VEG APPETIZERS

-Samosa/Samosa Chaat-

€4.75 / €6.75

TRIANGLE FORM DEEP FRIED SNACK WITH FILLINGS OF MASHED POTATO, PEAS BLENDED AND MIXED WITH SPICES. / CRUSHED CRUNCHY SAMOSA WITH TOPPINGS OF YOGHURT, SWEET AND TANGY CHUTNEYS

-Onion Bhajia - (Vegan)

€6.50

FRIED ONIONS MIXED WITH GRAM FLOUR, RICE FLOUR AND AUTHENTIC INDIAN SPICES.

-Paneer Tikka Dry -

€11.50

MARINATED PIECES OF COTTAGE CHEESE MIXED WITH AUTHENTIC INDIAN SPICES GRILLED IN TANDOOR OVEN.

-Paneer Pakora-

€9.00

COTTAGE CHEESE MARINATED IN INDIAN SPICES DIPPED IN GRAM FLOUR BATTER AND DEEP FRIED.

-Hara Bhara Kebab-

€9.00

SPINACH MIXED WITH MASHED POTATOES, COTTAGE CHEESE AND GREEN BEANS BLENDED WITH INDIAN SPICES AND DEEP FRIED.

-Aloo Corn Tikki- (Vegan)

€9.00

MIXTURE OF POTATOES AND CORN MIXED WITH INDIAN SPICES AND DEEP FRIED.

Aloo Tikki Chaat

€8.00

MIXTURE OF POTATOES MIXED WITH INDIAN SPICES AND DEEP FRIED.
WITH TOPPINGS OF YOGHURT, SWEET AND TANGY CHUTNEYS, GARNISHED WITH ONIONS, CORIANDER AND SOME FINE SEV (GRAM FLOUR VERMICELLI).

-Chicken Sheekh Kebab-

€12.50

MINCED CHICKEN MIXED WITH AUTHENTIC INDIAN SPICES AND HERBS & GRILLED IN TANDOORI CLAY OVEN.

-Chicken Lollypop-

€12.50

FRIED CHICKEN WINGS BLENDED WITH INDO-CHINESE FLAVORS AND SHAPED LIKE A LOLLIPOP. DEEP FRIED.

-Chicken Sweet Garlic-

€12.50

BONELESS CHICKEN SAUTED IN SWEET SAUCE GARNISHED WITH GARLIC AND SAUTÉED VEGETABLES.

-Chicken 65-

€12.50

CHICKEN COOKED WITH MUSTARD SEED, CURD AND CURRY LEAVES WITH DRY GRAVY.

LAMB/MUTTON APPETIZERS

-Mutton Botí Kebab-

€15.50

MUTTON BONELESS PIECES MARINATED IN YOUGURT MIXED WITH INDIAN SPICES.

-Lamb Chops-

€17.00

LAMB CHOPS COOKED IN ARABIAN STYLE MARINATED IN OLIVE OIL AND BLACK PEPPERS.

MAIN COURSE

VEGETARIAN

-Channa Masala - (Vegan)

€10.50

BOILED CHICKPEAS COOKED IN RICH TOMATO AND ONION GRAVY BLENDED WITH INDIAN SPICES.

-Malaí Kofta-

€10.50

FRIED MASHED POTATOES AND COTTAGE CHEESE DUMPLINGS DUNKED IN A SMOOTH MILDLY SWEET AND LIGHT CREAMY CURRY.

<u>-Veg Bhuna-</u>

€10.50

FRIED MIX VEGETABLE DUMPLINS DUNKED IN A RICH ONION-TOMATO GRAVY.

<u>- Dal tadka-(Vegan)</u>

€10.00

COOKED LENTILS TEMPERED WITH OIL FRIED SPICES AND HERBS AND THEN TEMPERED WITH FRIED GARLIC.

-Dal Makhani -

€10.50

BLACK LENTILS COOKED WITH CREAM AND BUTTER.

-Panner Butter Masala -

€11.50

PIECES OF COOKED COTTAGE CHEESE DUNKED IN A RICH, CREAMY TOMATO GRAVY.

SEAFOOD APPETIZERS

-Fish Tikka -

€12.50

BONELESS FISH FILLET MARINATED IN YOGURT AND INDDIAN SPICES AND GRILLED IN TANDOOR OVEN.

-Fish/Prawn Fry-

€12.50 / €13.50

FISH FILLETS OR PRAWNS DIPPED IN A BATTER OF CORN FLOUR, WHITE FLOUR MIXED WITH INDIAN SPICES AND DEEP FRIED.

-Prawn Jafaraní-

€13.50

PRAWNS MARINATED IN YOGURT, AUTHENTIC INDIAN SPICES, RICH SAFFRON, LEMON JUICE, GRILLED IN TANDOOR OVEN.

SOUPS

-Tomato Soup -

€4.50

A SMOOTH AND MOUTH-MELTING BLEND OF FRESH TOMATOES AND INDIAN SPICES.

-Lentil/Dal Soup -

€4.50

A THICK SOUP BASED ON YELLOW LENTILS AND BLENDED WITH SOME INDIAN SPICES.

