



<b>ALOO TIKKI CHAT (3PCS)</b>	<b>€ 9.50</b>
Traditional crispy potato patties stuffed with lentils and spices, served with chickpeas (8)	
<b>SAMOSAS CHAT (2 PCS)</b>	<b>€ 9.50</b>
Delicious potato and peas in pastry parcel with tangy Chutneys(1,8)	
<b>DAHI BHALLA (4 PCS)</b>	<b>€ 9.50</b>
home made fried lentil dumpling fritter dunked in sweet whipped yogurt and topped with tamarind and mint chutney(8)	
<b>THATTU IDLY (2PCS)</b>	<b>€ 10.95</b>
steamed flat rice cake - made of rice, urad dal, poha and sabudana.served with chutneys and sambar(11)	
<b>PANIYARAM / PADDU ( 10 PCS)</b>	<b>€ 10.50</b>
Pan fried dumplings made with fermented rice and lentil batter, served with coconut chutney( 11)	
<b>MINI PODI IDLY (10 PCS)</b>	<b>€ 10.50</b>
Hot & soft idly topped with ghee, our special podi masala ( home made spiced powder) & curry leaf (8,11,12)	
<b>SAMBAR VADA (4 PCS)</b>	<b>€ 10.95</b>
Urad lentil fritter served with lentil stew (sambar) (8,11)	
<b>CHILLI PANEER</b>	<b>€ 10.95</b>
Crisp batter fried cottage cheese tossed in slightly sweet, spicy with soya and chilli sauce(6,8,12)	
<b>MINI SAMBAR IDLY (10 PCS)</b>	<b>€ 11.50</b>
Steamed mini rice cakes, served with lentil stew(sambar) 8,11,12	
<b>CHILLI CHICKEN</b>	<b>€ 11.95</b>
South East Asian crispy battered chicken, tossed with onion and bell peppers, smothered in garlic soya and chilli sauce (3, 6, 12)	
<b>CHICKEN VEPUDU</b>	<b>€ 11.95</b>
Boneless chicken marinated with south Indian spices infused with yogurt and curry leaves(3, 8, 11)	
<b>KERALA CRISPY PRAWN</b>	<b>€ 12.50</b>
Crispy fried tiger prawn flavored with garlic, chilli and fenugreek (2)	

## WRAP 'N' ROLL

<b>CHICKEN KATHI ROLL</b>	<b>€ 12.50</b>
Grilled chicken marinated in creamy yogurt and spices - rolled in a buttery flaky paratha with peppers, onions, and green chutney served with chips (8,11)	
<b>PANEER KATHI ROLL</b>	<b>€ 12.50</b>
Grilled cottage cheese marinated in creamy yogurt and spices - rolled in a buttery flaky paratha with peppers, onions, and green chutney served with chips (8,11)	

## DOSA -SERVED WITH CHUTNEYS AND SAMBAR

<b>PLAIN DOSA</b> South Indian style crispy crepes made from fermented lentil and rice(8)	<b>€ 10.95</b>
<b>RAVA DOSA</b> crispy, netted and thin crepes made with semolina, rice flour, all purpose flour and spices.(8,11)	<b>€ 11.95</b>
<b>GHEE PODI DOSA</b> Flavored with Gun powder and Clarified butter (8,11,12)	<b>€ 11.95</b>
<b>MASALA DOSA</b> Stuffed with spiced potatoes (8,11,12)	<b>€ 11.95</b>
<b>KARI DOSA</b> Stuffed with egg and spiced dice chicken(3,8,11,12)	<b>€ 12.95</b>
<b>GHEE PODI MASALA DOSA</b> Flavoured with gun powder and clarified butter, stuffed with spiced potatoes. (8,11,12)	<b>€ 12.95</b>

## BIRIYANI AND THALI

<b>AMBUR CHICKEN BIRYANI</b>	<b>€ 16.95</b>
Chicken cooked with sweet aromatic spices, ginger and basmati rice finished with fresh yogurt, brown onion and fresh mint (8)	
<b>HYDERABADI LAMB BIRYANI</b>	<b>€ 17.95</b>
Marinated Lamb and herbs cooked with layered basmati rice over slow heat dum style (8)	
<b>VEGETARIAN THALI</b>	<b>€ 18.95</b>
Traditional selection of five vegetarian dishes , pulao rice, malabar paratha	
<b>NON VEGETARIAN THALI</b> Traditional- lamb, chicken, prawn,dal,potato,pulao rice and malabar paratha	<b>€ 20.95</b>

