

29 Spices



HOT STARTERS

Samosa (GF) €6.50
Spiced potatoes and peas savory filling, stuffed in a triangular shaped pastry.

Dal wada (Vg,GF) €8.00
Split chick peas with onion, herbs and spices.

Samosa Pav (V) €10.50
Deep fried samosa with spicy potatoes and peas savoury filling sandwiched between pav flavoured with home style mango chutney.

Prawn Koliwada (GF) €11.00
Crispy fried moderately spiced with carom seeds and hearbs, juicy, tangy.

Chicken 365 (GF) €10.00
Chicken coated with mildly spicy-sour blend and deep fried.

COLD STARTERS

Pani-puri (Vg) €9.00
Served cold. Crispy fried homemade dumplings made from flour and semolina filled with potato, white peas, onion and spices.

Dahi puri (V) €9.50
Crispy homemade dumplings stuffed with potatoe, mix of spices and flavoured pomegranate yogurt.

Masala papad (Vg) €6.00
Papadum with salsa, herbs and mint.

SIDES & BREAD

Jeera Rice	€3.50	Garlic Naan.....	€4.50
Naan	€3.50	Raita.....	€2.50
Butter Naan	€4.50	Onion Salad.....	€3.00
Cheese Naan.....	€5.00	Papad.....	€2.50



TRADITIONAL INDIAN

(Served with Nan or Rice)

Dal tadka (Vg) €16.00
Smooth and creamy mix of lentil tempered with Indian spices.

Navratan Korma (V,GF) €19.00
A traditional merging of nine different vegetables and nuts cooked in mild sauce.

Saag Paneer (V,GF)..... €19.00
Cottage Cheese prepared with herbs and spices in a spinach blend.

Dal Makhani (V,GF) €17.50
Black and split white Lentils, kidney beans with butter, onions, garlic and ginger.

Chole (V,GF) €16.50
Indian chickpeas cooked with onion, tomato, ginger, garlic and homemade spices.

Malai Kofta (V,GF)..... €19.00
Deep fried homestyle Cheese, potato and herbs kofta in smooth, cream, onion and tomato gravy.

Paneer mastani (V,GF) €19.00
Indian Cottage Cheese cooked in rich buttery gravy.

Paneer Tikka Masala (Vg,GF) €19.00
Paneer Marinated with yoghurt and a blend of spices

Paneer Jalfrezi (V,GF) €19.00
Stir fry of Cottage cheese with seasoned vegetables and bell pepper.

Lamb Korma (Vg,GF) €20.50
Lamb Cooked in a creamy curry sauce with coconut and varieties of nuts.

Kolhapuri Chicken (GF) €20.00
Marinated flavourful chicken cooked with a range of roasted spices and paste.

Vg : Vegan, V: Vegetarian, GF : GlutenFree



Chicken tikka masala (GF) €19.50
Chicken marinated with yoghurt and a blend of fresh spices and lemon juice.

Prawn Mango (GF) €23.00
Prawn, Mango & Coconut with house-blend spices tempered with fenugreek seeds and curry leaves.

Lamb curry (GF) €20.00
Lamb with homemade curry spice mix and creamy tomato sauce, simmered on low heat.

Chicken Roast (GF) €20.00
Roasted Chicken with fenugreek seeds, curry leaves & fragrant spices cooked in Onion-Tomato gravy.

Rogan Josh (GF) €21.00
lamb braised with a gravy flavoured with alkanet flower and aromatic spices.

Butter chicken (GF) €20.50
Chunks of grilled chicken (tandoori chicken) cooked in a smooth buttery and creamy tomato based gravy.

Prawn Masala (GF) €22.50
Roasted tiger prawn with fragrant spices, fenugreek seeds and curry leaves cooked in Onion-Tomato gravy.

Chicken Korma (GF)..... €19.50
Chicken Cooked in a creamy curry sauce with coconut and varieties of nuts.

Bhuna Gosht (GF) €21.50
Marinated Lamb cooked in it's juices with house-blend spices.



CHEF SPECIALS

3 course Traditional: Veg €30.00
Non Veg €32.00

Street Food Menu of the day: €32.00

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STREET FOOD

Gobi manchurian (Vg) €17.50

A popular dish of lightly battered and shallow fried marinated cauliflower, served with a fresh homemade ginger, garlic, chilli, and soy sauce. Served with Basmati Rice.

Delhi samosa chaat (V,GF) €14.00

Crispy pastries filled with spiced potato and fresh herbs. Served with tamarind and coriander chutney, and topped with bhujia, fresh onion, tomato, yoghurt and coriander.

Hakka noodles (V) €14.50

Prawns +€2.00

Chicken +€2.00

Flavourful noodles coated with ginger, garlic, chilli and soy, tossed with sautéed bell peppers, onions, carrots and cabbage.

Tangra chilli chicken €18.00

Marinated chicken tenders with ginger-garlic, soya sauce and sautéed with onion, chilli peppers and prepared with a blend of Indo-Chinese sauces.

Chilli Paneer (V) €18.00

Marinated Paneer with Ginger, Garlic & Soy sauce, stir-fried with onion, Chilli peppers and indo- Chinese sauce.

Paneer Manchurian (V) €17.50

Prawns +€2.00

Chicken +€2.00

Lightly battered & shallow fried marinated cottage cheese with blend of spices. Served with Bsamati Rice

Hyderabad biryani (V) €18.50

Chicken +€2.00

Lamb +€2.00

Basmati rice cooked with fragrant spices, yoghurt, coriander, mint, onion, saffron, nuts and vegetables. Slow cooked until the aromatic flavours are released.

DRINKS



Coffee/Tea

Ginger Tea €3.50

Assortment of Tea .. €3.00

Latte €3.50

Fresh Mint Tea €3.50

Espresso €2.50

Americano €3.00

Capuccino €3.50

DESI

Butter Milk €4.50

Masala Tea €3.50

Masala Teapot €10.00

Turmeric Milk €5.50

Mango Lassi €4.00

Jaljeera €4.50

COCKTAILS

Dirty Mango Lassi €10.00

Mango Lassi, Bacardi

Indian Spiced G&T €11.00

Bombay Sapphire, Tonic, coriander, chaat masala, green chilli

Goa Punch €11.50

Coconut milk, Pineapple, mint, sugar, rum



Soft Drinks €3.00

Cola

Fanta

Apple Juice

Cola Light

Sprite

Iced Tea

Sparkling/Still Water

Small (250cl) €3.00

Big (700cl) €7.00



BEER

Kingfisher €4.50

Duvel €5.50

IPA €4.50

Cobra €4.50

Heineken €3.50

Amstel 0% €3.50



CRAFT BEER (2ChefsBrewing)

Funky Falcon- Pale ale €5.50

Holy Gunter €5.50

Tropical Ralphie - Weizen €5.50

White Mamba €5.50

White Wine

Glass

Bottle

Sauvignon Blanc-Urmenata

€4.00

€22.00

Trebbiano- Masciarelli

€5.00

€25.00

Gewurztraminer

€5.00

€27.00

Red Wine

Glass

Bottle

Nero d'Avola- Fedeli

€4.00

€22.00

Primitivo- Luisa

€5.00

€25.00

Shiraz- Sula

€5.00

€27.00

Rose

Glass

Bottle

Urmenata

€5.00

€24.00

Prosecco

Glass

Bottle

Pronol

€5.00

€24.00

DESSERTS

Gajar ka Halwa (GF) €7.50

Grated carrot with milk and sugar.

Gulab Jamun €5.50

Sweet doughnuts served with syrup.

Rasmalai (GF) €5.50

Spongy soft dumplings cooked in sugar