

SHURUAAT - STARTERS

Poppadom with Dips

€3.95

Aloo Tikki

€ 10.95

Pan-fried patties of mashed potatoes, stuffed with yellow lentils and peas, spiced with finely chopped ginger and coriander. **D, S**

Tandoori Paneer Tikka

12.95

Homemade cottage cheese, bell peppers, red onion, Kashmiri Red chilli, hung yoghurt, Punjabi garam masala marinade. **D**

Murg Tikka Bemisal

€12.95

Tender pieces of chicken breast marinated overnight in hung yoghurt, freshly ground spices, and slowly cooked in tandoor. **D**

Pudina Seekh

€13.95

Hand-pounded lamb kabab prepared with ginger, garlic, and fresh mint. **D**

Peshawari Champen

€13.95

Select cuts of lamb chops in a marinade of crushed garlic, cloves, coriander, deghi chilli, fennel and hung yoghurt, slowly cooked in Tandoor. **D**

Batakh Ka Roll

€13.95

Barbary duck, fresh figs flavoured with star anise and delicate spices, wrapped in a crispy Filo pastry. **G**

Ajwaini Macchi

€14.95

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

Kesari Jhinga

€15.95 Jumbo prawns marinated

in hung yoghurt, delicate spices, Kashmiri saffron and slowly cooked in Tandoor. **C, D**

Mehek Platter

€16.95

A selection of our favourite starters.

A vegetarian option is also available. D, C,

TANDOOR SE - FROM OUR CLAY OVEN

Tandoori Chicken

€24.95

Fresh chicken on the bone marinated overnight in hung yoghurt, hand-ground spices and slowly cooked in Tandoor until moist and tender. **D**

Peshawari Champen

€26.95

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

Tandoori Sea Bass

€27.95

Fresh whole sea bass in a marinade of fresh ginger, garlic, turmeric, red chilli powder and fresh lemon juice. **F, D**

Ajwaini Macchi

€27.95

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

Zaffrani Monkfish

€28.95

Fresh monkfish, kasundi mustard, dill, garlic and saffron. **F, D, MUS**

JINGHA OR MACCHI - SEAFOOD

Tandoori Jhinga Makhni

€26.95

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

Jhinga Bhuna

€23.95

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

Seafood Moilee

€25.95

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

Machli Neelgiri

€27.95

Monkfish simmered in a refreshing green herb curry of coconut, chillies, fresh mint, fresh coriander, and roasted spices. A speciality of South India (medium). **F**

***Calicut Fish Curry**

€25.95

Stone Bass simmered in tamarind paste, mustard seeds, fresh curry leaves and fenugreek seeds. **F, MUS**

***Jhinga Jalfrezi**

€25.95

Jumbo prawns cooked in a special sauce with bell peppers, tomatoes, onions, spices and fresh coriander. **C**

MURG - POULTRY DISHES

Butter Chicken (Classic Delhi Style)

22.95

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

Shahi Murg Pasanda

€25.95

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

Murg Tikka Masala

€22.95

Chicken breast slowly cooked in Tandoor and gently simmered in tomatoes, almonds, mild spices and finished with fresh cream. **N, D**

Murg Tikka Kali Mirch

€22.95

Chicken breast pieces slowly cooked in Tandoor and gently simmered in onion, cashew nut and black pepper sauce. **N, D**

Amritsari Bhuna Murg

€21.95

Boneless pieces of chicken Tikka cooked in brown onion and Garam Masala. Garnished with spring onions (medium).

*Murg Hara Masala

€21.95

Chicken breast is cooked in a green curry of fresh mint, chillies and coriander.

*Kori Gassi

€21.95

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

GOSHT - LAMB DISHES

Lazeez Gosht Korma

€23.95

Boneless leg of lamb, diced and cooked in a coconut and almond sauce. **D, N**

Palak Gosht

€22.95

Boneless pieces of lean lamb cooked with fresh spinach and flavoured with garlic, fenugreek leaves and fresh ginger. **D**

*Kosha Mangsho

€22.95

Spicy Bengali-style lamb bhuna, hand-ground spices and mustard oil. (medium hot) **MUS**

***Kashmiri Rogan Josh** **€22.95**

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

***Kadhai Gosht** **€22.95**

Our classic dish of lean lamb accompanied with red onions, bell peppers, tomatoes, fresh ginger and chillies, along with other spices (medium hot).

