





APPETIZERS

Basket of Poppadums & dips – (1) Dips (7, 10)	€3.50
Samosa Chaat 	€9.50
Golden fried pastry wraps with potato filling; yoghurt, sweet & spicy chutneys (1, 7, 10, 11, 12)	
Onion Bhajis 	€9.50
Onion fritters with mild spices, sweet & spicy chutneys (12)	
Spinach & Potato Tikki 	€9.50
Spinach & potato cakes, sweet & spicy chutneys. (1, 10, 12)	
Aloo Anaar Chaat 	€9.50
Cold starter of potatoes & chickpeas in pomegranate chutney. Sweet, sour, spicy flavours. (10, 11)	
Chicken Malai Tikka	€10.50
Chicken breast marinated with yoghurt & mild spices; grilled in the tandoor. (7, 10)	
Chicken 65	€10.50
Popular starter from South India- Spicy fried chicken breast with red chillies curry leaves & onions(3, 10)	

Chicken Wings (7,10,11)	€10.50
Choose any one sauce – Butter chicken/ Vindaloo/ Sweet & Spicy Mango	
Tandoori Chicken	€10.90
Chicken on the bone, yoghurt & tandoori spice marinade, grilled in tandoor (7, 10)	
Chicken Pepper Fry	€10.50
Chicken strips stir fried with spicy crushed peppercorns, ginger & curry leaves. Spicy South indian flavours. (10)	
Seekh Kebab	€10.90
Spiced lamb mince kebabs. Tandoor grilled. (3, 7, 10)	
Konkani Fish Tikki	€10.90
Spicy fish cakes with green chillies, curry leaves & mustard. (1, 4, 3, 7, 10)	
Jhinga Tandoori	€10.90
Prawns in a carom seed marinade, grilled in the tandoor, sautéed with mildly spiced peppers & onions. (2, 7, 10)	
Fried Prawns with Mango	€10.90
Prawns with sweet mango & ginger. (2, traces of 1)	

MAINS

All Mains are accompanied by Steamed Basmati, Pulao or Brown Rice

CHICKEN

Malabar Chicken Curry	€22.90
Kerala style coconut milk sauce with onions, black pepper & green chilli. Spicy. (7,10)	
Murgh Methi Malai	€23.90
Chicken tikka in a creamy sauce with fenugreek, ginger & turmeric. Mild to Medium Spicy. (7, 10)	
Butter Chicken	€23.90
Popular dish from Punjab- chicken tikka in a creamy tomato & butter sauce. Medium Spicy. (7, 10)	
Chicken Korma	€23.90
Delicious & creamy saffron, coconut & almond sauce MILD & SWEET (7, 8)	
Chicken Tikka Masala	€23.90
Chicken tikka in a creamy tomato & coconut sauce. MILD & SWEET. (7, 8, 10)	
Kothmiri Kombda (Coriander Chicken)	€23.90
Very popular country style dish from the Western coastal part of India..... chicken (on the bone) in a coriander, cashewnut & green chilli sauce. (8, 10)	

Chicken Chettinad	€22.90
South-Indian style coconut sauce with curry leaves & mustard. Medium Spicy. (10)	
Chicken Jalfrezi	€22.90
Chicken tikka, peppers & onions in sweet & spicy tomato sauce. Medium Spicy. (7, 10)	
Chicken Kadhai - Indian Style	€22.90
With peppers, onions & tomato in a spicy homemade masala. Semi Dry. Spicy. (7, 10)	
Tandoori Chicken	€22.90
Chicken on the bone, marinated with yoghurt & spices, grilled in the tandoor. Medium Spicy. (7, 10) – Served with yoghurt raita or veg curry	
Chicken Malai Tikka Main	€22.90
Chicken breast with yoghurt & mild spices; grilled in the tandoor, Mild. (7, 10) – Served with yoghurt raita or veg curry	
Chicken Biryani	€22.90
Basmati rice cooked with chicken, cashew nuts, raisins & whole spices. Spicy. (1, 6, 7, 8, 10, 11) – Served with yoghurt raita or veg curry	

LAMB

Lamb Malwani	€23.90
Spicy coconut & red chilli masala from the Konkan region. A perfect dish for spice lovers! Spicy. (10)	
Malabar Lamb Curry	€23.90
Kerala style coconut milk sauce with onions, black pepper & green chilli. Medium Spicy. (10)	
Lamb Korma	€23.90
Delicious & creamy saffron, coconut & almond sauce. MILD & SWEET. (7, 8)	
Lamb Saag (7)	€23.90
Creamy spinach sauce with fresh ginger. Medium Spicy.	

