



Al-Diwan

Traditional Moghul Cuisine

Vesterbrogade 94 - 1620 København V

Tel - (+45) 2071 7700

Email - info@al-diwan.dk

Web- www.al-diwan.dk

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SET MENU SPECIAL OFFER

(min. 2 Couv. Price per Person)

NARGISI MENU | A kaleidoscope of flavours

Samosa
Tandoori Lamb Tikka
Raita & Chutney
Chicken Beef Bhuna
Chicken Handi
Malai Kofta
Plain Rice
Tandoori Naan

SHERAZI MENU | A glorie of tradition

Paneer Tikka
Raita & Chutney
Chicken Achari
Lamb Spinach
Darbari Dal Tarka
Pilau Rice
Tandoori Garlic Naan

RESHMI MENU | Unforgettable dining experience

Onion Bhaji
Raita & Chutney
Butter Chicken
Lamb Roghan Josh
Alao Gobi
Pilau Rice
Tandoori Garlic Naan

BIHARI MENU (VEG) | A healthier choice

Alao Tikki
Raita & Chutney
Punjabi Bhindi Karahi
Lahori Channa Massala
Paneer Makhani
Vegetable Rice
Tandoori Naan

DKK 379,-

SET MENU SPECIAL OFFER

(min. 2 Couv. Price per Person)

SIKANDARI MENU | A journey with tasteful experience

Tandoori Lamb Tikka
Raita & Chutney
Chicken Balti
Nawabi Malai King Prawns
Palak Paneer
Pilau Rice
Tandoori Naan
Coffee | Tea
Dessert

SULEMANI MENU | A celebration of flavour

Chicken Tikka
Raita & Chutney
Lamb Tikka Massala
Butter Chicken
Shahjehani Paneer Tikka Massala
Vegetable Rice
Tandoori Garlic Naan
Coffee | Tea
Dessert

DKK 439,-

DIWAN - E - KHAS MENU | A taste of Royalty

Al-Diwan Mixed Grill
King Prawn Tandoori
Raita & Chutney
Sultani Lamb Butter Tikka
Chicken Tikka Massala
Paneer Jalfrezi
Hydrabadi Vegetable Biryani
Tandoori Naan
Coffee | Tea
Cognac
Dessert

DKK 499,-

STARTERS | FORRETTER

PAPADOM | Where the whispers of ancient markets begin 19,-
Crispy spiced chickpea flour chips paired with a trio of vibrant and tangy chutneys
Spredte krydrede chips af kikærter, serveret med en trio af livlige og syrlige chutneys

SOUP | A nutritious culinary delight 79,-
Dal | Chicken | Vegetable | Tomato
Linse | Kylling | Grøntsag | Tomat

SAMOSA CHAT | Golden pockets of flavour 89,-
Mashed potatoes combined with vibrant green peas, with a hint of crushed chillies and aromatic onions, harmonised with a medley of curvy spices, crafted into savoury patties and pan-fried
Mosede kartofler kombineret med friske grønne ærter, et strejf af knust chili og aromatiske løg, harmoniseret med en blanding af karrykrydderier, tilberedt som velsmagende bøffer og stegt på panden

ALOO TIKKI | A street symphony on a plate 69,-
Home-made paneer and vegetables with refreshing herbs, fried in chickpea flour, served with invigorating yoghurt
Hjemmelavet paneer og grøntsager med forfriskende urter, friturstegt i kikærtermel, serveres med kølende yoghurt

SHAHI PAKOORA | The ultimate street food experience 69,-
Selected vegetables fried in hot traditional orientalisks krydderier, resulting in a crispy texture and golden colour
Udvalgte grøntsager stegt i varme traditionelle orientalske krydderier, hvilket resulterer i en sprød tekstur og gylden farve

FISH PAKOORA | A sea breeze wrapped in golden silk 89,-
Crispy fried fish delicately marinated in tangy lemon, and fragrant hot spices
Sprødstegt fisk marineret i syrlig citron og aromatiske varme krydderier

