



VEGETARIAN STARTERS

Aloo Tikki 1 4	Signature	€10.50
Crispy potato cake with spiced green peas, topped with three chutneys.		
Broccoli Munchurian 1 2		€9.50
Battered fried broccoli, tossed with mixed peppers and soy sauce.		
Kale Palak Chaat 4		€8.95
Crispy kale & spinach with beetroot yogurt, mint, dates & tamarind chutney.		
Rampuri Paneer Tikka 4		€11.95
Tandoori cottage cheese marinated and smoked with royal cumin, clove, and black salt.		
Dahi Ke Kebab 1 4	Signature	€10.50
A mouth melting vegetarian delicacy from Indian royal kitchens, overnight-hung curd with cardamom, pepper, coriander root, infused with Mango Murrabba.		
Achari Khumb 11		€9.95
Tandoori Mushrooms with mix peppers flavoured with nigella & fennel seeds.		
Assorted Flavoured Poppadom with Two Chutneys 1		€4.50

NON-VEGETARIAN STARTERS

Hyderabadi Lamb Chop 14	Signature	€12.95
Lamb Chop marinated with stone flower, golden onion, cashew, and black cardamom smoked in tandoor.		
Gilafi Sheek Kebab 4		€11.50
Juicy minced lamb kebab infused with mint, bay leaf, and nutmeg with chopped peppers, scallion, and cooked in a clay oven.		
Bumbai Grilled Prawn 4 6	Signature	€13.50
Jumbo prawn (with shell) marinated with lime leaf, raw mango power, black pepper, & herbs.		
Tandoori Dill Jhinga 4 6		€13.95
Jumbo prawns marinated with dill, roasted cumin, and spiced yoghurt.		
Holi Special Chicken Wings		€10.95
House spiced crispy wings tossed with garlic, peppers, and tangy sauce.		
Smoked Chicken Tikka 4		€10.50
Tender chicken thigh (boneless), marinated and smoked with clove, cardamom, & blend of spices.		
Hariyali Chicken Tikka		€11.50
Herbs marinated chicken breast morsels flavoured with mint, coriander, & curry leaf.		
Holi Special Kebab plate 4 6		€13.95
Assortment of Tandoori Jumbo prawn, Lamb, and Chicken.		

HOLI

MAIN COURSE

Himalayan Chicken Curry 11		€20.50
Traditional Chicken Thigh curry (with bone), cooked with onion, tomato, black cardamom, bay leaf, and pahadi masala.		
Royal Chicken Pasanda 4 14	Signature	€21.50
Tandoori smoked Chicken Supreme stuffed with peppers, spinach, mushrooms, and served with almond and tandoor-roasted yellow pepper sauce.		
Punjabi Butter Chicken 4		€19.95
Smoked tandoori chicken tenders in a rich tomato-onion sauce with musky fenugreek and honey.		
Lamb Shank Nihari 4		€22.95
Slow-cooked lamb shank infused with rose petals, vetiver root, cloves, and potli masala.		
Kashmiri Rogan Josh		€21.50
Lamb simmered with onion, garlic, fennel, clove, bay leaf, and Kashmiri chili.		
Bhuna Lamb 1 4		€24.95
Slow-roasted Lamb morsels cooked with golden onions, black cardamom, and house made garam masala. Served with mint lachha paratha .		
Tandoori Monk Fish 4 5	Signature	€24.95
Fresh Fillet of Monkfish marinated with spices and cooked in the tandoori oven, served with masala fried Potato and a beautiful medium gravy .		
Holi Special Prawn Curry 6		€22.95
Jumbo prawns in onion tomato sauce, tempered with curry leaves & star anise.		
Achari Duck 11		€22.95
Succulent pan seared duck tempered with five spices and caramelised onion & tomato sauce.		
VEGETARIAN DELIGHTS		
Kesari Pukhtan 1 4 14	Signature	€18.95
Stuffed Paneer in a saffron-infused cashew, onion and rose petal.		
Vegetable Saag Kofta 1 4		€16.50
Veg dumplings in creamy spinach sauce, tempered with cumin and raw mango powder.		
Tandoori Paneer Tikka Masala 4		€18.50
Smoked paneer in a velvety tomato-onion sauce with fenugreek and honey.		
Dal Makhani 1 4	Signature	€18.50
Slow-cooked black lentils with Resam Patti and fenugreek, served with masala cheese naan .		
Pindi Chole Bhature 1 4		€19.50
Chickpeas infused with amchur, ginger, black salt, and tamarind, served with puffed bread .		
Baingan Ka Salan 		€17.50
Luxurious Hyderabad pan seared aubergine flavoured with curry leaves, black pepper, stone flower, and star anise. Served with caramelised onion & coconut gravy.		

