
















Starters










Vegetarian

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|  |  Crackling Greens Crisp Spinach with house special sauces | €5.99 |
| |  Onion Pakora Onion fritters of onion and gram flour | €4.99 |
| | Aloo Tikki Crisp potato patties stuffed with green peas served with house special sauces | €4.99 |
| | Palak ki tikki. Minced spinach patties with virgin mustard sauce | €4.99 |
|  | Gobi Kempu Bezule Batter fried cauliflower florets tossed in curd base tangy sauce | €4.99 |
|  |  Gobi Manchurian. Florets of cauliflower tossed with chillies and soy | €6.99 |
|  |  Achaari Aloo Tandoori Baby Potatoes marinated in pickling spices | €4.99 |
| | Aloo Mutter samosa Spiced mash potato and green peas in a crisp pastry case with assorted chutneys | €4.99 |
|  |  Malai Broccoli Broccoli florets scented with cardamom and mace and grilled in the tandoor | €4.99 |








Non vegetarian

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| |  Tawa grilled prawns Tiger Prawns grilled in a mustard marination | €14.99 |
| |  Pepper Prawns Seared prawns marinated with freshly ground black pepper | €14.99 |
|  |  Achari Jhinga Prawn cooked with shell marinated with pickling spices | €14.99 |
|  |  Tawa Masala Macchi Fish marinated with ground chilly and griddled to perfection | €12.99 |
| |  Ajwaini Macchi Fillets of fish marinated carefully with caraway seeds,lemon and coriander | €12.99 |

Chicken



-  **Chicken Tikka** €9.99
Tandoor cooked chicken morsels marinated with yogurt ,
ginger and garlic
-   **Chicken 65** €9.99
Batter fried Chicken with a Chinese influence
-   **Chilly Chicken.** €9.99
Battered chicken stirfried with chilly, onion and soy
-  **Tandoori Murgh** €9.99
1/2 chicken on bone grilled in a tandoor
-  **Murgh Malai Tikka** €9.99
Chicken in a rich marinade with yogurt and cream ,cardamom garlic flavour
-   **Makhmali sheekh kebab.** €9.99
Smoked chicken mince cooked in a tandoor






Lamb

-  **Chaapli Kebab** €9.99
Minced lamb patties pan fried with a hint of tomato and mint
-  **Sheekh kebab** €9.99
Traditional Sheekh kebab
-  **Barrah Kebab** €9.99
Juicy lamb chops grilled in caraway flavoured marinade
-   **Galauti kebab** €10.99
“Melt in your mouth” cardamom and mace flavoured minced lamb kebab
-   **Raan -dera ismail Khan (serves 2).** €16.99
Whole leg of lamb delicately marinated with spices and cooked in the tandoor
***** (Exclusively on pre-order)

Main Course

Vegetarian


-  **Bhindi Moongphalli** €9.99
Dry fried okra with a tangy flavor with Onion ,tomatoes and
raw mango powder and peanuts
- Aloo Palak** €7.99
Potatoes cooked in a creamy spinach sauce
- Aloo Gobi** €7.99
Stir fried Potatoes with cauliflower conjured in home-style gravy
- Paneer Butter Masala** €9.99
Cottage cheese cooked with onion,tomato and cumin
-  **Kadai Paneer** €9.99
A mélange of peppers and cottage cheese

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|  |  | Aloo Bhurji. | €7.99 |
| | | Spicy potato mash with onion and virgin mustard oil | |
| | | Vegetable Stew | €6.99 |
| | | Vegetables cooked in freshly squeezed coconut milk | |
| | | Mattar paneer | €9.99 |
| | | Home made cheese cooked with garden peas in a cashew based sauce | |
|  |  | Baingan Ka bharta | €8.99 |
| | | Eggplant/Auburgine mash with ginger, onion, tomato and coriander | |
| | | Paneer Makhani | €9.99 |
| | | The ethnic "Punjab" style cottage cheese cooked in tandoor and finished in tomato sauce enriched with butter | |
| | | Paneer capsicum bhurji. | €9.99 |
| | | Cottage cheese mash with green peppers and onion | |
| | | Malai Kofta | €9.99 |
| | | Dumplings made of vegetables and cottage cheese cooked rich cashew base sauce | |
|  | | Gobi muttar ka keema | €7.99 |
| | | An ethnic minced cauliflower and green peas preparation spiced with crushed pepper | |
| | | Chana Masala | €6.99 |
| | | Chick pea cooked in a chunky onion and tomato sauce | |
| | | Dal Makhani | €6.99 |
| | | A rich black lentil preparation from the houses of "Punjab" | |
| | | Dal Tadka | €5.99 |
| | | yellow lentils given a tempering of cumin, garlic and red chilies | |

