SPISOH
South Indian
RESTAURANT & BAR



Dine in Menu

Run by Engineers, Loved by Stavanger

Authentic Food. No artificial colors. Just cozy

Rely on us for all your **catering needs with 10-1000+ guests**

Visit www.spisoh.no / drop-in an email - *catering@spisoh.no*

Table reservations are typically allocated 1 hour and 30 minutes.



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DRINKS – NON-ALCOHOLIC

112	**Mango Lassi (Pairs well with all our curries) ★ - Best seller** The popular Indian drink Mango Lassi is a delicious mix of mango and yogurt with a touch of cardamom! (Allergens – contains milk)	69,00
116	**Cool drinks – Coke / Coke Zero / Sprite**	49,00
118	**Mineral / Sparkling Water**	49,00
120	**Choice of Juice for Kids**	39,00
121	**Eplemost (Alcohol Free)** (Allergens – contains no allergens)	89,00
122	**Alcohol-Free Beer** (Allergens – contains barley gluten)	89,00
123	**Ginger Beer (Alcohol Free)** (Allergens – contains no allergens)	89,00
124	**Black Coffee / Masala Chai**	49,00

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DRINKS – ALCOHOLIC

BEER

		0.33L / 0.6L
133	**Kingfisher Indian Beer** (pairs well with all in the menu) (Allergens – contains barley & wheat gluten)	109,00 / 169,00
134	**Cobra Indian Beer** (pairs well with all in the menu) (Allergens – contains barley & wheat gluten)	109,00 / 169,00

TAP BEER

		0.4L
135	**Tou Beer (Pilsner)** (pairs well with all in the menu, Historic Stavanger beer) (Allergens – contains barley & wheat gluten)	129,00
136	**Schous Beer (Pilsner)** (pairs well with all in the menu, Norwegian) (Allergens – contains barley & wheat gluten)	149,00
137	**Kronenbourg Blanc (Witbier)** (Suggested Combination - 31, 38, French) (Allergens – contains barley & wheat gluten)	149,00
138	**Brooklyn (Lager)** (Suggested Combination – 15, 32, 36, 37 US) (Allergens – contains barley & wheat gluten)	149,00
139	**Frydenlund (Lager)** (Suggested Combination – 15, 32,36,71 Norwegian) (Allergens – contains barley & wheat gluten)	149,00

HOUSE WINE

		Bottle / Glass
139	**Red Wine (13%)** (Allergens – contains sulphates)	699,00 / 149,00
140	**White Wine (13%)** (Allergens – contains sulphates)	699,00 / 149,00

PREMIUM WINES

		By Bottle
139	**C V Ripasso –** Dry, velvety smooth, rich with ripe cherry - Red (Allergens – contains sulphates)	949,00
144	**Dreissigacker Reisling –** Dry, crisp, refreshing – fruity - White (Allergens – contains sulphates)	899,00

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STARTERS

10 Cocktail Samosa (4 stk) — 79,00

A deep-fried pie with delicious and tasty potato and pea filling.
Completely vegan (Allergens – contains cashew nuts, wheat gluten)

12 Madurai Podi Idli (Vegetarian) – *Gluten free* — 119,00

Fried spiced Idli (steamed rice and lentil cake) served with chutney.
(Allergens – contains mustard, milk, cashew nuts)

15 Director's Favorite Kodi Veppudu – *Gluten free* – ***Best Seller*** — 139,00

Street food inspired by the cuisine of Andhra Pradesh - a state in southern India.
Balancely spiced sautéed chicken pieces (Allergens – contains no allergens)

18 Tuk-Tuk Fries – *Gluten free* - ***Best Seller*** — 99,00

Mildly spiced Potato fries served with a homemade sauce on the top – (Allergens – contains milk, egg)

SHARING STARTERS (for 2 persons)

22A Nagore Kothu Parotta / South Indian stew – Vegetarian — 199,00

Street food from Madurai, South India - Shredded South Indian bread (Parotta) mixed with marinated vegetables. Served with Raita.
(Allergens – contains wheat gluten, milk, traces of egg , mustard)

22B Nagore Kothu Parotta / South Indian stew - Chicken — 199,00

Street food from Madurai, South India - Shredded South Indian bread (Parotta) mixed with marinated chicken. Served with Raita.
(Allergens – contains wheat gluten, milk, traces of egg , mustard)

25 La Indo-Mexicana Quesa — 149,00

Chesse grilled tortilla with spice infused chicken and paprika – A Signature fusion –(Allergens – contains wheat gluten, milk)

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SPISOH Classic Curries – *Gluten free*

All curries are served with cumin/white rice. We always serve Halal meat.

31 Spisoh Butter Chicken (Chef Special) **299,00**

Our take on Classic Indian curry dish - Chicken pieces marinated in tomato, cream sauce and butter. (Allergens – contains milk, cashew nuts)

32 Padayappa Kozhi(Chicken) Milagu Curry (Tamil Nadu style) **279,00**

Peppercorns and traditional spicy chicken curry from Karaikudi in Tamil Nadu. (Allergens – contains mustard)

33 South Indian Chicken Curry (Kerala style) - – *Best Seller* **279,00**

Kerala chicken curry with coconut milk.(Allergens – contains no allergens)

36 Margao Lamb Vindaloo **319,00**

Lamb meat flavored with a Goan spice, garlic and freshly ground strong red chilli. (Allergens – contains no allergens)

37 Guki Lamb Gosht (South Indian Style) – renamed to honor Gukesh D **319,00**

Roasted spices sautéed curry with lamb on the bone. World Chess Champion's favorite curry in our menu

(Allergens – contains cashew nuts, milk)

38 Neendakara Fish Moilee (North sea to Arabian sea) **279,00**

A mild, coconut-based curry from Neendakara, inspired by the **Indo-Norwegian Project of 1953**. Norwegian salmon simmered with coconut milk, green chillies, ginger, and curry leaves—clean, comforting, and quietly historic.

