

CHIT CHAAT

Gwalior kale, onion & potato fritters V	€6.50
Gupta ji samosa chaat with chickpea & gramflour vermicelli 3 pcs 1	€6.25
Chowki Aloo Tikki , Crispy potato cakes with green peas & dates asafoetida infused, tamarind chutney, chilled mint yoghurt 8, SIGNATURE DISH	€7.75
Andhra chilly prawns with pickled onion & cucumber, yoghurt 2, 3	€8.75
Crispy chicken wings with tamarind & shallots 10, SIGNATURE DISH	€8.00
Assorted poppadoms with mango dill chutney & pickle yoghurt 1, 8, 11	€3.50

OLD DILLI STREET KEBABS

ALL KEBABS ARE ACCOMPANIED WITH STREET MASALA ONIONS SALAD & MINT YOGHURT

Punjabi chicken tikka, chicken supreme marinated in Kashmiri chilly, fenugreek & yoghurt charred in tandoor. 8	€8.75
Venison mince samosa with forest berry chutney 1, 8, SIGNATURE DISH	€8.50
Tandoori Lamb chop, Spring lamb cutlets steeped in fennel, red onion & Kashmiri chilly marinade charred in Clay oven. 8	€11.00
Tawa fish fry - Mumbai style fried seabass fillet marinated with fennel, chilli & turmeric cucumber yoghurt 4, 8	€8.75
Chicken 65 , Kerala street food special crispy chicken tossed with mustard seeds, shallots, ginger & curryleaf 8, 10, 11, SIGNATURE DISH	€9.25
Tandoori prawns , jumbo prawns steeped in Kashmiri chilly, lime & carom seed infused marinade, charred in tandoor 8, 14	€13.95
Tasty Street Kebab Box , Selection of kebabs from tandoor consisting of Lamb chop chicken tikka, samosa, crispy prawns & dips 1, 2, 8	€14.50

SMALL STREETS (SIDES)

Honey chilly potatoes , spicy potato treat from street with peppers, onion & toasted sesame seeds. 8, 10, 11	€7.50
Gunpowder spiced potatoes , Kerala home style potato tossed with gunpowder spice mix 11	€6.00
Tadka Saag, Chef Sunil mother's recipe 8, 11	€6.00
Tadka Dal, cumin & garlic	€5.50
Roasted cauliflower with turmeric & ginger	€6.00
Asparagus with cumin, coconut & curryleaf	€7.00

SMALL MEALS 375gms

Railway lamb curry & pulao 8	€15.00
Butter chicken / rice 8	€14.50
Chickpea curry / plain naan 1, 3, 8	€10.50
Chicken korma & rice 8, 9 CASHEW & ALMONDS	€13.15

CURRIES FROM SUNIL'S KITCHEN 490gms

Goan prawn curry with turmeric, cinamon, chilli paste & coconut milk 2	€14.90
Malabar fish curry with shallots, round chilly, pickled lemon & fenugreek 4, SIGNATURE DISH	€15.50
Malai chicken saag with tempered spinach puree, 5 greens paste & smoked chilly 8	€14.75

Farmers butter **chicken**, old Delhi style chicken tikka cooked in velvety onion & tomato sauce flavoured with musky fenugreek & cardamom | **8, SIGNATURE DISH**

Chicken chettinad (Real Madras), chicken morsels cooked in shallots, curryleaf & costal spice paste | **11**

Chicken Korma - traditional North Indian korma with saffron and cardamon | **8, 9 CASHEWNUTS & ALMONDS**

Fauzi **chicken** curry, chicken thighs (on the bone) & baby potatoes cooked with whole spices, onion paste, fresh turmeric & wine tomatoes. Recipe from the Officer's Mess | **8**

Memsahib's Rara Gosht, Larry Flynn's diced & hand pounded **lamb**, slow braised with clarified butter, onions, kalpasi & street special spice mix | **8, SIGNATURE DISH**

Lamb Roganjosh 48 hour old, classic Kashmiri dish of slow braised lamb with shallots ginger, lamb bone marrow & saffron flavoured curry

Bhopali **lamb**, Jhalfrezi Lamb diced tossed with red onion, peppers & traditional Jhalfrezi masala | **10**

Shimla gosht, Wicklow **lamb** slow cooked with shallots, buttermilk, dried chillies, black cardamom & fresh fenugreek | **8, 11, SIGNATURE DISH**

