



YOGI RESTAURANG & BAR

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Platensgatan 5 • 582 20 Linköping

Tel. 013-10 09 60

www.yogi.nu

Fördrink / Pre-dinner (4cl) 78:- (6cl) 108:-

Yogi Drink

Bombay sapphire gin, crème de cassis

Yogi Margarita

Midori, tequila, limejuice

Hashi Bashi

Vodka, campari, bitterlemon

Apple Car

Calvados, cointreau, lemonjuice

Cosmopolitan

Smirnoff citron, cointreau, lime cordial, tranbärsjuice

Dry Martini

Bombay sapphire gin, nolly prat, oliv

Mojito

Rom, lime, mynta, sockerlag

Caipirinha

Cachaca, lime, råsocker

Limoncello

Smirnoff citron, luxardo limoncello, citronjuice, honung

Alkoholfri Drink / Non-alcoholic Drinks

Lemon Squash (*citronjuice, sockerlag, soda*)

35:-

Virgin On The Beach (*peach monin, tranbärs- och apelsinjuice*)

35:-

Förrätter / Starters

1. **Friterad Kyckling**

Marinated chicken with capsicum, chilli, onion and coriander

58:-

2. **Vegetarisk Pakora**

Freshly sliced vegetables mixed with spices and deep fried

38:-

3. **Samosa**

Crispy fried triangular pastry stuffed with potatoes, peas and coriander

48:-

4. **Lök Bhaji**

Deep fried onion coated with gram flour batter

40:-

5. **Tomatsoppa**

Pureéd tomatoes with garlic, spices and a touch of cream

48:-

6. **Kycklingsoppa**

Chicken cream soup

52:-

7. **Papadum med chutney**

Papadum with mango chutney

30:-

Husets Specialitet / The House Special

- | | | |
|----|---|-------|
| 8. | Thali
<i>Grillmix</i> | 178:- |
| 9. | Vegetarisk Thali
<i>Mixed vegetables dishes</i> | 140:- |

Grillad Tandoori Special / Tandoor & Grill

- | | | |
|-----|---|-------|
| 11. | Kyckling Tandoori Sizzler
<i>Chicken legs marinated with yoghurt and spices grilled in tandoor</i> | 145:- |
| 12. | Kyckling Tikka Sizzler
<i>Marinated boneless chicken pieces grilled on skewer</i> | 145:- |
| 13. | Mumbai Chili Kyckling Sizzler (Hot)
<i>Chicken marinated with yoghurt, Mumbai-spices grilled in tandoor</i> | 148:- |
| 14. | Lamm Tikka Sizzler
<i>Tender lamb marinated with chilli, ginger, garlic, herbs and spices</i> | 175:- |
| 15. | Fläskfilé Tandoori Sizzler
<i>Pork tenderloin marinated with special spices grilled on skewer</i> | 155:- |
| 16. | Lax Tikka Sizzler
<i>Salmon fish marinated with Indian spices grilled in tandoor</i> | 165:- |
| 17. | Räkor Tandoori Sizzler
<i>Marinated shrimps gently grilled in heated tandoor</i> | 178:- |
| 18. | Tandoori Khazana Sizzler
<i>A delightful Tandoori dish of chicken, lamb, shrimp and pork</i> | 178:- |

Önskar ni extra kryddad mat? Meddela oss det vid beställning!

Barnmeny - 12 år / Children's Menu - 12 years

- | | | |
|-----|---|------|
| 19. | Grillad kycklingfilé
<i>Grilled chicken</i> | 65:- |
| 20. | Kyckling, lamm, biff eller fläskgryta
<i>Chicken, lamb, beef or pork stew in mild sauce</i> | 65:- |

Lamm / Lamb

21. **Lamm Goa Korma** 155:-
Lamb pieces cooked in a blend of spices, nuts and raisins in coconut cream sauce
22. **Lamm Tikka Masala** 175:-
Marinated lamb baked in tandoor and cooked in a rich tomato sauce
23. **Lamm Korma** 155:-
Lamb pieces cooked with spices, herbs, nuts and raisins in creamy sauce
24. **Lamm Jalfrezi** 155:-
Tender lamb sautéed with onion, ginger, capsicum, herbs and spices
25. **Rogan Josh** 155:-
A classic North Indian lamb dish with Kashmiri red chilli and spices
26. **Lamm Saagh Curry** 155:-
Lamb curry with spinach and spices
27. **Lamm Vindaloo** 155:-
Very hot traditional Goan dish with chilli, vinegar, garlic and onion
28. **Lamm Madras** 155:-
Lamb stew with curry leaves and spices in a hot chilli coconut sauce
29. **Lamm Karahi** 155:-
Tender lamb pieces cooked with coriander, mint, chilli and ginger in a delicious tomato sauce