## MAINS (NON VEGETARIAN)

<b>PALLIPALAYAM CHICKEN</b>	<b>€ 15.50</b>
A classic South Indian dish - chicken marinate in unique spice mix contains kalpasi, fennel, poppy seeds and tamarind finished with coconut milk (8, 11, 12)	
<b>CHICKEN STEW</b> This hearty one -pot chicken stew, simmered in coconut milk.	<b>€ 15.50</b>
<b>KOTHAMALLI CHICKEN</b>	<b>€ 15.50</b>
South Indian style green chicken curry made with a blend of spices and fresh coriander leaves	
<b>CHICKEN SUKKA</b>	<b>€ 15.50</b>
Mangalorean semi-dry chicken curry made with chicken, freshly ground sukka masala, and coconut. 8,11,12	
<b>BUTTER CHICKEN</b>	<b>€ 15.50</b>
Grilled marinated chicken, simmered in fenugreek flavored creamy butter, tomato gravy (8, 11)	
<b>LAMB MADRAS</b>	<b>€ 16.50</b>
Irish lamb delicatery cooked with Madras chili, seasoned with authentic south Indian masala	
<b>LAMB PEPPER FRY</b>	<b>€ 16.50</b>
A dry preparation of lamb with onion, curry leaves, freshly ground pepper and fennel 8,11	
<b>HYDERABADI GOSHT</b>	<b>€ 16.50</b>
Lamb cooked with exotic spices and yogurt in a sealed container allowing meat to cook in its own juice, packed with flavor and unique taste (8)	
<b>FISH MOILEE</b>	<b>€ 16.50</b>
A very mild Kerala style rich silky coconut fish curry, flavored with ginger, curry leaves and turmeric (10)	
<b>MANGO PRAWN</b> Tiger prawns cooked with mango puree, tamarind and coconut milk (2, 4, 11)	<b>€ 16.50</b>

## VEGETARIAN

<b>KERALA VEGETABLE STEW</b>	<b>€ 13.95</b>
Vegetable melange simmered in coconut milk with onion and ginger	
<b>BENDAKAI VEPUDU</b>	<b>€ 13.95</b>
Okra dices tossed with onion, ginger, fresh coriander and mango powder.	
<b>PALAK PANEER</b>	<b>€ 13.95</b>
Panner cooked with spinach,tossed with smoked red chillies and ginger,finished with a hint of cream and tomatoes (8)	
<b>PANEER BUTTER MASALA</b>	<b>€ 13.95</b>
cottage cheese, simmered in fenugreek flavoured creamy buttery tomato gravy 8,11	
<b>TOMATO PAPPU</b>	<b>€ 13.50</b>
Lentils cooked with tomatoes, onion, chillies and tempered with garlic and mustard	

## RICE AND BREAD

<b>STEAMED RICE (8, 11)</b>	<b>€ 2.99</b>
<b>PULAO RICE</b>	<b>€ 3.50</b>
<b>LEMON RICE (5, 11)</b>	<b>€ 3.50</b>
<b>EGG FRIED RICE</b>	<b>€ 5.95</b>
<b>MALABAR PARATHA</b>	<b>€ 2.95</b>
Kerala style flaky flatbread made with plain flour (1,3,8)	
<b>MALABAR WHEAT PARATHA</b>	<b>€ 3.50</b>
Kerala style flaky flatbread made wheat with flour (1,3,8)	
<b>IDIYAPPAM (2 PCS)</b>	<b>€ 3.50</b>
Traditional South Indian steamed rice vermicelli	
<b>FRENCH FRIES</b>	<b>€ 3.50</b>

## DRINKS

<b>MANGO LASSI</b>	<b>€ 4.95</b>
<b>NEER MORE</b>	<b>€ 4.00</b>
Butter milk infused with ginger & curry leaves	
<b>FILTER COFFEE</b>	<b>€ 3.50</b>
<b>MASALA CHAI</b>	<b>€ 3.50</b>
<b>COKE, DIET COKE, FANTA, 7UP, STILL, SPARKLING</b>	<b>€ 3.00</b>
<b>KINGFISHER / COBRA 330ML</b>	<b>€ 6.00</b>

**ALL OUR CHICKEN AND LAMB IS FROM  
IRISH COUNTRY MEATS AND HALAL CERTIFIED.**

**FISH MAY CONTAIN SMALL BONES. PLEASE LET OUR  
STAFF KNOW OF ANY ALLERGIES. WE WILL DO OUR  
BEST TO ACCOMODATE YOUR REQUIREMENTS.**