

# MAIN MENU

## STARTERS

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### Chowk Ki Aloo Tikki 1, 8 | €12.50

Crispy **potato** cakes filled with cumin & ginger tempered green peas, 3 chutneys.

### Tandoori Phool 8, 11 | €13.50

Charred baby **cauliflower** marinated in carom seeds & turmeric, green chilly raita & pickled mushroom.

### Jal Tarang 1, 2, 3, 5 peanut, 8, 11, 14 | €18.00

Pan seared **scallops**, crispy rice, gram flour vermicelli mix. spicy tomato pickle, squid ink mayo.

### Tandoori Prawns 2, 8, 11 | €17.99

Jumbo **prawns** marinated in Kashmiri chilly, lime leaf & purple garlic. Raw mango chunda & avocado salad.

### Game Tasting Plate 1, 3, 8 | €18.50

Tandoori barbary **duck** tikka marinated overnight in red chilly, cinnamon & ginger paste. Crispy pastry parcels stuffed with **venison** mince & juniper berries

### Fauzi Chicken Wings 10, 12 | €12.50 SIGNATURE

Chef Sunil Ghai's signature recipe of crispy pulled chicken wings tossed with curry leaves, shallots & shredded coconut with long pepper & tamarind relish (pipli).

### Achari Chicken Tikka 1, 8, 11 | €16.50

Manor Farm **chicken** (B/L thigh) in home made aged pickling rub, turmeric & greek yoghurt marinade, lentil & ruby onion salad

### Lamb Tasting Plate 1, 8, 9 PINE NUTS | €17.00

Skewered **lamb** mince kebab, spring lamb chop charred in tandoor dusted with dry home made rub. Mint & green chilli pesto.

### Crispy Fried Lentil & Rice Crisps 1, 2, 11 | €5.90

**Prawn** pickle, mango, dill & white melon seed relish

## MAINS

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### Jhinga Dhaniwal 1, 2 | €28.50

A flavourful north Indian jumbo **prawn** curry with a blend of coriander, curry leaf & coconut korma with shallots & green cardamom.

### Tamater Fish Curry 4, 11 | €27.50

Crispy **stone bass fish** with fermented garlic, Vin tomato & shallots sauce finished with tamarind, fresh coriander & pickled ginger.

### Tandoori Murgh 8 | €27.50

Kashmiri chilly & garam masala marinated Manor Farm **chicken** (on the bone), velvety tomato curry, basmati rice & pickled onion.

### Farmers Butter Chicken 8 | €25.50

Old Delhi style **chicken** tikka with fenugreek, ginger, green chilli & cardamom flavoured - velvety tomato & onion masala, finished with fresh cream.

### Pickle's Chicken Biryani 1, 8 | €28.00

Perfumed aged basmati rice & marinated **chicken** with aromatic spices, saffron in sealed pot, raita & biryani sauce.

### Cafeteria Chicken Curry | €24.50

**Chicken** curry (on the bone thighs) braised slowly with whole spices, red onion paste, Kashmiri chilly, coriander powder & vin tomatoes.

### Goat Keema Pao 1, 8 | €29.50 SIGNATURE

Organic **goat** mince & diced, braised with onion, garlic & black cardamom with Maska pao (bread).

### Shimla Khato Gosht 1, 8 | €28.50

Traditional dish from Shimla. Tandoori **lamb** chops & slow cooked lamb with fenugreek & asafoetida tempered buttermilk, gram flour & turmeric sauce (kadi).

### Laal Maans 8, 11 | €26.00

Rajasthani **lamb** curry with brown onion, Rajasthani reshama patti chilly & yoghurt paste. Tempered with smoked mustard oil & clove.

### Nalli Roganjosh 8 | €28.50

Kashmiri **lamb** shank simmered for 12 hrs with caramelized onion, ginger & tomato flavoured with saffron & fennel

### Tandoori Pork Champ 11 | €27.99 SIGNATURE

Rajpoot family recipe of TJ Crowe's free range **pork chop** marinated overnight in pickling spices & charred. shallots, ginger, sun dried red chillies, black pepper & coconut curry.

## VEGGIES~SHAKAHARI

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### Vegetarian Thaali 1, 8, 9, 11 | €36.00

A complete North Indian meal. Consists of paneer, **veggies**, lentil, potatoes, rice & raita.

### Sukhha Achari Baingan 11 | €19.50

Crispy fried **aubergine** wedges tossed with mustard seeds, whole red chilly & dry mango powder.

### Nathuram's Choley Bhature 1, 8, 11 | €26.00

Delhi special **chickpea** curry simmered in dry pomegranate, ginger & Buknu masala, puffed fried bread. Pickle & raita.

### Naranggi Kofta 1, 8, 9 cashewnut walnut, 11 | €25.00

Seasonal **veggies** & **cottage cheese** fried dumplings stuffed with walnut & date pickle drizzled with velvety tomato sauce infused with orange & green cardamom.

A minimum order of one main course per person will be levied.