HOLI

HOLI SPECIALS

Tandoori Chicken Meal 4 €22.95
Tandoori chicken (on the bone) marinated in spiced yoghurt, Kashmiri chilli, clove, and smoked fenugreek leaf. Served with **Basmati Rice and velvety tomato sauce.**

Awadhi Chicken Biryani 4 €22.50
Overnight marinated chicken cooked with saffron-infused aged basmati rice, flavoured with rose petal, cardamom. Served with **mint-cucumber Raita and Biryani sauce.**

Jaipuri Lamb Biryani 4 €23.50
Overnight-marinated lamb cooked with saffron-infused aged basmati rice, delicately flavoured with rose petals and cardamom, served alongside **mint-cucumber raita and biriyani sauce.**

Tandoori Sizzler 4 6 14 €23.95
Tandoori-smoked assorted kebabs served on a sizzling hot platter with grilled vegetables, a **side sauce, and a portion of basmati rice.**

CHEFS' ROYAL

5 COURSE TASTING MENU

€45.00

Without wine

€70.00

With Pairing wine

Our five-course tasting menu—is a curated journey of modern Indian flavours and seasonal Irish ingredients.

Each course is crafted with passion, highlighting depth, texture, and aroma. Thoughtfully paired wines complement the spices and nuances of every dish, creating immersive dining experience.”

DUBLINERS' FAVOURITES

Palak Paneer 4 €17.95
Silky spinach curry with soft cottage cheese.

Chicken Tikka Masala 4 €19.50
Velvety tomato curry with tender tandoori chicken.

Zafrani Chicken Korma 4 14 €19.95
Mild and rich chicken curry flavoured with saffron, cardamom, rose petal and cashew.

Chicken Madras €19.50
Chicken breast morsels cooked with rich coconut sauce flavoured with star anise and curry leaves.

Chicken Jalfrezi 4 €19.50
Tandoori smoked chicken morsels tossed with onion, peppers, tomato flavoured with mint, coriander, black pepper and home-made garam masala.

Lamb Saag 4 €19.95
Slow-cooked lamb tempered with garlic in a fragrant spinach sauce.

Kadai Prawn 4 6 €20.95
Tiger prawns tossed in a spiced tomato, onion and bell pepper masala.

SIDES

Potato Pepper Fry  €7.50
Stir-fried potatoes with peppers and spices.

Aloo Gobi  €8.50
Potatoes and cauliflower cooked with turmeric and cumin.

Dal Tadka  €8.50
Yellow lentils tempered with garlic and cumin.

Bhindi Do-Piaza  €9.95
North Indian stir-fry of tender okra cooked with onions and warming spices.

Cucumber mint Raita 4 €4.95
Yogurt with cucumber, cumin, and herbs.

Indian Salad €4.95

Homemade Pickle €2.50

Pickled Onion €2.50

HOLI

RICE & BREAD

Roti 1	€3.50
Mint Lachha Paratha 1 4	€4.95
Plain Naan 1 4	€3.50
Garlic Naan 1 4	€3.95
Keema Naan 1 4	€4.95
Olive Chilli Naan 1 4	€4.50
Peshawari Naan 1 4 14	€4.50
Masala Cheese Naan 1 4	€4.50
Butter Naan 1 4	€4.95
Garlic Coriander Onion Naan 1 4	€4.50
Basmati Rice	€3.50
Saffron Pulao	€4.50
Jeera Rice	€4.95
Chips	€4.95

KIDS' MENU

(All curry Served with bowl of Basmati Rice and Plain Naan)

Chicken Tikka Masala 4	€12.95
Chicken Korma 4 14	€12.95
Paneer Sticks with chips 1 4	€11.95
Chicken Goujons & Chips 1 3	€10.95

OUR SUPPLIERS

Our chicken & lamb comes from
O'Flynn Waterford.

Monkfish & Seafood Supplied from
Kilmore, Quay, Co. Wexford

All Vegetables comes from
Keelings farm Ireland

All meats are Halal certified

Please note: Some dishes contain nuts, dairy products and other allergens. If you require more dietary information, please do not hesitate to ask a member of our staff. Gluten free options widely available, please see reverse for allergen key.

A 10% service charge will be added to the bill for groups of 6 people & above. All gratuities go directly to our staff members.

PLEASE INFORM YOUR SERVER

1 GLUTEN 	5 FISH 	9 SEASAME 	13 PEANUT 
2 SOYABEANS 	6 CRUSTACENS 	10 CELERY 	14 NUTS DERIVATIVES 
3 EGG 	7 SHELLFISH/MOLLUSC 	11 MUSTARD 	15 VEGETARIAN 
4 DAIRY/MILK 	8 SULPHUR DIOXIDE 	12 LUPIN 	16 VEGAN 