

+33 (0) 4 79 08 51 26

Medium: 🌽 Hot: 🌽 🌽

Vegetarian: V Contains Nuts: N

## **Appetisers**

Pappadums	Served with our home-made dips - mint & coriander, beetroot and mango chutney ${f V}$						
Starters							
Spinach and Kale Chaat	Crispy fried baby spinach leaves & kale topped with sweet yoghurt and tamarind sauce $oldsymbol{V}$	€ 13					
Cauliflower Manchurian	Cauliflower florets, tossed in spicy tangy sauce <b>V</b> 🥒	€ 10					
Prawn Koliwada	Crispy king prawns in a delicate batter, served with mango chutney	€ 15					
Chicken 65	Deep fried chicken with ginger and chilli served with mint chutney ${\ensuremath{/\!\!\!/}}$	€ 14					
Onion Bhaji	Our light and crispy version of this classic dish served with mango chutney $\boldsymbol{V}$	€ 11					
Chatpati Crab Ki Tikki	Crumb fried crab meat with sweet corn, chilli and lemon zest served with curry mayonnaise 🥒	€ 15					
From the Tandoo	r oven, Served with mint sauce						
Kastoori Chicken Tikka	Tender chicken pieces marinated in garlic, yoghurt and fenugreek leaves $\slash\hspace{-0.4cm}/$	€ 12					
Seekh Kebab	Lamb minced with ginger, garlic and ground spices ${\mathscr I}$	€ 14					
Barrah Lamb Tikka	Leg of lamb marinated in honey, ginger and Kashmiri chilli	€ 14					

Tikka

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# INDIAN RESTAURANT

## Mains

Chicken Makhani	Chargrilled chicken in a creamy butter sauce 🌽 N					
Tawa Machli	Pan fried fillet of sea bass served with curry leaf infused mashed potato and mango & coconut sauce					
Malabar Prawn Curry	Tiger prawns prepared in an onion and coconut sauce					
Goan Chicken Pepper Masala	Chicken fillet cooked in a tomato, fennel and pepper sauce					
Kathrika Masala	Spiced aubergine with a delicate vegetarian Masala sauce $oldsymbol{V}$					
Vegetable Jalfrezi	Seasonal vegetables prepared with bell peppers and an onion & tomato sauce $\mathbf{V}$					
Chicken Korma	Tender chicken cooked in a creamy cashew and onion sauce ${\sf N}$					
Rogan Josh	Diced lamb with a saffron and Kashmiri chilli sauce 🌶	€ 23				
Dal Makhani	Slowly cooked black lentils infused with tomatoes, cream and butter $oldsymbol{V}$					
Nadan Beef Curry	A spicy beef curry with a combination of onion, vinegar and garlic	€24				
Raan Jhangri	Slowly braised lamb shank marinated in malt vinegar, cinnamon and black pepper served with cumin potatoes and garlic & chilli tossed green beans					

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# **Accompaniments**

Aloo Shimla Mirch	Mixed peppers and potatoes tossed in mustard and spices $oldsymbol{V}$	€ 9
Saag Aloo	Chopped spinach with tempered potatoes $old V$	€ 8

## Rice & Breads

## **Desserts**

Pilau rice <b>V</b>	€ 4.5	Café Gourmand	€ 9		
Basmati rice <b>V</b>	€ 4	Dessert Gourmand	€ 8		
Plain naan <b>V</b>	€ 4	Indian Style Mango and Cardamom Yoghurt <mark>N</mark>	€ 7		
Garlic naan <mark>V</mark>	€ 4.5	Ice-cream and Sorbet	€ 2 (per scoop)		
Cheese naan <mark>V</mark>	€ 5				
Keema naan	€ 5.5	Please note, our dishes m	ay contain		
Peshwari naan	6 5 5	traces of nuts.			
V	€ 5.5	If you have any food alle	_		
Tandoori roti <mark>V</mark>	€ 4.5	· · · · · · · · · · · · · · · · · · ·	special dietary requirements, please speak to a member of staff.		
Mint and cucumber raita V	€ 4				





