



Pearl of India

RESTAURANT & BAR

Our Menu

Starters

Pakora

A deep-fried bits of vegetables or meat in batter from gram flour and spices.
Gluten free.

- 1. Chicken Pakora - 129 kr**
- 2. Onion Pakora - 99 kr**
- 3. Vegetarian Pakora - 99 kr**
- 4. Prawn Pakora (SH) - 129 kr**
- 5. Pearl of India Pakora mix plate - 149 kr**
Chicken, Prawn (SH), Vegetables, Onion pakora.

Samosa

Stuffed deep-fried pastry (Gluten from Wheat).

- 6. Vegetarian Samosa 2 pc. (G) - 109 kr**
Stuffed with potatoes and green peas.
- 7. Chicken Samosa 2 pc. (G) - 129 kr**
Stuffed with minced chicken and green peas.
- 8. Vegetarian Samosa Chaat 1 pc. (G, M) - 109 kr**
Samosa with flavourful sauce of chickpeas, yoghurt and tamarind.
- 9. Chicken Samosa Chaat 1 pc. (G, M) - 129 kr**
Samosa with flavourful sauce of chickpeas, yoghurt and tamarind.
- 10. Dahi Puri (G, M) - 99 kr**
Famous Street food in Delhi. Round balls filled with Sweet Yogurt and Tamarind sauce.



Allergens: E-egg, F-fish, G-gluten (wheat), M-milk, yoghurt or butter, N-nuts (almonds, cashew, coconut), SE - sesame, SH-shellfish, MU - mustard, SY - soya, E129 Allura Red AC food dye.

Main Course

Tandoori Special

Tandoori and Tikka dishes are marinated with especially flavourful spices and yogurt, roasted in oven and served with roasted onions and red, green and yellow bell peppers.

- 11. Mix Grill (M, SH) - 299 kr**
Chicken, Lamb, Seekh Kebab, Prawn
- 12. Chicken Garlic Tikka (M) - 289 kr**
- 13. Chicken Tikka Shashlik (M) - 289 kr**
- 14. Chicken Malai Tikka (M) - 289 kr**
- 15. Chicken Mango Tikka (M) - 289 kr**
- 16. Lamb Tikka Shashlik (M) - 299 kr**
- 17. Prawn Tikka Shashlik (M, SH) - 289 kr**
- 18. Seekh Kebab (E) - 289 kr**
Minced lamb meat with flavourful spices, roasted in tandoori oven.
- 19. Lamb Chops (M) - 329 kr**
- 20. Tandoori Chicken - 289 kr**
Chicken leg with bone (M)
- 21. Paneer Tikka Shashlik (M) - 279 kr**
- 22. Soya Chaap Shashlik (SY, M, G) - 279 kr**



Chicken Curries

- 31. Butter Chicken (M, N) - 279 kr**
Pieces of chicken cooked in a creamy buttery sauce made with butter, fresh tomatoes, cashew nuts, cream and Indian spices as per your taste.
- 32. Chicken Tikka Masala (M) - 279 kr**
Grilled pieces of chicken cooked in a creamy masala sauce and capsicum.
- 33. Chicken Shahi Korma (M, N) - 279 kr**
Shahi Korma dishes are cooked in a creamy sauce made with cashew nuts, onions, tomatoes, and mild spices.
- 34. Chicken Kadai (M) - 279 kr**
A famous North Indian delicious, spicy and flavourful dish made with grilled pieces of chicken, onions, tomatoes, ginger, garlic and fresh ground spices.
- 35. Chicken Saag Wala (M) - 279 kr**
A dish containing spinach cooked with special Indian spices.



36. Chicken Jalfrezi (M) – 279 kr

Pieces of chicken cooked in onions, tomatoes, ginger and garlic sauce with aromatic spices.

37. Chicken Vindaloo (M) – 279 kr

A famous Goa dish cooked in extra spicy vindaloo sauce.

38. Chicken Rara (M) – 279 kr

A famous North Indian dish made with grilled meat cooked in a spicy and scrumptious sauce.

