

••• APPETIZERS •••

- 1. ONION bhaji** €6.75
Sliced onion mixed with herbs, spices, gram flour and fried until golden brown. "Contains E"
- 2. VEGETABLE PAKORA** €7.95
Indian snack made with mixed veggies coated in spiced gram flour batter, deep-fried and served hot and crispy.
- 3. SAMOSA VEG/MEAT** €7.95
Triangular pastry parcels stuffed with spiced potatoes and veg or spiced lamb. "Contains - G"
- 4. Aloo tikki CHAAT** €8.45
Spiced potato cake fries, served with chickpeas yogurt and garnished with red onions. "Contains - MD - MK"
- 5. CHICKEN tikka** €8.45
Chicken Breast Pieces Marinated in spices, herbs, and yogurt, cooked on skewers in the tandoor. "Contains - MK"
- 6. CHICKEN PAKORA** €8.45
Chicken strips dipped in a special gram flour batter then fried.
- 7. TANDOORI CHICKEN** €8.95
Tender Chicken pieces marinated with garlic, chili, yogurt, and mustard cooked in tandoor with aromatic spices. 'Contains - MK - MD'.
- 8. METHI MALAI Tikka** €8.95
Chicken marinated in creamy yoghurt, fresh fenugreek leaves, and aromatic spices, then grilled to perfection in a tandoor oven.
- 9. CHICKEN 65** €8.95
In a spicy, deep-fried chicken dish originating from Hotel Buhari, Chennai, India, as an entrée, or quick snack.
- 10. SHEEKH KEBAB** €8.95
Minced lamb mixed with spices, onions, peppers, and fresh coriander, cooked on skewers in the tandoor 'Contains - E'.
- 11. PRAWN tikka** €9.95
Prawn marinated in yoghurt and spices and cooked in tandoor.
- 12. PRAW BUTTERFLY** €9.95
Prawns dipped in a special batter and deep fried.
- 13. VEGGIE PLATTER (FOR TWO)** €13.95
An assortment of mixed vegetarian appetizers 'Contains - MD - G - E'.
- 14. MEAT PLATTER (FOR TWO)** €15.45
Our chefs own mix of tandoori meats.

••• MAIN COURSE •••

Vegetable €15.95 | Chicken €17.45 | Lamb €17.95 | Prawns €19.95

Mild Dishes

- 15. Tikka MASALA**
Marinated Chicken or Lamb cooked in cream, spices and in house nut paste. Contains - MK - N.'
- 16. KORMA**
A very mild sauce cooked with fresh cream and in house nut paste 'Contains - MK - N'.
- 17. MAKHANI**
Marinated meat cooked in cashew nuts and mild butter sauce with fresh cream) Allergen- milk,nuts.

MEDIUM

- 18. Jalfrezi**
A dish cooked in a tomato based medium to hot sauce with chunky peppers and onions. 'Contains - N.'
- 19. ROGAN josh**
A dish cooked in a tomato based curry made with spices, onions, green peppers and tomato.
- 20. Balti**
This dish is prepared in a kadhai with spices, garlic, ginger, tomato and finished with a touch of yogurt 'Contains - MK.'
- 21. KADHAI**
A dish cooked in a sauce with shallots and bell peppers, pounded garlic and tomatoes 'Contains - MK - N.'
- 22. BHUNA**
Dish cooked in a thick sauce with garlic, tomato and spring onion 'Contains - MK.'
- 23. SAAG**
A dish cooked with spinach mixed with spices, tomatoes, garlic, allergens and ginger paste

24. BUTTER

A dish cooked using tandoori meat, fresh cream and cashew nuts in a butter sauce and onions 'Contains - MK - N.

25. SHASHLIK

Meat marinated in spices and yogurt then cooked in a tandoor with onions, tomato, mushrooms and bell peppers 'Contains - MK - N.'

26. DO PYAZA

A delectable one-pot dish prepared with caramelized onions, aromatic Indian spices, and yoghurt.

