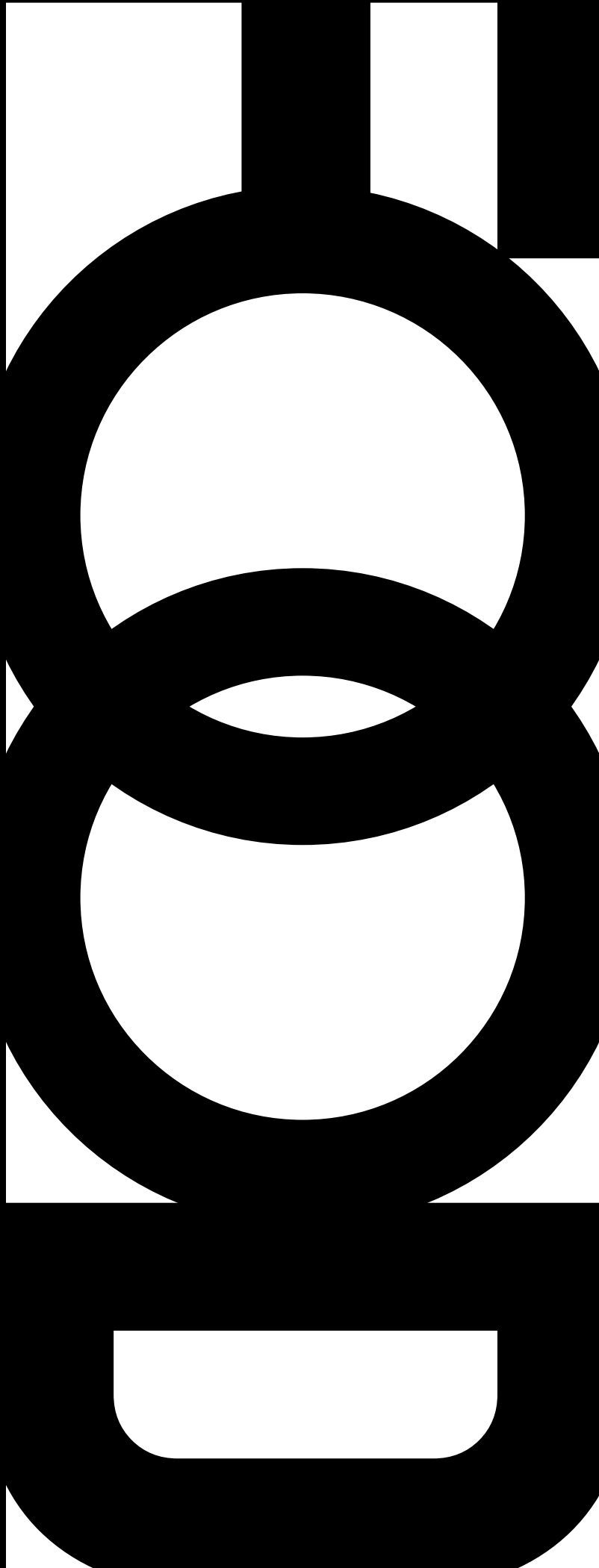


Manali / मनाली

INDIAN STREET FOOD & CO

Stockholm / स्टॉकहोल्म



STREET ENTREES

स्ट्रीट एंट्रेस

1

MALAI CHICKEN TIKKAS

Grilled chicken fillets
marinated in cashew masala and
served with mint chutney.

125:-

2

HARYALI PANEER TIKKAS

Grilled Indian cheese
with peppers in
green masala.

125:-

3

THE MUMBAI SAMOSAS

De-constructed veggie
samosas, chickpeas and
a hint of tamarind chutney,
with pomegranate seeds.

85:-

4

PANEER CHILLI STREET STYLE

Crispy fried paneer cheese
toasted in tangy chilli sauce
with peppers, garlic
and ginger.

105:-

5

OLD DELHI STYLE SEEKH KEBABS

Choice of tender
minced lamb or chicken
marinated in fresh garam masala,
sprinkled with mint chutney
and gun powder.

125:-

6

PANI PURIS CHAAT

Puff pastry balls
filled with chickpeas, potatoes
topped with mint chutney,
tamarind chutney and
sweet raita.

75:-

7

KHARA PAPDI CHAAT

Spicy lentil puffs
soaked in yoghurt sauce, crisps
and chutney mash.

80:-

8

TANDOORI CHICKEN TIKKAS

Grilled chicken fillets
marinated in tandoori masala
with mint chutney and
chaat masala.

115:-

9

GOLDEN GOAN ACHARI PRAWNS

Grilled tiger prawns
in yellow pickle
masala.

145:-

10

KATHI ROLLS

काठी रोल्ल्स

Indian flat bread rolls
with raw food mix, mint
and pomegranate seeds.
Comes with a coriander dip
with yoghurt on the side.

Choose between

GRILLED CHICKEN TIKKAS
GRILLED PANEER CHEESE
VEGGIE SAMOSAS

99:-

Vegan, lactose free and gluten free options available.
Please tell us about the allergies when you order.

ROADSIDE CURRIES

रोडसाइड करीज़

11

DELHI STYLE BUTTER CHICKEN

Tandoori grilled chicken fillets in tomato and ginger sauce.

155:-

12

LUCKNOWI NALLI GOSHT

Slow cooked lamb shank with spices and herbs in onion and tomato sauce.

175:-

13

CHICKEN CHETTINAD

Grilled chicken fillets in tomato, onion and ginger gravy, hint of curry and mustard seeds.

165:-

14

MUTTON RAGDA

Lamb curry with ginger, tomato and Dad's garam masala.

