



Menu

STARTERS

- Onion Bhajee** € 9
(Sliced onion, mixed with aniseed cumin seed and grain Flour then deep fried to a golden brown colour)
- Aloo Tikki** € 8
(Potato Pattie filled with chamadal and griddle fried till crisp)
- Vegetable Samosa** € 8
(Homemade pastry filled with cumin and coriander flavoured potato and green peas deep fried to golden)
- Chicken Tikka** € 9.75
(Cubes of chicken marinated with yoghurt and pounded spices then skewered & cooked in the tandoor)
- Sheek Kebab** € 9.55
(Lamb mince mixed with yoghurt and home pounded tandoori spices skewered and cooked in clay oven)
- Amritsari Champen** € 11.75
(Lamb chops marinated in fresh ginger and exotic herbs cooked in clay oven)
- Kesari Jhinga** € 12.35
(Jumbo prawns marinated with special tandoori spices and oven baked)
- Assorted Platter** € 14.75
(Unique combination of vegetable samosa, onion bhaaji, sheek kebab and chicken Tikka)
- Tandoori Chicken** € 13.00
(The most popular barbecue chicken, a favourite all over subcontinent)

MAIN COURSE – CHICKEN

- Chicken Tikka Masala** € 15.75
(Chicken tikka cooked in the gravy of cashew nuts, tomatoes and finished with fresh cream and herbs)
- Chicken Korma** € 16.40
(Morsels of chicken cooked in gravy of cashew nuts, poppy seeds, flavoured with cardamom & finished with fresh cream and herbs)
- Kadhai Chicken** € 16.40
(Chicken tikka tossed with cubes of onion and assorted peppers. In spiced kadhai Gravy)
- Chicken Aachari** € 16.40
(Chicken cooked in mustard oil with tendering or pickling spices, tamarind, vinegar and lime)
- Kozi Vartha Curry** € 16.40
(This Fiery dish comes from the south coast of India. Chicken cooked in coconut and peppercorn sauce with chefs special chettinad spices)

MAIN COURSE – Lamb

Lamb Rogan Josh (Lamb cooked with garam masala, desi ghee and fresh coriander)	€ 18.75
Laal Maans (A Fiery dish of lamb from Rajasthan cooked with clarified butter and spiced with red chillies)	€ 18.40
Hyderabadi Dal Gosht (Lamb cooked with curry leaves, chamadal, tamarind, tomato, ginger, garlic, onion and mint)	€ 19.40
Rarha Gosht (A spicy preparation of cubed and minced lamb cooked together with flavour of fresh mint, coriander & ginger)	€ 21.00
Lamb Saag (Lamb and spinach cooked with ginger and garam Masala tempered with chilli and aniseed)	€ 22.40
Lamb Jalfrezi (A semi dry dish of lamb tossed with strips of onion, assorted bell peppers, tomato and flavoured with crushed coriander seeds & dry fenugreek seeds)	€ 20.50

MAIN COURSE – Sea Food

Malai Prawn Curry (Prawns cooked in coconut milk, crushed cumin seeds, mustard seeds and tempered with South Indian chillies & Curry leaves)	€ 20.55
Goan Fish Curry (A Goan speciality of tilapia fish in the marination of goan chilli paste and toddy vinegar flavoured with aromatic spices)	€ 22.40
Kalonge Prawn Adrakhi (Prawns cooked with black onion seed, brown onion, green chilli, lime, tamarind, ginger garlic and tomato onion gravy)	€ 23.00

BIRYANI

Finest basmati rice cooked to perfection with home pounded spices, brown onion, mint, coriander, lime and saffron. With your choice of

Lamb	€ 22.55
Chicken	€ 21.55
Prawn	€ 23.00
Vegetables	€ 20.00

(Served with Papadum & Masala Raita)

MAIN COURSE – Végétarien

Kadhai Paneer (Homemade cottage cheese tossed with cubes of onion and assorted peppers in special kadhai gravy)	€ 18.00
Saag Paneer (Cube of cottage cheese immersed in tempered spinach gravy with ginger juliennes)	€ 18.40
Mixed Vegetable Curry (Fresh seasonal vegetables cooked in a mild onion and tomato gravy)	€ 17.40

Dal Tadka	€ 17.00
(Yellow split lentil prepared with herbs and spices tempered with cumin, garlic and clarified butter)	
Chana Masala	€ 17.40
(Chickpeas cooked with onions, tomatoes, ginger, garlic and spices)	
Aloo Jeera	€ 16.50
(Potatoes tossed with cumin seeds and finished with anardana powder, garam masala)	
Aachari Baingan	€ 16.50
(Aubergines tossed with onion tomato and masala with five type of pickling spices, garnished with fresh coriander)	

RICE

Basmati Rice	€ 3.50
Pulao Rice	€ 3.00
Mushroom Rice	€ 4.00
Egg Fried Rice	€ 4.50

NAAN & CONDIMENTS

Naan	€ 2.85
GOC Naan	€ 3.85
(Garlic, onion and coriander naan)	
Keema Naan	€ 4.50
(Naan bread stuffed with mince Lamb)	
Peshwari Naan	€ 4.50
(Naan bread stuffed with fruits and coconut)	
Paratha	€ 3.75
(Wholemeal Flaky layered Bread)	
Tandoori Roti	€ 3.50
(Wholemeal flat bread)	
Pappadums with dips	€ 2.85
(Assorted dips of the day)	
Pappadums	€ 1.50
Raita	€ 3.50
(Yoghurt mixed with pineapple, masala and potato)	
Lassi	€ 5.50
(Refreshing yoghurt drink with Masala, Sweet, or Mango flavours)	

Soft Drinks

Soft Drinks

(Coke, Fanta, 7up, Diet Coke and Club Orange)

€ 2.50