

# STREET FOOD INSPIRED APPETISERS

## **Aloo Tikki (V GF) €9**

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) €9**

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

# TANDOOR SELECTION

## **Paneer Seekh (V GF) €9**

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

## **Chicken Tikka (GF) €12**

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

## **Lamb Seekh (GF) €13**

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

## **Tandoori Jhinga (GF) €20**

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

# SLOW COOKED MAINS

## **Paneer Makhani (V N GF) €15**

Cottage cheese simmered in tomato gravy enhanced with dry fenugreek

## **Butter Chicken (GF) €17**

All-time favourite chicken tikka

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

simmered in fenugreek enhanced tomato gravy

**Namak Gosht (GF) €23**

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

**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) €20**

Pan seared salmon simmered in curry leaves  
tempered tangy tomato sauce

## **SIDES - COMFORT SELECTION**

### **Dal Makhani (V GF) €10**

Slow cooked black urad with ghee, cream and Kashmiri chili

### **Yellow Dal Tadka (V GF) €7.50**

Turmeric, ginger and green chili tempered Toor lentil

### **Aloo Jeera (V VG GF) €7.50**

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**

Traditional yogurt-based condiment

## **Steamed Rice for two (V VG GF) €4**

Basmati rice cooked on Dum

## **Tandoor Bread €4 each**

Roti

Naan

Garlic Naan

Pudina Paratha

Lachha Paratha

# DESSERTS

## **Rasmalai (V N) €9.5**

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

## **Bebinca €9**

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