



VELKOMMEN | WELCOME

namaste

Indian Food & Take Away

OM INDIA ROYALE • KORT FORTALT

Vores mission er ret simpel - nemlig at give alle vore gæster en god oplevelse med det nordindiske kokken i behagelige omgivelser.

Our mission is quite simple, to give all our guests a great experience of North Indian cuisine in pleasant surroundings.

HAR DU FØDEVARE ALLERGI?

Spørg din tjener, så vi kan guide dig sikkert igennem menuen

Food allergies? Please advise your waiter and they will guide you through our menu.

Et gebyr på op til 3,75% vil blive tillagt regningen ved betaling med kreditkort
A fee of up to 3.75% will be added to the bill when paying by credit card.



@namaste_dk indiaroyale.dk





NAMASTE

Set Menus

THALI MENU

BUTTER CHICKEN
LAMB TIKKA MASALA
TADKA DAL
PALAK PANEER
RIS | RICE
RAITA

249 DKK

VEG. THALI MENU

CHANNA MASALA
PAKORA
TADKA DAL
PALAK PANEER
RIS | RICE
RAITA

249 DKK

Søn-tors. For den bedste oplevelse beder vi venligst om, at mindst to gæster bestiller. Kan ikke deles.
Sun-Thurs. To experience it best, we kindly request a minimum of two guests ordering. Not shareable



SHARING STYLE

8 dishes, 3 courses

STARTERS

Papadam
King Prawn Pakora
Veg. Pakora
Chilli Paneer

MAINS

Butter Chicken
Lamb Tikka Masala
Palak Paneer

SIDES

Rice, Naan, Raita

DESSERT

Gulab Jamun

345 DKK PER PERSON

Min. 4 pers



MÅNEDSMENU | 3-RETTERS MENU

Menu of the month | 3-course meal

Hver måned har vi en ny menu som kokken har sammensat. Spørg venligst din tjener om hvad denne månedsmenu indeholder. **DKK 299,- pr. person (min. 2 personer)**
Every month we offer a new menu created by our chef. Please ask your waiter about this month's menu. **DKK 299 per person (minimum 2 people).**





• STARTER •

KING PRAWN PAKORA

4 kongerejer stegt i velkrydret dej.

4 king prawns fried in spicy batter.

89 DKK

MALAI CHICKEN TIKKA

Kyllingebryst stykker marineret med yoghurt, koriander, bagt i vores tandoor ovn.

Chicken breast pieces marinated in yoghurt, coriander, baked in tandoor.

89 DKK

CHILLI PRAWNS

Kongerejer krydret med hvidløg, ingefær, chili og soja blandet med peberfrugter og chili.

King prawns flavoured with garlic, ginger, chilli and soya sauce tossed with peppers and chillies.

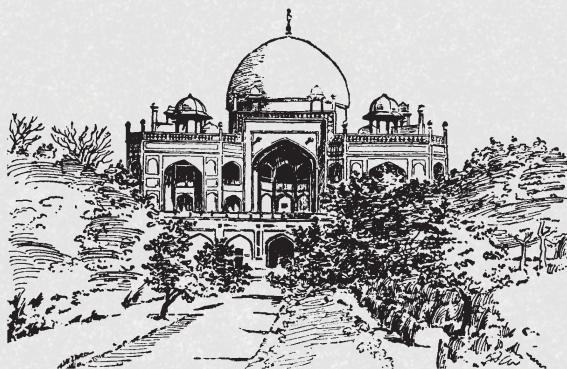
99 DKK

TANDOORI PLATTER

Blandet grilltallerken af kongerejer, chicken tikka og tandoori chicken (indeholder ben)

Mixed grill plate of king prawns, chicken tikka and tandoori chicken (contains bones)

149 DKK



• VEGETARISK STARTER •

PAPADAM

2 tynde sprøde snack af linsemel og krydderier.