Kyckling / Chicken

31. **Kyckling Goa Korma** 145:-
Chicken pieces cooked with nuts, raisins, coconut and spices in a mild creamy sauce
32. **Kyckling Tikka Masala** 145:-
Marinated chicken baked in tandoor and cooked in a rich tomato sauce
33. **Kyckling Shahi Korma** 145:-
Chicken pieces cooked with nuts, raisins and spices in a mild creamy sauce
34. **Kyckling Jalfrezi** 145:-
Chicken pieces sautéed with onion, ginger, capsicum, herbs and spices
35. **Kyckling Dopiazza** 145:-
Chicken cooked with onion, tomatoes, green chilli and herbs
36. **Kyckling Saagh Curry** 145:-
Chicken curry with spinach and spices
37. **Kyckling Vindaloo** 145:-
Very hot traditional Goan dish with chilli, vinegar, garlic and onion
38. **Kyckling Madras** 145:-
Chicken pieces with curry leaves and spices in a hot chilli coconut sauce
39. **Kyckling Karahi** 145:-
Chicken cooked with coriander, mint, chilli and ginger in a delicious tomato sauce

Fläskfilé / Pork Tenderloin

- | | | |
|-----|---|-------|
| 41. | Fläskfilé Goa Korma
<i>Pork cubes cooked with nuts, raisins, coconut and spices in a mild creamy sauce</i> | 145:- |
| 42. | Fläskfilé Tikka Masala
<i>Pork cubes cooked with coriander and ginger in a rich tomato sauce</i> | 145:- |
| 43. | Fläskfilé Shahi Korma
<i>Pork cubes cooked with nuts, raisins and spices in a mild creamy sauce</i> | 145:- |
| 44. | Fläskfilé Jalfrezi
<i>Pork sautéed with onion, ginger, capsicum, herbs and spices</i> | 145:- |
| 45. | Fläskfilé Dopiazza
<i>Pork sautéed with onion, tomatoes, ginger, capsicum, herbs and chilli</i> | 145:- |
| 46. | Fläskfilé Saagh Curry
<i>Pork curry with spinach and spices</i> | 145:- |
| 47. | Fläskfilé Vindaloo
<i>Very hot traditional Goan dish with chilli, vinegar, garlic and onion</i> | 145:- |
| 48. | Fläskfilé Madras
<i>Pork cubes with curry leaves and spices in a hot chilli coconut sauce</i> | 145:- |
| 49. | Fläskfilé Karahi
<i>Pork cubes cooked with coriander, mint, chilli and ginger in a delicious tomato sauce</i> | 145:- |

Biff / Beef

- | | | |
|-----|---|-------|
| 51. | Biff Goa Korma
<i>Beef cooked with nuts, raisins, coconut and spices in a mild creamy sauce</i> | 140:- |
| 52. | Biff Tikka Masala
<i>Beef cooked with coriander and ginger in a rich tomato sauce</i> | 140:- |
| 53. | Biff Shahi Korma
<i>Beef cooked with nuts, raisins and spices in a mild creamy sauce</i> | 140:- |
| 54. | Biff Jalfrezi
<i>Beef sautéed with onion, ginger, capsicum, herbs and spices</i> | 140:- |
| 55. | Biff Dopiazza
<i>Beef sautéed with onion, tomatoes, ginger, capsicum, herbs and chilli</i> | 140:- |
| 56. | Biff Saagh Curry
<i>Beef curry with spinach and spices</i> | 140:- |
| 57. | Biff Vindaloo
<i>Very hot traditional Goan dish with chilli, vinegar, garlic and onion</i> | 140:- |
| 58. | Biff Madras
<i>Beef with curry leaves and spices in a hot chilli coconut sauce</i> | 140:- |
| 59. | Biff Karahi
<i>Beef with coriander, mint, chilli and ginger in a delicious tomato sauce</i> | 140:- |

