CURRIES

(RICE/BREADS TO BE ORDERED SEPARATELY)

70 PANEER BUTTER MASALA

€11.99

Soft paneer cubes simmered in a creamy butter and tomato-based gravy, flavored with aromatic spices and a touch of cream.

LNK

71 PANEER TIKKA MASALA

and a blend of Indian spices.

€11.99

Marinated and grilled paneer cooked in a rich tomato gravy with cream, butter, onions,

L N

72 SHAHI PANEER

€11.49

Paneer cooked in a royal gravy made with almonds, cashews, onions, yogurt, and aromatic spices, finished with cream.

LNK

73 PALAK PANEER

€11.49

Fresh paneer cubes simmered in a smooth spinach-based sauce with onions, garlic, and mild spices.

LNK



74 KADAI PANEER

€11.99

Paneer sautéed with bell peppers, onions, tomatoes, and whole spices, finished with a sprinkle of coriander.

LN

75 PANEER KOLHAPURI



€11.99

Paneer cooked in a spicy curry with coconut, onions, garlic, red chilies, and Kolhapuri masala.

LN

76 PANEER JALFREZIE

€11.99

Paneer stir-fried with onions, tomatoes, bell peppers, and green chilies in a tangy sauce.

LN



L - Lactose V - Vegan N - Nuts G - Gluten LV - Vegan possible on request K - Kid friendly

77 PANEEER LABABDAR

€11.49

Paneer cubes cooked in a rich tomato-onion gravy with cream, butter, and dried fenugreek leaves.

LNG

78 PANEER MANGO

€11.99



Paneer simmered in a creamy mango-based curry with yogurt, onions, and mild spices for a sweet and tangy flavor.

LNK

79 PANEER SAFFRON KORMA

€11.99

Paneer cooked in a luxurious saffron-infused gravy with cashews, cream, and mild spices.

cashew and yogurt gravy with mild spices.

LN

80 NAVRATAN KORMA

€11.49

A medley of nine vegetables simmered in a rich

LNK





£11.49

Deep-fried vegetable dumplings made from mashed potatoes, carrots, and peas, served in a creamy tomato-based gravy.

LNG

82 VEG DIWANI HANDI

€11.49

Mixed vegetables cooked with onions, tomatoes, and aromatic spices in a thick, flavorful gravy.

L N LV

83 VEG JALFREZIE

€11.49

Stir-fried vegetables including bell peppers, carrots, and beans, cooked in a tangy tomato sauce with spices.

N V

84 VEG KOLHAPURI .



An assortment of vegetables cooked in a spicy coconut-based curry with Kolhapuri masala.

N V

85 SOYA CHAAP LABABDAAR

€11.99

Grilled soya chaap pieces cooked in a creamy tomato-onion gravy with spices and butter.

N V

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86 RAJMA MASALA

€10.99

Red kidney beans slow-cooked in a tomato-based gravy with onions, garlic, and a blend of spices.

87 BHINDI MIRCH MASALA

€10.99

Okra stir-fried with green chilies, onions, and spices for a flavorful dish.

N V

88 DAHI BHINDI

€11.49

Okra cooked in a yogurt-based curry with onions, tomatoes, and mild spices.

LN

89 MUSHROOM MATTER

€11.49

Mushrooms and green peas cooked in a mildly spiced tomato and onion curry.

LVN

90 ALOO JEERA

€10.99

Potatoes sautéed with cumin seeds, green chilies, and aromatic spices.

91 DUM ALOO

€11.49

Baby potatoes cooked in a yogurt-based gravy with tomatoes, onions, and spices.

I N LV

92 ALOO GOBI MATAR

€10.99

Potatoes, cauliflower, and peas cooked with onions, tomatoes, and Indian spices.

V LV

93 ALOO PALAK

€10.99

Potatoes simmered in a spinach-based gravy with garlic, onions, and mild spices.

LNK

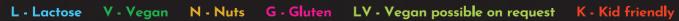
94 NORTH INDIAN THALI

€14.99

Paneer curry, veg curry, 2x mini garlic naans, dal makhani, steam rice, gulab jamun







95 SOUTH INDIAN THALI

Idli, vada, sambar, poriyal, sagu, rice, kesari

96 VEG THALI

Aloo jeera, bhindi masala, 2x roti, dal fry, rice

€12.99

€10.99



BREADS & SIDES

97 PLAIN NAAN €2.	
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98 BUTTER NAAN €3.49

99 GARLIC NAAN €3.99

100 PLAIN ROTI/CHAPATI €2.49

101 BUTTER ROTI €2.99

102 ALOO PARATHA €9.99

103 STEAM RICE €2.99

104 JEERA RICE €3.99

105 PAPAD €1.49

106 MASALA PAPAD €2.49

107 MANGO CHUTNEY €2.99

108 VEGETABLE & €5.99 SPROUT SALAD





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