DESSERT

KULFI

HOME MADE TRADITIONAL ICE CREAM FLAVOURED WITH CARDAMOM AND PISTACHIOS.

ALLERGENS: DAIRY & PISTACHIO NUTS

9



GOOD KARMA
sharing menu

IF CHOOSING IS TOUGH, THEN OUR GOOD KARMA SHARING MENU IS THE PERFECT CHOICE. IT'S A LITTLE TASTE OF EVERYTHING AND PERFECT FOR 2!

MEAT MENU

PURI BOMBS

OH MY GOBI

METHI CHICKEN

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BUTTER CHICKEN

ALLEPY GAMBAS

BADBOY SEEKH KEBAB

CHANA MASALA

HALLOUMI CHAAT

BUTTER/GARLIC NAAN

BURANI RAITA

PILAU RICE

PAPPADOM

DESI SLAW & ACHARU

PICKLES & CHUTNEYS

VEGI MENU

PURI BOMBS

OH MY GOBI

CHARCOAL CABBAGE

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BUTTER PANEER

BBQ MOILEE MUSHROOM

MALAI BROCCOLI

CHANA MASALA

HALLOUMI CHAAT

BUTTER/GARLIC NAAN

BURANI RAITA

PILAU RICE

PAPPADOM

DESI SLAW & ACHARU

PICKLES & CHUTNEYS

sharing menu for two, €43 per person

MEAT

MO:MO 5 pcs. 11
STEAMED DUMPLINGS FILLED WITH SPICED CHICKEN MINCE AND SERVED WITH A LIME LEAF INFUSED TOMATO AND TAMARIND RASAM. TOPPED WITH TOASTED SESAME SEEDS, SPRING ONION & CHILLI OIL.
ALLERGENS: MUSTARD, SOY, SESAME & GLUTEN

MISSION FRIED CHICKEN 13,5
CORNFLAKE COATED MISSION FRIED CHICKEN, SERVED WITH OUR SIGNATURE MADRAS MAYO. TOPPED WITH PICKLED CUCUMBER, CORIANDER STEM & RED CHILLI SLICES.
ALLERGENS: GLUTEN, DAIRY, EGG & MUSTARD

BADBOY SEEKH KEBAB 13,9
100% LAMB SEEKH, GRILLED ON CHARCOAL, TOSSED IN A CORIANDER & MINT CHUTNEY WITH CREAM. SERVED WITH A FIERY & FRESH HERB SALAD.
ALLERGENS: DAIRY

METHI CHICKEN 13,5
TANDOOR GRILLED, HUNG CURD, FENUGREEK LEAF & MIXED MASALA CHICKEN THIGH, TOPPED WITH GRILLED PEPPER TOSSED IN PEPPERCORN DRESSING AND MINT & CORIANDER CHUTNEY.
ALLERGENS: DAIRY & MUSTARD

COASTAL ALLEPPEY GAMBAS 3 pcs. 14,9
TANDOOR GRILLED GAMBAS, TOSSED IN MISSION MASALA BUTTER & SERVED WITH A SOUTH INDIAN TAMARIND AND COCONUT ALLEPPEY GRAVY.
ALLERGENS: MUSTARD, SHELLFISH & DAIRY

KERALA PEPPER BEEF 🔥 14,9
BLACK ANGUS BRAISED BEEF, SLOW COOKED WITH WHOLESPICES & FINISHED WITH A BLACK PEPPER, CUMIN & CORIANDER MASALA, TOPPED WITH FRIED CURRY LEAF, RED CHILLI AND YELLOW PICKLED ONIONS. SERVED WITH A FLAKEY PARATHA.
ALLERGENS: GLUTEN, MUSTARD

BUTTER CHICKEN 16,9
CHARGRILLED TANDOORI CHICKEN IN A CREAMY CASHEWNUT, TOMATO AND FENUGREEK GRAVY. BUTTER BY NAME, BUTTER BY NATURE...YES IT HAS LOADS OF BUTTER.
ALLERGENS: DAIRY, MUSTARD, & CASHEW NUT