Lamb Bhuna	€23.90
In tomato & onion sauce with fresh green peppers & onions. Medium Spicy.	
Lamb Rogan	€23.90
In a ginger, tomato & onion sauce with fresh coriander. Medium Spicy.	
Lamb Biryani	€23.90
Basmati rice with lamb, cashewnuts, raisins & whole spices. Served with yoghurt raita or vegetable curry. Spicy (1, 6, 7, 8, 10, 11)	

FISH & PRAWNS

Fish Goan Recheado	€24.90
Pan fried Seabass in a traditional red chilli paste sauce from Goa . Spicy. (4, 7, 10, 11)	
Malabar Fish Curry	€22.90
Fish in a Kerala style coconut milk sauce with onions, black pepper & Kerala spices. Spicy. (4, 10)	
Goan Prawn Curry	€22.90
A delicious curry of prawns in a green Goan sauce made with whole spices, fennel, curry leaves & coriander. Spicy. (2, 10)	
Ambua Chingri Maach	€22.90
Prawns in a mango & coconut milk sauce with fresh green chillies. Mild to Medium. (2, 10)	

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Butter Prawns	€22.90
Prawns in a creamy, medium spiced tomato & butter sauce. Medium Spicy. (2, 7, 10)	
Prawn Jalfrezi	€22.90
Prawns with peppers & onions in a sweet & spicy tomato sauce. Medium Spicy. (2)	
Prawn Biryani	€22.90
Basmati rice cooked with prawns, cashew nuts, raisins & whole spices. Spicy. (1, 2, 7, 10, 8, 6, 11, 12) – Served with yoghurt raita or veg curry	
JhingaTandoori	€22.90
Prawns grilled in the tandoor, sautéed with mildly spiced peppers & onions. Mild to Medium. (2, 7, 10) – Dry dish, served with yoghurt raita or veg curry	

VEGETARIAN & VEGAN

All Mains are accompanied by Steamed, Pulao or Brown Rice

Vegean Biryani <small>VEGAN</small>	€21.90
Basmati rice cooked with vegetables, cashewnuts, raisins & whole spices. Spicy. (1, 10, 8, 6, 11, 12) – Served with yoghurt raita or vegetable curry on the side	
Jackfruit Bhuna <small>VEGAN</small>	€21.90
Jackfruit in a tomato & onion sauce with fresh green peppers Medium Spicy.	
Baigan ka Salan <small>VEGAN</small>	€21.90
Smoked aubergines in a coconut milk sauce. Medium Spicy. (10)	
Vegan Kadhahi <small>VEGAN</small>	€21.90
Fresh vegetables cooked with peppers, onions & tomato in a spicy masala. Spicy.	
Vegan Saag Aloo <small>VEGAN</small>	€21.90
Diced potatoes cooked in a spinach & coconut milk sauce. Medium Spicy. (10)	
Aloo Gobhi <small>VEGAN</small>	€21.90
Cauliflower & potatoes in a cumin, tomato, onion sauce. Medium Spicy.	
Tarka Dal (10) <small>VEGAN</small>	€21.90
Yellow lentils with a tempering of asafoetida & cumin seeds. Medium Spicy.	
Chana Masala <small>VEGAN</small>	€21.90
Chickpeas in a medium spiced curry sauce. Medium Spicy. (1, 10, 11)	

Vegetable Biryani	€21.90
Basmati rice cooked with vegetables, cashewnuts, raisins & whole spices. Spicy. (1, 7, 10, 8, 6, 11, 12) – Served with yoghurt raita or vegetable curry on the side	
Vegetable Korma	€21.90
Delicious & creamy saffron, coconut & almond sauce MILD & SWEET (7, 8)	
Vegetable Methi Malai	€21.90
Vegetables & paneer cheese in a cream & fenugreek sauce with ginger. Mild to Medium Spicy. (7)	
Kadhahi Paneer	€21.90
Spicy, semi dry dish of Paneer with peppers, onions & tomato. Spicy. (7, 10)	
Saag Aloo	€21.90
Diced potatoes cooked in a spinach sauce. Medium Spicy. (7, 10)	
Palak Paneer	€21.90
Paneer in a creamy spinach sauce. Medium Spicy. (7, 10)	
Paneer Butter Masala	€21.90
Paneer in a spicy & creamy tomato & butter sauce. Spicy. (7, 10)	
Jackfruit Butter Masala	€21.90
Jackfruit in a spicy & creamy tomato & fenugreek sauce. Spicy. (7)	

RICE, NAAN & SIDES

Steamed Basmati Rice	€3.00
Pulao Rice	€3.00
Basmati rice with fried onions & whole spices	
Brown Rice	€3.00
Tandoori Roti 1 <small>VEGAN</small>	€3.50
Plain Naan 1, 3, 7	€3.50
Garlic Naan/ Coriander Naan 1, 3, 7	€3.90

GOC Naan 1, 3, 7	€4.50
Garlic, Onion & Coriander Naan	
Peshwari Naan 1, 3, 7, 8	€4.50
with a sweet nut & coconut filling	
Aloo Gobhi <small>VEGAN</small>	€8.90
Tarka Dal 1 <small>VEGAN</small>	€8.90
Raita 7	€3.50
Savoury yoghurt, fresh mint, cucumber & cumin	

Allergens :

1 wheat, 2 crustaceans, 3 eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Almonds & Cashewnuts, 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphites, 13 Lupin, 14 Molluscs
– Kindly notify us of any allergies when ordering even if allergen is not mentioned on the dish. Most ingredients used widely in our food are packed in plants that handle all 14 allergens. Also, the nature of cooking in our kitchen poses a risk of cross contamination.

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We kindly request a minimum order of €25 per person.