

Main Rice Varieties

PLAIN RICE Steamed long grained basmati rice.....	3.00€
PILAU RICE	3.50€
Basmati rice fragranced with saffron, cinnamon sticks, bay leaves and cardamoms, the perfect accompaniment for all your dishes.	
LEMON RICE With a refreshing fragrance of lemon.....	3.75€
MUSHROOM RICE Stir fried with sliced mushrooms, onions and herbs.....	4.00€
GARLIC RICE Thinly chopped garlic stir fried with basmati rice.....	3.99€
EGG FRIED RICE Stir fried egg with basmati rice.....	4.50€
VEGETABLE RICE Basmati rice with mixed vegetables.....	4.50€
KEEMA RICE Stir fried with savoury minced lamb.....	5.50€
SPECIAL FRIED RICE Egg, chicken tikka, peppers & onions.....	5.50€

Indian Breads

PLAIN NAAN	3.00€
Light and fluffy and baked in the tandoori oven.	
BUTTER NAAN	4.00€
White flour layered bread in Clay Oven and butter	
GARLIC NAAN	3.50€
Naan bread topped with finely chopped garlic cloves.	
PESHWARI NAAN	4.99€
Naan bread stuffed with past of sugar, ground nuts, sultans, cream and then baked in the clay oven, DELICIOUS	
GARLIC MINT	4.00€
CHEESE NAAN	4.50€
Stuffed with crumbled cheese.	
CHEESE & GARLIC	4.99€
Stuffed with crumbled cheese and topped with garlic.	
GARLIC & ONION	4.00€
Naan bread topped with garlic and onion.	
KEEMA NAAN	4.99€
Stuffed with a layer of savoury spiced minced lamb.	
PARATHA	4.00€
TANDOORI ROTI	3.00€
Healthy bread prepared with wholemeal flour and baked in the tandoori	
CHIPS	3.00€
ALOO KULCHA	4.50€
Potato stuffed bread	

Vegetables



CHANA MASALA	7.50€
Chick peas cooked with garlic, ginger, onions, lime juice and dry sauce, slightly hot in taste, garnished with fresh chilli and red onions rings.	
ALOO GOBI	7.50€
Cauliflower and potatoes cooked with medium spices	
MUSHROOM BHAJI	7.50€
freshly sliced mushrooms pan fried in onions & light spices	
SAAG ALOO	7.50€
Spinach and potatoes in a mix of spices and herbs with a dry sauce.	
BOMBAY ALOO	7.50€
The world famous dish of spiced potatoes in a medium sauce	
TARKA DAAL	7.50€
Yellow lentils tempered with onions, spices and fried garlic.	
PANEER MALAI KOFTA	11.99€
Homemade cheese and potato balls marinated in a light spices, wrapped in breadcrumbs and cooked in a masala sauce.	
SAG PANIR	10.00€
Diced cubes of home made indian cheese cooked in a medium sauce with fresh green spinach.	
DAL MAKHANI	8.50€
Very typical north Indian dish containing black lentils, kidney beans, butter, cream and various spice	
BANGAN BARTHA	8.50€
Grilled aubergine mashed and cooked with tomato, onions and herbs.	
CHILLI PANEER	11.99€
Homemade cottage cheese battered, deep fried and then stir fried with onions, soya and green chilli sauce	
MIXED VEGETABLE	7.99€
Mixture of vegetables cooked in an iron pan	

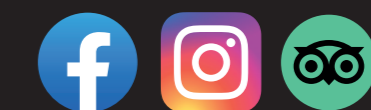
Children Menu

CHICKEN NUGGETS AND CHIPS	6.99€
FISH FINGER AND CHIPS	6.99€
MILD CURRY SAUCE WITH RICE OR CHIPS	6.99€



CLAY OVEN

INDIAN TANDOORI RESTAURANT



Starters

SIDE ORDERS Lime Pickle: 1,50€ | Raita: 4,99€ | Side Salad: 3,50€
Ext. Pickle Sauce: 0,75€ | Ext. Pickle tray: 2,50€

PAPADOM with mint sauce, spicy onion and mango chutney	1.75€
SAMOSA (Vegetarian) Triangular pastry filled with mixed vegetable.	4.50€
MEAT SAMOSA Triangular pastry filled with minced meat.	4.99€
VEGETABLE PAKORA Mixed vegetables coated in a mixture of gram flour, herbs and spices, deep fried golden brown.	4.25€
FISH PAKORA Fish fillet coated in a mixture of gram flour, herbs and spices, deep fried golden brown.	5.99€
CHICKEN PAKORA Chicken coated in a mixture of gram flour, herbs and spices, deep fried golden brown.	5.99€
ONION BHAJEE Crisp onions deep-fried in a coating of gram flour batter.	4.50€
PANEER PAKORA Deep fried pieces of home made cottage cheese battered with gram flour and herbs	4.99€
CHICKEN TIKKA A choice of bite sized pieces of chicken in a marinade of coriander, green chilli, mint and yoghurt, skewered and grilled in the Tandoor.	5.50€
LAMB TIKKA A choice of bite sized pieces of lamb in a marinade of coriander, green chilli, mint and yoghurt, skewered and grilled in the Tandoor.	6.50€
SHEEK KEBAB Sheek of minced lamb with a delicate sprinkling of fresh herbs and aromatic spices mix.	6.25€
PRAWN PUREE Prawns cooked in a light curry sauce and wrapped in a puree	8.50€
CHICKEN PUREE (CHAT) Pieces of chicken in a light curry sauce and wrapped in a puree	7.50€
MIXED PAKORA (2 PERS.) Veg. pakora, onion bhajee, chicken pakora, paneer pakora & fish pakora	10.00€
MIDEX STARTERS FOR 2 PERSONS chicken tikkam, lamb tikka, onion bhajee & sheek kebab	11.00€
GARLIC KING PRAWNS (PEELED)	10.50€

