



THE SAFFRON LOUNGE

WELCOME TO THE SAFFRON LOUNGE

Where Flavor Meets Elegance

At The Saffron Lounge, we bring you a celebration of India's culinary heritage —timeless recipes reimagined with flair, tradition served with a touch of luxury. Every dish on our menu tells a story, carefully crafted with hand-ground spices, fresh ingredients and authentic passion. From vibrant street-style starters to regal curries and tandoori feasts, prepare yourself for an experience that delights the senses and warms the soul. Whether you're here to savor a quick bite or to indulge in a grand feast, we welcome you to sit back, unwind, and let the flavors of India take you on a journey.



QUICK BITES

Irresistibly crisp, boldly spiced, and bursting with flavor—these small bites bring the energy of India's vibrant street food culture and home kitchens straight to your table.

VEGETARIAN

Onion Rings – €4.50 (1, 3, 7, 10)

Sweet onion slices dipped in a seasoned batter, then fried till perfectly crisp.

A familiar favorite, elevated with a subtle Indian twist.

Chilly Chips – €4.90 (1, 10)

Golden-fried potato wedges tossed in a smoky, red chili masala—

spicy, bold, and packed with flavor in every bite.

Spicy Cheese Bites – €5.20 (1, 3, 7)

Golden bites filled with molten cheese and a spark of green chili—

crunchy on the outside, luxuriously soft inside.

Cheese Rolls – €5.90 (1, 6, 7)

Crispy spring rolls filled with a creamy, spiced cheese mixture—

golden on the outside, meltingly soft inside. A vegetarian favorite with a decadent twist.

NON-VEGETARIAN

Chicken Lollipop – €7.25 (1, 3, 6)

Juicy chicken drumettes marinated in bold, rustic spices, fried to a crisp golden finish.

Fiery on the outside, tender at the heart—this is street food at its most regal.

Tandoori Chicken Wings – €6.90 (7, 10)

Marinated overnight in yogurt and robust Indian spices, then slow-roasted in

the tandoor until smoky and succulent—pure magic from the clay oven.

Popcorn Chicken Masala – €6.50 (1, 3, 6)

Tiny nuggets of chicken bursting with masala flavor, fried to a crispy finish

—perfectly spiced and impossible to stop at one.

Squid Rings – €6.90 (1, 10, 14)

Delicate squid rings with a light, crunchy coating, sprinkled with zesty chaat masala.

A coastal classic brought to life with bold, tangy spice.

Prawn Butterfly – €6.90 (1, 2, 10)

Plump prawns gently coated and shallow-fried till golden, served with a fresh,

zingy chutney. A coastal delight with royal flair.

SOUPS

Begin your journey with a warm embrace —each spoonful a soul-soothing elixir steeped in Indian tradition.

Spiced Chicken Soup – €4.80 (9)

A fragrant golden broth slow-simmered with ginger, garlic, and turmeric

—warming, nourishing, and deeply comforting, like a bowl of home.

Lentil Soup (Dal Soup) – €4.20 (7, 9)

Earthy yellow lentils gently tempered with cumin and ghee

—light yet fulfilling, a humble classic with timeless appeal.

Masala Tomato Soup – €4.60 (7, 9)

Ripe tomatoes slowly simmered with cumin, clove, and black pepper

—rich, tangy, and infused with the comforting spice of Indian kitchens.

Chicken Shorba – €4.90 (9)

A clear, aromatic chicken broth delicately spiced with crushed pepper and herbs

—elegant, refreshing, and deeply restorative.



RAITA & SALADS

Cool, refreshing, and vibrant—our raitas and salads are the perfect companions to balance bold spices and elevate every bite. Crafted with fresh ingredients and traditional flavors.

RAITAS

Cucumber Raita – €3.50 (7)

Creamy yogurt blended with crisp cucumber, a dash of cumin, and fresh coriander—cool, soothing, and refreshing.

Mix Raita – €3.80 (7)

A vibrant medley of cucumber, onion, tomato, and herbs mixed into smooth yogurt—balanced, tangy, and packed with crunch.