(Allergens – contains mustard, fish)

Share the starter. Claim your own main.

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CURRY VEGETARIAN – *Gluten free*

All curries are served with cumin/white rice.

41 Spisoh Butter Paneer (Chef Special) 279,00

Cubes of Indian cottage cheese (paneer) mixed in a cream sauce smooth tomato and onion-based butter sauce
(Allergens – contains cashew nuts, milk)

42 Kongunaadu Keerai Paneer / Palak Paneer – South Indian Style 279,00

A south Indian twist on the classic Palak Paneer where Indian cottage cheese is prepared with spinach puree (Allergens – contains milk)

GLUTEN FREE & VEGAN

45 Classic Chana Masala / Chickpea Casserole 239,00

Chana Masala is an Indian dish made with chickpeas, onions, tomatoes, spices and herbs. Served with white rice (Allergens – contains no allergens)

46 Konkani Chakka(Raw Jackfruit) Gassi 279,00

A Manglorean take on raw Jackfruit curry – Peppy & Peppery. Served with white rice (Allergens – contains mustard)

51 Breads : Vegan & Gluten Free Thattu Dosa (2stk) 55,00

Soft non-crispy rice and lentil pancake (Allergens – contains no allergens)

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ROYAL DOSA – *Gluten free*

Our specialty - Rice and lentil pancake. A 2,000-year-old recipe that is just as popular today. Documented to have been enjoyed by Nellore Chola Kings.

64 **Chef Spl. Ghee Masala Roast (Crispy Dosa) - Vegetarian** **229,00**

Crispy Rice and black lentil pancake (filling - Indian spicy potato masala) served with, Sambar (lentil stew) and chutneys. ***Perhaps the world's most eaten vegetarian dish.*** (Allergens – contains mustard, cashew nuts)

66 **Chef Spl. Ghee Roast (Crispy Dosa) - Vegetarian** **199,00**

Crispy Rice and black lentil pancake with clarified butter served with Sambar (lentil stew) and chutneys (Allergens – contains milk, mustard, cashew nuts)

67 **Ghee Butter Chicken Dosa** **259,00**

A combination of classic butter chicken and our signature crispy dosa (Allergens – contains milk, mustard, cashew nuts)

Want it Spicy 🌶

Ask for a podi (gun-powder) add–on

Dosa orders will at least take 20 minutes – only for patient foodies.

Add a starter to make dosa a main course



YUMMY BIRIYANI – *Gluten free*

Layered slow cooked rice made with secret spices, originating from the royal kitchens of Hyderabad

71 Hyderabadi Chicken Biriyani **299,00**

Rice dish with several layers of chicken and secret spices. Made with the "Slow Cooking method". Served with raita. From the Royal Hyderabad kitchen.
(Allergens – contains milk, cashew nuts)

73 Sabzi Dum Biriyani - Vegetarian **299,00**

Rice dish with secret spices and aromatic vegetables. Made with the "Slow Cooking method". Served with raita. From the Royal Hyderabad kitchen.
(Allergens – contains milk, cashew nuts)

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KID'S MENU

Small portion of mild curry dishes.

81 Butter Chicken (kid's menu) – mild – *gluten free* **159,00**

Chicken pieces marinated in cream sauce and butter. Served with cumin / white rice. (Allergens – contains milk, cashew nuts)

82 Butter Paneer (kid's menu) - mild – *gluten free* **159,00**

Cubes of Indian cottage cheese (paneer) mixed in a cream sauce smooth tomato and onion-based butter sauce. Served with cumin / white rice. (Allergens – contains milk, cashew nuts)

85 Fries & Bites (kid's menu) **149,00**

Chicken Nuggets and French fries served with ketchup. (Allergens – contains milk, egg)

Unbelievably yummy – But not for 18+ kids.

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BREAD / RICE / SIDES

91 **Kerala Parotta / South Indian Bread (2 stk)** ***Best Seller*** — **59,00**

Iconic layered and melt in the mouth bread from Kerala made with just 4 ingredients – whole wheat flour, ghee & water & egg

(Allergens – contains wheat gluten, milk, traces of egg)

91A **Chappathi (2 stk)** — **59,00**

A traditional unleavened Indian flatbread made with just 3 ingredients – whole wheat flour, ghee & water (Allergens – contains wheat gluten, milk)

95 **White Rice** (Allergens – contains no allergens) – *gluten free & vegan* — **44,00**

96 **Jeera / Cumin Rice** (Allergens – contains milk) – *gluten free* — **44,00**

97 **Extra Sambhar** (Allergens – contains mustard) – *gluten free* — **44,00**

98 **Extra Raita** – *gluten free* — **44,00**

A classic side dish for Indian food made of yoghurt and onions.

(Allergens – contains milk)

99 **Extra Sauces / Chutney / Pickle / Podi** — **34,00**



DESSERT

101 **Payasam (Kheer) of the day** — **99,00**

Freshly made in-house using finest ingredients – Ask a staff member for details and allergens.

Payasam, also known as kheer, is a traditional Indian sweet pudding prepared in many regional variations using ingredients such as rice, vermicelli, lentils, coconut milk, jaggery, or milk

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Run by engineers, Loved by Stavanger. Executive chef is from Chennai, with expertise in **Indian & International** cuisine.

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