



## ALLERGY INFORMATION

Dear Guests,

The written food descriptions in this menu may contain traces of allergenic products. You are kindly requested to inform us immediately regarding any allergies you may have.



No milk  
Χωρίς γάλα



Gluten  
Γλουτένη



Eggs  
Αυγά



Crustacean  
Οστρακοειδή



Fish  
Ψάρι



Nuts  
Ξηρούς καρπούς



Peanuts  
Φιστίκια



Sesame  
Σουσάμι



Garlic  
Σκόρδο



Onion  
Κρεμμύδι



Contains milk  
Περιέχει γάλα



Mustard  
Μουστάρδα



Soy  
Σόγια



Molluscs  
Μαλάκια



Hot  
Καυτερό



Lupins  
Λούπινα



Celery  
Σέλινο



Local dish  
Τοπικό πιάτο



Diet  
Διαίτης



Sulfur dioxide & sulfite  
Διοξείδιο του θείου  
& νιτρώδες νάτριο



Vegan  
Ολική χορτοφαγία



Vegetarian  
Χορτοφαγικό

## STARTERS

### Hariyali Paneer Tikka



€9.00

Farmer's Goat Cheese Cubes marinated with Fresh Coriander & Minted Yoghurt Sauce, cooked in a clay pot oven

### Mix Veg Bhaji



€10.00

Onions, Spinach, Potato, Crispy Cauliflower Fritters with Gram Flour, served with Tamarind & Date Sauce

### Samosa



€11.00

Homemade Triangle Pastry filled with Potatoes tempered with Cumin, Green Peas & Raisins, served with Tamarind & Date Sauce

### Malabari Calamari Masala Fry



€13.00

Baby Calamari dusted with Indian Spices and crispy fried, served with a Sweet Chilli Mango Dip

### Kolkata-Style Fish Tikki



€14.00

Minced Fish Cutlets tempered with Mustard Seeds & Indian Spices, Fish Cutlets served with Roasted Pineapple Chutney

### Mix Sampler Platter



€17.00

Mix Veg Bhaji, Samosa, Hariyali Paneer Tikka, served with Mint Sauce and Tamarind & Date Sauce

### Konkani Crab Kurkura



€18.00

Crab Meat sautéed with Indian Spices, Bell Peppers & Onions, served on Crunchy Prawn Crackers

### Goan Sea Scallops



€20.00

Pan-Seared Sea Scallops with Curry Leaves, Coconut Cream & Pineapple



## TANDOOR GRILLS


*In keeping with the traditions of the North West Frontier of India, choice cuts of Shellfish, Fish and Meat are steeped in Yoghurt and Tandoori Spices, then grilled in our charcoal-fired Tandoori clay ovens.*

**Murgh Kalmi Kebab**      €19.00

Grilled Boneless Chicken Thigh, marinated in Tandoori Spices

**Murgh Zafrani Tikka**      €21.00

Chicken Breast Bites, marinated with Saffron, Mild Spices & Yoghurt

**Lamb Gilafi Seekh Kebab**    €25.00

Minced Lamb with Brown Onions, Ginger, Garlic, Saffron, Tandoori Spices, skewered and coated with colourful Bell Peppers

**Achari Jhinga**         €28.00

King Prawns marinated in Pickled Yoghurt, Yellow Chilli Powder & Carom Seeds

**Lamb Chops Khada Masala**       €38.00

Lamb Chops marinated in Tandoori Spices, coated with a mixture of Pistachios & Dry Mint

**Tandoor Mixed Grill**         €40.00

Chicken Kalmi Kebab, Chicken Tikka, King Prawn Achar & Lamb Chop Masala

*All of the above are served in a sizzling pan with Mild Chilli Mint Sauce on the side*







## MAIN COURSES

**Murgh Makhani**  €22.00  
Slow-Braised Spring Chicken with a Creamy Tomato Butter Sauce

**Murgh Tikka Masala**  €22.00  
Chicken Tikka tossed with Diced Bell Peppers & Onions, simmered in Masala Sauce

**Murgh Tikka Malai Korma**  €22.00  
Chicken Tikka marinated with light Spices cooked in clay oven, served on sizzling plate with a refined silky Curry Sauce on the side

**Macchi Hara Masala**  €23.00  
Sea Bass Fillet, marinated with Fresh Mint, Coriander, Raw Mango & Coconut Paste, baked on sizzling plate, served with Sweet Tomato & Mustard Chutney

**Kashmiri Lamb Rogan Josh**  €24.00  
Boneless Lamb Cubes, braised in Brown Onions & Yoghurt, Kashmiri Chillies & Fennel Powder