Boondi Raita – €3.80 (1, 7)

Delicate, crispy boondi pearls soaked in spiced yogurt—light, flavorful, and a traditional favorite.

SALADS

Green Salad – €3.90 ()

A crisp selection of seasonal greens, cucumber, tomato, and onion with a splash of lemon—clean, fresh, and revitalizing.

The Saffron Lounge Special Salad – €5.90 (11)

An elevated mix of exotic greens, crunchy vegetables, toasted seeds, and a hint of spice—vibrant, refreshing, and chef-curated for flavor and flair.

STARTERS

Let the feast begin—an array of vibrant, spice-laden dishes to awaken every sense and stir the soul.

Papadum basket 2 pcs– €2.00

Delicate, crunchy lentil crisps served with our house chutneys—a light, crackling start to your royal feast.

Vegetable Pakora – €3.90 (1, 3)

Crisp vegetable fritters, lightly spiced and golden-fried—comforting, crunchy, and utterly satisfying.

Vegetable Samosa – €3.90 (1)

Golden pastry triangles filled with spiced potatoes and peas—timeless, satisfying, and every bite steeped in tradition.

Onion Bhaji – €3.90 (1)

Crisp, tangled fritters of onion, cumin, and gram flour—light yet addictive, with every crunch revealing layers of flavor.

Paneer Pakora – €4.50 (1, 7)

Cubes of fresh cottage cheese cloaked in a spiced chickpea batter and fried—cheesy, crisp, and delightfully indulgent.

Chana Chaat – €4.90 (10)

Chickpeas tossed with onions, chutneys, and coriander—a refreshing street food delight with tang, crunch, and spice.

Dahi Puri Chaat – €5.90 (1, 7)

Crisp puris filled with cool yogurt, potatoes, and sweet & sour chutneys—a burst of textures and flavors in every bite

Aloo Tikki Chaat – €5.90 (1, 7, 10)

Spiced potato patties topped with tangy tamarind, mint chutney, and yogurt—a rich, nostalgic street-side indulgence.

Chilli Paneer – €5.90 (6, 7)

Soft paneer cubes seared with peppers and green chilies—smoky, vibrant, and irresistibly spiced.

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Vegetable Manchurian – €6.90 (1, 6)

Golden-fried vegetable dumplings tossed in Indo-Chinese garlic sauce—crispy outside, juicy inside, and full of umami.

Mixed Vegetable Platter – €8.95 (1, 3, 7)

A royal vegetarian medley—samosas, pakoras, bhajis, and more. Perfect for sharing and sampling a bit of everything.

Ragda Patties – €7.90 (1, 10) * Chef's Recommendation

A beloved Mumbai street classic—crispy potato patties over spiced white peas curry, drizzled with chutneys and fresh coriander.

Chicken Pakora – €4.90 (1, 3)

Tender pieces of chicken coated in a spiced gram flour batter, fried until golden and crisp—a street-side staple elevated with finesse.

Fish Pakora – €5.50 (1, 4)

Fresh fish fillets enveloped in a seasoned batter, fried to a delicate crunch and finished with a sprinkle of chaat masala—coastal comfort at its finest

Meat Samosa – €4.90 (1)

Flaky pastries encasing spiced minced lamb—rich, hearty, and deeply aromatic.

Chilli Chicken – €6.00 (6)

Stir-fried chicken tossed with green chilies, onions, and bold Indian spices—a vibrant, fiery medley that lingers on the palate.

Chicken 65 – €6.90 (1, 6)

Fiery morsels of chicken tossed with curry leaves, red chili, and secret house masalas—crackling with heat and bursting with flavor.

Seekh Kebab Starter – €6.00 (1)

Skewered rolls of minced lamb, infused with fresh herbs and earthy spices, grilled to perfection—a kebab with bold character and centuries of tradition.

Chicken Puri – €6.90 (1)

Tender chicken masala served over a golden, puffed puri—flavorful, tangy, and full of flair.

Chicken Chaat – €6.90 (10)

Diced chicken marinated with chaat masala, lemon, and onions—zesty, spicy, and full of bite.

Prawn Puri – €6.90 (1, 2)

Delicately cooked prawns in a spiced gravy, resting on airy, golden puris—an elegant bite brimming with coastal charm.

