



Dinner menu: 3 COURSES: €32.95

Corkage Fee applicable (see overleaf)

STARTERS (Choose any 1)

Cashew Chicken ^(2,4) (extra 2.50€)

Boneless chicken thighs marinated with cardamom, cashew nut, and curry leaves.

Khasta Aaloo Chaat ^(2,3)

Crispy potato topped with spiced chickpeas and dressed with chef's signature sauces.

Bharwa Samosa Chaat ^(2,3,9)

Bed of chickpeas topped with Crunchy samosa and chef's signature sauces .

Prawn Thaiyar Sadam ^(2,3,6) (extra 2.50€)

Prawns tossed in a curry leaf based sauce and served on a bed of Curd Rice.

MAINS (Choose any 1)

All mains served with rice and Indian bread⁽⁹⁾

Murgh Firdanos⁽³⁾

Rajwadi spice marinated boneless chicken thighs cooked with fragrant spices and cream.

Rara Gosht

10-12 hours Slow cooked Lamb prepared in tomato paste, yogurt, and aromaticspices.

Dhal Bahar & Sabzi ^(vegan)

Yellow moong dhal spiced and cooked to perfection with mixed veg masala on the side

Taster menu^(2,3,9) (extra € 2.50)

A selection of curries, a unique way to experience different flavours, available for vegetarians and meat eaters alike.

DESSERTS (Choose any 1)

Carrot Halwa Trifle^(2,3,9): *a modern twist to sweet dessert made with carrots and green cardamom*

Mango Dulaat Ki Chaat ^(2,3,9): *a treat made by churning sweetened milk flavoured with mango and pistachios*