SHURUAAT – STARTERS

Punjabi Pakora **€6.95**

Freshly grated vegetables, fresh herbs, and hand ground spices, deep fried in gram flour batter.

Batata Vada **€6.95**

Potato dumplings, delicate spices, ginger, fresh coriander, mustard seeds, fresh curry leaves, a touch of lemon and deep fried in gram flour batter. M

Traditional Samosa **€6.95**

Two handmade pastries stuffed with potatoes and fresh garden peas, cashew nuts and sultanas. Mildly spiced and deep fried until golden. G, N

Paneer Pakora **€7.95**

Chunks of fresh homemade Indian cheese stuffed with fresh spicy mint sauce and deep fried in gram flour batter. D

Vegetarian Platter **€12.95**

A selection of our favourite vegetarian starters. G, N, D, MUS

Murg Tikka Bemisal **€7.95**

Tender pieces of Chicken breast marinated overnight in hung yogurt, hand-ground spices and slowly cooked in the tandoor. D

Pudina Seekh **€7.95**

Hand-pounded minced lamb kebab prepared with, ginger, garlic, green chili, and fresh mint. **D**

Murg Pakora **€7.95**

Breast of diced chicken, fresh herbs, delicate spices, deep fried in gram flour batter.

Jhinga Koliwada **€9.95**

Tiger Prawns, fresh garlic, green chili, fresh curry leaves, crisp fried in a light rice flour batter. **C**

Kesari Jhinga **€13.95**

Jumbo Prawns marinated in hung yogurt, delicate spices, Kashmiri Saffron and slowly cooked in the tandoor. **C, D**

Meat Platter **€14.95**

A selection of our favourite non-vegetarian starters. **D,**

TANDOOR SE – INDIAN GRILL DISHES

Tandoori Chicken **€18.95**

A half chicken marinated overnight in hung yogurt, freshly ground spices and slowly cooked in the tandoor until moist and tender. **D**

Chicken Tikka Shashlik **€18.95**

Chicken tikka sizzler cooked in tandoor with bell peppers, tomatoes, and red onions. D

Peshawari Champen **€19.95**
Select cuts of lamb chops in a marinade of crushed garlic, cloves, coriander,
Deghi chilli, star aniseed fennel and hung yoghurt, slow cooked in Tandoor. **D**

Ajwaini Salmon **€20.95**

Fresh salmon marinated with ginger, garlic, yoghurt, carom seeds, and turmeric. F, D

JHINGA and MACCHI - SEAFOOD

Tandoori Jhinga Makhni **€20.95**

Jumbo prawns marinated in hung yoghurt, and delicate spices, slowly cooked in tandoor, and finished in a creamy cashew nut sauce. C, D, N

Seafood Moilee **€19.95**

Fresh salmon, tiger prawns, and cubes of potato gently poached in a moilee sauce. (Mild to Medium) F, C, MUS

Punjabi Fish Masala **€20.95**

A rich, flavour-packed dish that combines the buttery, flaky texture of premium salmon with the bold, aromatic spices of North India. (Medium)

Jhinga Bhuna **€18.95**

Tiger prawns cooked with onions, tomatoes, cumin, black pepper, and fresh coriander in a thick sauce. Garnished with spring onions. C

***Jhinga Jalfrezi** **€19.95**

Tiger prawns cooked in a special sauce with bell peppers, tomatoes, onions, spices, and fresh coriander. (Spicy) C

MURG - POULTRY DISHES

Butter Chicken (Classic Delhi Style) **€15.95**

Chicken tikka pieces, ginger, green cardamom, fenugreek leaves in a cashew nut and melon seed sauce. **N, D**

Shahi Korma **€15.95**

Fresh pieces of chicken breast cooked with almonds, coconut, and fresh cream in a mild sauce. N, D

Chicken Pasanda **€19.95**

Fresh breast of chicken stuffed with almonds, and fennel served in a saffron and cardamom-flavoured sauce.

Murg Tikka Masala **€15.95**

Fresh pieces of chicken breast slowly cooked in tandoor and gently simmered in tomatoes, with mild spices and fresh cream. N, D

Amritsari Bhuna Murg **€15.95**

Boneless pieces of chicken tikka cooked in brown onion and garam masala. Garnished with spring onions.

Chicken Tikka Chilli Garlic **€15.95**

Boneless pieces of chicken tikka cooked in Tomato, Onion, Garlic & Chili Sauce.

Kori Gassi **€15.95**

Fresh chicken breast, cumin, mustard seeds, fresh curry leaves finished with coconut milk. MUS (medium hot)

Chicken Jalfrezi **€15.95**

Chicken tikka cooked with bell peppers, tomatoes, and onions in a spicy sauce.

GOSHT - LAMB DISHES

Lazeez Gosht Korma **€16.95**

Boneless leg of lamb diced and cooked in a cashew nut and melon seed gravy flavoured with green cardamom. D, N

Palak Gosht **€16.95**

Boneless pieces of lean lamb cooked with fresh spinach, flavoured with garlic, fenugreek leaves, and fresh ginger. (mild to medium)

Kosha Mangsho **€16.95**

Spicy Bengali style Lamb Bhuna, hand ground spices and mustard oil. (Medium Hot) **MUS**.

