





For 2-3 People



Want a bit of everything? Our Mighty Thali is a true feast, featuring a large array of North Indian-inspired dishes from our a la carte menu. Dig into breads, bowls, meats, curries & veg cooked in our traditional tandoor ovens

BOWLS

BHAJI ONION RINGS CHICKPEA CHAAT NIMBU MASALA FRIES TOMATO, ONION & CUCUMBER KACHUMBER **HOUSE PICKLES**

FROM THE TANDOOR

BLACK PEPPER CHICKEN TIKKA HOUSE OF TANDOOR CHICKEN LASOONI PANEER AMITSARI CRISPY LAMB CHOPS

CURRY

OLD DELHI BUTTER CHICKEN SPINACH & MUSTARD GREENS SAAG **BLACK DAHL**

DIPS

Smoked tomato chilli Tamarind chutney Aubergine raita Lime pickle voghurt Cucumber raita Green chilli chutney









BREADS

Tandoor roti Butter naan Chilli cheese naan









DESSERT

Coal roasted pineapple











€75







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BOWLS

BHAJI ONION RINGS CHICKPEA CHAAT NIMBU MASALA FRIES TOMATO, ONION & CUCUMBER KACHUMBER **HOUSE PICKLES**

FROM THE TANDOOR

LASOONI PANEER TANDOOR ROASTED COURGETTE TANDOOR ROASTED CAULIFLOWER **BEETROOT KEBAB**

CURRY

OLD DELHI PANEER MAKHANI SPINACH & MUSTARD GREENS SAAG **BLACK DAHL**

DIPS

Smoked tomato chilli

Tamarind chutney

Aubergine raita

Lime pickle mayo

Coconut yoghurt

Green chilli chutnev

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Tandoor roti

Butter naan

Cheese naan









DESSERT

Coal roasted pineapple









€75



Served on Saturday and Sunday Only





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Want a bit of everything? Our Vegan Mighty Thali is a true feast, featuring a large array of North Indian-inspired dishes from our a la carte menu. Dig into breads, bowls, curries & veg cooked in our traditional tandoor ovens

BOWLS

BLACK HOUSE DAAL MASALA FRIES TOMATO & ONION KACHUMBER **BHAJI ONION RINGS**

DIPS

Tamarind chutney Mango Chutney Smoked Chilli Chutney Coconut Chutney

FROM THE TANDOOR

TANDOOR CAULIFLOWER **BEETROOT KEBAB CLAY OVEN BROCCOLI** TAMARIND GLAZED TEMPEH

CURRY

VEGAN SAAG MARINATED TEMPEH, SPINACH & MUSTARD GREENS **GOAN MUSHROOM & CURRY LEAF**











BREADS

Olive Oil Naan Roti











DESSERT

Pineapple & Mango Sorbet