## TASTING MENU

Curated by Chef Sunil, this is a special tasting menu, unique to you, on request, using seasonal & local produce and North Indian cooking techniques and recipes. **For the entire table only.**

**5 Courses (per person) | €85.00**

**With matching wines (per person) | €120.00**

Carefully chosen by our general manager Benny

For any, allergies please let your server know.

## CONDIMENTS/SIDES

**SIDE DISHES ORDERED BY THEMSELVES WILL BE CHARGED AS MAIN COURSES**

**Bhindi Masala | €8.50**

**Okra** tossed with cumin, onion, mango & ginger.

**Achari Aloo 8, 11 | €7.99**

Ballymakenny baby **potatoes** with pickling spices, mustard oil & turmeric.

**Tadka Dal 8 | €7.50**

Yellow **lentils** tempered with ghee, cumin, garlic & fresh coriander.

**Gobhi Masala | €8.00**

**Cauliflower** florets tossed with cumin, ginger & turmeric.

**Tadka Saag 8, 11 | €8.50**

Tempered spinach & mustard leaf puree (saag) with garlic & smoked red chilly

## BREADS, RICE & SALADS

All our breads contains dairy and flour.

**Tandoori Bread Basket**

(3 different flavours) **1, 8, 9 almond | €8.75**

**Dilli Wala Butter Naan 1, 8 | €5.95**

**Masala Cheese Chilli Naan 1, 8 | €5.25**

**Mint Lachha Parantha 1, 8 | €5.95**

**Basmati Rice - Best quality aged | €5.00**

**Indian Green Salad | €4.50**

**Pair of Home Made Pickles 11 | €3.50**

**Raita - cucumber with fresh mint burnt cumin 8 | €4.50**

ALLERGENS			
1	Gluten-Wheat	6	Soybeans
2	Crustaceans	7	Lupins
3	Eggs	8	Dairy
4	Fish	9	Nuts
5	Peanuts	10	Celery
		11	Mustard
		12	Sesame Seeds
		13	Sulphites
		14	Molluscs

**A 12.5% service charge will be added to the bill for groups of 5 & above. All gratuities go directly to our staff.**

We regret to inform you that a maximum of two credit cards can be debited as payment per table. In addition, alla carte menu will not be available for groups of 12 or more guests. Group and Tasting menus are available on request.

**Our chicken and lamb are Halal certified**

## CHRISTMAS GROUP MENU

€60.00 PER PERSON

THREE COURSES, ONE DISH FROM EACH SECTION

### STARTERS (CHOOSE ONE)

**Chowk Ki Aloo Tikki 1, 8**

Crispy **potato** cakes filled with cumin & ginger tempered green peas, 3 chutneys.

**Tandoori Prawns 2, 8, 11**

Jumbo **prawns** marinated in Kashmiri chilly, lime leaf & purple garlic. Raw mango chunda & avocado salad.

**Achari Chicken Tikka 1, 8, 11**

Manor Farm **chicken** (B/L thigh) in home made aged pickling rub, turmeric & greek yoghurt marinade, lentil & ruby onion salad

**Lamb Tasting Plate 8**

Skewered **lamb** mince kebab, spring lamb chop charred in tandoor dusted with dry home made rub roasted bell pepper chutney.

**Duck & Venison 1, 3, 8**

Barbary **duck** breast tikka with passion fruit & chilly chutney & Crispy pastry parcel stuffed with venison mince, berry chutney, burnt chilli & garlic raita.

### MAIN COURSES (CHOOSE ONE)

**Lahsooni Fish Curry 4**

Stone bass **fish** simmered in slow cooked tomato & coconut curry tempered with purple garlic & dried mangosteen.

**Limbu Jhinga 2**

A flavourful north Indian **jumbo prawn** curry with a blend of sundried red chillies, coriander, cumin & dried coconut, finished with lime & onion paste.

**Farmer's Butter Chicken 8**

Old Delhi style **chicken** tikka with fenugreek, ginger, green chilli & cardamom flavoured velvety tomato & onion masala, finished with fresh cream.

**Goat Keema Pao 1, 8 SIGNATURE**

Organic **goat** mince & diced, braised with onion, garlic & black cardamom with Maska pao (bread)

**Laal Maas Curry 8, 11**

Rajasthani **lamb** curry with brown onion, Rajasthani reshama patti chilli & yoghurt paste. Tempered with smoked mustard oil & clove.

**Dal Bukhara 1, 8**

36hrs slow cooked **black lentil** - delicacy of Punjab with buttered mint layered whole meal parantha & pickled onions.

**Paneer Makhana Masala 1, 8, 9 CASHEW**

Cottage **cheese** simmered in velvety onion & tomato masala sauce

TANDOORI BREAD BASKET & BASMATI RICE INCLUDED IN MAIN COURSE

### DESSERTS (CHOOSE ONE)

**Chocolate Ferrero 1, 3, 8, 9 (almonds & hazelnuts)**

Dark chocolate ganache with layers of toasted hazelnut, coco sponge & masala coffee dust.

**Gulab Jamun 1, 3, 8, 9**

Indian milk donuts fried in clarified butter and soaked in saffron, rose sugar syrup, vanilla ice cream.