***Lamb Vindaloo** **€22.95**

Tender pieces of lamb cooked with fresh tomatoes in a fiery hot sauce. A typical Goan speciality. (Spicy)

BIRYANI DISHES

Lucknowi Biryani **€25.95**

A traditional combination of lamb, Basmati rice and special spices cooked semi-dry. Served with a vegetable sauce or roasted cumin raita. (Also available with chicken) **N**

Malabar Prawn Biryani **€27.95**

A traditional South Indian combination of Jumbo prawns, Basmati rice and wet coastal spices, Served with a spicy vegetable sauce. **C,N**

Subz Biryani **€22.95**

A traditional combination of fresh vegetables, Basmati rice and special spices cooked semi-dry. Served with roasted cumin raita. **N**

OUR TRADITIONAL CHEF SPECIALS

Masahari Thali **€31.95**

Selection of lamb, chicken, prawn and potato, served with Pulao rice and nan. **D**

Shakahari Thali **€27.95**

Selection of seasonal vegetables, cheese, and lentils, served with Pulao rice along with nan. **D, N** (A vegan option is also available)

(Thali is a perfect way of sampling a complete Indian meal).

***Kashmiri Champ Dopiazza** **€28.95**

Tandoor grilled lamb chops simmered with onions and fresh yoghurt in a traditional masala sauce and garnished with crispy shallots. **D**

SHAKAHARI - VEGETARIAN DISHES

Mughlai Kofta **€19.95**

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

Paneer Tikka Kali Mirch **€19.95**

Paneer Tikka pieces are slowly cooked in Tandoor and gently simmered in onion, cashew nut and black pepper sauce. **N, D**

Dal Makhani **€19.95**

Traditional preparation of black lentils slowly cooked with tomatoes, butter and a touch of cream. **D**

Achari Bhindi **€17.95**

Fresh okra tossed with ginger, red onions, cumin and fresh coriander.

***Mix Veg Jalfrezi** **€17.95**

A combination of fresh vegetables, tomatoes, fresh ginger, and chillies in a spicy sauce.

Palak Paneer **€17.95/ Side: €9.95**

Fresh spinach and Indian cottage cheese cooked with fresh ginger, garlic, tomatoes,spices and Garam Masala. **D**

Tarka Dal **€16.95 / Side: €9.95**

Choice lentils cooked with fresh ginger, garlic, fresh herbs and spices with a touch ofbutter. **D**

Adraki Gobhi **€16.95 / Side: €9.95**

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

Zeera Aloo **€16.95 / Side: €9.95**

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

PindiChana **€16.95 / Side: €9.95**

Traditional chickpea Masala with Assam tea leaves, onion and whole spices. **D**

Please Note: Side dishes are only served with mains.

FRESH INDIAN BREAD

Naan	€2.95
Traditional soft bread cooked in Tandoor. G, D	
Delhi Style Butter Naan	€4.50
Butter-layered naan bread G, D	
G.O.CNaan	€3.95
Traditional soft bread topped with chopped garlic, red onion and coriander. G, D	
StuffedNaan	€4.50
Almond, coconut & sultanas/ Cheese & Chilli / Spiced potato. G,D	
Tandoori Roti	€2.95
An unleavened whole wheat bread cooked in tandoor. G, D	
Paratha Lachewala / Pudina Paratha	€4.50
Light whole wheat bread buttered. G, D	

BASMATI RICE

Saade Chawal	€2.95
Steamed Basmati rice. N	
Pulao Rice	€3.95
Basmati rice flavoured with cinnamon, cumin seeds, bay leaves and saffron. D	
Lemon Rice	€4.50
Basmati rice tossed in lemon juice, mustard seeds, curry leaves, split Bengal gram, asafoetida and pure ghee. D, Mus.	

ACCOMPANIMENTS

Roast Cumin Raita	€3.50
Home-made yoghurt, cucumber, roasted cumin, chillies, and fresh coriander. D	
Punjabi Pyaz / Indian Salad	€4.50
Red onion with cumin, fresh lemon juice, chat Masala and coriander.	

Vegan options are also available. Ask your server for details.

*** Denotes spicy dishes.**

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

Kid's Menu

€15.95

- **Murg Pakora**

Chicken Fillet Pieces Mixed with Mild Spices, deep fried in Gram Flour Batter.
Served with Korma Sauce. **N, D**

- **Murg Tikka Bemisal**

Tender pieces of chicken breast marinated overnight in hung yoghurt,
freshly ground spices, and slowly cooked in tandoor.
Served with Tikka Masala Sauce. **N, D**

- **Butter Chicken**

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

- **Veg Korma**

Seasonal Vegetables, in coconut and almond sauce. **N, D**

All Dishes Serve With

Boiled Rice Or Pulao Rice Or Naan

Dessert

Scoop of Ice-cream