SIDES

PARATHA (2 PCS.) INDIAN FLATBREAD 4,5
PILAU RICE BASMATI RICE, SLOW COOKED WITH INDIAN WHOLE SPICES & SAFFRON 4,5
PLAIN NAAN TRADITIONAL TANDOOR BAKED FLAT BREAD 4
BUTTER NAAN BUTTER LAYERED TANDOOR BAKED FLAT BREAD, WITH EXTRA BUTTER 4
GARLIC NAAN NAAN WITH DICED GARLIC , FRESH CORIANDER AND BUTTER 4,5
CHILI CHEESE NAAN CHEDDAR, GREEN CHILLI & ROASTED CUMIN SEED MIX 4,5
ALLERGENS: ALL NAANS & PARATHA CONTAIN GLUTEN, EGGS & DAIRY

VEGI

PINEAPPLE ACHARU V 6
FRESH PINEAPPLE DUSTED WITH AN ACHARU SPICE MIX OF LIME, BLACK SALT, CHILLI AND ROASTED POMEGRANATE SEED MASALA.

PURI BOMBS 5 pcs. V 8,5
STREET STYLE SPICED POTATO FILLING, LOADED WITH FENNEL TAMARIND CHUTNEY, SWEET YOGHURT, CORIANDER & MINT CHUTNEY. TOPPED WITH CRUNCHY SEV, POMEGRANATES, RED ONION AND CORIANDER. **ALLERGENS: GLUTEN & DAIRY**

HALLOUMI CHAAT 13,5
CRISPY FRIED HALLOUMI, LOADED WITH A TRIO OF TYPICAL STREET STYLE SAUCES: TANGY TAMARIND, SWEET YOGHURT, CORIANDER & MINT CHUTNEY. TOPPED WITH CRUNCHY SEV, POMEGRANATES, RED ONION AND CORIANDER. **ALLERGENS: GLUTEN & DAIRY**

OH MY GOBI V 12,5
INDO-CHINESE DISH BORN IN CALCUTTA. CRISPY FRIED, BATTERED CAULIFLOWER TOSSED IN A STICKY MIX OF SOY AND CHILI SAUCE. **ALLERGENS: GLUTEN, SOYA & SESAME**

CHARCOAL CABBAGE 9,5
GRILLED POINTED CABBAGE ON ROASTED GARLIC & CHILL OIL, LAYERED WITH AN INDIAN CHIMICHURRI & A CHARCOAL AIOLI
ALLERGENS: DAIRY & EGG

MALAI BROCCOLI 🔥 12,9
GRILLED BROCCOLI IN A CASHEW, CREAM, CARDAMOM & CHEDDAR CHEESE MARINATION.
ALLERGENS: DAIRY & CASHEW NUTS

BHENGAN MANGALORE 🔥 13,5
CRISPY FRIED, MARINATED AUBERGINE, TOSSED IN A MANGALORIAN TOMATO, CHILLI & GHEE SAUCE. TOPPED WITH A LIME COCONUT SOUR CREAM, ROASTED CASHEWS & FRIED CURRY LEAF.
ALLERGENS: CASHEW NUTS, DAIRY & GLUTEN

MUSHROOM MOILEE V 🔥 13,9
OYSTER MASALA MUSHROOMS, BBQ'D MASALA MUSHROOM SERVED ON A SOUTHERN COCONUT & CURRY LEAF MOILEE GRAVY, TOPPED WITH PICKLED ONIONS, HAZELNUT CRUMBLE & CHILLI OIL.
ALLERGENS: MUSTARD, HAZEL NUTS

BUTTER PANEER 16,9
INDIAN COW MILK CHEESE IN A CREAMY CASHEWNUT, TOMATO AND FENUGREEK GRAVY. BUTTER BY NAME, BUTTER BY NATURE...YES IT HAS LOADS OF BUTTER.
ALLERGENS: DAIRY, MUSTARD, & CASHEW NUT

ALL DISHES MARKED WITH '**V**' ARE VEGAN OR CAN BE MADE VEGAN

ONE TABLE = ONE BILL

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