RESHMI LAMB CHOPS | An orchestra of smoky flavours 109,-
Juicy and tender grilled lamb chops marinated in a mixture of yoghurt, ground spices and herbs, which tenderizes the meat and creating a slightly smoky and charred taste
Saftig og mjød grillede lammekoteletter marineret i en blanding af yoghurt, hakkede krydderier og krydderurter, som mætter kødet og skaber en let roget og forkullet smag

PANEER TIKKA (SIZZLER) | A fiery welcome to the Royal court 99,-
Grilled cubes of fresh paneer marinated in spicy yoghurt with tomato, onion and bell pepper
Grillet frisk paneer marineret i krydret yoghurt med tomat, løg og peberfrugter

TANDOORI LAMB TIKKA (SIZZLER) | The experience beyond flavour 109,-
Tender tandoori grilled lamb marinated in aromatic Kashmiri spices and yoghurt, served with onions and tomatoes
Mørt tandoori grillede lammekebab marineret i aromatiske kashmiri krydderier og yoghurt, serveres med løg og tomater

MOGULAI MALAI BOTTI (SIZZLER) | The flavour that conquers hearts 99,-
Creamy chicken marinated in a blend of aromatic spices with caramelised onions and juicy tomatoes
Kylling marineret i en blanding af aromatiske krydderier med karamelliserede løg og saftig tomater

SHEEK KEBAB (SIZZLER) | A dance of spices on hot embers 99,-
Spicy beef kebab marinated in Punjabi spices, ginger, garlic, lime and fresh coriander
Krydret hakket oksekød kebab marineret i punjabi krydderier, ingefær, hvidløg, lime og frisk koriander

MAIN COURSES | HOVEDRETTER

LAMB | LAMMEKØD

LAMB ROGAN JOSH | A tender symphony, steeped in warmth 189,-
Herb infused vegetable kofta with fresh paneer in a mild buttery curry sauce, enhanced by sharp aromatic spices
Krydret tender lammekebab simreret i en hearty ingefær, løg og i en rig tomatsovs

SHAHI LAMB KORMA | Velvet whispers in a crimson glow 189,-
Tender lamb in a richly spiced creamy cashew sauce, infused with the warmth of garam massala and the richness of sweet cream
Saftig lammekebab i en lækker krydret karry, fyldt med en blanding af aromatiske urter og velsmagende saftig og robust smag af frisk fløde

SULTANI LAMB BUTTER TIKKA | A dish with heart of an Empire 189,-
Tender lamb marinated in a rich blend of ground spices, enveloped in a creamy butter sauce and slow cooked to perfection
Tandoori lammekebab, marineret i en rig blanding af krydderier, omfavnet af en cremet smørsovs og langtidtskogt til perfektion

LAMB SPINACH | A Royal culinary experience 179,-
Tender lamb cooked in a mild curry with finely chopped spinach and aromatic herbs. This dish combines the savoury depth of lamb with the mild rich taste of spinach.
Saftig lammekebab tilberedt i en mild karry med fint hakket spinat og aromatiske urter. Denne ret forener lammets fyldige smag med den mild rig smag af spinat

LAMB TIKKA MASSALA | A timeless taste in a plate 189,-
Grilled lamb marinated in Punjabi spices, ginger, garlic, lime and fresh coriander
Grillet lammekebab marineret i punjabi krydderier, serveres i en lækker cremet tomatsovs

BHINDI LAMB | A feast of lamb united in a symphony of flavours 179,-
Tender lamb cooked with a blend of fresh onions, aromatic herbs and juicy okra. The rich hearty flavour of the lamb perfectly complements the subtle sweet taste of okra
Saftig lammekebab tilberedt i en mild karry med fint hakket spinat og aromatiske urter. Denne ret forener lammets fyldige smag komplementerer perfekt den blande søde smag af okra

BEEF | OKSEKØD

BEEF VINDALOO | Bold enough for a warrior's table 189,-
Fine grained beef simmered in a tangy curry with traditional spices, fresh garlic, ginger and tomatoes are added to introduce a sharp refreshing contrast
Delikat oksekød simreret i en syrlig karry med traditionelle krydderier med frisk hvidløg, ingefær og tomater der giver en skarp kontrast

