



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** 🍷🍷 €9.50
Green chilly raita, pickled mushroom.
- Pickle Spice Crusted Kilkee Scallops** 🍷🌿🍷🍷 €14.50
Puffed rice, & crispy gram flour vermicelli, pumpkin & ginger pickle .
- Fauzi Chicken Wings** 🍷🍷 €8.50
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** 🍷 €9.00
Crispy onion & mango masala, melon seeds, smoked pepper,

TANDOORI CHAKHNA

STARTERS: CHOPS/GAME

- Venison Keema Samosa** 🍷🌿🍷 €8.50
Pickled Cauliflower, wild berry chutney, smoked chilly yoghurt
- Duck Two Ways** 🍷🍷 €13.50
Tandoori barbary duck tikka, crispy duck leg fritter, pickle lotus root, passion fruit drizzle, plum chutney, masala lotus pops.
- Benarsi Chicken Tikka** 🍷🍷🍷 €11.00
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 champein** 🍷🍷 €15.00
Tandoori Spring lamb cutlets in onion, bay leaf & Kashmiri chilly marinade. Pinenut, coriander & chilly chutney, pickled onions.

MAINS / DESI KHANA

CURRIES/BIRYANI

- Seafood Curry** 🍷🍷🍷 €26.00
Fish & shellfish simmered in tamarind, ginger, turmeric & coconut sauce.
- Tawa Jhinga** 🍷🍷 €24.00
Buttered jumbo prawns with onion, tomato & ginger sauce infused with lucknowi tawa masala.

Khatti Fish Curry

🍷🍷 €25.00
Tandoori monktail steeped in yoghurt, fennel & pink pepper marinade, served with onions, green chilly & tomato sauce with fresh coriander.

Changezi Guinea Fowl Saag

🍷🍷 €23.00
Tandoori guinea fowl with tempered spinach & green herb puree on crispy onion fritter.

Tandoori Chicken

🍷 €23.50
Kashmiri chilly & garam masala marinade (on the bone), tomato & onion butter masala. Basmati rice.

Farmer's Butter Chicken

🍷🌿🍷 €24.00
Fenugreek, ginger, green chilly & cardamom flavoured velvety tomato sauce with garlic, coriander & onion naan.

Zafrani Chicken

🍷🍷 €24.50
Mushroom, pistachio stuffed chicken, North Indian saffron & cashew nut korma

Wahid's Chicken Biryani

🍷 €24.00
Perfumed aged basmati rice with chicken, aromatic spices & saffron. Boondi raita & kachumber salad.

Kid Goat Mince Curry

🍷🌿 €25.50
Onion, garlic & black cardamom with maska pao (bread)

Lamb & Bone Marrow

€21.50
Traditional lamb curry with onion, ground ginger & Kashmiri chilly

Karim's Bhuna Gosht - Lamb

🍷🌿🍷 €24.00
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.

Wild Boar

€24.00
Cooked slowly in traditional vindaloo sauce & shallots

VEGGIES/SHAKAHARI

Nathuram's Choley Bhature

🍷🌿🍷🍷 €20.00
Delhi special chickpea curry simmered in dry pomegranate, ginger & Buknu masala puffed 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

🍷🌿🍷🍷 €30.00
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 Makhhan Wala

🍷🌿🍷 €20.50
Mix vegetable dumplings stuffed with mango, ginger, cashew-nuts & 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 🍷	€5.50
Crispy Potato tossed with cumin, raw mango powder, smoked chilly & fresh coriander	
Lahsooni highway 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 Matter	€5.50
Cauliflower florets & green peas tossed with bay leaf, ginger & turmeric	
Tandoori Bread basket (3 different flavours) 🍷🍷🍷	€6.00
Dilli wala Butter Naan 🍷🍷	€4.00
Aloo masala kulcha 🍷🍷	€4.00
Basmati Rice - Best quality aged	€4.00
Indian Green Salad	€4.00

Mix Pickle 🍷	€1.50
Raita with difference 🍷	€4.00
Boondi or avocado & cucumber	

RAAN

Slow Braised Shoulder of Lamb 🍷🍷🍷🍷	€85.00
With Saffron Sauce, Black Lentils, Cumin Pulao, Mint Raita, Coriander Chutney & Butter Naan	
Serves 2/3 People. 48 Hours Notice Required	

CELEBRATORY FEAST

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

4 Course Food (Full Tables Only)	€50.00
4 Course Food and paired wines with each course	€80.00

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

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)

Patta Channa Chaat 🍷🌿
Crispy battered green leaves & chickpeas drizzled with chilled yoghurt, mint chutney & pomegranate seeds
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 cashew-nut, 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.

MAINS (CHOOSE ONE)

Khadhai 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.

Dishes cannot be exchanged. Extra charges apply. Main courses are served with Rice & Plain Naan 🍷🍷

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:** 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:** Kilkeel Harbour, produced by Harold Henning | **Stonebass:** Greece | **Vegetables:** Keelings farm

Our chicken and lamb is halal certified.