Non-Veg Mixed Platter – €10.95 (1, 3, 4, 6)

A rich assortment of our top meat starters—chicken 65, pakoras, fish bites, and more. Ideal for indulgent beginnings.

TANDOORI SIZZLERS

A showstopper! Bringing drama to your table, our sizzling platters arrive in a cloud of spice and steam—crackling, aromatic, and full of flair. Each dish is a grand performance of bold flavors and royal indulgence, served piping hot and impossible to ignore.

Tandoori Chicken (Half) – €10.90 / (Full) – €17.90

Juicy chicken on the bone, marinated overnight in yogurt, lime, and house-ground spices, then flame-roasted until charred outside and tender within. A classic, majestic feast.

Chicken Tikka – €10.90 (7, 10)

Boneless chicken chunks steeped in a vibrant marinade of yogurt, ginger, and masalas, roasted to golden perfection—succulent, smoky, and soul-satisfying.

Achari Chicken Tikka – €11.50 (7, 10)

Boneless chicken marinated in a bold, tangy blend of traditional pickling spices, then seared in the tandoor for a smoky, spicy punch.

Lamb Tikka – €11.50 (7, 10)

Prime lamb pieces marinated with royal spices and slow-roasted in the tandoor—rich, robust, and melt-in-your-mouth delicious.

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Seekh Kebab – €11.90 (1, 10)

Skewered rolls of minced lamb, infused with fresh herbs and earthy spices, grilled to perfection—a kebab with bold character and centuries of tradition.

Tandoori King Prawns – €14.90 (2, 7, 10)

Majestic king prawns bathed in a luxurious marinade of garlic, spices, and lime, then kissed by fire in the tandoor—juicy, smoky, and regal in every bite.

Tandoori Fish Tikka – €12.90 (4, 7, 10)

Ocean-fresh fish fillets marinated in zesty spices, grilled to a smoky char—light, flaky, and bursting with bold coastal flavor.

Tandoori Soya Chaap – €9.90 (1, 6, 10)

Plant-based protein marinated in robust spices and grilled in the tandoor—rich in flavor, satisfying in texture, and a favorite among vegetarians.

Paneer Tikka – €10.90 (7, 10)

Fresh cottage cheese cubes marinated in tangy spices, grilled with peppers and onions—soft, smoky, and bursting with flavor.

Tandoori Mixed Grill (Serves 2) – €17.90

A royal platter of tandoori treasures—chicken tikka, lamb tikka, seekh kebab, tandoori chicken, and prawns—all served sizzling and aromatic. A true feast for the senses.

MAIN CURRIES

Create your royal feast—select your preferred protein, then pair it with one of our masterfully crafted sauces. Each curry is a tribute to the age-old kitchens of India, where tradition, fire, and fragrance come together in perfect harmony.

Free-Range Chicken – €9.90

Tender chicken, slow-cooked to absorb every nuance of spice—a perfect canvas for bold gravies and delicate sauces alike.

Lamb – €10.90

Juicy morsels of lamb, simmered until luxuriously soft—robust, hearty and deeply satisfying.

Fresh Fish – €12.50 (4)

Flaky, ocean-fresh fish, delicately cooked to harmonize with rich or tangy sauces—light yet full of character.

King Prawns – €11.50 (2)

Succulent prawns, infused with gentle spices—bringing the taste of the coast to your curry bowl.

Seasonal Vegetables – €8.50

A vibrant medley of handpicked vegetables, offering crunch, color and comfort in every bite.

Select Your Curry Sauce (Arranged by spice level)

Very Mild & Creamy

Korma (7, 8)

A royal delight of ground cashews, cream, and coconut—velvety, golden and gently spiced for the soul.

Mango

Sweet mango purée and subtle spices meld into a tropical, mellow curry—fruity, fragrant, and comforting.

Badam Pasanda

Ground almonds and rich cream create a smooth, luxurious sauce touched with cardamom—fit for a king.

Malai (7)

Silken and buttery, with a delicate blend of mild spices—subtle indulgence in every spoonful.

