

HOUSE OF TANDOOR SET MENU

Served
6pm-10pm

a culinary journey

Wednesday
to Saturday

CHOOSE FROM 3(€39), 4(€49) OR 5(€59) COURSES



3 COURSE MENU

- (1) Chicken 65
- (2) Old Dehli Butter Chicken, charcoal smoked tomato, garlic naan, black pepper chicken & green chilli chutney
- (3) Coal roasted pineapple, mango sorbet, nimbu masala crumbs & roasted coconut



4 COURSE MENU

- (1) Chicken 65
- (2) Smoked pineapple rassam, naan croutons, moong daal namkeen & tarka oil
- (3) Old Dehli butter chicken, charcoal smoked tomato, garlic naan, black pepper chicken & green chilli chutney
- (4) Coal roasted pineapple, mango sorbet, nimbu masala crumbs & roasted coconut



5 COURSE MENU

- (1) Chicken 65
- (2) Smoked pineapple rassam, naan croutons, moong daal namkeen & tarka oil
- (3) Masala roasted salmon, pickled onion, cucumber raita & grilled lemon
- (4) Old Dehli butter chicken, charcoal smoked tomato, garlic naan, black pepper chicken & green chilli chutney
- (5) Coal roasted pineapple, mango sorbet, nimbu masala crumbs & roasted coconut

*We do our best to serve up dishes using seasonal and locally sourced produce where possible.
For any additional info on allergens please ask one of our friendly team.*

**** All menus available as vegetarian ****

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Wine Pairing

3 GLASSES €18, 4 GLASSES €24 OR 5 GLASSES €30

STARTER (CHICKEN 65)

2023 Grauburgunder, Weingut Matthias Gaul, Grünstadt, Pfalz, Deutschland

SECOND COURSE (RASSAM)

2023 Riesling, trocken, Bischöfliche Weingüter Trier, Mosel, Deutschland

FISH COURSE (SALMON)

2023 Weissburgunder, trocken, Bassermann-Jordan, Pfalz, Deutschland

MAIN COURSE (BUTTER CHICKEN)

2022 Pinot Noir, „Origines“, Albert Bichot, Burgund, Frankreich

DESSERT

Schwarzhofberger Riesling, Spätlese, Bischöfliche Weingüter Trier, Mosel, Deutschland

WE ARE HAPPY TO HAVE YOU



IN HOUSE OF TANDOOR