NARGISI BEEF BHUNA | Spices that linger like a good tale 189,-
Lean beef simmered in a delicious spicy curry, enhanced by a blend of aromatic herbs and savoury spices
Saftig oksekød simreret i en lækker krydret karry, fyldt med en blanding af aromatiske urter og velsmagende krydderier

BEEF ALOO | A journey of comfort and tradition 179,-
Tender beef cooked in a flavourful Kashmiri curry with potatoes absorbing the rich sauce, adding a hearty satisfying element
Mørt oksekød tilberedt i en krydret kashmiri karry, hvor kartoflerne optager den rige sovs og bidrager med et fyldig og tilfredsstillende element

CHICKEN | KYLLING

BUTTER CHICKEN | The crown jewel of indian cuisine 189,-
Tasty tandoori grilled chicken mildly spiced and served in a rich creamy and savoury butter sauce with a hint of sweetness
Saftig tandoori grillede kylling, mildt krydret og serveret i en rig, cremet og velsmagende smørsovs med en strejf af sødme

CHICKEN TIKKA MASSALA | The flavourful fusion of East and West 189,-
Tender grilled chicken served in a spicy creamy curry sauce with aromatic spices for a mouth watering and rich flavour
Grillet kylling serveret i en krydret cremet karrysovs med aromatiske krydderier for en appetitvækkende og rig smag

CHICKEN SHAHI | Richness redefined in a Royal court 179,-
Spicy chicken in a thick creamy coconut curry sauce, enriched with selected herbs for a flavourful and savoury dish
Krydret kylling i en tyk cremet kokos karrysovs, beriget med udvalgte urter for en velsmagende ret

CHICKEN JALFREZI | A vibrant dance of tender chicken and bold spices 189,-
Tender stir fried chicken with ginger, crisp capsicum and eggs, all in a vibrant and savoury sauce
Saftig kylling stegt med aromatiske ingefær, sprøde peberfrugter og æg, simreret i en livlig og velsmagende sovs

CHICKEN CURRY | Comfort carried through ages 179,-
Juicy chicken in a rich and mildly spiced curry with every bite soaked in a delicious aromatic sauce
Saftig kylling i en mild karry med håndhakke krydderier, der skaber en rig og velsmagende ret

PRAWN | REJER

NAWABI MALAI KING PRAWNS | The epitome of luxury and flavour 199,-
King prawns marinated in chilli and lime, cooked in a rich creamy sauce with butter and coconut milk, enhanced by a variety of savoury spices for a touch of luxurious seafood flavour
Kongerejer marineret i chili og lime, tilberedt i en rig cremet sovs med smør og kokosmælk, tilberedt med en række velsmagende krydderier som resulterer i luksuriøs skaldyrsmag

KING PRAWN TANDOORI (SIZZLER) | Flavours forged in Royal flames 189,-
Spicy tandoori king prawns marinated in vinegar, lime, ginger and garlic for a richly flavoured and zesty dish
Krydret tandoori kongerejer marineret i eddike, citron, ingefær og hvidløg for en rigt smagfuld og zesty ret

KING PRAWN MASSALA | The epitome of indian fine dining 189,-
Grilled king prawns in a rich puré of garlic, ginger, tomatoes and onions, served in a creamy curry sauce
Grillede kongerejer i en rigt puré af hvidløg, ingefær, tomater og løg, serveres i en cremet karrysovs

KING PRAWN BHUNA | The regal delight of Indian Cuisine 189,-
Juicy king prawns in a thick and spicy sauce with juicy tomatoes, ginger, garlic and savoury onions
Saftige kongerejer i tykt krydret sovs med saftige tomater, ingefær, hvidløg og velsmagende løg

AL-DIWAN MIXED GRILL (SIZZLER) 199,-
The art of Royal dining | "HOUSE SPECIALITY"

VEGETABLES | GRØNTSAGER

MALAI KOFTA | Silk and spice in a vegetarian delight 159,-
Herb infused vegetable kofta with fresh paneer in a mild buttery curry sauce, enhanced by sharp aromatic spices
Urteinfuseret vegetabilsk kofta med frisk paneer i en mild cremet karrysovs, tilberedt af skarpe aromatiske krydderier

