

SMALL PLATES

Pongal Churmuri (v, gf)

textures of millet and lentil with crispy moong, peppercorn cashew dressing, pickled carrots, shallots and coriander
€9

Okra Zunka (ve, gf)

savoury chickpea custard, crispy okra, coriander oil, rice bhakari tuile
€10

Malabar Mushroom Roast (ve, gf)

wild mushroom stir fry, caramelised shallots, fried coconut
€12

Bhorta Tasters (ve)

eggplant bhorta, tomato bhorta, red lentil bhorta with spent crackers
€10

Prawn Malaikari

chilled prawn, coconut jelly, pickled turmeric, shallot infused coconut milk, smoked mustard oil, puffed black rice
€15

Til Manxho

black sesame masala roasted chicken wings, roasted shallots, fried red chilli, sesame scallion crisp
€12

Rasam Prawns

tiger prawns, rasam butter
€15 | Add Pav €3.5

Duck Choriz Cutlet

housemade duck chorizo stuffed croquette, aioli
€15

Ellum Kappa

slow braised beef, tapioca, fried shallots and curry leaves, spiced yogurt, beef floss
€15

TEASER PLATES

Tandoori Chilli (v, gf)

padron peppers, pahadi namak, green cardamom yogurt mousse
€6

Chips (ve, gf)

Seasonal vegetables, tomato powder
€6

Masala Peanuts (ve, gf)

groundnut, kachumbar, seasoning
€6



CHARRED PLATES

Our signature charred plates, where centuries-old techniques of tandoor and sigree meets new inspired flavours, with local seasonal produce

Ananas & Sweet Potato Salad (ve)

tandoor roasted sweet potato and pineapple, chutney vinaigrette, toasted peanuts & herbs
€15

Achari Tikka (v)

roasted carrots and celeriac, achari butter glaze, coarse herb chutney, toasted sesame & pistachio
€15

Boti Chokha

Bihari lamb boti kebab, mint and coriander chutney, carrot and kohlrabi salad
€19

Ajwain Spiced Tofu Cabbage (ve)

burnt cabbage, whipped spiced tofu, tomato masala, thyme churma
€15

Tandoori Chicken Tikka

roasted chicken(Kumpel & Keule) tikka, malai emulsion, pickled vegetables, chilli garlic chutney
€18

Ghee Roast Pulpo

grilled pulpo, coriander and badige chilli glaze, cucumber salad
€21

LARGE PLATES

Large plates are best enjoyed with our signature sides, breads and rice.

Stuffed Kofta (v)

stuffed raw banana kofta, tomato onion sauce
€15

Olan (ve)

roasted baby zucchini and romanesco, lobia, coconut milk sauce, chilli oil and curry leaf oil
€15

Chicken Rezala

slow braised leg of chicken, whole spices infused yogurt sauce, green peppercorn oil
€22

Sindhi Lamb Chops

braised lamb chop, onion and tomato emulsion, charred fennel salad
€23

Patra Pura Machli

banana leaf wrapped fish, mustard, shallot, tomato and coriander
€24

SIDES

Haak

Kashmiri sauteed local greens
€6

Navi Dal

white urad dal dry fry with ginger, chilli and infused ghee
€8

Aloo Ko Achar

potato salad, sesame dressing
€5

BREADS

Whole Wheat Roti

Butter Naan

Toasted Pav

€3.5

Malabar Parotta €4.5

Steamed Rice €3.8

House Pulav €4.5

Yogurt €3

Thecha €2

