



### SIGNATURE STARTERS

*Vibrant beginnings inspired by royal kitchens and Himalayan hearts.*

**ACHARI PANEER TIKKA (8,11) €11.95**  
Cottage cheese cubes marinated in traditional pickling spices, infused with mustard and fenugreek, then roasted in the tandoor for a smoky, tangy finish bursting with colour and aroma.

**PALAK BHAJI (11) €8.50**  
Crisp spinach fritters in delicate gram flour batter, golden fried and served with refreshing mint chutney

**VEGETABLE SAMOSA (4,11) €9.95**  
Hand-folded pastry filled with warmly spiced potatoes and green peas, fried to a perfect crunch with sweet tamarind chutney.



### FROM THE GRILL

**PUNJABI LAMB CHOPS (8,11) €12.95**  
Tender lamb cutlets marinated in robust North Indian spices and flame-grilled to smoky perfection

**HIMALAYAN LAMB SEEKH KEBAB €11.95**  
Skewered minced lamb blended with mountain herbs and warming spices, chargrilled for rich flavour. (8,11)

**CHICKEN TIKKA (8,11) €14.00**  
Classic tandoori-marinated chicken, vibrant in colour with a delicate smoky finish



### FROM THE OCEAN

**PANFRIED SCALLOPS (1,7,8,11) €14.95**  
Perfectly seared scallops delicately seasoned with coastal spices.



### SALAD SELCTION

**HIMALAYAN GREEN SALAD €12.00**  
Seasonal leaves, cucumber, cherry tomatoes and fresh herbs dressed with lemon and Himalayan pink salt.

**ALOO CHAAT (11) €7.95**  
Golden potatoes tossed with yogurt, tamarind, fresh herbs and chaat masala, sweet, sour and vibrant.

**VEGETABLE FLOWER (3,4) €10.95**  
Seasonal vegetables in a light gram flour batter, fried until crisp and airy.

**MO: MO (SHARING) (8,11) €14.00**  
Traditional steamed dumplings filled with delicate spiced minced chicken, with house made tomato sesame dipping sauce & fresh herbs

**CHEF RAJESH'S DUCK TIKKA (8,11) €13.50**  
Tender duck marinated with yoghurt, aromatic spices & herbs,grilled in the tandoor for a smoky juicy flavoured, seared with sweet apricot picklet

**TANDOORI JUMBO PRAWNS (8,11) €13.50**  
Grilled jumbo prawns marinated in aromativ tandoori spices.

**ZAFFRANI MALAI KEBAB (11) €12.50**  
Succulent chicken infused with saffron and cardamom, enriched with cream for a luxuriously mild taste

**CHICKEN WINGS (9,12) €11.50**  
House-spiced wings roasted in the tandoor, delivering bold flavour with gentle heat

**SPARE RIBS €13.00**  
Slow-cooked ribs glazed in aromatic spices, tender and deeply satisfying.

**CRISPY JHINGA (1,11) €12.95**  
Golden king prawns tossed in a chilli-garlic glaze for a sweet and spicy kick.



### SIGNATURE MAINS

**THE ROYAL RAAN FEAST (Serves 3-4 Guests) €125.00**  
Slow-braised whole leg of lamb prepared with royal spices, finished with fragrant saffron sauce. Served with black lentils, pilau rice, butter naan, boondi raita and coriander chutney. 48 hours' notice required. Kindly contact the restaurant directly to reserve. (4,11)



### THE MAIN COURSE

*Rich gravies, slow-cooked spices and vibrant colours define our house specialties.*

**DELHI WALA BUTTER CHICKEN (11) €21.00**  
Tandoori chicken in a velvety tomato and butter sauce, creamy and comforting..