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Medium – Rich & Aromatic

Curry

The timeless classic—onions, tomatoes, and a bouquet of warm spices slow-simmered to perfection.

Saag (Palak)

A lush, earthy curry of pureed spinach and spices—nutritious, comforting, and vibrant.

Dopiaza

Double the onions, double the flavor—sweet and tangy notes balanced in a rustic masala base.

Khumwala

A rich mushroom-based curry with deep umami, spiced with heartwarming flavors.

Dansak

A sweet-sour medley of lentils and masalas—full-bodied and layered with tradition.

Balti

A bold tomato-onion gravy with smoky spices—a northern favorite brought to life.

Punjabi

Rustic, hearty, and full of soul—straight from Punjab's home kitchens.

Rogan Josh

A Kashmiri classic—fiery red and aromatic with slow-cooked richness and warmth.

Medium-Hot – Fiery & Flavorful

Patya

A rare harmony of sweet jaggery and sharp tamarind—tangy, hot, and unforgettable.

Bhuna

Slow-cooked to extract deep flavor—spices cling to the protein in a rich, thick gravy.

Jalfrezi

Peppers, onions, and green chilies in a stir-fried curry with a bold kick and fresh crunch.

Spicy Korma

A richer, more daring cousin of the classic—creamy, yet boldly spiced.

Hyderabadi

Mint, curry leaves, red and green bell pepper, and warming spices dance in this fragrant, southern-style curry.

Medium-Hot – Fiery & Flavorful

Madras

Red chili heat with aromatic curry leaves—fiery, deep, and beautifully intense.

Vindaloo (7, 9, 10)

A vibrant rush of vinegar and red chilies—spicy, tangy, and thrillingly addictive.

PHAL – The Saffron Lounge Special

Our signature blend—layered, rich, and fiery, it's a celebration of bold Indian flavor at its peak.

NON-VEGETARIAN SPECIALTIES

A curated collection of regional classics and royal recipes, each dish rich in heritage and flavor. From coastal comfort to northern indulgence, these specialties celebrate the depth and diversity of India's culinary traditions.

Chicken Tikka Masala – €10.90 (7, 10)

A timeless favorite—chargrilled chicken tikka simmered in a vibrant, spiced tomato-cream sauce. Bold, smoky, and full of North Indian character.

Butter Chicken – €10.90

A beloved classic of tender chicken simmered in a silky tomato-butter sauce, finished with cream and a hint of fenugreek—smooth, rich, and endlessly comforting.

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Chicken Chashni – €10.90 (7, 10)

A sweet and tangy Punjabi-style curry with a touch of flair—tandoori chicken tikka tossed in a luscious, honeyed tomato glaze with gentle spices.

Goan Fish Curry – €12.90 (4, 7, 10)

A coastal gem from Goa—fresh fish fillets simmered in a tangy coconut-based curry with tamarind, mustard seeds, and curry leaves.

Afghani Chicken Curry – €12.90 (7, 8, 10)

Creamy, nutty, and mildly spiced—this Mughal-inspired dish features chicken slow-cooked in a luxurious blend of yogurt, cashews, and aromatic spices.

Afghani Lamb Curry – €13.90 (7, 8, 10)

Tender lamb simmered in a rich, velvety gravy of cream, saffron, and ground nuts—delicately spiced and full of regal depth

VEGETARIAN SPECIALTIES

Each dish is a celebration of nature's bounty, cooked with devotion and layered with centuries-old Indian spices. Nourishing, flavorful, and deeply comforting—these vegetarian delights can easily be the star of your table.

Paneer Tikka Masala – €9.50 (7, 10)

Cubes of fresh, soft paneer simmered in a luscious tomato-based gravy—smoky, creamy, and spiced just right.

Saag Paneer – €8.90 (7, 10)

A velvety blend of spinach and Indian cottage cheese, enriched with subtle spices—a nourishing harmony of greens and cream.

Karahi Paneer – €9.50 (7, 10)

Paneer tossed with bell peppers, onions, and tomatoes in a bold masala—wok-tossed for smoky flavor and rustic charm.

