



We are happy  
to have you



Lunch  
12pm–4pm



## LUNCH THALIS

Choose one option from the Tandoor or Curries. All Thalīs served with bowls, breads, chutneys, and dessert.

### FROM THE TANDOOR

**HOUSE OF TANDOOR CHICKEN** (GF) ..... €17

Kashmiri chilli, yoghurt, lime

**BROCCOLI MALAI** (GF) (V) ..... €15

Smoky tomato chutney, almonds

### CURRY

**OLD DELHI BUTTER CHICKEN** (GF) .. €17

Charcoal-smoked tomato cream

**OLD DELHI PANEER MAKHANI** (GF) (V) ..... €15

Smoked tomato cream, fenugreek

**VEGAN SAAG** (Ve) ..... €15

Spinach and kale

### BOWLS

**BHAJI ONION RINGS** (GF) (V)

Smoked aubergine raita

**HOUSE BLACK DAHL** (GF) (V)

**NIMBU MASALA FRIES** (GF) (Ve)

**TOMATO KACHUMBER SALAD** (GF) (Ve)

### BREADS

**BUTTER NAAN** (V)

### CHUTNEYS

Green chilli chutney

Smokey tomato chutney

Cucumber raita

### DESSERT

**TANDOORI PINEAPPLE** (GF) (Ve)

Mango sorbet

## 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.

### SNACKS

**BHAJI ONION RINGS** (GF) (V) ..... €7

Smoked aubergine raita

**INDIAN PICKLE PLATE** (GF) (Ve) ..... €6

Seasonal vegetable, coriander seed

### SMALL PLATES

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

**CORONATION CHICKEN CAESAR SALAD**.... €12

Cucumber, avocado, romaine

**CHICKPEA CHAAT** (V) ..... €7

Pomegranate, green chilli

### 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

**HOUSE OF TANDOOR CHICKEN** (GF) ..... €18

Kashmiri chilli, yoghurt, lime

**BLACK PEPPER CHICKEN TIKKA** (GF) ..... €16

Crispy garlic, ginger, charred lemon

**LASOONI PANEER TIKKA** (GF) (V) ..... €15

Onion, black pepper, fried garlic

**BROCCOLI MALAI** (GF) (V) ..... €14

Smoky tomato chutney, almonds

### CURRY

From delicate and zesty, to fiery and intense, all our curries are deeply flavoured and expertly spiced. There's a curry out there for everyone - our knowledgeable servers are happy to guide you towards your perfect curry

**OLD DELHI BUTTER CHICKEN** (GF) ... €21

Charcoal-smoked tomato

**SAAG PANEER** (GF) (V) ..... €18

Kale, garlic, crispy chilli

**OLD DELHI PANEER MAKHANI** (GF) (V) ..... €18

Smoked tomato, fenugreek

### 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

**CHILLI, GARLIC & CHEDDAR NAAN** (V)..... €5

### SIDES

**ADD A POT OF CURRY SAUCE** ... €4.5

**TOMATO & ONION KACHUMBER** (GF) (Ve) ..... €5

**FRAGRANT BASMATI RICE** (GF) (Ve) ..... €4

**NIMBU MASALA FRIES** (GF) (Ve) ..... €5

**HOUSE BLACK DAHL** (GF) (V) ..... €5

### CHUTNEYS & SAUCES

Tamarind chutney

Green chilli chutney

Smoky tomato chilli

Smoked aubergine raita

Cucumber yoghurt raita

Lime pickle yoghurt

Mango chutney

Chutney Thali (all of the above) ..... €6

### SWEETS

Sweet eats and indulgent treats - our selection of Indian accented desserts are the perfect way to finish your meal.

**TANDOORI PINEAPPLE** (GF) (Ve) ..... €7

Mango sorbet

**NUTELLA NAAN** (V) ..... €9

Coconut ice cream

**ICE CREAM & SORBETS** (GF) (V) ..... €5

Mango, coconut, chocolate

If you have any special dietary requirements or allergies, please let your server know  
(V) Suitable for vegetarians (Ve) Suitable for vegans  
(GF) Gluten Free