





## Introduction to our new menu

Since we first started in 2016, we have pioneered new approaches to Indian food using techniques inspired by other cuisines. We hope that we will continue to excite you with our new dishes and continue exceeding your expectations.

## Special Requests/Nut Allergies

All of our food is freshly prepared therefore if you have any requests please inform the staff of any amendments to a dish. Many Indian dishes contain nuts in the recipe. Please inform your waiter of any food allergies so that we can prepare your food accordingly.

## Party Menus

Papadum is an ideal venue for large parties, our expertise allows us to cater for groups, we have a variety of packages available, please contact our staff for further details.

## Our Head Chef

*Our Head Chef is an award winning chef from the UK and has over 30 years experience of preparing Indian food in England. He has recently moved from the UK to join our team.*

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Normal  Medium  Hot 

## Traditional Starters









- |   |   |      |      |
|---|---|------|------|
| 1 | <p><b>Papadum (Normal/Spicy)</b><br/>Served with 3 chutneys and onion salad<br/><i>(Serveres med 3 slags dip med løg salat)</i></p>   | 🌶️   | 29,- |
| 2 | <p><b>Samosa (Vegetable)</b><br/>Parcels of vegetables fried in crispy golden pastry, served with salad<br/><i>(Indbagt butterdej med fyld af krydret grønstager, serveres med salat)</i></p>           | 🌶️   | 39,- |
| 3 | <p><b>Onion Bhaji</b><br/>Deep fried dumplings of spicy lentils (A famous Indian starter).<br/><i>(Sprøde friske løgringe vendt i kikærtemel. Serveres med let salat og dip)</i></p>                    | 🌶️   | 29,- |
| 4 | <p><b>Seekh Kebab</b><br/>Spicy minced beef mixed with coriander and fresh herbs grilled in a clay oven<br/><i>(Krydret hakket oksekød blandet med koriander og frisk urter, grillet i ler ovn)</i></p> | 🌶️🌶️ | 49,- |

## Signature Starters

- |   |  |        |      |
|---|--|--------|------|
| 5 | <p><b>Hariyali Chicken Tikka (Very Spicy)</b><br/>Basil, mint and coriander marinated chicken cooked in a clay oven<br/><i>(Urte marineret kyllingestykker stegt i ler ovn)</i></p>  | 🌶️🌶️🌶️ | 59,- |
| 6 | <p><b>Chicken Tikka</b><br/>Spring chicken marinated in herbs and spices cooked in a clay oven<br/><i>(Kyllingestykker marineret i urter, tilsat tandoori krydderi og bagt i ler ovn)</i></p>  | 🌶️     | 49,- |
| 7 | <p><b>King Prawn Puri</b><br/>Spicy pieces of large king prawn, served on lightly fired crispy indian puri bread<br/><i>(Krydret stykker af store kongerejer, serveres med sprød og tynd indisk pandekage)</i></p>   | 🌶️🌶️   | 69,- |
| 8 | <p><b>Chicken Chaat Puri</b><br/>Small pieces of Chicken tikka cooked with special sweet and sour sauce, served on lightly fried crispy indian puri bread.<br/><i>(Små kyllingestykker lavet special i sur, sød sovs. Serveres med sprød og tynd indisk pandekage)</i></p> | 🌶️     | 59,- |

## Curry Specials

These dishes are served with Plain Rice  
(Disse retter serveres med ris)

|    |   |   |               |
|----|---|---|---------------|
| 9  | <b>Butter Chicken</b><br>Marinated chicken grilled in tandoor, Served in a thick creamy sauce topped with almonds<br><i>(Tandoori kylling tilberedt med mandler, smør i flødesovs)</i>  |    | 119,-         |
| 10 | <b>Korma (Chicken)</b><br>Thick creamy sauce with coconut.<br><i>(Tilberedt med kokos i tyk flødesovs)</i>  |    | 119,-         |
| 11 | <b>Curry (Chicken/Lamb/King Prawn)</b><br>Lightly spiced dish, cooked with garlic in fresh aromatic spices<br><i>(Let krydret sovs lavet i hvidløg og friske krydderier og i et mix af kokkens egen masala)</i>   |    | 119/129/149,- |
| 12 | <b>Madras (Chicken/Lamb)</b><br>Hot dish cooked with garlic, lemon juice and spices<br><i>(Hot sovs lavet i hvidløg, citronsaft og krydderier)</i>  |  | 119/129,-     |
| 13 | <b>Vindaloo (Chicken/Lamb)</b><br>A hot fiery dish using red chilli powder in a thick onion and tomato sauce.<br><i>(Meget stærk sovs med rød chilli, løg og tomatsovs)</i>   |  | 119/129,-     |
| 14 | <b>Dupiaza (Chicken)</b><br>An onion based dish prepared with onion, pepper and Lemon Juice<br><i>(Tilberedt med citronsaft i en let krydret karrysovs med løg og peberfrugt)</i>   |  | 119,-         |
| 15 | <b>Bhoona (Chicken/Lamb)</b><br>A dish prepared with fried mixed spices using a technique to maximize flavor, garnished with shredded onions<br><i>(Bhoona er en karry med meget velsmagende samt aromatisk. serveres med urter og toppede med løg)</i> |  | 119/129,-     |
| 16 | <b>Rogan Josh (Lamb)</b><br>A dish prepared with tomato and onion sauce.<br><i>(Tilberedt af tomat og løgsovs)</i>  |  | 129,-         |

Normal 






Medium 

Hot 



## From the Tandoor

These dishes are marinated with special spices and prepared in the tandoor, our indian tandoor to give a special grilled and smoked flavor.  
All served with piripiri sauce and salad.