39. Chicken Dhansak (M) – 279 kr

A popular Indian curry made with chicken and lentils in a tangy, sweet and slightly spicy sauce.

40. Chicken Curry (M) – 279 kr

A typical curry from the Indian subcontinent cooked with tomatoes, onions, ginger and garlic sauce, flavoured with spices and garnished with fresh coriander and ginger.

41. Chicken Cafreal (M) – 279 kr

Pieces of chicken cooked in fresh coriander and mint sauce with aromatic spices.

42. Chicken Madras (M) – 279 kr

A famous South Indian dish made with chicken, tomatoes, onions, coconut cream and Indian spices.

43. Chicken Do Pyaza (M) – 279 kr

Do Pyaza dishes are cooked in a special onion sauce prepared with fresh onions, tomatoes, yoghurt and aromatic spices.

44. Mango Chicken (M) – 279 kr

Grilled chicken cooked with mango pulp (king of fruit in India), onions, tomatoes and spices.

45. Chicken Peri Peri (M) – 279 kr

Peri Peri is a spicy, tangy sauce, originated from Africa and further taken by Portuguese to the other countries, also very popular in Goa.

46. Chicken Malabar (M) – 279 kr

Chicken Malabar is a Kerala-style (specifically Malabar region) chicken curry cooked in coconut oil. It has a distinct taste from curry leaves, spices, coconut paste, and coconut oil. The sauce is luscious and creamy, and the coconut flavour shines through.

47. Pepper Chicken (M, N) – 279 kr

Tender chicken pieces marinated with pepper spices, coconut powder and cooked in creamy cashew nuts sauce.

Lamb Curries



51. Butter Lamb (M, N) - 299 kr

Pieces of lamb fillet cooked in a creamy buttery sauce made with butter, fresh tomatoes, cashew nuts, cream and Indian spices as per your taste.

52. Lamb Tikka Masala (M) - 289 kr

Grilled pieces of lamb cooked in a creamy masala sauce and capsicum.

53. Lamb Shahi Korma (M, N) - 299 kr

Shahi Korma dishes are cooked in a creamy sauce made with cashew nuts, onions, tomatoes, and mild spices.

54. Lamb Kadai (M) - 289 kr

A famous North Indian delicious, spicy and flavourful dish made with grilled pieces of lamb, onions, tomatoes, ginger, garlic and fresh ground spices.

55. Lamb Saag Wala (M) - 289 kr

A dish containing spinach cooked with special Indian spices.

56. Lamb Jalfrezi (M) - 289 kr

Pieces of lamb cooked in onions, tomatoes, ginger and garlic sauce with aromatic spices.

57. Lamb Vindaloo (M) - 299 kr

A famous Goa dish cooked in extra spicy vindaloo sauce.

58. Lamb Rara (M) - 289 kr

A famous North Indian dish made with grilled meat cooked in a spicy and scrumptious sauce.

59. Lamb Dhansak (M) - 289 kr

A popular Indian curry made with meat and lentils in a tangy, sweet and slightly spicy sauce.

60. Lamb Rogan Josh (M) - 289 kr

An aromatic curried meat dish originating from Kashmir, made with tender pieces of lamb, cooked in a sauce flavoured with ginger, garlic and aromatic spices.

61. Lamb Cafreal (M) - 289 kr

Pieces of lamb cooked in fresh coriander and mint sauce with aromatic spices.

62. Lamb Madras (M) - 289 kr

A famous South Indian dish made with lamb, tomatoes, onions, coconut cream and Indian spices.

63. Lamb Do Pyaza (M) - 289 kr

Do Pyaza dishes are cooked in a special onion sauce prepared with fresh onions, tomatoes, yoghurt and aromatic spices.

64. Lamb Mango (M) – 289 kr

Grilled lamb cooked with mango pulp (king of fruit in India), onions, tomatoes and spices.

65. Lamb Peri Peri (M) – 289 kr

Peri Peri is a spicy, tangy sauce, originated from Africa and further taken by Portuguese to the other countries, also very popular in Goa.