27. CURRY

A dish with a sauce seasoned with spices.

HOT

28. SOUTH INDIAN GARLIC CHILLI MASALA

Dish cooked with sharp south indian spices, allergens and home made garlic chilli sauce.

29. MADRAS

A hot Sauce, well spiced, cooked with mustard seeds, fresh curry leaves peppers, tomatoes and coconut milk 'Contains - MD.'

30. VINDALOO

A very hot spiced sauce, cooked with tomato, potato, green chilli and flavoured with lemon.

31. Jodhpur SPECIAL HANDI

A traditional North Indian style curry, slow-cooked in a copper or earthen clay pot (called handi) with aromatic spices, yogurt, cream, allergens and fragrant herbs.

VEGETARIAN

Vegetarian Main €16.95

32. DAAL MAKHANI

Black lentils cooked with onions, tomato, cumin, butter and cream 'Contains - MK - N.'

33. SAAG PANEER

Indian cottage cheese cooked with puréed spinach and finished with touch of cream

34. PANEER LABABDAAR

Lababdaar is north indian recipe along with nuts, cream, chopped bell pepper and onion. 'Contains - MK - N.'

35. KADHAI PANEER

A dish with Paneer cooked in a sauce with shallots and bell peppers, pounded garlic and tomatoes 'Contains - MK - N.'

36. SHAHI PANEER

In house Paneer (cottage cheese), cooked in a creamy sauce with a spicy tomato blend 'Contains - MK - N.'

VEGAN

Vegan side €9.95 | Main €16.95

37. BOMBAY ALOO

Potatoes cooked in onion and tomato sauce with light touch mixed spices.

38. SAAG ALOO

Potatoes cooked in flavored full of spinach

39. GOBHI ALOO

Potato and cauliflower cooked in full of flavored spices and onion.

40. TARKA DAAL

Yellow lentil flavoured with spices, garlic and cumin seeds.

41. CHANA MASALA

White chick peas cooked with gravy of onion, tomato and spices.

MAIN COURSE (15-44) SERVED WITH BOILED RICE OR PLAIN NAAN

BREADS

47. PLAIN NAAN

"Contains - MK - G"

€3.50

48. GARLIC NAAN

"Contains - MK - G"

€3.95

49. CORIANDER NAAN

"Contains - MK - G"

€3.95

50. GARLIC CORIANDER NAAN

"Contains - MK - G"

€4.95

51. CHEESE NAAN

"Contains - MK - G"

€5.25

52. PESHWARI NAAN

Nuts in allergen "Contains - MK - G"

€5.25

53. KEEMA NAAN

"Contains - MK - G"

€5.25

54. CHAPATI

"Contains - MK - G"

€3.50

BIRYANI

Basmati Pilau rice cooked with sultanas, fresh peppers, tomatoes and onions, served with a biryani sauce or raita. 'Contains - MK-N'

42. VEGETABLE BIRYANI

€18.45

43. CHICKEN BIRYANI

€19.95

44. LAMB BIRYANI

€19.95

45. PRAWN BIRYANI

€22.45

46. JODHPUR SPECIAL BIRYANI

€22.45

RICE

55. BOILED RICE

€3.50

56. PILAU RICE

€3.95

57. EGG FRIED RICE

€4.95

"Contains - MK - E - G"

58. VEG PILAU RICE

€4.95

SUNDRIES

59. POPPADOM

€3.50

60. CHIPS

€4.50

61. RAITA

€4.50

"Contains - MK"

All 14 allergens are openly used throughout our kitchen.

Trace amount may be present at all stages of cooking.

Gluten = G, Crustaceans = C, Eggs = E, Fish = F, Molluscs = M, Soyabeans = S, Peanuts = P, Nuts = N, Milk = MK, Celery = CY, Mustard = MD, Sesame seeds = SS, Sulphite = SP, Lupin = L
Traces of nuts may be found in dishes as kitchen is not nut free

We use only the finest ingredients available. The majority of our dishes are gluten free. Please ask a member of our staff