

STARTERS

ALOO TIKKI CHOLEY

PAN FRIED POTATO CAKES SERVED ON A BED OF TANGY CHICKPEAS WITH TAMARIND AND SPICED YOGHURT .

BAINGAIN KI KATLI

GRILLED AUBERGINE CAKE WITH CURRIED YOUGHURT AND AUBERGINE CHIPS.

SAMBUSEK

FRIED PASTRY PARCELS FILLED WITH FETA, SPINACH AND RAISINS SERVED WITH PEAR AND CINNAMON RELISH.

MURGH MALAI KEBAB

FREE RANGE CHICKEN SUPREMES STEEPED IN MASCARPONE & CARDAMOM MARINADE SERVED WITH BLACK CURRENT CHUTNEY.

BHATTI MURGH

FREE RANGE SPRING CHICKEN MARINATED WITH HAND POUNDED SPICES, STEEPED IN BROWN ONION & BLACK PEPPER MARINADE SERVED WITH MINT RELISH.

DUCK KA TIKKA

FREE RANGE BARBARY DUCK BREAST WITH CLOVE & CINNAMON, DRIZZLED WITH FIG & PASSION FRUIT CHUTNEY.

SEEKH KEBAB

SMOKED TANDOORI HAND POUNDED LAMB MINCE GLAZED WITH CLOVE & CARDAMOM, SERVED WITH SMOKED AUBERGINE CRUSH.

GOSHT KI CHAMP

WICKLOW LAMB WITH MOUNTAIN HERBS GLAZED IN TANDOOR WITH CORIANDER PESTO.

PAN SEARED SCALLOPS

SESAME CRUSTED SCALLOPS WITH TAMARIND GINGER GLAZE ATOP GREEN PEA MASH

KALI MIRCH WALI MACCHI KA TIKKA

SALMON CHUNKS STEEPED IN BLACK PEPPER MARINADE CHARRED IN CLAY OVEN SERVED WITH PEPPER TAPENADE AND GREENS.

KARARE KEKDA

BATTER FRIED SPICED CRAB CLAWS SERVED WITH A TANGY CHILI AND HONEY DIP.

AJWAINI TANDOORI JHINGA

JUMBO PRAWNS MARINATED WITH CAROM SEEDS AND HERBS SERVED WITH RED ONION, TOMATO & AVOCADO DIP.

JAIPUR JUGALBANDI

A SIMPLE WAY TO SAVOR THE WONDERS OF TANDOOR COOKING AN ASSORTMENT OF PRAWN, CHICKEN, LAMB, & FISH AS RECOMMENDED BY THE CHEF!

YOU MAY FIND TRACES OF NUTS & FLOUR IN SOME DISHES, PLEASE ASK THE FLOOR STAFF FOR DISHES WITHOUT NUTS OR FLOUR

ALL SERVICE CHARGES & GRATUITIES GO DIRECTLY TO THE STAFF.
A 10% SERVICE CHARGE WILL BE ADDED TO GROUPS OF 6 OR MORE.

MAIN COURSES

GOAN SEAFOOD CURRY

BLACK TIGER PRAWNS, CRAB CLAWS & FISH SIMMERED IN A SMOOTH COCONUT & CHILI MASALA PASTE. STAPLE FOOD OF THE GOANS.

KERALA FISH CURRY

TILAPIA FISH MARINATED WITH TURMERIC & ROCK SALT COOKED WITH SUNDRIED TOMATOES & FENUGREEK SEEDS.

KADHAI JHINGA

GRILLED JUMBO PRAWNS WITH ONION AND MIXED BELL PEPPER SAUCE.

MURGH TIKKA MASALA

OLD DELHI STYLE FREE RANGE CHICKEN WITH TOMATOES FINISHED WITH CREAM HONEY & FENUGREEK.

SAAG MURGH

FREE RANGE CHICKEN FILLET WITH FRESH GREEN'S AND SPINACH .