66. Seekh Kebab Tikka Masala (M) – 289 kr

Minced lamb meat with flavourful spices, roasted in tandoori oven and cooked in a creamy masala sauce and capsicum.

67. Keema Matar Masala (M) – 299 kr

Keema Matar Masala is a traditional dish made with lamb mince and green peas in a dry style gravy.

68. Lamb Kofta Curry (M) – 299 kr

Lamb Kofta Curry is a delicious curry made up of spiced lamb meatballs simmered in a creamy masala.

Beef Curries

71. Butter Beef (M, N) – 289 kr

Pieces of beef fillet cooked in a creamy buttery sauce made with butter, fresh tomatoes, cashew nuts, cream and Indian spices as per your taste.

72. Beef Madras (M) – 289 kr

A famous South Indian dish made with tomatoes, onions, coconut cream and Indian spices.

73. Beef Shahi Korma (M, N) – 289 kr

Shahi Korma dishes are cooked in a creamy sauce made with cashew nuts, onions, tomatoes and mild spices.

74. Beef Curry (M) – 289 kr

A typical curry from the Indian subcontinent cooked with tomatoes, onions, ginger and garlic sauce, flavoured with spices and garnished with fresh coriander and ginger.

75. Beef Do Pyaza (M) – 289 kr

Do Pyaza dishes are cooked in a special onion sauce prepared with fresh onions, tomatoes, yoghurt and aromatic spices.

76. Beef Jalfrezi (M) – 289 kr

Pieces of beef cooked in onions, tomatoes, ginger and garlic sauce with aromatic spices.

77. Beef Vindaloo (M) – 289 kr

A famous Goa dish cooked in extra spicy vindaloo sauce.



Fish & Sea Food

81. Fish Tikka Masala (M, F) - 279 kr

Grilled pieces of fish cooked in a creamy masala sauce and capsicum.

82. Goan Fish Curry (M, F) - 279 kr

Grilled fish cooked in fresh coconut milk with fresh curry leaves.

83. Prawn Masala (M, SH) - 279 kr

Grilled prawns cooked in a creamy masala sauce and capsicum.

84. Prawn Kadai (M, SH) - 279 kr

A famous North Indian delicious, spicy and flavourful dish made with grilled prawn, onions, tomatoes, ginger, garlic and fresh ground spices.

85. Prawn Saag Wala (M, SH) - 279 kr

A dish containing spinach cooked with special Indian spices.

86. Prawn Cafreal (M, SH) - 279 kr

Prawns cooked in fresh coriander and mint sauce with aroma spices.

87. Prawn Peri Peri (M, SH) - 279 kr

African-Portugues dish, popular in Goa, India. Prawns, marinated in the spicy peri-peri sauce, garlic and lemon juice.

88. Prawn Malabar (M, SH) - 279 kr

Prawn Malabar is a Kerala-style (specifically Malabar region) curry cooked in coconut oil. It has a distinct taste from curry leaves, spices, coconut paste, and coconut oil. The sauce is luscious and creamy, and the coconut flavour shines through.



Vegetarian Curries

91. Paneer Makhni (M, N) - 269 kr

Homemade grilled paneer (cottage cheese) cooked in a creamy buttery sauce made as per your taste.

92. Paneer Tikka Masala (M) - 269 kr

Homemade grilled cottage cheese fried in the North Indian style in a creamy masala sauce and paprika.

93. Mattar Paneer (M) - 269 kr

Homemade cottage cheese and green peas cooked with famous Indian masala sauce made of onions, tomatoes, ginger, garlic, fresh ground spices, and capsicum.

94. Kadai Paneer (M) - 269 kr

Homemade paneer cooked with famous Indian masala sauce made of onions, tomatoes, ginger, garlic, fresh ground spices and capsicum.



95. Palak Paneer (M) – 269kr

Homemade paneer cooked in spinach sauce and spices.

96. Paneer Jalfrezi (M) – 269 kr

Pieces of homemade cottage cheese cooked in onions, tomatoes, ginger and garlic sauce with aromatic spices.

