CEYLON TEA

Ingredients:

Ceylon tea, sweet condensed milk

Allergener: melk

30,-

CEYLON COFFEE

Ingredients:

Ceylon coffee, sweet condensed milk

Allergener: melk

30,-

MASALA TEA

Ingredients:

Ceylon tea, sweet condensed milk, ginger, cardamom

Allergener: melk

40,-

BLACK COFFEE

Ingredients:

Nescafe

25,-

WINE and BEER

ROSSO DI TOSCANA RED WINE
Glass / full bottle:
Allergener: sulfitt

JON JOSH CHARDONNAY
Glass / full bottle:
Allergener: sulfitt

HIMALAYA, Indisk rødvin
Full bottle only:
Allergener: sulfitt

80,- / 320,-

ØL PÅ FLASKE
* BROOKLYN BEER - LAGER
* BROOKLYN BEER - EAST IPA
* Allergener: Gluten (Maltet bygg)
- RINGNES - GLUTENFRI LITE (Maltet bygg)
• KINGFISHER (INDISK ØL)
• COBRA (INDISK ØL)
• LION LAGER (SRI LANKA)

80,-

• LION STOUT (8,8% alc., SRI LANKA)***
• SHAKRA (INDIA)

120,-

• YOGA (6,2% alc., INDIA)

130,-

RINGNES PILSNER
0,5 liter:
Allergener: Gluten (Maltet bygg)

90,-

MANGO LASSI

Ingredients:
Mango, yoghurt, sugar
Allergener: melk

50,-

COCONUT WATER

40,-

GINGER BEER

40,-

MINERALVANN

Tøyencola! 2.0, Red Pill, Solo, Coca Cola, 7-up, Fanta, Farris, Eplemost, Pepsi max m. fl.

39,-

STARTERS

CUTLET
Ingredients:
Fish, leeks, potato, grill flour
Allergener: fisk, skalldyr

40,-

VADAI (Gluten free)
Ingredients:
Uridhal / Chanadal, onion, chilli, salt, curry leaves, oil, cumin, fennel

60,- ***med Coconut Chutney +20,-***

SAMOSA
Ingredients:
Potato, beans, onion, chilli, leeks, salt, oil
Allergener: gluten
Allergener: gluten (hvete)

40,-

SPRING ROLL
Ingredients:
Lamb, potato, leeks, curry leaves, onion, salt, chilli, rice flour, grill flour
Allergener: gluten (hvete)

40,-

LAMB CURRY (Gluten free)

Ingredients:
Lamb, rice, vegetables, curry, raita and pappadam.
Allergener: melk (raita)

200,-

CHICKEN CURRY (Gluten free)

Ingredients:
Chicken with bones, rice, vegetables, curry, raita and pappadam.
Allergener: melk (raita)

180,-

VEGETERIAN / VEGAN (Gluten free)

Ingredients:
Various vegetable curries, rice and pappadam. Allergener: melk (raita)

160,-

Mango Delight (Dessert)

Ingredients: *Mango, custard, melk, kremfløte, sukker og iskrem. Pyntet med granateple.*
Allergener: Melk

50,-

WEEKEND MENU

LAMB BIRYANI (Gluten free)

Ingredients:
Lamb, rice, egg, fried chicken, aubergine, curry, raita and pappadam.
Allergener: egg, melk (raita)

220,-

CHICKEN BIRYANI (Gluten free)

Ingredients:
Chicken with bone, rice, egg, fried chicken, aubergine, curry, raita and pappadam.
Allergener: egg, melk (raita)

200,-

VEGETARIAN / VEGANS BIRYANI (Gluten free)

Ingredients:
Rice with various vegetarian curries, raita and pappadam.
Allergener: melk (raita)

170,-

SUSIYAM (Dessert)

Ingredients: Mungdhal, coconut, sugar, cardamond. *Allergener: gluten (hvete)*

40,-

DOSAI (Pancakes)

MASALA DOSAI (Vegan, Gluten free)
Ingredients:
Uridhal, rice, salt. With Sambar, coconut chutney, potatoes, tomatoes, chilli, onion and dhal.

150,-*

PAPER DOSAI (Vegan, Gluten free)
Ingredients:
Uridahl, rice, salt. With Sambar, coconut chutney and dhal.

130,-*

GEE DOSAI (Gluten free)
Ingredients:
Uridahl, rice, salt, GEE. With Sambar, coconut chutney and dhal.

150,-*

ONION DOSAI (Vegan, Gluten free)
Ingredients:
Uridahl, rice, salt, onion. With Sambar, coconut chutney and dhal.

150,-*

DOSAI (Pancakes)

EGG DOSAI (Gluten free)

Ingredients:

Uridhal, rice, salt, egg. With Sambar, coconut chutney and dhal.