*(Disse retter er marineret med specielle krydderier I ler ovn, hvilket giver en speciel grillet og røget smag. Serveres med piripiri sovs og salat)*

|    |   |   |           |
|----|---|---|-----------|
| 17 | <b>Tandoori Chicken</b><br>2 large pieces with Bones<br><i>(To store kylling stykker med ben)</i>   |    | 119,-     |
| 18 | <b>Chicken Tikka/Lamb Tikka</b><br>Boneless dice of chicken or lamb<br><i>(Kyllingestykker/lammestykker uden ben marineret)</i>                     |    | 119/129,- |
| 19 | <b>Mixed Grill</b><br>Chicken tikka, lamb tikka and seekh kebab<br><i>(Mix af Chicken tikka, lamb tikka og seekh kebab)</i>                         |  | 159,-     |
| 20 | <b>Tandoori King Prawn</b><br>King size prawns grilled in a tandoor<br><i>(Kongerejer grillet I ler ovn)</i>  |  | 159,-     |
| 21 | <b>Shashlik (Chicken / lamb)</b><br>Spicy, skewered with tomatoes, pepper and onions.<br><i>(kyllinge/lammestykker med tomat,peberfrugt og løg)</i> |  | 119/129,- |

## Chef Specialities

|    |  |   |               |
|----|--|---|---------------|
| 22 | <b>Bangla Fish Masala</b><br>Saltwater fish cooked with fresh garlic and tomatoes, served with piquant Bangla masala<br><i>(Saltvand fisk lavet med frisk hvidløg og tomat.serveres med bangla sovs)</i>   |  | 149,-         |
| 23 | <b>Dansak (Chicken/Lamb/King Prawn)</b><br>A Persian dish prepared using lentils in a sweet & sour medium strength sauce with a touch of lemon juice & others eastern spices, served with rice<br><i>(A persisk ret med linser I en sur sød medium sovs med lidt citronsaft .Serveres med ris)</i> |  | 119/129/139,- |

Normal 

Medium 

Hot 

## Vegetarian Specials

- |    |  |      |       |
|----|--|------|-------|
| 24 | <p><b>Bombay Aloo</b><br/>Potatoes prepared in a spicy sauce<br/><i>(Kartofler tilberedt i krydret sovs)</i></p>                   | 🌶️🌶️ | 99,-  |
| 25 | <p><b>Paneer Saag</b><br/>Spinach mixed with homemade fresh cheese<br/><i>(Hjemmelavet ost med karry og spinat)</i></p>            | 🌶️   | 109,- |
| 26 | <p><b>Tarka Daal</b><br/>Lentils with garlic and a touch of coriander<br/><i>(Linser i karrysovs med hvidløg og koriander)</i></p> | 🌶️🌶️ | 99,-  |
| 27 | <p><b>Mix veggies</b><br/>Mixed seasonal vegetables in a light sauce<br/><i>(Blandet grøntsager i en let krydret sovs)</i></p>     | 🌶️   | 99,-  |

## Biryani

- |    |  |      |           |
|----|--|------|-----------|
| 28 | <p><b>Biryani (Chicken/Lamb)</b><br/>An aromatic rice dish of basmati pilau rice, stir fried with mixed spices including garam masala &amp; Indian seasoning.<br/><i>(Stegte basmati ris med forskellige krydderier, urter, garam masala, og grøntsager)</i></p> | 🌶️🌶️ | 129/139,- |
| 29 | <p><b>Mix Biryani (Lamb &amp; Chicken)</b><br/><i>(Blandet ris med kylling &amp; lam)</i></p>  | 🌶️🌶️ | 139,-     |

Normal 🌶️

Medium 🌶️🌶️

Hot 🌶️🌶️🌶️

## Bread, Rice & Side Dishes

|    |  |      |    |  |      |
|----|--|------|----|--|------|
| 30 | Plain Naan<br><i>(Friskbagt indisk brød tilberedt i ler ovn)</i>                               | 29,- | 35 | Pilau Rice<br><i>(Kogte basmatiris)</i>  | 29,- |
| 31 | Garlic Naan<br><i>(Friskbagt indisk brød med hvidløg tilberedt i ler ovn)</i>                  | 29,- | 36 | Channa Rice<br>Rice with Chick Peas<br><i>(Kikærter ris)</i>                       | 29,- |
| 32 | Peshawari Naan (sweet taste)<br><i>(Friskbagt brød med sesam og cocos tilberedt i ler ovn)</i> | 39,- | 37 | Special Fried Rice (Egg & green peas)<br><i>(Basmatiris lavet med æg og ærter)</i> | 39,- |
| 33 | Tandoori Roti<br><i>(Friskbagt indisk fladbrød tilberedt i ler ovn)</i>                        | 29,- | 38 | Mixed Salad<br><i>(Blandet salat)</i>  | 29,- |
| 34 | Raita<br><i>(Yoghurt med agurk, tomat, løg)</i>  | 19,- |    |  |      |

## Desert Specials

|    |   |      |
|----|---|------|
| 39 | <b>Lahori Kulfi</b><br>Indian ice made with creamy milk and almonds<br><i>(Indisk is lavet af mælk crème og mandler)</i>  | 49,- |
| 40 | <b>Vanilla Ice Cream</b><br>Vanilla Ice cream with chocolate topping<br><i>(Vanilleis med chokoladesovs og flødeskum)</i> | 39,- |

Normal 

Medium 

Hot 