2 thin crispy snacks of lentil flour and spices.

35 DKK

CHILLI PANEER

Terninger af indisk hytteost, krydret med hvidløg, ingefær, chili og soja blandet med peberfrugter og chili.
Cubes of cottage cheese flavoured with garlic, ginger, chilli and soya sauce tossed with peppers and chillies.

89 DKK

SAMOSA

2 samosa med kartofler, ærter, stegt i velkrydret dej.
2 samosa with potatoes, peas and coriander, fried in spicy batter.

69 DKK

PAKORA

Grøntsager stegt i velkrydret dej.
Vegetables fried in spicy batter.

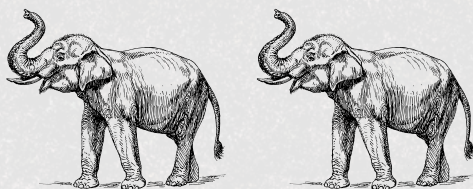
79 DKK

SAMOSA CHAAT

1 sprød samosa serveret med kikærter, yoghurt og toppes med forskellige krydderier og saucer.
1 crispy samosa served with chickpeas, yoghurt and topped with various spices and sauces.

89 DKK





• KYLLING/LAM •

TIKKA MASALA

Marineret Kyllinge/lammefilet (+10 kr.) tilberedt med tomat, peberfrugt, løg og friske krydderier.

Marinated Chicken/Lamb fillet (+10 kr.) cooked with tomato, bell pepper, onion and fresh spices.

159 DKK

SHAHI KORMA

Kyllinge/lammefilet (+10 kr.) tilberedt i safran, løg, krydderier, koriander og toppes med nøddemix.

Chicken/Lamb fillet (+10 kr.) cooked in saffron, onion, spices, coriander and topped with nut mix.

159 DKK

SAAG

Kyllinge/lammefilet (+10 kr.) spinat og friske krydderier.

Chicken/Lamb fillet (+10 kr.) spinach and fresh spices.

159 DKK

MADRAS

Kyllinge/lammefilet (+10 kr.) tilberedt i stærk karrysauce.

Chicken/Lamb fillet (+10 kr.) cooked in hot curry sauce.

159 DKK

KARAH

Kyllinge-/lammefilet (+10kr) tilberedt med tomater og grøntsagspeberfrugter i en traditionel Punjabi-sauce med mellemstærk krydderi

Chicken/Lamb fillet (+10kr) cooked with tomatoes and green peppers in a traditional medium spice Punjabi sauce.

159 DKK

INDIA ROYALE CHEF SPECIAL

Kyllinge/lammefilet (+10 kr.) lavet efter kokkens egen opskrift.

Chicken/Lamb fillet (+10 kr.) made by the chef's own recipe.

169 DKK



• KLASSIKERE •

BUTTER CHICKEN

Marineret kyllingefilet tilberedt i smør, tomat sauce og toppes med nøddemix.

Marinated chicken fillet cooked in butter, tomato sauce and garnished with nut mix.

159 DKK

GOAN CHICKEN

Kyllingefilet tilberedt i kokosmælk og mild karrysauce.

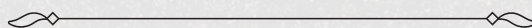
Chicken fillet cooked in coconut milk and mild curry sauce.

159 DKK

MANGO PRAWNS

Rejer tilberedt i mild karry med mango
Shrimps cooked in mild curry with mango

179 DKK



RIS MEDFØLGER ALLE HOVEDRETTER

RICE INCLUDED IN MAIN DISHES

Venligst vælg om hovedretten skal være mild, medium eller stærk krydret.

Please choose if your main course should be mild, medium or spicy





• V E G E T A R I S K •

PALAK PANEER

Hjemmelavet hytteost tilberedt med spinat og krydderier.
Homemade cottage cheese cooked with spinach and spices.

