

NAANBAR

BRUNCH MENU

@ 35 euros per person

Kindly note that all the courses are served as sharing portions

STREET CHAATS REVAMPED

Ravioli Samosa- Reinvented (V)

Fried Shortbread stuffed with potato and pea, sweet yoghurt, tamarind, pomegranate

Chicken Tikka Carpaccio Chaat (GF,V)

Chicken tikka sliced, mint raita, red onions, cherry tomatoes, coriander glaze, seasonal mix salad

Calamari Amritsari (GF,NV)

Spicy calamari fritters, chili, parsley chutney

SOUP

Cumin Broccoli Soup (GF,V,NV,N)

Broccoli and cashew soup, with choice of chicken

MAINS

(Naan Bar Style)

Tawa Rabbit (GF,NV)

Chef's secret- bone in rabbit curry

Tandoor Charred Chicken (GF,NV,N)

Masala roasted chicken breast, smoked tomato cream, fenugreek

Biryani Arancini (NV)

Biryani rice arancini, minced lamb, burnt garlic raita

Lehsuni Machhi (GF,NV)

Baked spicy garlic, mustard and yoghurt marinated fish, chilli-garlic aioli, tomato, and coconut sauce

Spaghetti Mushroom Masala (V)

Spaghetti pasta, mushroom and green peas, onion tomato masala

Indo Sri Lankan Butternut Curry (GF,V,VG)

Coastal spiced butternut squash and coconut curry

Dal Panchratan (GF,V,VG)

5 types of lentils cooked for 6hrs

Subz Korma (V,GF,N)

Cumin tempered mixed seasonal vegetables, korma gravy

Kindly note all the mains are served with assorted naan and rice

DESSERT

Apple Fritters (V,N)

Apple malpua, saffron and sugar glaze, dates milk

Winter Carrot Fudge (V,GF,N)

Heritage Carrot halwa fudge, seasonal berries

Chai Panna Cotta (GF,V)

Masala chai panna cotta , orange and cardamom reduction

Free flow of Sparkling Wine can be included for an additional €5 per person

V-Vegetarian, VG-Vegan, GF-Gluten Free, N-Contains Nuts, NV-Non-Vegetarian