Daal Makhani – €8.90 (7, 10)

Slow-cooked black lentils enriched with butter, cream, and gentle spices—creamy, comforting, and deeply satisfying

Paneer Butter Masala – €8.90 (7, 10)

A buttery, rich tomato curry bursting with flavor and fragrance—where soft paneer meets indulgent luxury.

Chana Masala – €7.90 (10)

Chickpeas slow-cooked with ginger, garlic, and garam masala—a hearty and soulful dish packed with warmth.

Tarka Daal – €7.90

Yellow lentils tempered with sizzling garlic, cumin, and red chilies—simple, nourishing, and utterly satisfying.

Bombay Aaloo – €7.90

Golden potatoes tossed with mustard seeds, curry leaves, and tangy spices—simple, bold, and bursting with street-style flair.

Saag Aaloo – €7.90 (10)

Potatoes simmered in spiced spinach curry—earthy, warming, and full of flavor.

Malai Kofta – €8.90 (1, 7, 8)

Soft vegetable dumplings in a rich, creamy cashew and tomato sauce—indulgent, aromatic, and festive.

Veg Kofta – €8.50 (1, 7)

Delicate vegetable balls in a spiced curry sauce—hearty, flavorful, and full of rustic charm.

Bhindi Masala – €9.50

Okra sautéed with onions, tomatoes, and traditional spices—dry, hearty, and packed with rustic northern flavor.

Veg Meat Kadhai – €9.90 (1, 6, 10)

Plant-based protein chunks stir-fried with peppers and onions in a fiery tomato masala—bold, satisfying, and layered with smoky depth.



BIRYANI & RICE

Long-grain basmati rice infused with saffron, whole spices, and centuries of culinary heritage—each grain steeped in aroma and flavor. Whether layered with vegetables or tender meat, our biryanis and rice dishes are a fragrant journey through India's royal kitchens.

Biryani Mains

Vegetable Biryani – €10.90 (7, 10)

A vibrant medley of garden vegetables layered with fragrant basmati rice, saffron, and warming spices—slow-cooked to capture the soul of a traditional dum biryani.

Chicken Biryani – €12.50 (7, 10)

Marinated chicken nestled between layers of golden rice and saffron, sealed and slow-cooked to perfection—every bite, a royal indulgence.

Lamb Biryani – €12.90 (7, 10)

Succulent pieces of lamb marinated in traditional spices and slow-cooked between layers of aromatic basmati rice—deeply flavorful and tender to the core.

Prawn Biryani – €13.90 (2, 7, 10)

Plump prawns gently spiced and nestled in saffron-kissed rice—an oceanic take on the royal biryani, delicate yet bold.

The Saffron Lounge Special Biryani – €14.90 (1, 2, 4, 7, 10)

An opulent biryani experience—layered with aromatic rice, saffron, tender meats and house-special masalas. Sealed and slow-cooked for a symphony of flavors fit for a feast.

Rice Accompaniments

Plain Basmati Rice – €2.90

Fluffy, aromatic long-grain rice—steamed to gentle perfection and ready to soak up rich curries.

Jeera Rice – €3.50

Fragrant basmati tempered with roasted cumin seeds—simple, earthy and utterly comforting.

Coconut Rice – €3.90 (7)

Steamed rice infused with the sweet aroma of coconut and tempered spices—light, fragrant, and coastal in spirit.

Pilau Rice – €3.50

Basmati rice cooked with whole spices—golden, aromatic, and subtly spiced.

Saffron Special Rice – €4.50 (7)

A golden celebration—basmati rice delicately kissed with royal saffron strands and a hint of cardamom.

Vegetable Rice – €4.50

Lightly tossed with seasonal vegetables and gentle masalas—flavorful, colorful and hearty.

Lemon Rice – €3.90

A zesty South Indian classic—tangy, turmeric-hued rice with mustard seeds and curry leaves.

Kashmiri Pulao – €4.90 (8, 10)

A sweet and aromatic rice dish studded with dried fruits, nuts, and a whisper of saffron—fragrant, festive, and rich with Kashmiri flair.



BREADS

From the heart of our tandoor to your table, these breads are soft, smoky, and full of soul. Handcrafted daily and baked to golden perfection, they are made to scoop, savor and soak up every drop of curry royalty.

