

INDIAN CLUB HOUSE OSLO

TAKEAWAY MENU

OPENING WEEK — 25% OFF EVERY DISH

Discounted prices shown — list prices struck through

STARTERS



Aloo Samosa Chaat VEG

Veggie samosas, chickpeas and a hint of tamarind chutney, with pomegranate seeds. Can be made vegan.

Allergens: LINSEMEL, M, H, G, V

112 kr

~~149 kr~~



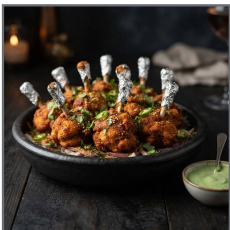
Paneer 65 VEG

Crispy batter-fried paneer tossed in South Indian spices.

Allergens: M, G, H, V

124 kr

~~165 kr~~



Chicken Lollipop

Crispy fried chicken lollipops seasoned with Indian spices.

Allergens: G, H

124 kr

~~165 kr~~



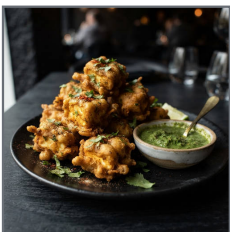
Crispy Veggies VEG

Served with tomatillo and cilantro dressing.

Allergens: G, H, V

112 kr

~~149 kr~~



Old Delhi Paneer Pakora VEG

Indian cottage cheese coated in spiced gram flour batter and fried until crisp.

Allergens: M, V

112 kr

~~149 kr~~



Assorted Papadums VEG

Served with two types of dipping sauces.
Allergens: LINSEMEL

34 kr
~~45 kr~~

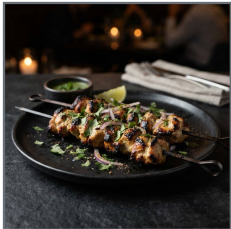
FROM THE GRILL



Tandoori Chicken

Grilled chicken thigh fillets marinated in tandoori rub and roasted in Tandoor oven.
Allergens: M

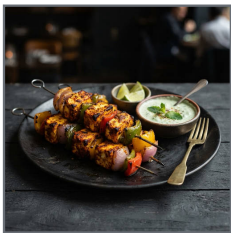
229 kr
~~305 kr~~



Malai Chicken Tikka

Grilled chicken thigh fillets marinated in cream & cheese masala.
Allergens: M

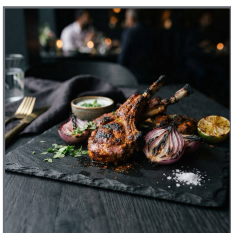
229 kr
~~305 kr~~



Tansen Paneer Tikka VEG

Indian cottage cheese marinated in spices and chargrilled in the Tandoor.
Allergens: M, V

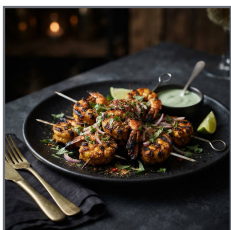
221 kr
~~295 kr~~



Lamb Chops

Chargrilled tandoori lamb chops with ICH masala.
Allergens: M

296 kr
~~395 kr~~



Tandoori Jhinga

Grilled tiger prawns marinated in aromatic Indian spices.
Allergens: M, SES, S

244 kr
~~325 kr~~

ROADSIDE CURRIES

All curries are served with basmati rice.



Butter Chicken

Tandoori grilled chicken in a creamy tomato and ginger sauce.
Allergens: M

224 kr

~~299 kr~~



Chicken Tikka Masala

Chargrilled chicken tikkas with our house gravy and fenugreek.
Allergens: M

233 kr

~~310 kr~~



Kadhai Paneer VEG

Indian cottage cheese with peppers, onions, tomato and aromatic spices.
Allergens: M, V

206 kr

~~275 kr~~



Palak Paneer VEG

Indian cottage cheese cooked in a creamy spiced spinach curry.
Allergens: M, V

214 kr

~~285 kr~~



Dairy Dal VEG

Slow-cooked black lentils with tomato, ginger and Indian spices.
Allergens: M, V

191 kr

~~255 kr~~



Vegan Yellow Dal Fry VEGAN

Yellow lentils stew with Indian spices.
Allergens: V

191 kr

~~255 kr~~

DUM BIRYANI



Chicken Biryani

Aromatic basmati rice layered with spiced chicken.
Allergens: M

214 kr

~~285 kr~~



Lamb Biryani

Aromatic basmati rice layered with tender spiced lamb.
Allergens: M

221 kr

~~295 kr~~

BREADS



Plain Naan

Soft and fluffy traditional Indian flatbread.
Allergens: M, H, G

34 kr

~~45 kr~~



Garlic Naan

Soft naan topped with garlic.
Allergens: M, H, G

41 kr

~~55 kr~~



Bukhara Peshwari Naan

Naan filled with a sweet blend of dried fruits and nuts.
Allergens: M, H, G, N

64 kr

~~85 kr~~

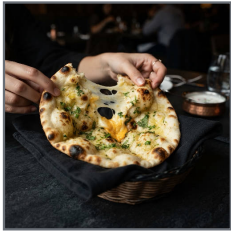


Lachha Paratha

Layered, flaky buttered flatbread with a crisp texture.
Allergens: M, H, G

37 kr

~~49 kr~~



Cheese Naan

Soft naan filled with melted cheese.
Allergens: M, H, G

71 kr
~~95 kr~~



ICH Naan

Naan flavoured with our signature spice blend.
Allergens: M, H, G

52 kr
~~69 kr~~

ALLERGEN KEY

Allergen key: E Egg · F Fish · G Gluten · H Wheat · L Lupin · M Milk · N Nuts · P Peanuts · S Shellfish · SE Celery · SEN Mustard · SES Sesame
· SO Soya · SU Sulphites · B Shellfish/Molluscs · V Vegetarian · LINSEMEL Lentil flour