



# A LA CARTE MENU

## STARTERS / GUPSHUP

### SMALL PLATES

- Chandni Chowk Ki Aloo Tikki** 🍷🌿 €9.50  
Crispy potato cakes filled with ginger, green peas & black raisins, asafoetida infused, date & Tamarind chutney
- Tandoori Cauliflower, Cottage Cheese & Portobello Mushroom** 🍷🌿🍷 €10.00  
Green chilly raita, pickled mushroom.
- Tandoori Kilkee Scallops** 🍷🌿🍷 €15.00  
Steeped in fennel & cardamom infused creamy marinade with squid ink chutney squid pickle
- Fauzi Chicken Wings** 🍷🌿🍷 €9.50  
Crispy Chicken wings, tossed with shallots, roasted peppers, sesame & garlic Gorkha chutney
- Crispy Fried Lentil & Rice Crisps** 🍷🌿🍷 €5.00  
Sunil's shrimp pickle, mango, dill & melon seed chutney.
- Pork Spare Ribs Masala** 🍷 €9.50  
Crispy onion & mango masala, melon seeds, smoked pepper
- Chaat Ki Rehdi (for two)** 🍷🌿🍷 €16.00  
Traditional way of serving different textures & flavours of street food. Aloo tikki chaat, crispy battered leafs, lotus seed & peanut masala, semolina bubble with coriander, mint & tamarind extract

## TANDOORI CHAKHNA

### STARTERS: CHOPS/GAME

- Venison Keema Samosa** 🍷🌿🍷 €9.50  
Pickled Cauliflower, wild berry chutney, smoked chilly yoghurt
- Duck Two Ways** 🍷🌿🍷 €14.50  
Tandoori Barbary duck tikka, crispy duck leg fritter, pickle lotus root, passion fruit drizzle, plum chutney, masala lotus pops.
- Benarsi Chicken Tikka** 🍷🌿 €12.00  
Purple garlic, rajasthani chilly & clove marinated chicken tikka (b/l thigh) smoked corn, sweet pepper & cashew nut salad.
- Achari Jhinga** 🍷🌿🍷 €16.00  
Tandoori jumbo prawns marinated with pickle five spice, toasted almonds & preserve beetroot, wasabi raita.
- Amritsari Lamb Chops** 🍷🌿🍷 €15.00  
Tandoori Spring lamb cutlets in onion, bay leaf & Kashmiri chilly marinade. Pinenuts, coriander & chilly chutney, pickled aubergine & potato fritter.

## RAAN

- Slow Braised Shoulder of Lamb** 🍷🌿🍷 €90.00  
With Saffron Sauce, Black Lentils, Cumin Pulao, Mint Raita, Coriander Chutney & Butter Naan

Serves 2/3 People. 48 Hours Notice Required

## MAINS / DESI KHANA

### CURRIES/BIRYANI

- Seafood Curry** 🍷🌿🍷 €27.00  
Fish & shellfish simmered in tamarind, ginger, turmeric & coconut sauce.
- Tawa Jhinga** 🍷🌿 €26.00  
Buttered jumbo prawns with onion, tomato & ginger sauce with lucknowi tawa masala.
- Khatti Fish Curry** 🍷🌿 €25.00  
Stone bass fish simmered in onion, green chilli & tomato curry infused with preserved lemon & fresh coriander.
- Changezi Guinea Fowl Saag** 🍷🌿 €24.50  
Tandoori guinea fowl with tempered spinach & green herb puree on crispy onion fritter.
- Tandoori Chicken** 🍷 €23.50  
Kashmiri chilly & garam masala marinated chicken (on the bone) with creamy tomato sauce & basmati rice.
- Farmer's Butter Chicken** 🍷🌿🍷 €24.00  
Fenugreek, ginger, green chilly & cardamom flavoured velvety tomato sauce with garlic, coriander & onion naan.
- Zafrani Chicken** 🍷🌿 €24.75  
Mushroom, pistachio stuffed chicken, North Indian saffron & cashew nut korma
- Wahid's Chicken Biryani** 🍷 €24.50  
Perfumed aged basmati rice with chicken, aromatic spices & saffron, raita, velvety tomato & onion sauce
- Kid Goat Mince Curry** 🍷🌿🍷 €26.50  
Onion, garlic & black cardamom with maska pao (bread)
- Lamb & Bone Marrow** €21.75  
Traditional lamb curry with onion, ground ginger & Kashmiri chilly
- Karim's Bhuna Gosht - Lamb** 🍷🌿🍷 €26.00  
Bhopali style lamb with Karim's spice paste. Fresh turmeric with tawa parantha & fried egg.
- Jaipuri Laal maas** 🍷🌿🍷 €24.50  
Traditional Rajasthani style braised lamb shank in onion, Rajasthani chilly, mustard oil & yogurt sauce (cashewnuts).
- Wild Boar** €24.50  
Cooked slowly in traditional vindaloo sauce & shallots

## CELEBRATORY FEAST

Our Chefs will be delighted to create a special tasting menu on request using seasonal & local produce.

- 5 Course Food (Full Tables Only)** €50.00  
**5 Course Food and paired wines with each course** €85.00

Our Chef/Manager will discuss & design the right menu to suit your taste & requirements.