-Chicken Soup -

€5.50

SOUP WITH CHOPPED BONLESS CHICKEN AND VEGETABLES BLENDED WITH INDIAN SPICES.



-Paneer 65-

FRIED COTTAGE CHEESE BLENDED WITH A COMBINATION OF AUTHENTIC INDIAN SPICES ,CORNFLOUR AND YOGURT.

-Paneer Chili Dry -

€12.50

€12.50

DEEP FRIED PIECES OF COTTAGE CHEESE SAUTÉED IN CHINESE SAUCES AND INDIAN SPICES .

<u>-Veg Munchuríon Dry - (Vegan)</u>

€12.50

DEEP FRIED VEGETABLE BALLS IN SAUTÉED IN SOYA SAUCE, CHINESE SAUCES AND INDIAN SPICES.

-Broccolí Fritters- (Vegan)

€11.50

BROCCOLI DIPPED IN A BATTER OF CORNFLOUR, YOGURT BLENDED WITH INDIAN SPICES, DEEP FRIED AND SAUTÉED IN SPECIAL CHINESE SAUCE.

CHICKEN APPETIZERS

-Chicken Tikka Dry-

€12.50

BONELESS CHICKEN PIECES MARINATED IN YOGURT MIXED WITH AUTHENTIC INDIAN SPICES & GRILLED IN TANDOORI CLAY OVEN.

-Reshmí Kebab-

€12.50

BONELESS CHICKEN PIECES MARINATED IN A SPECIAL CUMIN SAUCE & GRILLED IN TANDOORI CLAY OVEN.

-Green Chicken Kebab-

€12.50

BONELESS CHICKEN PIECES MARINATED IN A SPECIAL SPINACH AND MINT SAUCE & GRILLED IN TANDOORI CLAY OVEN.



-Palak Paneer -

€11.50

PIECES OF COOKED COTTAGE CHEESE DUNKED IN A CREAMU SPINACH BASED GRAVY WITH SOME HERBS AND SPICES.

-Paneer Tikka Masala-

€12.50

PIECES OF COOKED COTTAGE CHEESE DUNKED IN A RICH SAUCE MADE WITH ONIONS, TOMATOES, YOGURT AND CREAM.

-Paneer Kurma-

€11.50

PIECES OF COOKED COTTAGE CHEESE DUNKED IN A MILDLY SWEET RICH CREAMY SAUCE.

- Paneer Kadahí-

€11.50

A COMBINATION OF COTTAGE CHEESE, VEGETABLES IN A ONION GRAVY WITH INDIAN SPICES.

-Mutter Paneer-

€11.50

PIECES OF COOTAGE CHEESE COOKED IN A LIGHT TOMATO GRAVY WITH SOME GREEN PEAS AND INDIAN HERBS AND SPICES.

-Panner Hydrebadí-

€12.50

PIECES OF COOKED COTTAGE CHEESE MARINATED IN INDIAN SOUCES AND COOKED IN A SPINACH AND CORIANDER SAUCE.

-Panner Kolahpuri- (SPICY)

€11.50

PIECES OF COOKED COTTAGE CHEESE COOKED IN A THICK AND SPICY COCONUT FLAVOR GRAVY.



-Bhíndí Do Pyaaza - (Vegan)

€11.50

SLICED ONIONS PAN FRIED WITH SPICES AND CRUSHED TOMATOES WITH SMALL PIECES OF OKRA OR LADYFINGERS.

<u>-Veg Jalfaraze-</u>

€11.50

MIXED VEGETABLES COOKED IN A SPICY TOMATO GRAVY WITH INDIAN SPICES.

-Veg Kadahí-

€11.50

MIXED VEGETABLES, GREEN BELL PEPPERS, ONIONS, COTTAGE CHEESE AND TRADITIONAL INDIAN SPICES.

- Aloo Ghobi- (Vegan)

€12.50

POTATOES WITH A MIX OF CAULIFLOWER SAUTEED IN AUTHENTIC INDIAN SPICES.

-Aloo Palak- (Vegan)

€10.50

POTATOES COOKED IN A SPINACH BASED GRAVY WITH INDIAN AUTHENTIC SPICES.



-Chicken Tikka Masala -

€13.50

BONELESS CHICKEN DUNKED IN A RICH SAUCE MADE WITH ONIONS, TOMATOES, YOGURT, CREAM AND INDIAN SPICES.

-Chicken Curry-

€12.50

BONELESS CHICKEN SAUTÉED IN AN ONION THIN CURRY BLENDED WITH INDIAN SPICES. *ALSO AVAILABLE AS A VEGAN OPTION*

-Butter Chicken-

€13.50

BONELESS CHICKEN COOKED IN A RICH, CREAMY, TOMATO GRAVY.

-Chicken Hydrebadi-

€13.50

BONELESS CHICKEN COOKED IN A SPINACH AND CORIANDER GRAVY WITH A PINCH OF MINT AND CASHEWS.

-Chicken Spinach-

€12.50

BONELESS CHICKEN COOKED IN A SPINACH SAUCE WITH SOME HERBS AND SPICES. *ALSO AVAILABLE AS A VEGAN OPTION*

-Chicken Korma-

€13.00

BONELESS CHICKEN COOKED IN A MILDY SWEET, RICH CREAMY SAUCE.