Kashmiri Rogan Josh **€16.95**

Lean pieces of lamb cooked in a tomato sauce, flavoured with fresh herbs, onions, homemade yogurt, and freshly ground spices. (Medium hot) D

Kadhai Gosht **€16.95**

Our classic dish of lean lamb is accompanied by red onions, bell peppers, tomatoes, fresh ginger, and chilies along with other spices. (Medium to Hot)

Lamb Chettinad **€16.95**

Lean pieces of lamb cooked with wet coastal spices and finished with coconut milk. (Medium to Hot) MUS

Lamb Vindaloo **€16.95**

Tender pieces of lamb cooked with fresh tomatoes and potato in a fiery hot sauce. A typical Goan specialty.

BIRYANI DISHES

Lucknowi Biryani **€18.95**

A traditional combination of lamb, basmati rice, and special spices cooked semi-dry. Served with a vegetable sauce. Also available in **chicken**. N

Malabar Prawn Biryani **€20.95**

A traditional south Indian combination of jumbo prawns, basmati rice, and wet coastal spices. Served with a spicy vegetable sauce. C, N, MUS

Subz Biryani **€16.95**

A traditional combination of fresh vegetables, basmati rice, and special spices cooked semi-dry. Served with roast cumin raita. N, D

SHAKAHARI - VEGETARIAN DISHES

Muglai Kofta **€14.95**

Vegetable dumplings, Indian cottage cheese, cashew nuts, cooked in a tomato sauce and finished with fresh cream. N, D

Dal Makhni **€14.95**

Traditional preparation of Black Lentils slowly cooked with onion, tomatoes, butter and a touch of cream. D

Paneer Tikka Masala **€14.95**

Paneer tikka cooked with tomatoes, chilies, and dry fenugreek leaves and finished with fresh cream. (Mild to Medium) N, D

Palak Paneer **€14.95 / €9.95**

Fresh spinach and Indian cottage cheese cooked with fresh ginger, garlic, spices, tomatoes, and garam masala. D

Tarka Dal **€13.95 / €9.95**

Yellow and red Lentils cooked with fresh garlic, fresh herbs, spices, and a touch of butter. D

Adraki Gobi **€13.95 / €9.95**

Fresh cauliflower, potatoes, and fresh ginger cooked in north Indian spices.

Mix Veg Jalfrezi **€13.95**

A combination of fresh vegetables, cooked with tomatoes, ginger, fresh herbs, hand ground spices in a very tasty and spicy sauce. (medium hot)

Pindi Chana **€13.95 / €9.95**

Chickpeas, Assam tea leaves, roast cumin, fennel seeds, tamarind paste, fresh herbs and delicate spices in a thick sauce.

Zeera Aloo **€13.95 / €9.95**

Potatoes cooked with roast cumin, red onions, fresh ginger, garlic, spices, and a touch of raw mango powder.

SIDES

Roast Cumin Raita **€3.95**

Homemade yogurt, cucumber, roasted cumin, chilies, and fresh coriander. D

Indian Style Salad **€3.95**

Poppodums x 2 **€1.50**

Mango Chutney **€1.95**

Mint Chutney **€1.95**

FRESH INDIAN BREADS

Nan **€2.50**

Traditional soft bread cooked in our clay oven. G, D

Garlic Nan **€2.95**

Traditional soft bread topped with chopped garlic. G, D

Coriander Nan **€2.95**

Traditional soft bread with freshly chopped coriander. G, D

Goc Nan **€3.50**

Traditional soft bread topped with chopped garlic, red onion, and fresh coriander. G, D

Peshwari Nan **€3.95**

Stuffed with almonds, coconut, and sultanas. G, N

Cheese Chilli Nan **€4.50**

Stuffed with cheese and coriander stem. G, D

Amritsari Nan **€3.95**

Stuffed with spiced potato. G, D

Tandoori Roti **€2.50**

An unleavened whole wheat bread cooked in our clay oven. G, D

BASMATI RICE

Saade Chawal **€2.50**

Steamed Basmati Rice.

Pulao Rice **€2.95**

Basmati rice flavoured with five whole spices and Kashmiri Saffron. D

Egg Fried Rice E **€3.95**

Vegetable Pulao Rice **€3.95**

Mushroom Pulao Rice **€3.95**

Matar Pulao **€3.95**

Green pea pulao

Lemon Rice **€3.95**

Basmati Rice tossed with lemon juice, mustard seeds, fresh curry leaves, split Bengal Gram, coconut, asafoetida, and pure butter ghee. D, N, MUS

SOFT DRINKS (Cans) **€2.95**

Mango Lassi **€5.95**

Dessert

Gulab Jamun (2 Pcs) **€5.95**

Allergens: G - Gluten, N - Nuts, D - Dairy, E - Eggs, C - Crustacean, M - Molluscan,
L - Lupin, S - Sulphites, CEL - Celery, F - Fish, SES - Sesame, MUS - Mustard, P - Peanuts, SOY - Soy