, cauliflower, ghee, ginger, garlic, chilli & coriander.

New!

MOTOR PANEER KORMA 195 kr
Tandoori grilled pieces of paneer in genuine Bengali cashew sauce with cumin, coriander, garlic, ginger & peas.

New!

PANEER MUSHROOM MASALA 195 kr
Cheese and cashew in a coconut creamy sauce.

New!

VEGETARIAN GRILL 195 kr
Tandoori-grilled dishes served with tikka sauce (contains nuts) on a bed of fried vegetables.

Choose one of these:

* Palak paneer kofta (lakto - ovo vegetarian)

* Nawabi kofta (vegetarian)

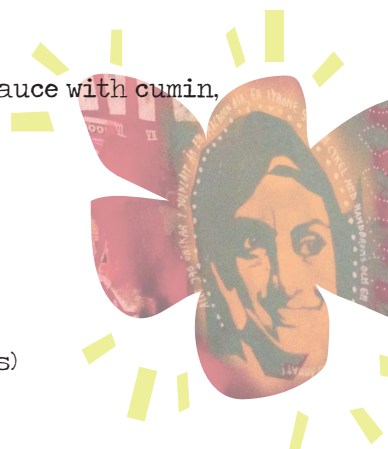
* Paneer tikka sizzler (lakto - ovo vegetarian)

New!

CHICKPEAS AND SPINACH CURRY (VG) 185 kr
Chickpeas, curry, chili and coriander.

MAIN COURSES

We use 5% lamb bone to enhance the taste.



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GRILL SHRIMP

240:-

Tandoori grilled shrimps and fresh pineapple served with tikka sauce and pilao rice on the side.

SHRIMP AND MANGO CURRY...

240:-

with grated coconut, coconut milk, carrot and garlic.

SALMON CURRY WITH MANGO

240:-

Finally a fish dish to indulge you in our Bengali culture. Salmon and mango in a curry with ginger, coconut, garlic, coriander and lime.

SALMON BENGALI CURRY

240:-

Salmon, ginger, garlic, potato, sugar peas, coriander and chili.

FISH SIZZLER

240:-

Grilled salmon and shrimps. Served with fried vegetables and sauce on the side.

SHRIMP SPINACH

240 kr

Fried leaf spinach, onion, garlic, ginger, coriander, tomato, hand-peeled prawns and crème fraiche.

GRILL CHICKEN FILLET ...

210:-

GRILLED CHEESE... (V)

210:-

with fried vegetables, pilao, raita and chutney.

PUMPKINS BENGALI CURRY CHICKEN / LAMB / SHRIMP



210:- / 240:- / 240:-

Pumpkins, garlic, ginger, black pepper, chili and coriander in currysauce.

ZAH L FRAIZI



210:- / 230:- / 230:-

Chicken/lamb/shrimp, - tomatoes, pepper, chili, coriander and garam masala.

GREEN CHICKEN GRILL



210:-

Marinated with mint, coriander, chili.

BENGALI CHICKEN TIKKA MASALA

210:-

Chicken fillet, tomato, cashew nuts, coconut milk and cilantro.

CHICKEN GREENY

210:-

Chicken stew in a sauce of spinach, peas, coriander, mint, cashew nuts and broccoli.

CHILI CHICKEN KORMA...

210:-

with chunks of chicken fillet in a korma sauce with green chili and coriander.

COMBI DISH

240:-

Tandoori grilled chunks of chicken, lamb and shrimps.

New!

MALAI CHICKEN BIRYANI

210:-

Fried rice, chicken grill, garam masala, garlic, ginger, cashew and rosewater. (Traditional Nowabi Food)

TANDOORI CHICKEN A LA NAHID

199:-

Tandoori marinated minced chicken fillet on skewers, rice, raita, and fresh ginger.

New!

MIX BALTI



240 kr

Mix of garlic-marinated chicken fillet, lamb fillet, prawns, paprika, mushrooms in curry & tomato sauce.

New!

MIX TIKKA MASALA

240 kr

Chicken, lamb & prawns in tikka sauce.

CHICKEN & MIX



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New!