LAHORI CHANNA MASSALA | The journey into Lahore's heritage 149,-
Spicy and fiery chickpeas with aromatic Punjabi spices, enhanced by fresh coriander and garnished with a squeeze of lemon juice for additional freshness
Krydrede kikærter med stærke og aromatiske Punjabi krydderier, forstærket med friske koriander og pyntet med en strejf citron for en ekstra dimension af smag

SHAHJAHANAI PANEER TIKKA MASSALA | Indulgence, fit for the Emperor 159,-
Home made cottage cheese with fresh herbs, prepared with sharp oriental spices in a delicate creamy sauce with a light airy texture
Hjemmelavet paneer med friske urter, tilberedt med skarpe orientalske krydderier i en delikat cremet sovs med en let luftig tekstur

ALOO GOBI | Golden bites from the fields of Punjab 149,-
Fresh cauliflower and tender potatoes cooked in a spicy tomato paste with aromatic ginger and cumin seeds, delivering a hearty and robust flavour
Frisk blomkål og møre kartofler kogt i en krydret tomatpuré med aromatiske ingefær og spidskommen der giver en saftig og robust smag

PUNJABI BHINDI KARAH | A village memory in every bite 159,-
Okra laced with a tangy blend of cumin seeds and lime, cooked with savoury onions and sweet tomatoes for flavourful and zesty taste
Okra med en syrlig blanding af spidskommen og lime, kogt med løg og søde tomater for en smagfuld og zesty ret

DARBARI DAL TARKA | Simplicity, served with a Royal twist 149,-
Pan fried lentils with fresh aromatic garlic and ginger, enhanced by a blend of spices for a rich and sharp flavour
Pandesstegte linser med frisk aromatiske hvidløg og ingefær, tilberedt i en blanding af krydderier som giver en rig og skarp smag

MUTTOR PANER | Garden treasures in a creamy embrace 159,-
Fresh spicy green peas paired with buttery home-made paneer, der leverer en robust og velsmagende ret
Friske krydrede ærter sammen med smagrigt hjemmelavet paneer, der leverer en robust og velsmagende ret

AL-DIWAN BIRYANI | RISRETTER

Biryani, a popular South Asian mixed rice dish, dating back to the Mughal Empire, is a culinary delight, where it was served at lavish feasts to impress visiting dignitaries. This aromatic dish is typically made with a mixture of basmati rice, spices and marinated meat or vegetables. The combination of flavours and textures creates a harmonious balance that is both nourishing and satisfying

AL-DIWAN SPECIAL MUTTON BIRYANI | A delight for all occasions 199,-

PRAWN BIRYANI | Anatomy of flavoursome dish 199,-

HYDRABADI VEGETABLE BIRYANI | A culinary heritage 169,-

PUNJABI CHICKEN BIRYANI | The cultural connection 189,-

SHAHI LAMB BIRYANI | Savouring the experience 199,-

RICE AND BREAD | RIS OG BRØD

A perfect companion to your meal

PLAIN RICE 39,-
Steamed long grain basmati rice
Dampet langkornet basmatiris

PILAU RICE 49,-
Long grain basmati rice boiled with green peas and spices
Langkornet basmatiris kogt med ærter og krydderier

VEGETABLE RICE 49,-
Long grain basmati rice with selected vegetable
Langkornet basmatiris med udvalgte grøntsager

TANDOORI ROTI 29,-
Freshly whole wheat flour bread baked in tandoor
Friskbagt tandoori fuldkornsmølsbrød

TANDOORI NAAN 39,-
Freshly baked naan bread of white flour in tandoor
Friskbagt tandoori hvedemøls naanbrød

TANDOORI NAAN (with spices) 39,-
Garlic | Kashmiri | Cheese | Coriander

DIP | TILBEHØR

RAITA 39,-
Yoghurt dip with various spices
Yoghurt dip med forskellige krydderier

CHUTNEY 39,-
Mango | Pickles

DESSERT | DESSERTER

ICE CREAM 59,-

KULFI 69,-
Home made Pakistani ice cream prepared with a variety of nuts
Hjemmelavet Pakistansk is med forskellige nødder

