

→→→  
All Day  
7am - Late  
←←←

# HOUSE OF TANDOOR

→→→  
Lunch  
& Dinner  
←←←

## WELCOME TO OUR HOME!

At House of Tandoor we put the tandoor centre stage - showcasing the distinct smoky flavours of the oven with fire-roasted prime cuts of meat, paneer, and fresh breads, teamed with the most fragrant spiced curries and biryanis, all served in a vibrant, communal atmosphere. Classic Indian cooking brought right up to date.

## SMALL PLATES

Light bites and street snacks, these small serves are perfect for sharing

- SEEKH KEBAB ROLL** ..... €12  
Green chutney, pomegranate
- CHICKPEA CHAAT (V)** ..... €7  
Pomegranate, green chilli
- CORONATION CHICKEN CAESAR SALAD** ... €12
- BEEF KEEMA NAAN** ..... €12  
Fresh tomato, pickled red onion
- SPICY MANGO SALAD (GF)(Ve)** ..... €10  
Cucumber, peanuts, ginger, chilli



## SNACKS

- BHAJI ONION RINGS (GF)(V)** ..... €7  
With smoked aubergine raita
- GREEN PEA SAMOSA (V)** ..... €6  
Mint sauce
- INDIAN PICKLE PLATE (GF)(Ve)** ..... €6  
Seasonal vegetable, coriander seed

## NAANS FROM THE TANDOOR

Traditional flatbreads, stretched by hand and cooked against the wall of the tandoor at high temperature, creating a bubbly, crispy texture

- WHOLEWHEAT ROTI (V)** ..... €3
- BUTTER NAAN (V)** ..... €3
- BONE MARROW NAAN** ..... €5
- GREEN CHILLI, GARLIC & MATURE CHEDDAR NAAN (V)** ..... €5

## TANDOOR

Sitting proudly at the front of our kitchen are our three tandoors - traditional clay ovens from Northern India. The unique shape of the oven, extreme cooking temperature, and the use of thick metal skewers ensure food is cooked to perfection and adds a delicious smoky flavour

- AMITSARI CRISPY LAMB CHOPS (GF)** ..... €24
- HOUSE OF TANDOOR CHICKEN (GF)** ..... €18
- BLACK PEPPER CHICKEN TIKKA (GF)** ..... €16
- MASALA CAULIFLOWER (GF)(V)** ..... €14  
Yoghurt, pomegranate
- LASOONI PANEER TIKKA (GF)(V)** ..... €15
- PAPRIKA TIGER PRAWNS (GF)** ..... €20
- BROCCOLI MALAI (GF)(V)** ..... €14  
Smoky tomato chutney

## CURRY

From delicate and zesty, to fiery and intense, all our curries are deeply flavoured and expertly spiced - our servers are happy to guide you towards your perfect curry

- OLD DELHI BUTTER CHICKEN (GF)** ..... €21  
Smoked tomato
- SEABASS MEEN MOILEE (GF)** ..... €20  
Coconut milk
- SAAG PANEER (GF)(V)** ..... €18  
Spinach, kale
- OLD DELHI PANEER MAKHANI (GF)(V)** ..... €18  
Smoked tomato
- LAMB ROGAN JOSH (GF)** ..... €19  
Yogurt, fennel powder

## CHUTNEYS & SAUCES

- TAMARIND CHUTNEY (GF)(Ve)** ..... €1
- GREEN CHILLI CHUTNEY (GF)(Ve)** ..... €1
- SMOKEY TOMATO CHILLI (GF)(Ve)** ..... €1
- SMOKED AUBERGINE RAITA (GF)(V)** ..... €1
- CUCUMBER YOGHURT RAITA (GF)(V)** ..... €1
- LIME PICKLE YOGHURT (GF)(V)** ..... €1
- MANGO CHUTNEY (GF)(Ve)** ..... €1
- CHUTNEY THALI (GF)(V)** ..... €5  
(All of the above)
- CURRY SAUCE (GF)(V)** ..... €4.5

## BIRIYANI

The Biryani has many forms and its exact origins are unclear, but it always consists of layers of spiced fragrant basmati rice, slow-cooked to perfection in a sealed pot. Perfect for sharing, or as a main meal all by yourself

- CHICKEN BIRIYANI** ..... €22  
Saffron'd rice potted and cooked with tomatoes, onions and herbs
- MORRELL BIRIYANI (V)** ..... €18  
Saffron'd rice potted and cooked with cashew nuts, onions and herbs

## SIDES

- TOMATO, ONION & CUCUMBER KACHUMBER SALAD (GF)(Ve)** ..... €5
- SAUTEED OKRA, ONION (GF)(Ve)** ..... €5
- FRAGRANT BASMATI RICE (GF)(Ve)** ..... €4
- NIMBU MASALA FRIES (GF)(Ve)** ..... €5
- HOUSE BLACK DAHL (GF)(V)** ..... €5

## SWEETS

- TANDOORI PINEAPPLE (GF)(Ve)** ..... €7  
Mango sorbet
- NUTELLA NAAN (V)** ..... €9  
Coconut ice cream
- SUNDAE ALL DAYS (V)** ..... €6
- SELECTION OF ICE CREAM & SORBETS (GF)(V)(Ve)** ..... €5  
Ask your server for flavours