97. Sham Savera Kofta (M) – 279 kr

Deep-fried spinach balls filled with cottage cheese in a tangy and spicy tomato and creamy sauce and honey.

98. Malai Kofta (M, N) – 279 kr

Deep-fried cottage cheese balls cooked in a mild and creamy cashew nut sauce.

99. Mixed Vegetables (M) – 249 kr

Combination of vegetables cooked with spicy masala sauce.

100. Daal Makhni (M) – 259 kr

A famous North Indian dish made with whole black lentils and kidney beans slow cooked with spices and butter.

101. Daal Tadka (M) – 249 kr

North Indian Dhaba-style yellow lentils, cooked with onions, tomatoes, ginger, garlic and aromatic spices.

102. Chana Masala (M) – 259 kr

Popular North Indian dish made with chickpeas, onions, tomatoes, spices and herbs.

103. Mattar Mushrooms Masala (M) – 249 kr

Delicious vegetable dish made with green peas, mushrooms, onions, tomato sauce, herbs, and spices.

104. Aloo Gobhi Mattar Masala (M) – 249 kr

Made with potatoes, cauliflower, and Indian spices, turmeric, black cumin, and masala sauce.

105. Bhindi Do Pyaza (M) – 249 kr

Fresh okra cooked in tomato and onion masala sauce.

106. Tofu Makhni (SY, N, M) – 259 kr

Tofu cooked in a creamy buttery sauce made as per your taste.

107. Tofu Tikka Masala (SY, M) – 249 kr

Grilled tofu fried in the North Indian style in a creamy masala sauce and paprika.

108. Tofu Saag Wala (SY, M) – 249 kr

A dish containing spinach cooked with special Indian spices.

109. Soya Chaap Tikka Masala (SY, M, G) – 269 kr

Cooked in a creamy masala sauce, capsicum and tender chunks of soya chaap.

110. Soya Chaap Saag Wala (SY, M, G) – 269 kr

Made with spinach, aromatics spices, and tender chunks of soya chaap.

Allergens: E-egg, F-fish, G-gluten (wheat), M-milk, yoghurt or butter, N-nuts (almonds, cashew, coconut), SE - sesame, SH-shellfish, MU - mustard, SY - soya, E129 Allura Red AC food dye.

Vegan Menu

111. Vegan Mixed Vegetables - 249 kr

Combination of vegetables cooked with spicy masala sauce.

112. Vegan Aloo Ghobi Mattar Masala - 249 kr

Made with potatoes, cauliflower, and Indian spices, turmeric, black cumin, and masala sauce.

113. Vegan Mushroom Mattar Masala - 249 kr

Delicious vegetable dish made with green peas, mushrooms, onions, tomato sauce, herbs, and spices.

114. Vegan Tofu Tikka Masala (SY) - 249 kr

Grilled tofu cooked with masala sauce and coconut milk.

115. Vegan Tofu Saag Wala (SY) - 249 kr

Tofu cooked with spinach, coconut milk tomato and onion sauce.

116. Vegan Tofu Jalfrezi (SY) - 249 kr

Pieces of tofu cooked in onions, tomatoes, ginger and garlic sauce with aromatic spices.

117. Vegan Tofu Vindaloo (SY) - 249 kr

A famous Goa dish cooked in extra spicy vindaloo sauce.

118. Vegan Tofu Kadai (SY) - 249 kr

Tofu cooked with famous Indian masala sauce made of onions, tomatoes, ginger, garlic, fresh ground spices and capsicum.

119. Vegan Daal Makhni - 259 kr

A famous North Indian dish made with whole black lentils and kidney beans slow cooked with spices and oil.

120. Vegan Daal Tadka - 249 kr

North Indian Dhaba-style yellow lentils, cooked with onions, tomatoes, ginger, garlic and aromatic spices.

121. Vegan Chana Masala - 249 kr

Popular North Indian dish made with chickpeas, onions, tomatoes, spices and herbs.

122. Vegan Bhindi Do Pyaza - 249 kr

Fresh okra cooked in tomato and onion masala sauce.