Tandoori dishes *All served on sizzling platter and a curry sauce on the side*

TANDOORI CHICKEN (1/2) Spring chicken spiced, marinated & cooked in the tandoor, giving it that distinctive char-grilled flavour	10.90€
TANDOORI KING PRAWN Jumbo king prawns marinated in a rich blend of saffron, caraway seeds and yoghurt.	17.50€
CHICKEN TIKKA A choice of bite sized pieces of chicken in a marinade of coriander, green chilli, mint and yoghurt, skewered and grilled in the Tandoor.	10.99€

PANIR SHASHLIK Cottage cheese marinated and roasted with onions and peppers.	12.00€
LAMB TIKKA A choice of bite sized pieces of lamb in a marinade of coriander, green chilli, mint and yoghurt, skewered and grilled in the Tandoor.	12.50€
FISH TIKKA A choice of bite sized pieces of fish in a marinade of coriander, green chilli, mint and yoghurt, skewered and grilled in the Tandoor.	15.50€
CHICKEN SHASHLIK (MILD) A choice of bite sized pieces of marinated chicken roasted with tomatoes, onions and green peppers.	11.99€
SHEEK KEBAB Sheek of mince lamb with a delicate sprinkling of fresh herbs	12.25€
LAMB SHASHLIK A choice of bite sized pieces of marinated lamb roasted with tomatoes, onions and green peppers.	13.50€
TANDOORI MIXED GRILL A medley of tandoori chicken, chicken tikka, lamb tikka, sheek kebab, king prawns and fish	17.00€

Curry Selection 1 ***MIXED** Lamb, Chicken & King Prawns

CHICKEN 10,25€ | **PEELED KING PRAWNS** 15,50€ | **LAMB** 12,50€ | **VEGETABLES** 8,50€ | ***MIXED** 13,50€
PRAWNS 11,50€ | **CHICKEN TIKKA** 11,25€ | **LAMB TIKKA** 13,50€ | **ONLY SAUCE** 4,99€

CURRY Medium spiced with a nice blend of herbs and spices and plenty of sauce.
MADRAS (Medium Hot) 🌶️ A fairly hot dish with lots of tasty gravy, cooked with a blend of herbs & spices and finished with a touch of lemon juice for a hot & sour flavour.
VINDALOO (Hot) 🌶️🌶️ Cooked in a thick sauce with a mix of herbs & spices with potatoes and is very fiery, enjoyed by most pyromaniacs.
PHALL (Very Hot) 🌶️🌶️🌶️ Mixture of green and red peppers it is one of the hottest forms of curry
JALFREZI (Medium Hot) Marinated with fenugreek, garlic and ginger, cooked in a fairly hot sauce with tomato puree, onions, green chillies & mixed peppers
KARAHI A concoction of finely mixed spices & herbs with onions, tomatoes & capsicum in a cast iron wok (KARAHI) creating a very tasty gravy, topped with fresh green chillies & coriander.
ROGAN JOSH A tomato based dish with mix finely selected spices and herbs, garlic, ginger and coriander.
BALTI Stir fried green chillies, coriander, onions & peppers with a clever blend of spices

BHUNA This dish is cooked in a medium strength thick sauce with a touch of tomato puree & mixed spices
DUPIAZA Cooked with tomatoes and extra onions in a medium sauce with a special blend of spices
DHANSAK Cooked in a medium to hot strength with yellow lentils with the use of chillies, sugar and lemon juice to deliver a hot, sweet and sour flavour.
SAAG A wonderful dish cooked with leaf spinach & spices in a medium strength thick sauce
PATHIA Cooked with papaya and various herbs and spices, sugar, lemon juice, sweet and sour

Curry Selection 2 ***MIXED** Lamb, Chicken & King Prawns

CHICKEN 10,99€ | **PEELED KING PRAWNS** 16,00€ | **LAMB** 13,00€ | **VEGETABLES** 8,99€ | ***MIXED** 13,99€
PRAWNS 12,00€ | **CHICKEN TIKKA** 11,99 | **LAMB TIKKA** 13,99€ | **ONLY SAUCE** 5,50€

TIKKA MASALA Cooked in tomato based sauce with an array of mild spices & ground almonds for added sweetness, topped with fresh cream & flaked almonds
BUTTER CHICKEN Prepared in a delicious tomato and creamy butter sauce, mild and tasty
PASSANDA Cooked in a mild and creamy sauce with ground almonds, butter and a touch of red wine
KORMA Cooked in thick creamy sauce, ground coconuts & almonds, topped with a touch of cream - perfect for a mild palate
MANGO CURRY A tropical curry cooked in a creamy mango sauce
CHASNI

Chef Specials Biryani

KEEMA CHICKEN	13.50€
KEEMA LAMB	14.50€
GARLIC CHILI CHICKEN	13.00€
CHEF SPECIAL LAMB	15.00€
KING PRAWNS BARTHA King prawns cooked with mashed tandoori aubergine	17.50€
*MIXED Lamb, Chicken & King Prawns	

CHICKEN 12,50€ | **PEELED KING PRAWNS** 17,50€ | **LAMB** 14,50€ | **VEGETABLES** 10,50€
***MIXED** 16,50€ | **PRAWNS** 14,50€ | **CHICKEN TIKKA** 13,50€ | **LAMB TIKKA** 15,50€

Biryanis are complete meals, the ingredients are mixed with basmati rice, green peas and a host of spices and are cooked in a stir fry method in a large wok. Served with medium spiced curry sauce