**AWADHI CHICKEN KORMA (3,11) €21.00**  
Royal Mughlai preparation with cashew, saffron and cream.

**CHICKEN TIKKA MASALA (11) €20.00**  
Chargrilled chicken in rich aromatic tomato gravy.

**CHICKEN JALFREZI (11) €20.00**  
Stir-fried with peppers and onions in a lively spiced sauce.

**CHICKEN MADRAS (8,11) €21.00**  
Bold South Indian style curry with warming chilli notes.

### SELECTION

**CHICKEN VINDALOO (11) €20.50**  
Fiery Goan classic layered with chilli heat and tangy depth.

**CHICKEN SAAG (11) €20.50**  
Tender chicken folded through spiced spinach.

**MANGO CHICKEN (8) €20.00**  
Delicate, mildly spiced curry infused with sweet mango.

**CHICKEN BHUNA (11) €21.50**  
Slow-cooked thick masala reduction for concentrated flavour.

**TANDOORI CHICKEN LEGS (8,11) €22.00**  
Traditional clay-oven roasted leg quarters, smoky and richly spiced.



### LAMB SPECIALITIES

**NALLI NIHARI (11) €26.00**  
Slow-braised lamb shank in a deeply spiced, velvety stew.

**LAMB CHOPS (Main Course) (8,11) €24.95**  
Full-portion tandoori lamb cutlets, robust and smoky.

**LAMB SAAG (11) €21.50**  
Succulent lamb simmered with tempered spinach.

**LAMB ROGAN JOSH €20.95**  
Aromatic Kashmiri-inspired curry with warming spices.

**LAMB MADRAS (8) €20.95**  
Rich and vibrant South Indian curry.

**LAMB BHUNA (13) €21.95**  
Reduced masala gravy with intense depth of flavour.

**LAMB JALFREZI €20.95**  
Wok-tossed lamb with peppers and onions.



### SEAFOOD DELICASY

**MANGO PRAWN CURRY (1,8) €21.95**  
King prawns in gently spiced mango sauce, balancing sweetness and warmth.

**GOAN FISH CURRY (1,6) €22.00**  
Coastal coconut-based curry with curry leaves and aromatic spices.

**MALABAR SEAFOOD CURRY (1,7,6) €22.95**  
Scallops, prawns and fish in rich coconut and mustard seed gravy.



### BIRYANI SELECTION

*All served with cooling raita.*

Mixed-rice dish layered with low-cooked with spices, herbs, and caramelized onions.

**LAMB BIRYANI (11) €22.00**

**CHICKEN BIRYANI (11) €21.00**

**PRAWN BIRYANI (1,11) €23.50**

**VEGETABLE BIRYANI (3,11) €18.00**



### VEGETARIAN DISH

**KADHAI PANEER (8,11) €16.50**  
Paneer with bell peppers in bold wok-style masala.

**PANEER BUTTER MASALA (4,5,,11) €16.50**  
Paneer in smooth tomato and cream sauce.

**CHANA BHATURE (8,11) €19.50**  
Spiced chickpeas served with traditional fried bread.

**DAL MAKHANI (11) €16.50**  
Black lentils slow-cooked overnight with butter and cream.

**OKRA MASALA €14.50**  
spices.

**SAAG PANEER (8,11) €16.50**  
Spinach purée folded with fresh cottage cheese.



### RICE & SIDES

**BASMATI RICE €3.50**

**LEMON RICE (8) €4.50**

**PILAU RICE €4.00**

**CHIPS €4.00**

**ALOO JEERA €5.50**

**MUSHROOM MASALA €8.50**

**DAL YELLOW €8.50**

**CHANA MASALA €8.50**

**RAITA €2.50**



### TANDOOR BREADS

**PLAIN NAAN €3.25**

**BUTTER NAAN €4.50**

**GARLIC NAAN €4.00**

**GARLIC, CORIANDER ONION €4.00**

**SESAME NAAN €4.00**

**PESHWARI NAAN €4.50**

**CHILLI CHEESE NAAN €4.50**

**LACHHA PARATHA €4.50**

**ROTI €3.50**

**KEMMA NAAN €4.00**