Plain Naan – €2.50 (1, 7)

Soft, pillowy flatbread—lightly charred and served warm to cradle every rich curry.

Garlic Naan – €3.00 (1, 7)

Infused with fresh garlic and brushed with butter, this naan adds a bold, aromatic flair to every bite.

Cheese Naan – €3.50 (1, 7)

Oozing with molten cheese and baked until golden—indulgent, creamy and utterly satisfying.

Tandoori Roti – €2.20 (1)

Whole wheat flatbread with a smoky char and hearty bite—a rustic favorite from the tandoor.

Keema Naan – €3.90 (1, 7)

Soft naan generously stuffed with spiced minced meat—bold, juicy and bursting with royal flavor.

Tandoori Laccha Paratha – €3.50 (1, 7)

Multi-layered and flaky with a golden crisp—this spiral of delight is perfect for mopping up rich gravies.

Butter Naan – €3.00 (1, 7)

Fluffy naan brushed with creamy butter—simple, luxurious, and comforting.

Roti / Phulka – €2.00 (1)

Soft, griddled whole wheat rounds—light, wholesome, and everyday soulful

Methi Paratha – €3.50 (1)

Earthy fenugreek-laced paratha—layered with flavor and lightly toasted to golden crispness.

Cheese & Garlic Naan – €3.50 (1, 7)

A decadent duet of rich cheese and fragrant garlic—melted and toasted into soft, golden perfection.

Pudina Paratha – €3.80 (1)

Mint-kissed layers folded and crisped—cool, herbaceous, and vibrant.

Tandoori Naan – €2.80 (1, 7)

A traditional leavened flatbread with a soft heart and crisp edges—fresh from our clay oven.

Chilly Naan – €2.90 (1, 7)

Spiced with chopped green chilies—soft, fiery, and unforgettable.

Peshawari Naan – €3.80 (1, 7, 8)

Stuffed with a sweet mix of coconut, raisins, and nuts—rich, aromatic and royally indulgent.

Cheese Chilly Garlic Naan – €4.20 (1, 7)

A fiery, cheesy indulgence—stuffed with molten cheese, green chilies, and garlic, baked to spicy perfection.

The Saffron Lounge Special Cheese Garlic Coriander Keema Onion Naan – €5.50 (1, 7, 10)

A royal feast in itself—lavishly stuffed with minced meat, cheese, garlic, coriander and onions. Bold, aromatic, and truly luxurious.



VEGAN MAINS

A celebration of India's vibrant plant-based cuisine—bold spices, rustic textures and deep, soulful flavors, crafted without dairy or animal products.

Veg Meat Kadhai – €10.90 (1, 6, 10)

Succulent plant-based protein simmered with bell peppers, onions, and bold spices in a thick, tangy tomato masala—fiery, hearty and full of character.

Mix Veg – €9.90 (10)

A wholesome medley of seasonal vegetables cooked in a mildly spiced, homestyle curry—colorful, comforting, and full of soul.

Chana Masala – €9.50 (10)

Chickpeas slow-cooked in a robust onion-tomato gravy with warming spices—earthy, tangy and deeply satisfying.

Aaloo Gobhi – €9.50 (10)

Cauliflower and potatoes tossed in turmeric, cumin, and fresh herbs—dry-fried for that perfect rustic bite.

Saag Aaloo – €9.50 (10)

Tender potatoes simmered in spiced spinach puree—lush, vibrant and rich with iron and flavor.

Mushroom Masala – €10.50

Button mushrooms cooked in a rich, spiced tomato-onion gravy—earthy, creamy (without cream) and deliciously umami.

Daal Tadka – €9.00 (10)

Golden lentils tempered with garlic, cumin, and red chilies—simple, smoky and soul-warming.

Veg Kofta – €10.90 (1, 7)

Crisp vegetable dumplings in a spiced tomato-cashew gravy—luxurious, satisfying and dairy-free indulgence.

Bhindi Bhaji – €10.50 (10)

Okra stir-fried with onions, tomatoes, and house spices—dry, flavorful and full of texture.

