



We are happy
to have you



Dinner
4pm - 10:30pm



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

These delicious smaller serves are perfect for sharing

- SEEKH KEBAB ROLL** \ €12
Green chutney, pomegranate
- BEEF KEEMA NAAN** \ €12
Fresh tomato, pickled red onion
- BEETROOT KEBAB ROLL** (V) €12
Coconut, lime, yoghurt and coriander
- CORONATION CHICKEN CAESAR SALAD** ... €14
Cucumber, avocado, romaine
- CHICKPEA CHAAT** (V) €8
Pomegranate, green chilli
- SPICY MANGO SALAD** \ \ (GF) (Ve) €12
Cucumber, peanuts, ginger, chilli



SNACKS

- BHAJI ONION RINGS** (GF) (V) €7
Smoked aubergine raita
- GREEN PEA SAMOSA** \ (V) €7
Pea & mint chutney
- INDIAN PICKLE PLATE** (GF) (Ve) €6
Seasonal vegetable, coriander seed
- BUTTER CHICKEN SAMOSA** \ €7
Yoghurt and green chilli chutney
- CHICKEN 65** €11
Sesame and coriander
- JALAPENO POPPER PAKORA** \ \ €10
Herb yoghurt

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) €22
Charcoal-smoked tomato
- SEABASS MEEN MOILEE** (GF) €22
Coconut milk, gunpowder leaf
- SAAG PANEER** \ (GF) (V) €19
Kale, garlic, crispy chilli
- OLD DELHI PANEER MAKHANI** \ \ (GF) (V) €19
Smoked tomato, fenugreek
- LAMB ROGAN JOSH** \ \ (GF) €20
Yogurt, fennel powder

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) €19
Kashmiri chilli, yoghurt, lime
- AMITSARI CRISPY LAMB CHOPS** \ \ (GF) €24
Sesame seed, coriander
- BLACK PEPPER CHICKEN TIKKA** (GF) €16
Crispy garlic, ginger, charred lemon
- MASALA CAULIFLOWER** \ \ (GF) (V) €14
Yoghurt, pomegranate, crispy chickpeas
- LASOONI PANEER TIKKA** (GF) (V) €15
Onion, black pepper, fried garlic
- PAPRIKA TIGER PRAWNS** \ (GF) €22
Smoked red pepper, lime
- BROCCOLI MALAI** \ \ \ (GF) (V) €14
Smoky tomato chutney, almonds



CHUTNEYS & SAUCES ... €1.5 each

- 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) €8

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) €4.5
- BUTTER NAAN** (V) €4.5
- BONE MARROW NAAN** €6
- CHILLI, GARLIC & CHEDDAR NAAN** \ (V) €6
- PESHWARI NAAN** (V) €6

SIDES

ADD A POT OF CURRY SAUCE ... €4.5

- TOMATO & ONION KACHUMBER** \ (GF) (Ve) €5
- TANDOOR COURGETTE** (GF) (Ve) €5
- FRAGRANT BASMATI RICE** (GF) (Ve) €4
- NIMBU MASALA FRIES** (GF) (Ve) €5
- HOUSE BLACK DAHL** (GF) (V) €5

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

BIRIYANI

please allow up to 25 minutes for preparation

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