165:-

15

PINDI CHOLE AMRITSARI

Chickpea curry with garam masala, tomatoes and chillies.

135:-

16

HARA BHARA PANEER KOFTA

Indian cheese dumplings in spinach curry.

135:-

17

DAL MAKHNI BUKHARA

Slow cooked black lentils in ginger and tomato sauce.

115:-

18

SEASONAL VEGGIES

Seasonal Veggies ala Singh.

145:-

19

JAIPURI KADAI PANEER

Fresh Indian cottage cheese and peppers toasted in masala and roasted garlic.

155:-

20

SHAHI LASOONI PANEER

Indian cottage cheese toasted in a cashew curry gravy.

155:-

21

NARGISI MUTTON KOFTE

Spicy lamb meatballs curry with chillies, tomatoes and garam masala.

165:-

22

KERALA PRAWN CURRY

King prawn curry with coconut, ginger, curry leaves and fresh coriander.

175:-

BREADS

ब्रेड

Plain Naan 20:-

Garlic and Herb Naan 25:-

Blue Cheese Naan 35:-

“Västerbotten”
Cheese Naan 35:-

Chapati 20:-

Vegan, lactose free and gluten free options available.
Please tell us about the allergies when you order.

SWEETS

स्वीट्स

23

MALAI KULFI

Ice cream
with nuts and
rose water.

55:-

24

DE-CONSTRUCTED MANGO CHEESE CAKE

Mango Cardamom
Cheese Cake.

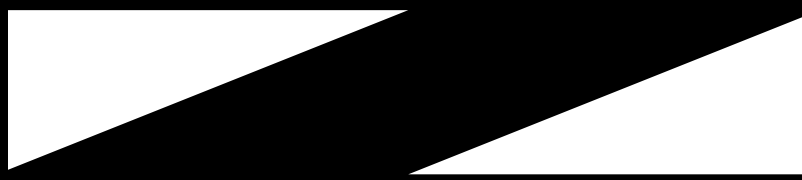
65:-

25

ICE CREAM

A scoop of vanilla ice cream
with roasted nuts
and berries.

45:-



WINES

वाइन

RED

ONTAÑÓN TIERRAS DEL ISASA TEMPRANILLO (ORGANIC)

Rioja, Spain
85:-/395:-

THE BIG TOP ZINFANDEL

Zinfandel, USA
85:-/345:-

SANKT ANNA SPÄTBURGUNDER

Pinot Noir, Germany
95:-/400:-

MCGUIGAN ESTATE SHIRAZ

Shiraz, Australia
90:-/395:-

WHITE

SANKT ANNA

Riesling, Germany
95:-/395:-

CLOUD FACTORY

Sauvignon Blanc, New Zealand
115:-/455:-

MILLET

Chablis, France
125:-/495:-

ROSÉ

CUVÉE JEAN PAUL

Côtes de Gascogne, France
95:-/375:-

SANKT ANNA

Pinot Noir, Germany
95:-/405:-

SPARKLING

CASTELL BLANC BRUT EXTRA

Cava, Spain
95:-/395:-

PANNIER BRUT TRADITION

Champagne, France
BOTTLE 695:-

BEERS

बियर

ON TAP

DIFFERENT OPTIONS AVAILABLE

69:-

BOTTLE

SIGTUNA HAZY DAZE

33 cl, IPA, 6,2 %
72:-

WEIHENSTEPHANER

50 cl, vete, 5,4 %
79:-

ESTRELLA

33 cl, lager, 4,7 %
62:-

S:T ERIKS SESSION IPA

33 cl, IPA, 3,5 %
65:-

S:T ERIKS LAGER

33 cl, lager, 5,1 %
62:-

ALCOHOL FREE

SIGTUNA NON ALCO PALE ALE

33 cl, 0,5 %
55:-

COCKTAILS

कॉकटेल

4 cl 109:-

6 cl 149:-

1

APPLE & MINT MOJITO

Bright rum, Mint, Lime, Green apple puree & Sugar syrup

2

SPICY MARGARITA

Tequila, Triple Sec, Lime and Lemon juice, Sugar syrup & Green chili

3

DARK AND STORMY MONSOON

Dark rum, Ginger beer & Chai sugar syrup

4

WHISKEY SOUR

Whiskey, Lemon juice, Egg white & Sugar syrup

5

BLOODY MARY

Vodka, Tomato juice, Lemon juice, Tabasco sauce, Worcestershire sauce, Salt & Pepper

6

GIN AND TONIC

Gin & Tonic Water

SHOTS

4 cl 80:-

6 cl 120:-

ALCOHOL FREE

FRESH LIME SODA

45:-

APPLE GINGER JUICE

49:-

DRINKS

ड्रिंक्स

SODAS

Sodas 30:-

LASSIES

(YOGHURT COOLERS)

Mango 35:-

FRESH JUICES

Fresh juice 35:-

HOT

Espresso • 22:- ••25:-

Cappucino 35:-

Latte 39:-

Americano 32:-

Masala chai 30:-

Darjeeling Green 30:-

“A customer is the most important visitor
on our premises. He is not dependent on us.
We are dependent on him. He is not an interruption
of our work. He is the purpose of it.
He is not an outsider of our business. He is part of it.
We are not doing him a favour by serving him.
He is doing us a favour by giving us
the opportunity to do so.”

Mahatma Gandhi, 1890

**INDIAN STREET FOOD & CO
KARLBERGSVÄGEN 43
STOCKHOLM**

**WELCOME TO OUR OTHER PLACES
DROTTNINGGATAN 73
JAN INGHESS TORG 22
ST ERIKSGATAN 116**