



STARTER

1. Chef's Platter (Veg / Meat-2 people)	12.00 / €12.50
Combination of different varieties of vegetables / meat cooked in the tandoor	1,7,8,10
2. Onion Bhaji	€5.99
A delicious preparation of finely sliced onions & ground lentils, deep-fried	
3. Pakora (veg / Chicken)	€5.99
4. Samosa (veg / Meat)	€5.99
Deep fried with seasoned gram flour batter & spices. Vegetable or Meat flavoured & cooked in spices, encased in a crispy triangular pastry, deep-fried	1,7
5. Alloo Tikki	€5.99
Mashed potato with Indian herbs & spices stuffed with chopped vegetables & crumbed with bread	1,8
6. Chicken / Lamb Tikka	€6.50
Chicken / Lamb pieces marinated in exotic spices, herbs & yoghurt, cooked in tandoor	7,10
7. Chicken Tikka Kali Mirch	€6.50
Succulent pieces of chicken marinated in exotic spices, black pepper & yoghurt, cooked in clay oven	7,8
8. Shahi Seekh Kabab	€6.50
Lamb mince mixed with home-pounded tandoori spices. Skewered & cooked in the tandoor	3
9. Chilli chicken	€7.50
Batter fried chicken with spicy chilly soya sauce	1,2,3,4,6
10. Rack of Irish Lamb	€9.00
Marinated with Indian spices & fresh herbs served with fresh mint jelly	7,10
11. Tandoori Chicken	€6.50
Chicken with bone marinated in exotic spices, herbs & yoghurt, cooked in the tandoor	7,10
12. Spring Roll	€6.50
Veg or chicken spring roll	1,7,6
13. Prawn Tempura	€7.50
Crispy fried prawn with sweet chilli sauce (marinated in Tempura sauce)	1,2,4



TANDOOR – THE CLAY OVEN

A tandoor is a cylindrical clay oven used in cooking and baking. All dishes marinated in yoghurt with delicate herbs & spices, barbecued on skewers

14. Chicken Tikka Kali Mirch	€14.50
Succulent pieces of chicken marinated in exotic spices, black pepper & yoghurt, cooked in clay oven	7,8
15. Chicken / Lamb Tikka	€14.50/€14.99
Chicken / Lamb pieces marinated with Indian spices and cooked in the tandoor	7,10

1: Cereals-Gluten, 2: Crustaceans 3: Eggs, 4: Fish, 5: Peanuts, 6: Soya, 7: Milk, 8: Nuts, 9: Celery, 10. Mustard, 11: Sesame Seeds, 12. Sulphites 13: Lupin, 14: Molluscs

16. Chicken Shaslik	€14.99
Dried chicken marinated in Himalayan herbs & spices cooked with onions, pepper & served with curry sauce	7
17. Jumbo Prawn	€15.99
Marinated jumbo prawns barbecued with herbs and spices	2,4,7
18. House Special Mix Grill	€15.99
Assorted grill items from the tandoor served with curry sauce	7,8,10



HOME SPECIALITIES

19. Rack of Irish Lamb	€16.50
Marinated with Indian spices & fresh herbs	7,10
20. Chicken Rainbow	€13.99
Three different marinated chickens cooked in almonds powder, cashew nut paste & base of tomato sauce with touch of mint	7,8
21.	€13.99
Fresh chicken/lamb cooked with chopped ginger, garlic green chilly, spices & flavoured with curry leaves	7,10
22. Chicken Dhansak	€13.99
Fresh chicken cooked with lentils, pineapple, onion, tomato, garlic, ginger, fresh coriander	7
23. Chicken Pasanda	€13.99
Very mild, cream, cashew nut paste, almond powder, coconut powder, sugar, fruit cocktail	7,8
24. Chicken/Prawn Chilli	€13.99/€15.99
Batter fried chicken/prawn with spicy chilli soya sauce	1,2,3,4,6
25. Butter Lamb/Chicken	€13.99
Mild dish cooked with cashew nut and cream or butter, fenugreek leaves	7,8
26. Chicken / Lamb Kashmiri	€13.99
Mild dish cooked with cashew nut and fruit cocktail – mango flavour	7,8
27. Chicken / Lamb Chilli Masala	€13.99
Chicken / Lamb pieces cooked with bell pepper, onion, tomato & fresh coriander in a curry based sauce	7,8
28. Chicken / Lamb Chettinad (Hot)	€13.99
Cooked with South Indian spices, finished with coconut milk	7,8
29. Goan Fish Curry	€13.99
Fish cooked with onion, curry leaves, fresh ginger and green chillies, finished with coconut	4,10
30. Zhinga Zafrani	€14.99
Tandoori Prawn, marinated and cooked with smooth sauce flavoured with saffron	2,4,7,8,12
31. King Prawn Malvani Curry	€14.99
Cooked with coconut, curry leaves, tomato and spice with tamarind sauce	2,4,10



