

## STARTERS

<b>CRACKLING GREENS</b>	<b>€10</b>
Crisp fried spinach with house special sauces	
<b>ONION PAKORA</b>	<b>€10</b>
Onion fritters of onion and gram flour	
<b>GOBI MANCHURIAN</b>	<b>€12</b>
Florets of cauliflower tossed with chillies and soy	
<b>ALOO MUTTER SAMOSA</b>	<b>€8</b>
Spiced mash potato, green peas in a crisp pastry case with assorted chutney	
<b>ACHAARI JHINGA</b>	<b>€35</b>
King Jumbo prawn marinated in pickling spices and grilled in the clay oven	

## MAINS

<b>KATHIRIKKAI POONDU MASALA(EGG PLANT AND GARLIC)</b>	<b>€14</b>
Eggplant in garlic flavoured tomato and onion based masala	
<b>ACHARI ALOO</b>	<b>€14</b>
Baby potato slowly cooked in pickled flavoured gravy and cashewnut.	
<b>PANEER MAKHANI</b>	<b>€15</b>
A house Special of cottage cheese cubes cooked in creamy tomato gravy	
<b>MURGH TIKKA MASALENDAR</b>	<b>€18</b>
Chunks of chicken grilled in tandoor and immersed with hung yogurt and onion and cream	
<b>SHAHI HANDI LAMB</b>	<b>€22</b>
Chunks of lamb cooked in its own juices of red onion spices and yogurt	
<b>METHI MACHHI CURRY</b>	<b>€18</b>
Cubes of fish cooked in onion, tomato & flavoured with fenugreek	
<b>KATHAL KI SUBZI</b>	<b>€15</b>
sliced tender jackfruit cooked with onion, tomato and fenugreek	
<b>KELA KA PHOOL</b>	<b>€15</b>
Banana blossom stirfried with red onion, coconut and coriander	

# From the East of India

## STARTERS

<b>BHAJA</b>	€10
Vegetable flitters flavoured with nigella	
<b>VEGETABLE CUTLETS</b>	€10
Mixed vegetable bullets	
<b>BEGUN BHAJA</b>	€10
Pan grilled eggplant	

## MAINS

<b>KASHA MANGSHO</b>	€19
Stir fried lamb with five spices	
<b>CHINGRI MALAI CURRY</b>	€20
Shrimps cooked with coconut milk and cashewnut	
<b>MURGHIR JHOL</b>	€18
Chicken cooked with five spices, potatoes and egg plant	
<b>CHOCHORI</b>	€16
Mixed vegetables cooked in a mustard and nigella seeds sauce	
<b>ALLOOR DUM</b>	€14
Quessential Bengali potato curry	
<b>DIM CURRY(CURRIED EGGS)</b>	€14
Classic egg curry	
<b>NARKEL DIYE CHOLAR DAL</b>	€12
Tempered Bengal gram cooked with coconut	

## STAPLES

<b>KORAISHUTIR KOCHURI (2 PIECES)</b>	€6
Wheat flour bread deep fried with stuffing of mashed green peas, with chillies & asafoetida	
<b>LUCHI (2PIECES)</b>	€6
Unleavened bread flavoured with black onion seeds, deep fried	
<b>GHEE BHAT</b>	€6
Steamed basmati, lightly tossed with ghee & cinnamon	

# From the South of India

## STARTERS

<b>FRIED IDLY</b>	<b>€10</b>
Rice and lentil steamed cakes served with spiced lentil dry chutney	
<b>CHICKEN 65</b>	<b>€12</b>
A typically street snack-adaptation of chinese with local	
<b>LAMB SUKKE</b>	<b>€16</b>
Stir fried lamb with curry leaves, black pepper	
<b>MEEN FRY</b>	<b>€12</b>
A special spices marinated fish fry	

## MAIN COURSE

<b>GONGURA MAMSAM</b>	<b>€19</b>
Lamb cooked with sour sorrel leaves	
<b>NELLORU CHAPALA PULUSU</b>	<b>€17</b>
Fish stewed with red chillies and tamarind	
<b>NATU KODI PULUSU</b>	<b>€18</b>
Country chicken cooked with rich southern spices and tamarind	
<b>PRAWN MOILEE</b>	<b>€20</b>
Prawns cooked in curry leaves scented mild coconut sauce	
<b>KOTHIMEERA VONKAI</b>	<b>€14</b>
Eggplant with house special spices and cooked in a onion tomato gravy	
<b>BANGALA-DUMPA MASALA</b>	<b>€16</b>
Young potatoes cooked with freshly ground spice mix	
<b>THOTA KOORA</b>	<b>€14</b>
Spinach cooked with onions and tomatoes	
<b>TOMATO PAPPU</b>	<b>€12</b>
Lentils cooked with tomatoes and tempered with curry leaves	

## STAPLES

<b>STEAMED RICE</b>	<b>€5</b>
<b>COCONUT RICE</b>	<b>€6</b>
<b>LEMON RICE</b>	<b>€6</b>
<b>MALABAR PARATHA</b>	<b>€5</b>
<b>POORI</b>	<b>€5</b>