149 D K K

ALOO CHANNA MASALA

Kartofler og kikærter simret i en krydret tomat-løgsauce,
afsluttet med duftende garam masala.
*Potatoes and chickpeas simmered in a rich spiced tomato-
onion gravy, finished with aromatic garam masala.*

149 D K K

PANEER BUTTER MASALA

*Hytteost tilberedt i smør, tomat sauce
og toppes med nøddemix.
Cottage cheese prepared in butter, tomato
sauce and topped with nut mix.*

149 D K K

TADKA DAL

Gule linser tilberedt med spidskommen
og hvidløg. Kan laves vegansk.
*Yellow lentils cooked with cumin
and garlic. Can be made vegan.*

149 D K K

SHAHI KORMA

Friske grøntsager tilberedt i safran, løg,
krydderier, koriander og toppes med nøddemix.
*Fresh mixed vegetable cooked in saffron, onion,
spices, coriander and topped with nut mix.*

149 D K K

KARAHI PANEER

Paneerost med grønne peberfrugter og ingefær-
hvidløgsuré i en krydret tomatbaseret sovs.
Populær delikatesse fra Punjabi og Delhi
*Paneer cheese with green peppers and ginger-garlic
puree in a spicy tomato-based sauce.
Popular delicacy from Punjabi and Delhi*

149 D K K



• T I L B E H Ø R •

RAITA

Yoghurt med agurk, tomater og garneret med
friske korianderblade.
*Yogurt with cucumber, tomatoes and garnished
with fresh coriander leaves.*

39 D K K

INDIA ROYALE SALAD

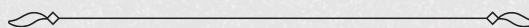
Friske grøntsager, agurk, cherrytomater, rødløg,
peberfrugt, gulerødder toppes med dressing.
*Fresh vegetables, cucumber, cherry tomatoes,
red onions, peppers, carrots with dressing.*

59 D K K

FRIED VEGGIES

Stegte grøntsager.

59 D K K



• B Ø R N E M E N U •

NUGGETS AND FRIES

Kyllingenuggets med pommes frites,
serveret med let salat.
*Chicken nuggets with French fries,
served with a light salad.*

69 D K K

MILD BUTTER CHICKEN

Meget mild butter chicken med ris.
Very mild butter chicken with rice.

69 D K K





• RIS & NAAN •

BIRYANI

Stegte basmati ris blandet med indiske krydderier.

Vælg mellem kylling og vegetar.

Fried basmati rice mixed with Indian spices.

Choose between chicken and vegetable.

129 DKK

KASHMIRI PULAO

Stegte ris med grønne ærter og lyse rosiner, tilsat krydderier.

Fried rice with green peas and light raisins, added spices.

39 DKK

PULAO RIS

Basmati ris | *Basmati rice.*

29 DKK

PLAIN NAAN

Frisk indisk brød, bagt i tandoor.

Fresh Indian bread baked in tandoor.

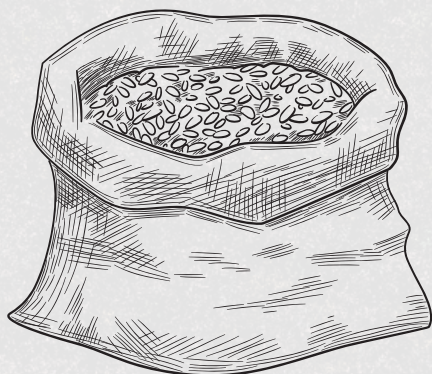
35 DKK

BUTTER NAAN

Frisk indisk brød med smør på, bagt i tandoor.

Fresh Indian bread with butter, baked in tandoor.

35 DKK



GARLIC NAAN

Frisk indisk brød med hvidløg bagt i tandoor.

Fresh Indian bread with garlic baked in tandoor.

35 DKK

TANDOORI ROTI

Frisk indisk brød lavet på fuldkorn.

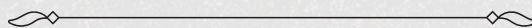
Fresh Indian bread made with whole grain.