Räkor / King Prawns

- | | | |
|-----|---|-------|
| 61. | Räkor Goa Korma
<i>King prawns with nuts, raisins, coconut and spices in a mild creamy sauce</i> | 178:- |
| 62. | Räkor Tikka Masala
<i>King prawns cooked with coriander and ginger in a rich tomato sauce</i> | 178:- |
| 63. | Räkor Shahi Korma
<i>King prawns cooked with nuts, raisins and spices in a mild creamy sauce</i> | 178:- |
| 64. | Räkor Jalfrezi
<i>King prawns sautéed with onion, ginger, capsicum, herbs and spices</i> | 178:- |
| 65. | Räkor Dopiazza
<i>King prawns sautéed with onion, tomatoes, ginger, capsicum, herbs and chilli</i> | 178:- |
| 66. | Räkor Saagh Curry
<i>King prawns curry with spinach and spices</i> | 178:- |
| 67. | Räkor Vindaloo
<i>Very hot traditional Goan dish with chilli, vinegar, garlic and onion</i> | 178:- |
| 68. | Räkor Madras
<i>King prawns with curry leaves and spices in a hot chilli coconut sauce</i> | 178:- |
| 69. | Räkor Karahi
<i>King prawns with coriander, mint, chilli and ginger in a delicious tomato sauce</i> | 178:- |

Lax / Salmon

- | | | |
|-----|---|-------|
| 71. | Lax Goa Korma
<i>Salmon fish with nuts, raisins, coconut and spices in a mild creamy sauce</i> | 165:- |
| 72. | Lax Tikka Masala
<i>Salmon fish cooked with coriander and ginger in a rich tomato sauce</i> | 165:- |
| 73. | Lax Shahi Korma
<i>Salmon fish cooked with nuts, raisins and spices in a mild creamy sauce</i> | 165:- |
| 74. | Lax Jalfrezi
<i>Salmon fish sautéed with onion, ginger, capsicum, herbs and spices</i> | 165:- |
| 75. | Lax Dopiazza
<i>Salmon fish sautéed with onion, tomatoes, ginger, capsicum, herbs and chilli</i> | 165:- |
| 76. | Lax Saagh Curry
<i>Salmon fish curry with spinach and spices</i> | 165:- |
| 77. | Lax Vindaloo
<i>Very hot traditional Goan dish with chilli, vinegar, garlic and onion</i> | 165:- |
| 78. | Lax Madras
<i>Salmon fish with curry leaves and spices in a hot chilli coconut sauce</i> | 165:- |
| 79. | Lax Karahi
<i>Salmon fish with coriander, mint, chilli and ginger in a delicious tomato sauce</i> | 165:- |

Vegetariska rätter / Vegetarian Dishes

80.	Mattar Paneer <i>Green peas cooked with cottage cheese</i>	105:-
81.	Saagh Paneer <i>Spinach cooked with cottage cheese</i>	105:-
82.	Blandade Grönsaker <i>Mixed vegetables</i>	90:-
83.	Aloo Gobi <i>Potatoes and cauliflower spiced with cumin and mustard</i>	85:-
84.	Chana Masala <i>Spicy chickpea curry with cottage cheese</i>	95:-
85.	Bhindi Curry (Okra) <i>Lady fingers tossed with onion, tomatoes, cumin and spices</i>	110:-
86.	Bhagare Baingan <i>Aubergine curry with tomatoes, herbs and spices</i>	105:-
87.	Tarka Dal <i>Lentil stew tempered with onion and garlic</i>	90:-

Tillbehör / Side Dishes

90.	Naan	23:-
91.	Garlic Naan	27:-
92.	Peshwari Naan (Nuts)	30:-
93.	Paneer Naan (Cottage Cheese)	30:-
94.	Husets Sallad (House Special Salad)	45:-
95.	Dahi Raita (Yoghurt with Cucumber)	30:-

Risrätter / Rice Dishes

96.	Lamm Biryani <i>Mutton Biryani</i>	135:-
97.	Kyckling Biryani <i>Chicken Biryani</i>	125:-
98.	Räkor Biryani <i>King Prawns Biryani</i>	168:-
99.	Vegetarisk Biryani <i>Vegetables Biryani</i>	110:-
100.	Palaw Ris <i>Boiled Basmati rice with saffron, onion and raisins</i>	55:-

Dessert / Dessert

Kulfi (Indisk örtglass)	55:-
Gulab Jamun (Indisk dessert)	55:-
Yogi Ice Cream	55:-
Mango Ice Cream	55:-
Banana Surprise	70:-

Kaffe/Te - Coffee/Tea

Kaffe / Te	24:-
Latte / Cappucino	29:-
Espresso enkel / dubbel	20:- / 26:-
Indisk Chai	29:-
Varm Choklad	29:-

Drycker / Soft Drinks

	Stor	Liten
Meethi Lassi / Mango Lassi	30:-	26:-
Pepsi Cola / Pepsi Max / Zingo / 7up	24:-	20:-
Apelsinjuice / Orange Juice	24:-	20:-
Mineralvatten / Mineral Water		22:-
Isvatten / Ice Water	7:-	