VEGETARIAN 490gms

Nathurams Chana bhatura, Leena's hometown favourite dish Chickpea curry with tomatoes, onions & fennel served with puffed fried bread | **1, 3, 8, V, SIGNATURE DISH**

Vegetable korma, seasonal vegetables simmered in coconut, onions, curryleaf with turmeric flavoured sauce | **V**

Paneer Makhan Masala Cottage cheese simmered in velvety tomato, musky fenugreek sauce finished with touch of cream & honey | **8**

Bengali babu's **aubergine & potato** curry, | **11, V**

Saag paneer, diced **cottage cheese** cooked spinach & five greens puree tempered with whole coriander & purple garlic | **8, 11, V**

Dal - **yellow lentils** tempered with cumin & fresh coriander | **V**

Black Dal - 36 hours slow cooked **black lentils** with fenugreek, tomatos & fresh cream, delicacy of Punjab | **8, SIGNATURE DISH**

BIRYANI 800gms

ALL OUR BIRYANI'S ARE SERVED WITH SPECIAL BIRYANI SAUCE. HOME MADE PICKLE & RAITA. BIRYANI IS THE QUINTESSENTIAL CELEBRATORY DISH IN INDIA & AN AROMATIC DELICACY THAT DAZZLES AS A SUBLIME ONE-DISH MEAL. BIRYANI IS A SIGNATURE DISH IN SOME OF THE FAMOUS STREETS OF INDIA.

Hyderabadi Charminar **lamb** Biryani | **8**

M. G. Road **prawn** Biryani | **2, 8**

Connaught Place **vegetable** Biryani | **8**

Pickle special butter **chicken** Biryani | **8**

FOR JUNIORS

Chicken korma tray, Rice, korma,

Butter **chicken** combo, Chicken, naan, rice & potato | **1, 3, 8**

Prawns with broccoli & tikka sauce | **1, 2, 3, 8**

HEALTHY WEALTHY CORNER

Street Grill Platter, mix platter of **lamb** kebab, tandoori **chicken**, jumbo **prawns**, wings with greens, brown rice & yellow lentils | **8, SIGNATURE DISH**

Tandoori half roast **chicken** with brown rice and butter chicken sauce | **8**

Tiger **prawns** steamed with ginger, turmeric & broccoli served brown rice, turmeric & coconut curry | **4**

Annie's **chicken** & potato curry, street rice, tawa parantha | **1, 8**

Vegan Meal, dal, chawal, roti & achar | **V**

RICE & NAAN 250gms

Pulao rice (Cumin Pulao with mint, coriander & brown onion)

Steamed rice

Vegetable fried rice

Brown rice

BREADS FROM TANDOOR 180-200gms

Plain naan | **1, 3, 8**

Garlic naan | **1, 3, 8**

Garlic, onion & coriander naan | **1, 3, 8**

Masala, cheese & chilly naan | **1, 3, 8**

Peshawari naan | **1, 3, 8, 9 ALMOND**

Kerala parantha | **1, 3, 8**

Tandoori Roti - whole meal flat bread | **8**

TINGLE YOUR TASTE BUDS 450gms

Pickle selection (3 flavours) | **11**

Avocado, cucumber, pomegranate

& mint Raita | **8**

Mango chutney | **11**

Ruby pickled onions

LASSI & THANDA CORNER

Mango lassi | **8**

All minerals: Fizzy mango, coke, diet coke, etc

San Pellegrino (500ml) still & sparkling water

SPICE BAZAAR

Kashmiri chilly (100gms)

Turmeric powder

Roasted coriander powder (100gms)

Sunil's Garam Masala

Cumin powder (100gms)

STREET FUSION

DURBAN BUNNY CHAW | **1, 8**

€15.00

Bunny chow is a unique south African street food made of spicy chicken curry served in hollowed loaf of bread.

INDO CHINESE CHILL CHICKEN

€14.75

Our take on Chinese origin chilly chicken with Indian Fusion from the streets of China Town in Calcutta

DELLI BELLY CHILLY PANEER | **8, 10**

€14.00

Indo Chinese flavoured cottage cheese tossed with garlic, ginger & smokey red chilly finished with hot garlic sauce.

OPEN

Monday to Sunday 4 pm to 10 pm

Tel: 01 5570111

ALLERGENS	5	Peanuts	10	Celery	
1	Gluten-Wheat	6	Soybeans	11	Mustard
2	Crustaceans	7	Lupins	12	Sesame Seeds
3	Eggs	8	Dairy	13	Sulphites
4	Fish	9	Nuts	14	Molluscs