35 DKK

NAAN BASKET

1 garlic naan + 1 plain naan + 1 tandoori roti.

95 DKK



• DESSERT •

IS | ICE CREAM

Mango eller pistacie eller vanille

Mango or pistachio or vanilla

59 DKK

GULAB JAMUN

Indiske æbleskiver i sirup, serveres med vaniljeis.

Indian sweet dough bun in syrup, served with vanilla ice cream

59 DKK

DAGENS KAGE

Venligst spørg jeres tjener om dagens udvalg.

Please ask for today's selection of cakes.

69 DKK



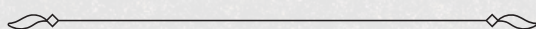


· KOLDE DRIKKE ·

SODAVAND

COLA
COLA ZERO
ORANGE
LIMCA LEMON
THUMS UP COLA

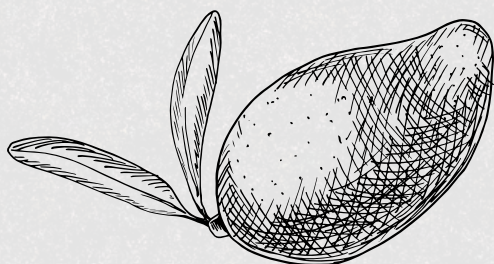
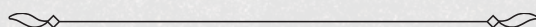
35 DKK



MANGO LASSI

Indisk traditionel yoghurt-drik med mango smag.
Indian traditional yoghurt drink with mango flavour.

49 DKK



FILTER- & DANSKVAND

Filter- & sparkling 35 DKK
(Please note: We do not serve tap water.)

HJEMMELAVET INDISK LEMONADE

Homemade Indian lemonade. 45 DKK

ØKO HYLDEBLOMSTSAFT

Organic elderflower lemonade. 45 DKK

ØKO APPELSINJUICE

Organic orange juice. 35 DKK

ØKO ÆBLEJUICE

Organic apple juice. 35 DKK



· KAFFE ·

ESPRESSO/DOUBLE

29 / 35 DKK

AMERICANO

39 DKK

CAPPUCCINO

49 DKK

CAFE LATTE

49 DKK

HJEMMELAVET INDISK CHAI

49 DKK (15 min)

ICE COFFEE

59 DKK

IRISH COFFEE

99 DKK





• Ø L •

FADØL

DARU INDIA STYLE LAGER

4,6% - 40 cl. **60 DKK**

KINGFISHER LAGER

4,8% - 50 cl. **70 DKK**



KRONENBOURG 1664 BLANC

5,0% - 33 cl. **50 DKK**

KINGFISHER BOMBAY BICYCLE IPA

4,2% - 33 cl. **50 DKK**

KINGFISHER ZERO

0,0% - 33 cl. **40 DKK**





· COCKTAILS ·

GIN HASS | 85 DKK

Gin, mangosirup, limejuice og lemonsoda.
Gin, mango syrup, lime juice and lemon soda.

DARK 'N' STORMY | 85 DKK

Rom, ginger beer og lime.
Rum, ginger beer and lime.

APEROL SPRITZ | 85 DKK

Aperol, Prosecco, danskvand.
Aperol, Prosecco, sparkling water.

RASPBERRY SMASH | 85 DKK

Gin, hindbærpure, lime og lemonsoda.
*Gin, raspberry purée, lime and
lemon soda.*



ESPRESSO MARTINI | 85 DKK

Vodka, espresso, Kahlua, vanilje sirup.
Vodka, espresso, Kahlua, vanilla syrup.

OLD FASHIONED BULLEIT | 95 DKK

Bourbon Whiskey, rørsukker, Angostura Bitter.
Bourbon Whiskey, cane sugar, Angostura Bitter.

GIN & TONIC

Tanqueray **85 DKK**
Tanqueray No 10 **95 DKK**
Hendricks **95 DKK**

