

## SHURUAAT – STARTERS

### **Punjabi Pakora €6.95**

Freshly grated vegetables, fresh herbs, and spices, deep fried in gram flour batter. Gluten-Free.

### **Traditional Samosa €6.95**

Two handmade pastries stuffed with fresh vegetables, 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 favorite 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 lamb kebab prepared with, ginger, garlic, green chili, and fresh mint. D

### **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 s €14.95**

A selection of our favorite non-vegetarian starters.

## TANDOOR SE - FROM OUR CLAY OVEN

### **Tandoori Chicken €17.95**

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

### **Ajwaini Salmon €19.95**

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

### **Chicken Tikka Shashlik €17.95**

Chicken tikka sizzler on bell peppers, tomatoes, and onions bed. D

### **Peshwari Champen €19.95**

Select Cuts of Lamb Chops in a marinade of crushed garlic, cloves, coriander, Deghi Chilli, fennel, star anise, and hung yogurt, slowly cooked in Tandoor.

## MURG - POULTRY DISHES

### **Butter Chicken(Classic Delhi Style) €14.95**

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

### **Shahi Korma €14.95**

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

### **Murg Tikka Masala €14.95**

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

### **Amritsari Bhuna Murg €14.95**

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

### **Murg Hara Masala €14.95**

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

### **\*Chicken Jalfrezi €14.95**

Fresh pieces of chicken breast cooked with bell peppers, tomatoes, and onions in a spicy sauce.

### **\*Kori Gassi €14.95**

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

## JHINGA and MACCHI - SEAFOOD

### **Tandoori Jhinga Makhni** €19.95

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

### **Jhinga Bhuna** €17.95

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

### **Seafood Moilee** €17.95

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

### **Jhinga Jalfrezi** €17.95

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

## GOSHT - LAMB DISHES

### **Lazeez Gosht Korma** €15.95

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

### **Palak Gosht** €15.95

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

### **\*Kosha Mangsho** €15.95

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

### **\*Kashmiri Rogan Josh** €15.95

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

### **\*Kadhai Gosht** €15.95

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** €15.95

Lean pieces of lamb cooked with wet coastal spices and finished with coconut milk. MUS

### **\*Lamb Vindaloo** €15.95

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

## BIRYANI DISHES

### Lucknowi Biryani

€17.95

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

*Lamb / Chicken*

### Malabar Prawn Biryani

€19.95

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

€15.95

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

## SHAKAHARI - VEGETARIAN DISHES

### Mughlai Kofta

€13.95

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

### \*Paneer Tikka Masala

€13.95

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

### \*Mix Veg Jalfrezi

€12.95

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

### Tarka Dal

€12.95

Choice Lentils cooked with fresh ginger, garlic, fresh herbs, spices, and a touch of butter. D

### Adraki Gobi

€12.95

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

### Palak Paneer

€12.95

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

### Zeera Aloo

€12.95

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

### Pindi Chana

€12.95

Traditional chickpea masala with Assam tea leaves, onion, and whole spices.

## SIDES

### Tarka Dal

€7.95

Choice Lentils cooked with fresh ginger, garlic, fresh herbs, spices, and a touch of butter. D

### Adraki Gobi

€7.95

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

### Palak Paneer

€7.95

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

### Zeera Aloo

€7.95

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

### Pindi Chana

€7.95

Traditional chickpea masala with Assam tea leaves, onion, and whole spices.

### Roast Cumin Raita

€3.25

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

### Indian Style Salad

€3.25

### Poppodums x 2

€1.50

Gluten-Free.

### Mango Chutney

€1.95

### Mint Chutney

€1.95

## BREAD'S

### 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** €4.50

Stuffed with spiced potato. G, D

**Tandoori Roti** €2.50

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

## BASMATI RICE'S

**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** €3.95

E, D

**Mushroom Pulao Rice** €3.95

€3.50

**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, asafoetida, and pure butter ghee. D, MUS

## SOFT DRINKS (Cans)

**Coke** €2.00

**Diet Coke** €2.00

**Fanta Orange** €2.00

**7-Up** €2.00