

STREET FOOD INSPIRED APPETISERS

Aloo Tikki (V GF) €8

Delhi's famous street food. Ginger and cumin spiced, pan seared potato patty, sweet yoghurt, tamarind and jaggery sauce with a mint and coriander chutney

Nimona (VG GF) €8

Pan seared chili spiked green peas patty with cumin and tamarind chutney

Kalamari Kempu (GF) €14

Crispy Mangalorean style kalamari, Alphonso mango dressing, seasonal greens

TANDOOR SELECTION

Paneer Seekh (V GF) €8

Carom seeds and fenugreek leaves seasoned cottage cheese skewers, cooked in Tandoor, seasonal greens

Chicken Tikka (GF) €11

Spiced yogurt marinated Tandoor cooked tender chicken, mint and coriander chutney, seasonal greens

Tandoori Scallop (GF) €12

Mint and coriander chutney marinated tandoor cooked scallop, with spiced chickpeas pate, crushed spiced chickpeas

Lamb Seekh (GF) €12

Degi chili, caraway seeds, garlic and ginger marinated lamb skewers cooked in Tandoor, seasonal greens

Tandoori Jhinga (GF) €19

Spiced yogurt marinated Tandoor cooked prawns, mint and coriander chutney, seasonal greens

Tandoor Sharing Platter (GF) €30

SLOW COOKED MAINS

V – Vegetarian, VG – Vegan, GF – Gluten Free, N – Contains Nuts

Paneer Makhani (V N GF) €15

Cottage cheese simmered in tomato gravy
enhanced with dry fenugreek

Butter Chicken (GF) €16

All-time favourite chicken tikka
simmered in fenugreek enhanced tomato gravy

Namak Gosht (GF) €21

Slow cooked lamb with potato, green chili and salt

Chicken Korma (N GF) €17

Chicken curry prepared with brown onion, cashew
and coconut milk with chef special garam masala

Kumbh Biryani (V VG) €18

Seasonal wild mushrooms cooked on DUM with Basmati rice
Served with raita

Lamb Biryani (GF) €20

Tender lamb cooked on DUM with Basmati rice
Served with raita

SEASONAL MAINS

Tandoori Broccoli (V GF) €9

Seasonal broccoli cooked in tandoor
marinated with spiced yogurt

Asparagus Thoran (V VG GF) €9

Asparagus and runner beans tossed with mustard seeds,
curry leaves and fresh coconut

Mushroom Matar (V VG GF) €15

Assorted mushrooms and green peas prepared in ginger
and onion - tomato masala

Kerala Beef Curry (GF) €17

South Indian beef curry prepared with

curry leaves and garam masala

Andhra Salmon Curry (GF) €19

Pan seared salmon simmered in curry leaves
tempered tangy tomato sauce

Laal Maas (GF) €20

Classic spicy lamb curry
with Kashmiri red chilli and saffron

Scallop Coconut (GF) €24

Tandoor cooked scallop served with ginger
and curry leaf enhanced coconut sauce

SIDES - COMFORT SELECTION

Dal Makhani (V GF) €10

Slow cooked black urad with ghee, cream and Kashmiri chili

Yellow Dal Tadka (V GF) €7

Turmeric, ginger and green chili tempered Toor lentil

Aloo Jeera (V VG GF) €7

Turmeric potato tempered with cumin seeds

Pindi Chola (V GF) €8

Chickpeas cooked with onion, tomato,
coriander and garam masala

Rajma Masala (V VG GF) €10

Kidney beans cooked with fennel seeds
and Indian whole spices

ACCOMPANIMENTS

Raita €2

V – Vegetarian, VG – Vegan, GF – Gluten Free, N – Contains Nuts

Traditional yogurt-based condiment

Pickle €2

Papad and Chutney €4

Steamed Rice for two (V VG GF) €4

Basmati rice cooked on Dum

Tandoor Bread €3.50 each

Roti

Naan

Garlic Naan

Pudina Paratha

Lachha Paratha

Assorted Tandoor breadbasket €11

DESSERTS

Berry Malai (V GF) €9

Baked yogurt, seasonal berries,
fresh fruit

Rasmalai (V N) €9

Saffron milk poached cottage cheese dumplings,
fresh fruit, brittle nuts

Bebinca €9

Baked layered pudding of flour,
egg and reduced coconut milk, micro herbs