MAIN COURSE

Non vegetarian

Fish & Prawn

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| | Jhinga Masala | €13.99 |
| | "Lucknawi" style prawns cooked in chef special masala | |
| | Prawn Moilee | €13.99 |
| | Prawns cooked in lightly spiced coconut sauce, specialty from "Kerala" | |
| | Goan Fish Curry | €11.99 |
| | The traditional fish curry from the "konkan" coast | |
|  | Andhra fish Curry | €11.99 |
| | Tamarind flavored traditional "Andhra" fish preparation | |

Chicken

Murgh Tikka Masala €10.99

Chicken cooked in the tandoor and tossed with onion tomato and yogurt

 **Kadai Murgh** €10.99

Stir-fried chicken with peppers and onions in a tangy tomato sauce

Murgh Makhani/Butter Chicken €10.99

“Punjabi” style chicken preparation in a rich tomato sauce

Chicken Coconut curry €10.99

Boneless chicken cooked with curry leaves coconut cream and a hint of vinegar

 **Methi Murgh** €10.99

Chicken flavoured with yogurt and fenugreek leaves

Bhuna Murgh €10.99

Chicken morsels cooked with stir fried in thick gravy of tomato and fried onion

 **Chicken Chettinad** €10.99

Chicken cooked with black pepper ,cumin and a hint of tamarind

  **Salli Murg** €10.99

Chicken cooked with ginger, garlic yogurt topped with straw potatoes a

"Parsi "speciality

Lamb

 **Lamb Chettinad** €12.99

A combination of lamb with black pepper, aniseed ,onion and tomato with a hint of tamarind

Saag Gosht €12.99

Tender lamb preparation in a creamy spinach sauce hails from “Punjab”

 **Gosht Roganjosh** €12.99

Lamb cooked with yogurt, fennel seeds and ginger

Bhuna gosht €12.99

Tender pieces of lamb Stir fried in thick gravy of tomato and fried onion

Lamb coconut curry €12.99

A rich and flavor some lamb preparation with coconut

  **Salli boti.** €12.99

Lamb cooked with ginger, garlic yogurt topped with straw potatoes a "Parsi "speciality

Beef and Pork

Pork Vindaloo €11.99

Pork cooked in tangy sauce with pickled garlic and vinegar

 Pork Chilly fry. €11.99

Pork stirfried with chillies and coconut

Beef pepper fry €11.99

Stir fried beef with black pepper

Kerala beef curry €11.99

Cubes of beef cooked with onion ,tomato In coconut cream and curry leaves

Basmati (Rice Preparations)

 Dum Ka Biryani

Accompanied with raita

Lamb €14.99

Chicken €12.99

Vegetable €10.99

Malabari Biryani

Ethnic biryani from the “Malabar” region of “kerala” comes with two options

Chicken €12.99

Prawn €13.99

Pulao €4.99

Steamed Rice €2.99

Coconut Rice €4.99

 Tomato pudina rice. €5.99

Rice flavoured with tomato and mint

Accompaniments

Green salad €2.99

Raita €2.99

(Mixed / Boondhi)




Pickles and chutneys. €2.99

choose from - Spicy Mango/lemon/chilly/sweet mango/Aubergine/garlic
raw papaya

Papad. €1.00

roasted /fried

Breads

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|  | Laccha Ajwaini Naan | €3.99 |
| | House special Layered Naan with caraway seeds | |
|  | Sheermaal | €3.99 |
| | Rich flaky bread from the regions of nawab | |
|  | Kulcha | €3.99 |
| | Plain/onion chilly/garlic | |
| | Naan | |
| | (Butter/Garlic/Plain) | |
| | Tandoori Roti | €3.99 |
| | Lacha Paratha | €3.99 |
| | Pudhina Paratha | €3.99 |
| | Kerala Paratha | €3.99 |

Desserts

KULFI


A creamy frozen dessert

Kajur Aur Anjeer Ka Kulfi €4.00
of dates and fig

Mango €4.00

Pistachio €4.00

Chef's Special(ask your server for the special) €4.00

 Gulab Jamun €5.00

Fried cheese dumplings soaked in cardamom flavoured syrup

Rasmalai. €5.00

Poached cheese dumplings soaked in saffron scented milk reduction

Ice Cream €4.00

Beverages

Seasonal Fruit Juice €2.50

Lassi. (Masala / Mango /Salted / Sweet) €3.50

Iced Tea €2.00

Aerated Water €2.00

Water 1 ltr €3.50

Water 1.5 ltr €4.00

Tea (Darjeeling, Assam, Herbal or Flavored) €2.00

Coffee €1.50

white / Cappuccino €2.00