-Chicken Karahi-

€13.00

BONELESS CHICKEN IN A THICK GRAVY WITH SOME BELL PEPPERS, ONIONS, BEANS AND HERBS AND SPICES.



OES WITH

-Chicken Vindalu (SPICY) -

€13.50

BONELESS CHICKEN COOKED WITH POTATOES IN A RICH TOMATO, VINIGER GRAVY WITH SOME HERBS AND SPICES FROM SOUTH INDIA.

-Chicken Madras (SPICY)-

€13.50

BONELESS CHICKEN COOKED IN A TOMATO, ONION, AND COCONUT BASED GRAVY WITH HERBS AND SPICES FROM SOUTH INDIA.

SEAFOOD

-Fish / Prawn Goan Curry-

€13.50 / **€**14.50

FISH FILET/PRAWNS COOKED IN A COCONUT BASED CURRY WITH EXOTIC INDIAN SPICES.

-Fish / Prawn Madras Curry- (SPICY)

€14.50 / €15.50

FISH FILET/PRAWNS COOKED IN A COCONUT BASED CURRY WITH EXOTIC INDIAN SPICES FROM SOUTH INDIA.

-Fish / Prawn Vindaloo- (SPICY)

€14.50 / €15.50

FISH FILET/PRAWNS COOKED WITH POTATO, TOMATO AND VINEGER GRAVY WITH A BLEND OF INDIAN SPICES FROM SOUTH INDIA.



LAMB / MUTTON

<u>-Lamb (Mutton) Rogan Josh-</u>

€14.50

MUTTON MEAT COOKED WITH FRESH TOMATOES AND ONIONS BASED THIN GRAVY WITH INDIAN HERBS AND SPICES.

-Lamb (Mutton) Haryalí-

€14.50

MUTTON MEAT COOKED IN A SPINACH BASED GRAVY THAT IS LOADED WITH INDIAN HERBS AND SPICES.

-Lamb (Mutton) Korma-

€14.50

MUTTON MEAT COOKED IN A VERY MILD CREAMY CASHEW NUT GRAVY.

-Lamb (Mutton) Curry-

€14.50

MUTTON MEAT COOKED IN A TOMATO AND ONION BASED THIN GRAVY WITH INDIAN HERBS AND SPICES.

-Lamb (Mutton) Hydrabadi-

€14.50

MUTTON MEAT COOKED IN A SPINACH AND CORIANDER BASED GRAVY WITH INDIAN HERBS AND SPICES.

-Lamb (Mutton) Vindaloo (SPICY)-

€14.50

MUTTON MEAT COOKED WITH POTATO AND TOMATO AND VINEGER BASED GRAVY WITH A LOT OF INDIAN HERBS AND SPICES.

-Lamb (Mutton) Madras (SPICY)-

€14.50

MUTTON MEAT COOKED IN A COCONUT AND ONION BASED GRAVY WITH A LOT OF HERBS AND SPICES FROM INDIA.

RICE TO MEET YOU ;)

<u>-Basmatí Ríce-</u> €3.50

PLAIN WHITE BASMATI RICE.

-Jeera Ríce- €4.50

BASMATI RICE COOKED WITH CUMIN SEEDS.

<u>-Veg Bíryaní-</u> €13.50

TRICOLORED LONG BASMATI RICE WITH MIXED VEGETABLES, HERBS AND SPICES.

-Chicken/Mutton/Prawns Biryani- €14.50 / €15.50 / €16.50

TRICOLORED LONG BASMATI RICE WITH MIXED VEGETABLES, MARIANTED AND COOKED CHICKEN OR MUTTON OR PRAWNS, WITH HERBS AND SPICES.

<u>-Veg Fried Rice-</u> €8.00

FRIED RICE WITH MIX VEGETABLES.

-Chicken/Prawn Fried Rice- €11.50/€12.50

FRIED RICE WITH CHICKEN OR PRAWNS.

<u>-Egg Fried Rice-</u> €9.50

FRIED RICE WITH STIRE FRIED MIX VEGETABLES AND EGGS.

CAN'T SAY NA TO NAAN;)

-Regular Naan- €2.50

INDIAN FLAT BREAD MADE IN TANDOOR.

-Butter Naan- €3.50

INDIAN FLAT BREAD WITH BUTTER MADE IN TANDOOR.

-Garlíc Naan- €4.50

INDIAN FLAT BREAD WITH GARLIC AND BUTTER MADE IN TANDOOR.

-Cheese Naan €4.50

INDIAN FLAT BREAD WITH CHEESE MADE IN TANDOOR.

<u>-Regular Rotí-</u> €2.50

INDIAN TANDOORI ROTI MADE OF WHEAT FLOUR.

-Butter Rotí- €3.25

INDIAN TANDOORI BUTTER ROTI MADE OF WHEAT FLOUR.

<u>-Garlic Roti-</u> **€4.00**

INDIAN TANDOORI GARLIC ROTI MADE OF WHEAT FLOUR.