DESSERT PLATTER | DESSERT PLATTER 89,-

MANGO KULFI 69,-

CHILDREN'S MENU 99,-
Butter chicken with rice, salad and fries
Butter chicken med ris, salat og pommes frites

DRINKS | DRIKKEVARE

To elevate the dining experience

TEA | COFFEE 39,-

CHAI KARAK 49,-

MASSALA CHAI 59,-

GREEN TEA | GRØN TE 49,-

IRISH COFFEE 69,-

LASSI 69,-
1/2L
Thin stirred yoghurt, either with salt or sugar
Fortyndet pisket yoghurt enten med salt eller sukker

MANGO LASSI 49,- | 79,-
1/4L , 1/2L

JUICE 39,- | 49,-
1/4L , 1/2L
MANGO | ORANGE | APPLE

MILK 29,-

SOFT DRINKS | ALM. SODA/VAND 39,- | 49,-
1/4L , 1/2L

EXPORT INDIAN BEER 89,-
0.65L

NØRREBRO BRYGHUS 69,-
BOMBAY IPA | CLASSIC | NEW YORK LAGER | KING COUNTY BROWN ALE

ANARKIST HAZY IPA 0,5% 69,-

DRAUGHT BEER | FADØL 49,- | 69,-
1/4L , 1/2L

KANDE MED ISVAND 29,-

RED WINE | RØDVIN

To enhance your experience and culinary adventure

Cabernet Sauvignon Reserva, Veramonte | Chile per glass 89,- 329,-
A wine with a well structured and long lasting taste of black currant and a cool sense of minerals.
The taste is well balanced which encapsulates the bouquet of ripe grapes
En vin med struktureret efter smag af solbær, kalm mineralitet og fine fadnoter. Smagen er velbalanceret i en stil hvor strukturen pakker de modne druer flot ind

Bedoba Saperavi, Kakheti Wine Company | Georgia 399,-
Georgian flagship wine made from a local grape variety called Saperavi which is full bodied, soft and intense. The first thing you encounter in the wine is a flavour explosion of dark, ripe fruits such as blackberries, black currants, plums, cherries, complemented by spicy notes of herbs and pepper
Georgisk flagshipvin lavet på en lokal druessoort kaldt Saperavi som er fyldig, blød og intens. Det første man smager i vinen er smageeksplosion af mørk, modne frugter som brombær, blommer, kirsebær og suppleres af krydrede noter af krydderurter og peber

Alicante Bouschet, Casal da Coelho, Private Collection | Portugal 429,-
A wine notable for its deep colour and rich flavour profile. The wine is well known for its strong tannins and lush fruity characteristics, making it favoured choice among wine enthusiasts.
En druessoort kendt for sin dybe farve og rige smageprofil. Denne druessoort er ofte værdsat for sine robuste tanniner og frodige frugtegenskaber, hvilket gør den favorabel blandt vin entusiaster

Ribera del Duero, Tamaral | Spain 439,-
Fruity wine produced from Tempranillo grapes with typical hints of red berries. The taste is of pure fruits and is well balanced by a fruitiness essence and tannins
Saftig rødvin produceret af Tempranillo druene. I smagen er der fokus på rene frugter som jordbær og hindbær, sødme og læskende i stilen. God frugtsyrlig, som sammen med tanninerne giver god balance i vinen

Valpolicella Rispasso, Grotta del Ninfio | Italy 449,-
A full bodied wine from Northern Italy. The bouquet is open with hints of red and black cherries and spicy notes of basil. The taste is full bodied with spicy notes of ripe tannins
En fyldig vin fra det nordlige Italien. Duften består af noter fra de røde og sorte kirsebær samt krydrede smag af basilikum. Smagen er mild med bløde modne tanniner

Zinfandel, Old Wine, Scotia Cellars, Lodi | USA 459,-
Zinfandel, from Lodi in California is an American speciality. The wine is dark and powerful. The taste of blackberries, strawberries, raspberries, cinnamon, vanilla, pipe tobacco and pepper are eminent
Zinfandel fra Lodi i Californien er en amerikansk specialitet. Saftig, mørk og kraftfuld rødvin, hvor du både får brombær og andre friske bær, samt en tydelig fornemmelse af kanel, vanille, pipetobak og et krydret strejf af peber