**Lamb Korma**  €25.00  
Lamb Cubes cooked in Brown Onions, Cashew Nut Paste, with a Saffron Cream & Cardamom Sauce

**Kerala Jhinga Curry**  €26.00  
Tiger Prawns, cooked in Coconut Cream, Turmeric & Mustard Seeds

## VEGETARIAN SELECTION

**Dal Tadka**  €8.00  
Yellow Split Lentils tempered with Cumin, Garlic & Green Chillies

**Paneer Tikka Lababdar**  €13.00  
Goat Cheese Tikka, perfumed in a clay pot, simmered in a Creamy Tomato & Onion Sauce

**Paneer Jhalfrezi**  €13.00  
Goat Cheese tossed with Onions & Bell Peppers in a Tangy Curry Sauce













**Kadai Mushrooms & Green Peas**  €13.00  
Button Mushrooms, sautéed with Bell Peppers, Onion & Tomato Masala, Fenugreek

**Aloo Gobhi Adraki**  €14.00  
Diced Potatoes, Cauliflower tossed with Ginger & Spices

































## RICE DISHES














- Coconut Rice**  €7.00  
Black Rice & Basmati Rice, tossed with Coconut Powder
- Saada Chawal**  €7.00  
Steamed aromatic Basmati Rice
- Zafrani Jeera Pulao**   €8.00  
Aromatic Saffron Basmati Rice tempered with Cumin Seeds
- Chicken Zafrani Biryani**     €23.00  
Boneless Cubes of Chicken marinated in Saffron, Yoghurt, Brown Onions & Spices, cooked with Basmati Rice
- Lamb Masala Biryani**     €24.00  
Chunks of Mutton, marinated with Creamy Yoghurt, Garam Masala, cooked with aromatic Basmati Rice

## NAAN & BREAD


















- Plain Naan**    €7.00  
Wheat Flour Leavened Bread, cooked in the tandoor
- Butter Naan**    €8.00  
Multi-layered Leavened White Flour Bread cooked in the tandoor, topped with Kalonji Seeds & Butter
- Kulcha**  
Naan Breads with your choice of filling:
- Onion & Garlic**       €8.00
- Green Chilli & Fresh Coriander**      €8.00
- Farmer's Goat Cheese (Paneer)**    €9.00
- Dried Fruit & Nuts**     €9.00
- Spiced Minced Lamb**     €10.50



## ACCOMPANIMENTS

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- Cucumber & Pomegranate Raita**   €5.00  
Yoghurt Dip with Cucumber, Roasted Cumin & Pomegranate Pearls
- Mango Chutney**    €5.00  
Sweet & Tangy Mango Chutney with Indian Spices
- Pachranga Achar**    €5.00  
Assortment of Homemade Pickled Vegetables in Indian Spices & Mustard Oil
- Kachumber Salad**   €7.00  
Tomatoes, Cucumber, Red Onions, Pomegranate, Pineapple Cubes with  
Homemade Lime & Tamarind Dressing
- Dahi Bhalla**   €8.00  
Split Lentil Crispy-Fried Dumplings served on Yoghurt, topped with Tamarind & Mint Sauce

## DESSERTS

- Teekhi Kheer**    €7.00  
Indian-style Rice Pudding Brûlée infused with Saffron, Green Chilli Essence & Cardamom
- Gajar Ka Shahi Tukda**     €8.00  
Carrot Sponge Cake soaked with Cinnamon & Star Anise Syrup, topped with  
Cardamom Cream Cheese Frosting, served with Pistachio Ice Cream
- Sharabi Babas**      €9.00  
'Rum Babas' soaked in a Honey, Rum, Cinnamon, Cloves, Fresh Mint Syrup,  
filled with Saffron Cream & Fresh Fruits
- Meetha Samosa**    €9.00  
Triangular Samosa stuffed with Almonds, Cashew Nuts, Pistachios, Coconut Powder,  
baked and soaked in Cardamom Honey Syrup, served with Rose Sorbet and a  
Homemade Coconut Ball
- Ice Cream by the scoop**  €2.50  
Coconut / Pistachio / Rose/ Vanilla
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## BEVERAGE LIST

### TRADITIONAL INDIAN DRINKS

#### Alcoholic

**Mango Chilli Martini** €12.00

Mango, Vodka, Lime and a touch of Chilli

**Passion Fruit Martini** €12.00

Fresh Passion Fruit, Vodka & Lemon

#### Non Alcoholic

**Sweet Punjabi Lassi**  €7.00

Traditional Indian cooling and refreshing Yoghurt Drink with Honey

**Mango Lassi**  €9.00

Natural Yoghurt blended with Mango & Cardamon, served chilled

**Falooda**  €9.00

A traditional whipped frothy milk-based drink perfumed with Rose Syrup, served with Basil Seeds and a scoop of Vanilla Ice Cream

#### **BEERS 33cl**

Keo €4.00

Carlsberg €4.00

Carlsberg Alcohol Free 33cl (0.0) €4.00

Kingfisher Indian Beer €5.50







## NON-ALCOHOLIC DRINKS

Soft Drinks	€3.50
Fruit Juices	€3.50
Iced Tea (Lemon, Peach)	€3.50
Imported Sparkling Water 33cl	€3.00
Imported Sparkling Water 75cl	€4.50
Acqua Panna Imported Still Water 50cl	€3.00
Acqua Panna Imported Still Water 100cl	€4.50
Local Mineral Water 50cl	€2.00
Local Mineral Water 100cl	€3.50

## HOT BEVERAGES

Tea Selection	€3.50
Espresso	€3.50
Double Espresso	€4.50
Cyprus Coffee	€3.50
Instant Coffee	€4.00
Filter Coffee	€5.00
Cappuccino 	€5.00
Hot Chocolate 	€5.00