Fatöl / Draugft Beer

	Stor	Liten
Falcon Lättöl / Falcon Light Beer	24:-	20:-
Falcon Export	45:-	35:-
Carlsberg Hof	42:-	32:-

Flasköl / Bottled

Pripps Blå 3,5%	28:-
Carlsberg / Sort Guld / Budweiser	43:-
Staropramen / Kilkenny / Guinness	43:-
Tuborg Guld / Falcon Bayerskt (50cl)	53:-
Cobra	83:-
Cider (päron) Xider (chili mandarin, kaktus lime, pine citrus)	49:-

Mousserande Vin / Sparkling Wine

Cordorniu Clásico Seco (*halvtorrt*)

268:-

Rött Vin / Red Wine

Ivy Shiraz - Indien

299:-

Ett mjukt, torrt vin med bärig doft av björnbär och inslag av körsbär samt en mildare rökig doft.

Rosemount Merlot - Australien

384:-

Fyllig, bärig och koncentrerad med generös plommonkaraktär, friska körsbärstoner och mjuk fatkaraktär. Lång, mjuk eftersmak.

Beringer California Collection Zinfandel - USA

273:-

Varma mjuka toner av solmogna plommon och blåbär.

Cecchi Bonizio Sangiovese - Italien

214:-

Medelfyllig, frisk och bärig med körsbär och plommon och elegant eftersmak med inslag av örtekryddor.

El Molino Crianza - Rioja, Spanien

259:-

Medelfyllig, mogen, mjuk fruktighet och inslag av kronhill, vanilj, fat och röda bär.

Vitt Vin / White Wine

Mist of Sahyadri Chardonnay - Indien

272:-

Fyllig, fruktig smak med inslag av persika. Elegant och komplex avslutning.

Rosemount Estate GTR - Australien

263:-

Medelfyllig, mycket frisk och aromatisk med elegant sötma och lång, ren, druvig eftersmak.

Beringer Founders Estate Sauvignon Blanc - USA

368:-

Torrt, smakrikt vin med balanserade syror, citrustoner och exotisk frukt.

Husets Röda/Vita Vin - Red/White House Wine

Glas

48:-

halv karaff

110:-

hel karaff

210:-

Frozen Drinks (4cl) 88:-

Daiquiris

Mango, lime eller jordgubb

Long Drinks (4cl) 75:- (6cl) 103:-

Cuba Libre

Rom, cola, citron

Isbjörn

Vodka, blå curacao, sprite

Lennart

Päronkonjak, ginger ale

Gin & Tonic

Bombay sapphire gin, tonic water, citron

Orgasm

Kahlúa, baileys, amaretto, mjölk

Ragnar

Absolute kurant, lime cordial, sprite

Sex On The Beach

Vodka, peachtree, tranbärs- och apelsinjuice

After Dinner (4cl) 75:- (6cl) 103:-

Brandy Alexander

Brandy, crème de cacao, grädde

Black Russian

Vodka, kahlúa

White Russian

Vodka, kahlúa, mjölk

Iskaffe Yogi

Licor 43, crème de cacao, kaffe, mjölk

Kaffe Drinkar (4cl) 75:- (6cl) 103:-

Cafe Dom

Bénédictine, kaffe, grädde

Irish Coffee

Whiskey, kaffe, grädde

Mexican Coffee

Kahlúa, kaffe, grädde

Yogi Coffee

Cognac, kahlúa, brun de cacao, kaffe, grädde

Whiskey

kr/cl

Jack Daniel's

18:-

John Jameson

16:-

Red Label

16:-

Black Label

20:-

Famous Grouse

16:-

Oban Single Malt

24:-

Bowmore Darkest 15 yo

30:-

Lagavulin Single Malt 16 yo

28:-

The Macallan Fine Oak 12 yo

24:-

Avec

kr/cl

Grönstedts Monopol

18:-

Grönstedts Extra

22:-

Renault Carte Noir Extra

24:-

Remy Martin VSOP

24:-

Martell Cordon Bleu

44:-

Janneau VSOP Armagnac

18:-

Boulard Calvados Hors d'Age

26:-

Likör 13 kr/cl

Baileys, Amaretto, Licor 43, Xante,
Drambuie, Kahlúa, Midori, Passoa,
Sambuca, Galliano, Cointreau

Bitter 15 kr/cl

Jägermeister, Gammeldansk

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