ROSE WINE | ROSÉVIN

Estandon Heritage Rose, Cotes de Provence | France 339,-
A rose wine at the high end of the spectrum, where fruit is allowed to play an essential role. Prodigious open aroma of strawberries and fresh red berries from the forest
En rosévin af den kraftige ende af spektret, hvor frugten få lov til at spille en væsentlig rolle. Fantastisk duft af både jordbær og andre friske røde bær fra skoven

Clonmet Syrah Grenache Rosé, Chateau Regismont | France 349,-
A fresh rose wine with hints of strawberry and raspberry. The mild flavour has a fresh fruity essence that cleanses the palate in preparation for the next mouth watering sip
En frisk rosévin med noter af jordbær og hindbær. Smagen er mild med frisk frugtsyrlig der renser paletten og gør klar til næste læskende tår

WHITE WINE | HVIDVIN

To enhance your experience and culinary adventure

Chardonnay, Alameda | Chile per glass 89,- 329,-
Soft and balanced wine with tropical fruit character. The aroma is of pineapple and lychee.
The wine has a well balanced bouquet with lots of fruitiness essence
Blød og balanceret vin med tropisk frugt karakter. Aromen er af ananas og lyche. Smagen opleves balanceret med stor mængde af frugter

Reisling Feinherb, Spies | Germany 379,-
Top class Riesling from one of the best fields in Rheinhesen region. Golden citrus in the scent which combines nicely with pineapple, peach and fresh minerality
Topklasse riesling fra en af de bedste marker i Rheinhesen regionen. Gylden citrus i duften som kombineres pænt med ananas, fersken og frisk mineralitet

Sauvignon Blanc, Old Coach Road, Seefrieds Family, Nelson | New Zealand 399,-
Splendid fresh wine with hints of green apples and an exquisite floral tone. The taste is mild with fresh fruits to balance the intense flavour
Herlig frisk vin med noter af grønne æbler og en frisk blomsterton. Smagen er mild med frisk frugtsyrlig til at balancere frugtens smagsintensitet

Pinot Grigio, De Stefani, Venezia | Italy 429,-
A well balanced Pinot Grigio. Wine has a fresh harmony of peach, melon and pear with a exquisite taste
En velbalanceret Pinot Grigio. Vinen har en skøn frisk harmoni af fersken, melon og pære med god frisk og herlig noter af hasselnødder og mandlar

Rioja Blanco, Bodegas Campillo | Spain 439,-
Elegant white Rioja made from grapes harvested from single high lying plot. The taste is driven by pure fruits with underlying notes from the barrel
Elegant Rioja fremstillet af druer der høstes fra et enkelt højtliggende mark. Smagen er baseret på ren frugt med underliggende noter fra fadet

Chablis, Chateau de Fleys | France 449,-
The taste is crisp and fresh with a pleasant intense fruitiness. The bouquet is mineral with lime on a foundation of fruity hints of lemon and green apples
Smagen er sprød og af frisk fin intens frugt. Duften er mineralisk med kalk og underliggende frugt noter af citrus og grønne æbler

CHAMPAGNE AND SPARKLING WINE | CHAMPAGNE OG MOUSSERENDE VIN

Blanc de Blancs, J. Marquette à Reuil, Reserve Brut | France 589,-
This champagne comes with a very unique taste from the oldest winery. The aroma offers hints of ripe stone fruits, such as peach and apricot, as well as some lemon
Denne champagne med pragtfuld smag kommer fra det ældste vinhus. Duften byder på noter af moden stenfrugt som fersken og abrikos samt lidt citrus

Cava, Primer Reserva, Pere Ventura | Spain 339,-
A bright and fresh sparkling wine. Delightful flavour with small mild bubbles and delicious fruit flavours.
There is a slight sweetness that is balanced by a mild elegant fruity essence
En lys og frisk mousserende vin. Pragtfuld smag af små milde bobler og en vidunderlig frugt smag. Den lille sødme balanceres af fine frugter



REAL PEOPLE - REALIZE - REAL TASTE

COPENHAGEN - DENMARK