LAMB DALL

230:-

Lamb, lentils, ginger, garlic, chili and coriander.

LAMB BIRYANI

230:-

Bengali party risotto (there is no wedding without biryani). Yummy mix of lamb roast fillet, onion, ginger, garlic cloves, cardamom, cinnamon, lime and saffron. The bone gives extra flavour.

BENGALI MEATBALLS

210:-

Minced lamb roast fillet, coriander, mintleaves, chili, potatoes, mugdal, cashew and pilao rice.

LAMB PASANDA

230:-

"Pasanda" means favorite and was one of the most popular dishes at the royal courts during the Mogul kingdom. In the pasanda, roasted lamb roast fillets are cooked in a mild yogurt stew with the taste of cinnamon, cardamom, cashew nuts and pistachios. Served with pilau rice.

LAMB GRILL OR CHILI LAMB GRILL

240:-

Lamb roast fillet with fried spinach, mushroom and tomato. Pilao rice.

LAMB TIKKA MASALA

230:-

Grilled lamb roast fillet in tomato and cashew sauce.

KHICHURY WITH LAMB BHUNA

230:-

Fried lentil rice and lamb with tomatoes, onion, cumin and coriander. Very typical monsoon and winter meal in Bangladesh. There are little stands that sell only khichury.

MARKUS AUJALAY'S INDI KORAI • ÅRETS KOCK 2004 & TV CHEF

230:-

Lamb roast fillet, peppers, mushrooms, chili flakes and mint in a spicy korai casserole served with pilao rice on the side.

New!

LAMB AUBERGINE DOPIAS

240:-

Lamb, aubergine, pepper, chili, tomato and coriander.

DHAKA LAMB KARAI

230 kr

Stuffed peppers with grilled pieces of lamb fillet, peppers, aubergine, mushrooms & Karais sauce topped with fried onions and served with pilau.

NIHARI

230 kr

Traditional dish that already existed during the great Mughal Empire in northern India, Pakistan and Bangladesh. The lamb is cooked for over six hours with spicy Bengali spices and served with naan.

CHITTAGONG KALA BHUNA

230 kr

Our lamb stew with roast potatoes is a well-known dish from the Bengali port city of Cox's bazaar. It is flavored with black mustard seeds «Kala Bhuna», a spice common in Bangladesh, but rarely used in European cooking. Served with pilau.

VINDALOO CHICKEN OR LAMB

210:- / 230:-

From Goa since 1797. This is the most spicy dish. Served with pilaou.

PALAK CHICKEN / LAMB / SHRIMPS

210:- / 230:- / 230:-

Creamy curry with spinach, tomato, cumin and coriander with grilled shrimps or chunks of chicken- or lamb roast fillets.

CHILDREN

160:-

Chicken tikka masala, chicken korma or malai chicken sizzlers. Tandoori chicken grill. Not for cashew allergies.

Mix Thali - Chicken tikka, lamb korai, salmon grill

220:-

Veg Thali - Veg korma, chana dall, paneer grill

220:-

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BREAD

NAAN

Plain naan (V) 35:-

Garlic naan (V) 45:-

Cheese naan -
whith green chili (V) 45:-

Peshawari naan - with
honey, almondsraisins
and coconut (V) 45:-

Masala naan - covered with
sesame seeds and roman
coriander (V) 45:-

Coriander naan (V) 45:-

PARATA (V) 45:-
Bread fried in ghee.

VEGAN RUMALI ROTI 45:-
Thin healthy bread.



COFFEE & TEA 30:-

Coffee

Lemon tea

Fresh mint tea

Chai (warm milk to mix yourself)
- ginger, lemon, cinnamon,
masala chai

Real Bengali chai with milk
cardamon, cinnamon 35:-

Cappucino 35:-

Café latte 35:-

Double espresso 35:-

Only
at
Gossip
Vasastan

DESSERTS 85:-

KULFI

Homemade ice cream with raisins, coconut,
pistacios and saffron.

CHOCOLATE CAKE

With kulfi.

COCONUT ICE CREAM

Icecream with coconut and grated sugared
coconut.

GINGER LEMON SORBET ICE CREAM 2 BALLS (VG)

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