123. Vegan Soya Chaap Tikka Masala (SY, G) - 269 kr

Cooked in a creamy masala sauce, capsicum and tender chunks of soya chaap.

124. Vegan Soya Chaap Saag Wala (SY, G) - 269 kr

Made with spinach, aromatics spices, and tender chunks of soya chaap.

125. Vegan Soya Chaap Jalfrezi (SY, G) - 269 kr

Pieces of soya chaap cooked in onions, tomatoes, ginger and garlic sauce with aromatic spices.



Biryani & Rice

131. Chicken Biryani (M) - 289 kr

A delicious rice dish made with rice, chicken and scrumptious spices like saffron, cumin and fresh herbs.

132. Lamb Biryani (M) - 299 kr

A delicious rice dish made with rice, lamb meat and scrumptious spices like saffron, cumin and fresh herbs.

133. Prawn Biryani (M, SH) - 269 kr

A delicious rice dish made with rice, prawns and scrumptious spices like saffron, cumin and fresh herbs.

134. Vegetables Biryani (M) - 269 kr

A delicious rice dish made with rice, vegetables and scrumptious spices like saffron, cumin and fresh herbs.



Naan Breads

141. Plain Naan (G) - 49 kr

142. Garlic Naan (G) - 59 kr

143. Cheese Naan (G, M) - 69 kr

144. Coriander Naan (G) - 69 kr

145. Peshawari Naan (G, N) - 79 kr

Filled with ground cashew, almonds, dry coconut, and fennel and cardamom powder.

146. Keema Naan (G) - 79 kr

Filled with minced lamb meat.

147. Cheese Garlic Naan (G, M) - 79 kr

148. Chilli Cheese Naan (G, M) - 79 kr

149. Roti (G) - 49 kr

150. Pearl of India Special Naan - 99 kr

Naan topped with Cheese, Bell Pepper, Coriander (G, M)



Condiments

- 151. Pappadums - 19 kr
- 152. Mango Chutney - 29 kr
- 153. Mint Sauce (M) - 29 kr
- 154. Pickle - 29 kr
- 155. Cucumber Raita (M) - 59 kr
- 156. Pineapple Raita (M) - 69 kr
- 157. Onion salad - 49 kr
- 158. Mixed Green Salad - 69 kr



Children's Menu

- 160. **Chicken Nuggets (G, M, N) - 129 kr**
6 pieces of Chicken Nuggets served with Fries, Butter sauce and Rice, and 1 scoop of Vanilla, Mango or Strawberry Ice Cream.



Desserts

- 161. **Gulab Jamun (M, G) - 99 kr**
Deep-fried milk balls, made with milk powder, flour, semolina and sugar, served with ice cream.
- 162. **Ras Gulla (M, G) - 99 kr**
Soft and spongy dessert made from traditional cheese (Paneer) indulged in a sweet syrup.
- 163. **Chocolate Fondant (M, G) - 109 kr**
Served with caramel sauce and vanilla ice cream.
- 164. **Apple Pie (M, G) - 99 kr**
Served with vanilla ice cream.
- 165. **Mango Kulfi (M, N) - 99 kr**
Creamy and delicious Indian ice cream bursting with mango flavours.
- 166. **Chocolate Brownie Walnut (M, G, N) - 109 kr**
- 167. **Ice Cream 1 scoop - 49 kr, 2 scoop - 89 kr**
Vanilla (M), Strawberry (M), Chocolate (M), Mango sorbet (vegan),



Drinks

171. Mango Lassi (M) - 79 kr

172. Rose Lassi (M) - 79 kr
(E129 Allura Red AC food dye).

174. Mango Juice - 59 kr

175. Apple Juice - 49 kr

176. Farris - 59 kr

177. Soft Drinks - 49 kr

Coke, Coke Zero, Fanta, Sprite, Solo, Pepsi Max

178. Indian Masala Chai (M) - 49 kr

179. Black Coffee - 49 kr

180. Vegan Mango Lassi - 79 kr

181. Red Bull, Monster - 49 kr

