

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.

90:- Glass | 360:- 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.

90:- Glass | 360:- 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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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.

90:- Glass | 360:- 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.

90:- 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 60:- | 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!

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

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 60:-

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!

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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.

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

N O N A L C O H O L I C

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:-**

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

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:-

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

B A R S N A C K S

All starters are served with mango chutney, tamarind chutney, chili- and coriander chutney & raita.

Daal Borah / Piazo ** ***

Deep-fried lentil patties with chana daal & red lentils (Daal Borah) or Deep-fried lentil & onion patties (Piazo).

Daal or Aloo puri with chana daal **

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

Deep - fried Lady fingers **

Deep - fried ladyfingers with sea salt & lime

Palak Paneer Pakora *

Deep - fried spinach & paneer balls.

Singara *

Bengali pirogue filled with vegetables.

Samosa *

Deep - fried puff pastry patties filled with vegetables.

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.

Choose between:

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

BAR SNACKS

85 :-

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

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

STREET FOOD

Shanti Burger

Shanti's owner Nahid love burgers & has created his own Bengali Shanti version. Our burgers include mango chutney, coriander/- and chili sauce, raita & tomato sauce (nut free). Served with potato pakora instead of regular frites.

Choose between:

- *Vegetable burger* **
- *Palak paneer burger* *
- *Fish burger*

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.

Sit Roti with Chana Daal *

Rice flour bread with a spicy Indian chickpea daal.

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.

Moglai Kebab Roll with nan

Moglai kebab in nan bread with mango chutney, tamarind chutney, chili- and coriander chutney & raita on the side.

Choose between:

- *Vegetables* **
- *Palak paneer* *
- *Fish*

STREET FOOD

140 :-

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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 / or aloo ** ***

Ladyfingers & eggplant or potatoes halves in a flavourful curry.

Beguner Tarkari * or ** ***

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.

Monsoon rain sabji ** ***

A homely style Bengali curry with fresh seasonal vegetables garnished with a Bengali cilantro egg, boiled & then fried in the pan with cilantro- and chili chutney.

Vegetable korma with paneer * ***

(mild / hot)

Authentic vegetable korma garnished with a palak paneer kofta. Korma is a mild dish with distinct flavours of cinnamon, cardamon & other exotic spices. Its creamy, nutty & luxurious with a mix of fresh vegetables.

Sabji Karai * or **

Spicy tomato based curry with tikka & sambal oelek flavours. 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.

Paneer Pumpa Masala * ***

Pumpkins, spinach, paneer, garlic, ginger, tomato, coriander, cumin, served with rice.

Paneer Butter Masala * ***

Paneer, tomato, cashew nuts, coconut milk and cilantro.

Papaya Daal ** ***

Chunks of fresh green papaya in a chana daal curry.

Shag aloo daal ** ***

A curry with chana daal, fresh spinach & potatoes with cilantro.

Chichi * ***

Deep-fried paneer in tempura batter. Served with tikka sauce.

MAIN DISHES

VEGETARIAN

190 :-

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VEGETARIAN MAIN

Veggie Chicken Dishes ***

Chunks of soya protein "chicken style" in three classical chicken dishes.

Choose between:

- *Chicken Tikka (can also be ordered nut-free)* * or **
- *Chicken korma (contain nuts)* *
- *Chicken Dopiaz* **

Sizlar

Fried vegetables, salad, rice, raita & chutney included in all dishes.

Mix Sweet and spicy Sizlar * ***

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.

Jali Kebab Sizlar ***

This is a dish with a long history and dates back to the old Mogul era in Bangladesh. Jali means "net" because of the egg-based spider net pattern on the kebab patty before fried. The patties are served on a bed of fried vegetables on a hot iron sizlar with tikka sauce on the side (can also be ordered without nuts).

Choose between:

- *Veggie jali kebab* **
- *Palak paneer jali kebab* *

Biryani

Vegetarian Biryani * ***

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

Thali

Mix Veg Thali *

Three small dishes on same plate. Palak Paneer sizlar, Sabji korma, chana daal & samosa.

Mix kofta thali *

Three small dishes on same plate. Palak Paneer kofta, Sabji kofta and fish kofta & samosa

**MAIN DISHES
VEGETARIAN
195 :-**

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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 (mild / hot) ***

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.

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, cashews, 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.

Borshar mas

Chunks of cod cooked in a curry sauce. Very spicy fish dish with habanero chili from the Chittagong area which is a popular dish during the rain season in Bangladesh.

Salmon Dopiaz ***

Grilled chunks of salmon in a spicy tomato- & paprika based curry sauce.

Papaya Chingry ***

Chunks of fresh green papaya and fried shrimps in a curry.

CURRY 205:-

Fish and seafood are ASC- or MSC labeled.

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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

Jali Fish Kebab Sizlar ***

This is a dish with a long history and dates back to the old Mogul era in Bangladesh. Jali means "net" because of the egg-based spider net pattern on the kebab patty before fried. The fish patties are served on a bed of fried vegetables on a hot iron sizlar with tikka sauce on the side (can also be ordered without nuts).

Mix Fish Thali

Mix Fish Thali

Three small dishes on same plate.
Fish Kofta, Salmon curry and shrimp grill.

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

210 :-

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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, 45:-

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, 45:-

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

Peshwari Nan, A royal bread! 45:-

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

Sunflower Seed Nan, 45:-

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.

Papadam with chutney, 35:- ** ***

Crispy lentil bread with our home made mango chutney.

Lassi

Mango Lassi 60:-

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

Strawberry Lassi 60:-

Sweet Bengali - style yogurt 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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