MURGH KORMA

FREE RANGE CHICKEN FILLETS COOKED IN A MILD SAFFRON FLAVORED SAUCE WITH AROMATIC SPICES

TANDOORI MURGH

FREE RANGE SPRING CHICKEN WITH KASHMIRI CHILLY PASTE ,GARLIC & YOGHURT SERVED WITH MASALA RICE

DUM KA MURGH

FREE RANGE CHICKEN THIGH (ON THE BONE) COOKED WITH A CARDAMOM AND MACE INFUSED SAUCE.

LAMB ROGAN JOSH

WICK LOW LAMB MORSELS IN A SAFFRON & BROWN ONION SAUCE FLAVORED WITH CARDAMOM & FRESH GINGER.

LUCKNOWVI RAAN

TENDER LAMB SHANK (ON THE BONE) ROASTED IN A TANDOOR SERVED WITH SAUCE FLAVOURED WITH SPICES

KEEMA MUTTER MASALA

LAMB MINCE SLOWLY COOKED WITH GREEN PEAS AND MINT.

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MAIN COURSES

LAMB PEPPER FRY

TENDER MORSELS OF WICK LOW LAMB COOKED WITH ONION AND PEPPERS SPIKED WITH CRUSHED BLACK PEPPER.

CHAA GOSHT

A LAMB PREPARATION FROM THE VILLAGES IN HIMALAYAS. BRAISED LAMB MORSELS COOKED IN BUTTERMILK AND ONION SAUCE.

HYDERABADI BIRYANI

AROMATIC BASMATI RICE COOKED WITH THE CHOICE OF MEAT (LAMB/CHICKEN) FINISHED WITH MINT, FRIED ONIONS, SAFFRON & STIRRED YOGHURT. SUPPLEMENT OF €2.00 WILL BE ADDED FOR PRAWNS

DUCK CHETTINAD

BARBARY DUCK BREAST SERVED WITH A POTATO MASH AND SOUTHERN SPICED SAUCE

MASAHARI THAALI

A SELECTION OF TASTEFULLY SELECTED DISHES OF LAMB, CHICKEN & SEAFOOD, SERVED WITH RICE & BREAD. A PERFECT WAY TO SAMPLE A SELECTION OF DISHES FROM THE MENU.

SUBZ PANCH MEL (V)

EXOTIC VEGETABLES COOKED IN A FLAVORFUL ONION AND TOMATO SAUCE.

AAM WALI BHINDI (V)

STIR FRIED FRESH OKRA WITH CUMIN & MANGO.

ALOO GOBHI MASALA (V)

STIR FRIED CAULIFLOWER WITH POTATOES & GREEN CHILI.

CHANNA AMRITSARI (V)

SPICED CHICKPEAS & TOMATO COOKED WITH GINGER & ONION FINISHED WITH TAMARIND.

PALAK PANEER (V)

COTTAGE CHEESE COOKED WITH SPINACH AND CHILLI, FINISHED WITH CREAM AND GROUND FENNEL.

SHAKAHARI THAALI (V)

A SELECTION OF TASTEFULLY SELECTED DISHES OF LENTILS & VEGETABLES SERVED WITH RICE & BREAD

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SIDES

LAHSOONI PATTA (V)

SPINACH & MUSTARD GREENS WITH BUTTERED GARLIC & FENUGREEK

CARROT AND BEANS PORIYAL (V)

FRENCH BEANS AND CARROTS TEMPERED WITH CURRY LEAF AND MUSTARD SEEDS.

BOMBAY ALOO (V)

BABY POTATOES TOSSED WITH CUMIN SEEDS FINISHED WITH FRESH CORIANDER & TOUCH OF LEMON JUICE.

DAL TARKA (V)

LENTILS COOKED WITH TURMERIC, GARLIC & FRESH TOMATO.

PANEER LABABDAAR

COTTAGE CHEESE COOKED IN A NUTTY TOMATO AND ONION SAUCE.

RAITA/PLAIN YOGHURT

TOASTED CUMIN FLAVOURED OR PLAIN YOGHURT.

RICE / BREADS

BASMATI RICE PULAO/STEAMED

LEMON RICE/ MUSHROOM PULAO

KEEMA NAAN /PESHAWARI NAAN /CHEESE & CHILLI NAAN

CORIANDER & GARLIC NAAN /PLAIN NAAN/ ROTI

BREAD BASKET (FOR TWO)

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