Allergener: egg

150,-*

JAFFNA DOSAI (Vegan)

Ingredients:

Uridhal, wheat flour, salt and water. With Sambar, coconut chutney and dhal.

Allergener: gluten (hvete)

150,-*

***ekstra Coconut Chutney +20,-**

***ekstra Sambar +50,-**

STRING HOPPER CHICKEN

Ingredients:
Red rice flour, wheat four, salt and water.
With Veg.
Allergener: gluten (hvete)

180,-

STRING HOPPER LAMB

Ingredients:
Red rice flour, wheat four, salt and water.
With Veg.
Allergener: gluten (hvete)

200,-

STRING HOPPER VEGETARIAN

Ingredients:
Red rice flour, wheat four, salt and water.
With various Veg. curries.
Allergener: gluten (hvete)

160,-

AFTER 17:00

PAROTTA (2stk)

Ingredients: *White flour, salt, water*
Allergener: gluten (hvete)

200,- w/ Lamb Curry

180,- w/ Chicken or Fish Curry

40,- 1stk Parrota

TAMIL FOOD

PUTTU CHICKEN

Red rice flour, wheat four, salt and water.
With Veg.
Allergener: gluten (hvete)

180,-

PUTTU LAMB

Red rice flour, wheat four, salt and water.
With Veg.
Allergener: gluten (hvete)

200,-

PUTTU VEGETERIAN

Red rice flour, wheat four, salt and water.
With Veg.
Allergener: gluten (hvete)

160,-

KOTTU ROTTI CHICKEN

Ingredients:

Chicken, onion, chilli, egg, curry leaves, rotti

Allergener: gluten (hvete), egg

180,-

KOTTU ROTTI LAMB

Ingredients:

Lamb, onion, chilli, egg, curry leaves, rotti

Allergener: gluten (hvete), egg

200,-

KOTTU ROTTI VEGETARIAN

Ingredients:

Various vegetables, onion, chilli, curry leaves, rotti. Kan bestilles uten egg.

Allergener: gluten (hvete), egg

160,-

TAMIL FOOD - FISH CURRIES

RICE WITH FISH CURRY

Ingredients:

Rice, fish curry, vegetables, pappdam

Allergener: fisk

180,-

PUTTU WITH FISH CURRY

Ingredients:

Fish, red rice flour, wheat flour, salt, water.

With veg. Coconut chutney

Allergener: fisk, gluten (hvete)

180,-

STRING HOPPER W. FISH CURRY

Ingredients:

Fish, red rice flour, wheat flour, salt, water

Allergener: fisk, gluten (hvete)

180,-

IDLY (Glutenfri)

Ingredients:

Uridhal, rice. With Sambar and coconut chutney

180,-

PALMYRA INFO

ENGLISH: *The botanical name of Palmyra palm is Borrasus. It is native to tropical regions of Africa, Asia and New Guinea. These massive palms can grow up to 30m (98 feet) high and have robust trunks with distinct leave scars. The Palmyra palm can live for over 100 years and are dioecious, with male and female flowers on separate plants.*

In Tamil culture it is called karpaha "celestial tree" and is highly respected because all its parts can be used. There are about 800 uses from this palm.

In ancient India and Indonesia, Palmyra leaves were used as writing paper. The leaves are also used for thatching roofs and fences making mats, baskets fans, hats and umbrellas.

The black timber is hard, heavy and durable and highly valued for constructions of houses and boats.

The palm also yields many types of food. The recently germinated seeds hard shell is also cut open to take out the crunchy tasty kernel ("pooraan" in Tamil). The recently germinated seeds form flesh sprouts below the surface (roots) which can be boiled and eaten as fibrous nutritious food. The dried roots is called "Odiyal" in Tamil. This odiyal flour is famous for preparing meals like "Pittu" and "Odiyal Kool". Odiyal kool is a type of soup that is highly nutritious with full of vegetables, prawns, fish and crabs.

The boiled dried root is called "Pulukodiyal" in Tamil. It is a hard chewable snack. Sweet balls can be prepared with pulukodiyal flour, sugar & coconut. The pulp of the fruits are eaten raw. The driep pulp is know as "panaddu" and it is cut into pieces and eaten as sweets. Sweet meats are prepared by adding wheat flour and sugar to the pulp and is called "Panankai paniyaram". The young jelly like seeds are eaten as "Nungu".

Many people live on earning by tapping Palmyra toddy (a sugary sap). Crude sugar (jiggery) can also be made from this sugary sap.

Brushes and brooms are made from the fibers taken from the petiole of the leaves.

Summed up, Palmyra is a very useful palm.