## VEGGIES/SHAKAHARI

- Nathuram's Choley Bhature** 🌱🍅🍷 €21.00  
Delhi special chickpea curry simmered in dry pomegranate, ginger & Buknu masala, puffed fried bread & pickle
- Sarson ka saag paneer** 🍷 €17.50  
Tandoori Cottage cheese tikka with traditional Punjabi mustard leaf & spinach puree flavoured with smoked chilly & ginger.
- Vegetarian Thaali** 🌱🍅🍷🍲 €31.00  
A complete North Indian meal. Consists of paneer, veggies, lentils, potatoes, naan, rice, raita & naan.
- Achari Baingan Masala** 🍷 €17.50  
Baby aubergines cooked with pickling spices, onion & tomato masala.
- Dal Bukhara** 🍷 €19.50  
24hrs slowly cooked black lentil delicacy of Punjab
- Subz Kofta Makhan Wala** 🍷🌱🍲 €20.50  
Mix vegetable dumplings stuffed with mango, ginger, cashewnuts & cheese, simmered in velvety tomato & brown onion sauce.

## CONDIMENTS/SIDES

- All the sides are served with main courses only
- Bhindi Masala** €6.50  
Okra tossed with cumin, onion, turmeric & fresh ginger.
- Sindhi Aloo** 🍷 €6.00  
Crispy Potato tossed with cumin, raw mango powder, smoked chilly & fresh coriander
- Tadka dal** 🍷 €6.00  
Yellow lentils tempered with cumin, garlic & fried onions.
- Chonka Subzi** €5.50  
Asparagus, snow peas, beans & peas with round chilly & ginger.
- Gobhi Mater** €5.50  
Cauliflower florets & green peas tossed with bay leaf, ginger & turmeric
- Tandoori Bread basket** (3 different flavours) 🍷🍅🌱 €7.00
- Dilli wala Butter Naan** 🍷🍅🌱 €4.50
- Potato masala kulcha** 🍷🍅🌱 €4.00
- Basmati Rice - Best quality aged** €4.00
- Indian Green Salad** €4.00
- Mix Pickle** 🍷 €1.50
- Cucumber Raita** 🍷 €4.00
- Avocado & Pink Peppercorn Raita** 🍷 €4.00

## TWO COURSE EARLY EVENING MENU €24.00

Monday to Friday 5:00pm to 6:00pm | Sunday 3:00pm to 6:00pm

Patrons availing of the Early Evening menu are requested to kindly vacate their tables by 7.30 pm

### STARTERS (CHOOSE ONE)

- Gwalior Ki Subj Kale Chaat** 🍷🌱  
Crispy fried gram flour battered curly kale, red onion, potatoes drizzled with date & raw mango chutney, chilled sweet yoghurt & fresh pomegranate
- Achari Chicken Tikka** 🍷🍷  
Chicken supremes in ginger, fennel & turmeric marinade with beetroot yoghurt
- Lamb Seekh Kebab** 🍷  
Traditional lamb mince kebab, crispy lentil salad.
- Kadak Jhinga** 🍷🐞  
Crispy fried prawns dusted with nigella seeds, fennel & Kashmiri chilly with cucumber & Dill raita

### Chicken Korma

Chicken morsels cooked in cashewnut, caramelized onion & saffron korma sauce.

### Railway Lamb & Potato Curry

Flavoured with fresh coriander

### Lamb Saag

Wicklow lamb dices with tempered spinach puree with fresh ginger & smoked chilly.

### Cottage Cheese & Green Peas

Simmered slowly in onion ,tomato curry, fresh coriander & ginger

### Mix Vegetable Curry

With wine tomatoes, ginger, turmeric & coconut milk.

Dishes cannot be exchanged. Extra charges apply.

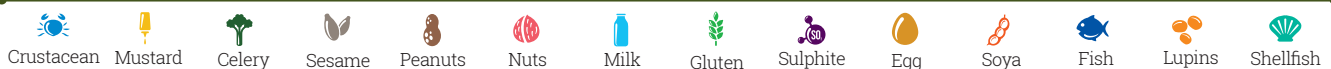
Main courses are served with Rice & Plain Naan 🍷🍅🌱

### MAINS (CHOOSE ONE)

- Khadai Prawn** 🐞  
Cooked with kadhai masala, fresh peppers & ginger
- Prawn curry** 🐞  
With fresh turmeric, ginger & coconut.
- Old Delhi Style Chicken Tikka** 🍷  
Cooked in velvety tomato & fenugreek sauce.

### EXTRAS

- Yellow Lentils €5.00 | Tadka Subzi €5.00**  
**Lahsooni Patta €5.50 | Jeera Aloo €5.00**



A 10% discretionary service Charge Will Be Added of groups of 5 & over. All gratuities are distributed to the entire team.

We regret to inform you that a maximum of two credit cards can be debited as payment per table.

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. Fish may contain small bones. We import some of our spices directly from approved growers across India.

**Our food suppliers have given assurances that none of our ingredients are genetically modified:**

**Chicken Supplier:** Carton Brothers / Manor farm. Farmer: Paddy O'Reilly, Shercock County Cavan | **Lamb Supplier:** Gahan Meats, Irish Country Meats Navan County Meath. Farmer: JP O'Connor, Tullyard Trim County Meath | **Pork Supplier:** Lislin Meats Cavan. Farmer: Martin Flanagan, Mullagh County Cavan | **Venison Supplier:** Wild Irish Game & Ballymooney Meats. Source: Sourced by trained & licensed hunters on the mountains of Wicklow and Leinster | **Goat Farmer:** HH Boer Goats Our goats are free range. They graze outside all year around | **Scallops & Crab:** Kilkee Harbour, produced by Harold Henning | **Stonebass:** Greece | **Vegetables:** Keelings farm

**Our chicken and lamb is halal certified.**