DRINKS

Crafted to cool, soothe, and enchant—our drinks are steeped in tradition and poured with love. Whether it's a creamy lassi or a spiced tea, each sip is a celebration of India's vibrant spirit.

Mango Lassi - €4.50 (7)

A velvety blend of sweet mango and churned yogurt—smooth, golden and luxuriously cooling.

Salted Lassi - €3.90 (7)

A classic from Indian homes—savory, creamy yogurt drink kissed with roasted cumin for a refreshing twist.

Sweet Lassi - €3.90 (7)

Light, creamy, and delicately sweet—this chilled yogurt elixir is a gentle hug for your palate.

Masala Chai - €2.90 (7)

Fragrant black tea simmered with warming spices and milk—soul-stirring, comforting and deeply aromatic.

Soft Drinks - €3.50

Familiar fizzy favorites—served chilled to balance the rich warmth of your meal.

Lemon Soda - €3.50

Sparkling, tangy and enlivened with fresh lemon juice—a zesty refresher with every bubbly sip.

Masala Soda - €3.50

India's beloved spiced fizz—punchy, zesty, and packed with chatpata (tangy-spicy) flair.

Mineral Water - €2.90

Sparkling Water - €3.50



DESSERTS

*Sweetened with tradition, scented with saffron, and served with warmth
—our desserts are a tribute to India's love affair with indulgence.*

Gulab Jamun – €4.50 (1, 7)

Soft, golden dumplings soaked in rose-scented syrup—warm, melt-in-the-mouth and utterly divine.

Gajar Halwa – €5.25 (7, 8)

Carrots lovingly slow-cooked in milk, ghee, and sugar, studded with nuts—warm, rich and soul-stirring.

Mango Kulfi – €4.95 (7, 8)

Traditional Indian ice cream—dense, creamy, and frozen with flavor of mango.
A royal finale.

Pistachio Kulfi – €4.95 (7, 8)

Traditional Indian ice cream—dense, creamy, and frozen with flavor of pistachio.
A royal finale.

KID 'S MENU

Little bites, big smiles—Indian flavors made gentle, joyful and just right for young appetites.

Cheesy Naan Pizza – €5.50 (1, 7)

A fun twist—naan bread topped with melted cheese and a light tomato masala base.
Perfect for little hands!

Mini Butter Chicken Pizza – €6.50 (1, 7, 10)

Naan pizza with creamy butter chicken sauce and cheese—mild, rich, and kid-friendly.

Mini Butter Paneer Pizza – €6.50 (1, 7, 10)

A vegetarian version with soft paneer in a buttery tomato sauce, topped with cheese on a warm naan base.

Fish Fingers & Chips – €6.50 (1, 4)

Crispy fish fingers served with golden fries—a classic kids' favorite.

Chicken Nuggets & Chips – €6.50 (1, 3, 6)

Juicy chicken nuggets paired with a side of fries—crunchy, satisfying, and always a hit.

LITTLE BITES

Mini Poppadoms & Dip – €2.00 (10)

Tiny lentil crisps with mango chutney—crunchy, sweet, and fun to munch.

Plain Fries – €3.00

Lightly salted and golden-fried—simple, crispy goodness.

Cheesy Fries – €4.00 (7)

Fries topped with gooey melted cheese—extra fun, extra flavor.

DRINKS & TREATS

Mango Lassi – €3.50 (7)

A sweet, creamy yogurt drink made with ripe mango—cooling and loved by kids

Vanilla Ice Cream with Chocolate Sauce – €3.00 (7, 8)

A classic scoop with a chocolatey drizzle—perfect for happy endings.



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Allergen Information (EU 14 Major Allergens):**

(1) Gluten | (2) Crustaceans | (3) Eggs | (4) Fish | (5) Peanuts | (6) Soybeans |
(7) Milk | (8) Nuts | (9) Celery | (10) Mustard | (11) Sesame seeds |
(12) Sulphites | (13) Lupin | (14) Molluscs

Please inform a member of staff if you have any food allergies or special dietary requirements.
While we take great care, our kitchen handles all 14 allergens and
we cannot guarantee dishes will be free from traces.