

# NAAN BAR

## APPETIZERS

### ALOO TIKKI 🍷 🌱

Pan fried potato patty with sweet yogurt tamarind sauce and coriander chutney

€9

### TANDOORI SALMON 🍷 🌱

Mustard spiced salmon, pineapple chutney

€20

### NIMONA 🍷 🌱

Chilli and cumin spiced, pan seared green pea patty with tamarind chutney

€9

### CHICKEN TIKKA 🍷 🌱

Chicken marinated in red chilli and yogurt dressed in mint and coriander glaze

€13

### BIRYANI ARANCINI

Lamb and flavoured Basmati rice arancini cucumber raita

€11

### CHICKEN SEEKH 🍷 🌱

Grounded chicken skewers seasoned with garlic ginger, green chilli and achari yogurt

€11

### LAMB SEEKH 🍷 🌱

Minced lamb skewers seasoned with garlic green chilli, coriander and garam masala

€14

## SLOW COOKED MAINS

### CHICKEN CURRY 🍷

Home style chicken drumsticks in masala gravy

€18

### KASHMIRI LAMB ROGAN JOSH 🍷 🌱

Spicy lamb shank curry prepared with red chilli and yoghurt

€23

### OLD DELHI BUTTER CHICKEN 🍷 🌱 🍷

Char grilled chicken, simmered in fenugreek enhanced creamy tomato gravy

€18

### DOI MAACH 🍷 🌱

Medley of salmon, prawns and clams simmered in yogurt gravy

€21

### CHICKEN KORMA 🍷 🍷

Chicken curry in rich brown onion and cashew nut gravy

€18

### BROCCOLI TIKKA MASALA 🍷 🌱

Baked broccoli, tikka masala sauce

€13

### SOUTH INDIAN BEEF CURRY 🍷 🌱

Black pepper beef with curry leaf, grounded coriander powder and star anise

€19

### PANEER MAKHANI 🍷 🌱 🍷

Cottage cheese, simmered in tomato gravy enhanced with fenugreek

€16

### SHRIMP CHINGRI MALAI 🍷 🌱

Bengal style spicy coconut shrimp curry with mustard seeds and ginger

€21

### MUSHROOM MATAR 🍷 🌱

Assorted mushroom, sweet green pea onion tomato masala

€15

🍷 NUTS | 🌱 VEGETARIAN | 🌱 VEGAN | 🍷 GLUTEN FREE | 🌱 KETO FRIENDLY

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## SIDES

<b>PALAK BHUNA</b> 🍷🌱	€9	<b>DAL MAKHANI</b> 🍷🌱	€11
Sauteed spinach, whole red chilli and garam masala		Slow cooked black lentil finished with butter cream, fenugreek and Kashmiri chilli	
<b>ALOO JEERA</b> 🍷🌱	€9	<b>YELLOW DAL TADKA</b> 🍷🌱	€11
Turmeric potatoes tempered with cumin seeds ginger and green chilli		Yellow lentils tempered with cumin, garlic coriander and ginger	
<b>ZUCCHINI THORAN</b> 🍷🌱	€10	<b>KADDU KI SABZI</b> 🍷🌱	€10
Stir fried zucchini and beans, curry leaf, onion and coconut		Butternut squash, green peas and spinach with garlic and chilli	

## BIRYANI AND RICE

<b>JEERA RICE</b> 🍷🌱	€5	<b>LAMB BIRYANI</b> 🍷	€22
Cumin tempered aromatic Basmati rice		Spiced lamb, aromatic Basmati rice and raita	
<b>STEAMED RICE</b> 🍷	€5	<b>CHETTINAD SHRIMP BIRYANI</b> 🍷	€21
Basmati rice		Coastal spiced shrimp, aromatic Basmati rice and raita	
<b>KUMBH BIRYANI</b> 🍷🌱	€17	<b>AWADHI CHICKEN BIRYANI</b> 🍷	€20
Seasonal wild mushrooms, saffron, aromatic Basmati rice and vegetarian gravy		Spiced chicken, aromatic Basmati rice and raita	

## CLAY OVEN BAKED NAAN

<b>TANDOORI ROTI</b> 🌱	€4	<b>BLUE CHEESE NAAN</b>	€7.5
Home style flat bread, whole wheat flour		Refined flour flat bread with blue cheese and mozzarella, fig preserve	
<b>PLAIN NAAN</b> 🌱	€4	<b>PESHWARI NAAN</b> 🥜	€7.5
Refined flour flat bread		Refined flour flat bread with nuts and dried fruits	
<b>BUTTER NAAN</b>	€4	<b>LACHA PARANTHA</b>	€4.5
Refined flour flat bread with butter		Multi layered flat whole wheat bread	
<b>GARLIC NAAN</b>	€4.5	<b>PUDINA PARANTHA</b>	€4.5
Refined flour bread with garlic		Mint flavoured flat whole wheat bread	
<b>AMRITSARI KULCHA</b>	€6		
Refined flour flat bread stuffed with spiced onion, potato and cottage cheese			

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