KEBAB

All kebabs are wrapped in Naan bread with fresh salad and chilli garlic mayonnaise	
32. Sheek Kebab Roll	€12.00
33. Chicken Tikka Roll	€11.50
34. Mixed Kebab Roll	€12.50

CLASSIC DISHES

Select your meat & then the type of dish

Chicken	€13.99	Vegetables	€13.50
Lamb	€14.50	Panner	€13.50
King Prawn	€14.99		

35. Korma

Mild creamy sauce flavoured with almond powder, coconut powder and cashew nut paste

36. Tikka Masala

A mild creamy dish with tomato sauce, cashew nut, almond and coconut powder

37. Balti

Sauce of ginger, garlic, chopped pepper & exotic spices, served in ethnic round bottomed pots

38. Karahi

Cooked with julian cut bell peppers, yoghurt, coriander and tomato gravy

39. Bhoona

A rich thick sauce with chunks of spring onion, julian cut bell peppers, ginger, garlic and tomato

40. Saag

Classic dish with spinach cooked with cream, tomato, ginger and garlic

41. Do Piazza (Medium)

Tomato, ginger, garlic, coriander cooked with dice cut red & spring onions and touch of cream

42. Jali Friezy (Medium)

Ginger, garlic, tomato, onion & peppers cooked together to form a delicious sweet & sour dish

43. Rogan Josh (Medium)

Mixture of spices, onions, tomatoes, Kashmiri red chillies, yoghurt & fresh mint leaves cooked in oil at intense heat

44. Curry (Medium)

Traditional Indian curry, medium spiced to suit most palates

45. Madras (Hot)

Cooked with curry leaves, mustard seeds & coconut finished with lemon Indian curry, medium spiced to suit most palates

46. Vindaloo (Very Hot)

Potatoes, fresh chillies, tomatoes & traditional Indian spices, finished

47. Kolhapuri (Very Hot)

Fresh chilli sauce, flavoured with curry leaves, mustard seeds, ginger & garlic

BIRYANI DISHES (MEDIUM)

A one-dish meal prepared in traditional Indian way. Basmati rice cooked with seasonal vegetables / meat of your choice flavoured with herbs & spices, includes nuts.

48. Vegetable Biryani	€13.95
49. Chicken Biryani	€14.50
50. Lamb Biryani	€14.99
51. King Prawn Biryani	€15.99
52. Spice India Special Biryani	€15.99

Basmati rice cooked with tandoori prawn, tandoori chicken, tandoori lamb finished with cocktail or dry fruits

VEGETABLE GARDEN

Full Portion Side Portion

53. Mix Vegetable Curry	€12.50	€9.99
Season mix vegetables		
54. Bombay Aloo	€12.50	€9.99
Pan-fried potatoes flavoured with onions, tomatoes and fresh leaves	1	
55. Aloo Saag Wala	€12.50	€9.99
Potatoes cooked with fresh spinach and finished with fresh coastal herb	1,7	
56. Aloo Gobi	€12.50	€9.99
Cauliflower cooked with potato, tomato, ginger, garlic and onion seeds		
57. Chana Masala	€12.50	€9.99
Spicy dish made with chickpeas and traditional Punjabi spices	7	
58. Dal Makhni	€12.50	€9.99
Black lentils with fresh butter, dried fenugreek leaves, & freshly pureed tomatoes	7	
59. Matar Paneer	€12.50	€9.99
Indian cottage cheese and peas in a sauce of well cooked with tomatoes, onions and spices	7	
60. Saag Paneer	€12.50	€9.99
Spinach simmered with paneer cheese, cream, flavoured with garlic, black pepper & pine nuts	7,8	
61. Paneer Chilli Masala	€12.50	€9.99
Batter fried paneer in a spicy chilli soy sauce	7	
62. Paneer Jal Friezy	€12.50	€9.99
Stir fried homemade cottage cheese and pepper with roasted coriander seeds, fresh tomatoes, onion & green chilli	7	
63. Tarka Dal	€12.50	€9.99
Lentils fried in butter, cooked with onion, fresh ginger, garlic, tomatoes & garnished with fresh coriander	7,10	
64. Saag Paneer	€12.50	€9.99
Homemade Cottage cheese cooked in a creamy spinach gravy	7	
65. Bhindi Masala	€12.50	€9.99
Okra stir-fried with onions, tomatoes & spices	7	

RICE & SIDE ORDERS

66. Basmati Rice	€2.45
67. Pilau Rice	€2.99
68. Lemon Rice	€3.50
69. Egg Fried Rice	€3.50
70. Vegetable Fried Rice	€3.50
71. Mushroom Rice	€3.50
72. Chips	€3.50
73. Raita	€4.00
74. Green Salad	€4.00

TANDOORI BREADS

75. Roti / Chapati	€2.45

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