# From the North of India

## STARTERS

<b>PITHIWALI ALOO TIKKI</b>	€10
Lentil stuffed potato patties topped with house special sauces	
<b>AJWAINI PANEER DE TIKKE</b>	€12
Slices of cottage cheese flavored with carrom seeds and grilled in the tandoor	
<b>KATHAL KEY CUTLETS</b>	€12
Breaded mince of raw jackfruit	
<b>TANDOORI MURGH</b>	€12
1/2 Spring chicken marinated with yogurt ,spices baked on charcoal grill	
<b>MURGH ANGAAR TIKKA</b>	€14
Boneless pieces of chicken marinated with ginger, garlic, onion juice, red Chilli & cooked in Tandoor.	
<b>AMRITSARI MACHHI</b>	€14
Fillet of fish marinated with Indian spices and coated with gram flour and deep fried	
<b>SHEEKH KEBAB</b>	€16
Hand pounded lamb mince with Indian spices and char grilled	
<b>GALOUTI KEBAB</b>	€16
A lamb finely minced with array of fragrant spices & is so soft that it melts in mouth	

## MAINS

<b>KEEMA CHAPEIN</b>	€20
Lamb chops cooked with minced lamb	
<b>ACHARI MURGH</b>	€18
Chicken cooked in pickling spices	
<b>AJWANI MACCHI MASALA</b>	€18
Caraway seed scented mild fish curry with cashew nut	
<b>KANDHEY AUR PAPAD KI SUBZI</b>	€14
Pearl onions with papad mango powder and traditional pickle, spiced, simmered in a coriander and black pepper gravy	
<b>MALAI KOFTA</b>	€14
Creamy paneer kofta, stuffed with vegetables and green chillies, simmered in full-bodied tomato gravy with fenugreek	

**ALOO GOBI**

Potatoes stir fried with florets of cauliflower

€14

**DAL MAKHANI**

Black lentils cooked over 48 hours with tomatoes and ginger garlic

€12

**SARSON DA SAAG**

A mixture of spinach greens and mustard leaves tempered with garlic and combined with and fresh cream.

€12

**Staples**

**TANDOORI ROTI**

€5

**PLAIN NAAN**

€5

**BUTTER NAAN**

€6

**LACCHA PARATHA**

€5

**AJWAINI PARATHA**

€5

**AMRITSARI BHARWAN KULCHE**

€6

**MISSI ROTI**

€5

**PULAO**

€6

**JEERA PULAO**

€6

**ACCOMPANIMENTS**

**CUCUMBER RAITA**

€5

**MIXED RAITA**

€5

**POTATO RAITA**

€6

**BOONDI RAITA**

€5

**INDIAN GREEN SALAD**

€5

**PAPADOM**

€2

# From the West of India

## STARTERS

<b>KOTHAMBIR VADI</b>	€10
Fresh coriander fritters	
<b>FISH KOLIVADA</b>	€12
Fish marinated with spices and yogurt and gram flour	
<b>CHICKEN CAFREAL</b>	€12
Morsels of Chicken marinated in an intense coriander chutney and pan fried	

## MAINS

<b>LAMB KOLHAPURI</b>	€19
Fiery mutton preparation with coconut	
<b>KOMDI CHA RASA(HOME STYLE CHICKEN CURRY)</b>	€18
Maharashtrian style tangy chicken curry cooked in konkan spices	
<b>MALVANI PRAWN CURRY</b>	€20
Prawns cooked in a spicy coconut and tamarind sauce	
<b>CABBAGE FOOGATH</b>	€14
Minced cabbage stir-fried with curry leaves and coconut	
<b>VANGYACHE BHARIT</b>	€14
Roasted eggplant mash with onions, tomatoes and crushed peanuts	
<b>BHINDI MASALA (*SEASONAL)</b>	€16
Diced Lady fingers/okra stir-fried with red onions and tomatoes	
<b>BATATA NU BHAJA</b>	€14
stir-fried potatoes	
<b>DAL PANCHMEL</b>	€14
Five lentils tempered with tomatoes and whole red chillies	

## STAPLES

<b>BROWN RICE</b>	€6
Rice cooked with caramelised onion	
<b>CHAPPATI</b>	€5
Pan cooked thin whole wheat bread	



## DESSERTS

**GULAB JAMUN** €7.00

Fried milk doughnuts soaked in honey syrup with cardamom and cloves

**BEBINCA** €6.00

A traditional Portuguese influenced cake

**DAL PAYASAM** €6.00

Gram lentil pudding scented with roasted cumin and cardamom

### KULFI

#### FROZEN MILK DESSERT

**MALAI** €6.00

Traditional flavoured with cardamom

**PAAN** €6.00

Rose and betel leaves flavoured

**ANJEER, KHAJUR** €6.00

Dates and fig flavoured

**MANGO** €6.00

**PISTACHIO** €6.00

**VANILLA** €6.00

**CHOCOLATE** €6.00

**LEMON** €6.00

# ALCOHOLIC DRINKS



BEER ON TAP 45 CL	€4.50
BEER ON TAP 20 CL	€2.50
CIDER ON TAP 45 CL	€6.50
COBRA 33CL	€3.50
KINGFISHER 33CL	€3.50
SOMERSBY	€4.00
BEER IN BOTTLES	€2.75

## COCKTAILS

MOJITO	€14.00
MARGARITA	€14.00
PINA COLADA	€15.00
SEX ON THE BEACH	€14.00
BLUE LAGOON	€15.00
NEGRONI	€16.00
MOSCOW MULE	€16.00
CAPRINHA	€16.00
LONG ISLAND	€16.00
MARTINI	€15.00

## NON ALCOHOLIC

HOUSE STILL	€3.50
SPARKLING	€2.50
AERATED DRINKS	€2.00
LASSI	€3.00
JUICES	€4.50
GINGER ALE	€4.00
TONIC WATER	€2.50
COFFEE	€2.50
CAFE LATTE	€2.50
TEA	€2.50
MASALA CHAI	€3.00
MOCKTAILS	€3.00
CASTELLO	€3.50
PEDRAS	€2.50