

Rice & Bread

PLAIN BOILED RICE	2.95
FLAVOURED PILAU RICE	3.25
EGG FRIED RICE ³	3.95
LEMON RICE ⁹	3.95
BEETROOT RICE (Healthy alternative) ⁷	3.95
PLAIN NAAN ^{1,7}	2.95
PESHWARI NAAN ^{1,7}	3.95
GARLIC NAAN ^{1,7}	3.45
GARLIC ONION AND CORIANDER NAAN.....	3.95
CHILLI CHEESE NAAN ⁷	3.95
KEEMA NAAN ^{1,3,7}	3.95
GARLIC CHEESE NAAN ^{1,7}	3.95
KEEMA CHEESE NAAN ^{1,3,7}	4.25
TANDOORI ROTI (Healthy alternative)	3.50
CHIPS	3.25
MASALA CHIPS	3.75

Condiments

ONION AND CUCUMBER SALAD	3.95
RAITA	3.25
PAPADOMS AND DIPS	3.95

Set Menu for 1

Glass of Red / White
34.95

Set Menu for 2

Bottle of Red / White
74.95

Starters

VEGETABLE PLATTER

Selection of onion bhaji, samosa, pakora and aloo tikki

MEAT PLATTER

Tandoori chicken, chicken tikka, sheek kebab, prawn; tandoori proress in one package ^{2,7}

Mains

MURGH SHASLICK

Boneless chicken pieces, mixed peppers, tomatoes, red onion, marinated with spices; cooked in tandoori clay oven ⁷

CHICKEN TIKKA MASALA

Chicken tikka cooked with rich tomato sauce finished with fenugreek leave ^{7,14}

CHETTINAD CHICKEN

A spicy chicken dish cooked with coconut milk, fennel, red chillies and tempered with mustard and curry leaves ⁹

NALLI GHOST

Traditional Lucknow style lamb shank simmered for 8 hours in golden onion, green cardamom, star anise and ginger ^{7,14}

LAMB JALFAREZI

Medium spiced with bell peppers, onions, garlic, ginger and fresh coriander ⁷

SUBZ MILONI

Seasonal vegetable cooked home style with spices ⁷

MANGO PRAWNS

(+€3)








Tiger prawn with mango puree, mustard seed, curry leaves, tamarind pulp and coconut milk ^{2,7,10}

All main courses are served with boiled rice or pilau rice or plain naan bread

The Soul of Seven Spices
Locally Sourced Ingredients



Appetizers

VEGETABLE SAMOSA CHAAT	8.95	
<i>Homemade triangular pastry filled with a selection of fresh spiced peas and potatoes 1,7 V/NV</i>		
ONION BHAJI	8.95	
<i>Deep-fried sliced onions gently spiced with fresh cumin, turmeric and fresh coriander V/NV</i>		
ALOO TIKKI CHAAT	8.95	
<i>Crispy potato spiced with chopped ginger and fresh coriander V/NV</i>		
VEGETABLE PAKORA	8.95	
<i>A selection of gram-flour-coated fresh seasonal vegetables, spiced with coriander seeds, cumin, golden fried V/NV</i>		
PANEER CHATPATA	8.95	
<i>Succulent cottage cheese marinated in tangy spices, sautéed with colourful bell peppers and onions 6,7</i>		
HALDI VEGETABLE PLATTER	9.95	
<i>Selection of Onion bhaji, Samosa, Pakora and Aloo tikki 1</i>		
TANGRA CHILLI CHICKEN	9.95	
<i>Indo-Chinese style stir-fried chicken originated in Kolkata 1,3,6</i>		
DUCK ROLLS	9.95	
<i>Star anise-flavoured crispy duck rolls 1,3,7</i>		
CHICKEN WINGS	10.95	
<i>Crispy wings tossed in Sauce. Choose your spice level 1,6</i>		
HALDI SPECIAL MEAT PLATTER	14.95	
<i>Chicken tikka, sheek kebab, tiger prawn and tandoori chicken prowess in one package 2,3,7</i>		




Haldi Clay Oven

Selection of Starter (S) or Main (M)




All mains served with creamy sauce and masala chips

MURGH TIKKA	S 9.95 M 19.95	
<i>Boneless pieces of chicken in a beautiful mixture of special herbs and spices 7</i>		
TANDOORI MURGH	S 9.95 M 19.95	
<i>Chicken on the bone marinated in hung yoghurt with North Indian spices 7</i>		
SHEEK KEBAB	S 9.95 M 19.95	
<i>Minced lamb pungently spiced with fresh garlic, ginger, mint, coriander and green chillies, grilled on skewer 3,7</i>		
TANDOORI JHINGA	S 9.95 M 19.95	
<i>Tiger prawns mixed with spices, cooked in tandoori oven 2,7</i>		
MURGH SHASLICK	19.95	
<i>Boneless chicken pieces, mixed peppers, red onion, marinated with spices; cooked in tandoori clay oven 7</i>		
TANDOORI MIXED GRILL	19.95	
<i>Haldi's special mixed meat platter 2,3,7</i>		
TANDOORI SEABASS	Price on Enquiry	
<i>Whole sea bass, marinated with green chilli, coconut, coriander, turmeric, and kokum paste finished with lemon juice. Served with a side of bombay aloo and salad 4,7</i>		

Vegetarian Mains

PALAK MALAI KOFTA	17.95	
<i>Ground baby Spinach dumpling stuffed with potatoes, and pistachio in a creamy garlic tomato sauce 1,7,14</i>		
KADAI PANEER	17.95	
<i>Cottage cheese stir-fried with bell peppers in tomato, onion sauce and fresh coriander 7</i>		
SUBZ MILONI	17.95	
<i>Seasonal vegetable cooked home style with spices 7V/NV</i>		

House Specials

LAMB BADAMI	20.95	
<i>Tender pieces of lamb cooked in creamy yoghurt, almond and green cardamom 7,14,15,16</i>		
MANGO PRAWNS	21.95	
<i>Tiger prawn with mango puree, mustard seed, curry leaves, tamarind pulp and coconut milk 2,7,9</i>		
NALLI GOSHT	22.95	
<i>Traditional Lucknow-style lamb shank simmered for 8 hours in golden onion, green cardamom, roasted cloves and ginger 7,14</i>		

Desi Curries

KORMA		
<i>Delicately cooked in a coconut and almond creamy sauce flavoured with cardamom 7,14,16</i>		
TIKKA MASALA		
<i>Rich tomato-based gravy cooked with ground cashew nuts & fresh cream 7,14</i>		
BUTTER		
<i>Our take on one of the most famous Indian recipes 7,14</i>		
BALTI		
<i>Tomato-based gravy simmered with spring onions topped with fresh cream 7</i>		
ROGANJOSH		
<i>Medium spiced tomato-based gravy garnished with coriander</i>		
JALFAREZI		
<i>Tomato and onion sauce cooked with peppers, garlic, freshly ground coriander seed, chilli flakes & peppercorns</i>		
DANSAK		
<i>Parsi sweet and sour dish, cooked with lentils 7</i>		
SAAG		
<i>Ground medium spiced spinach cooked in delicately spiced gravy 7</i>		
CHETTINAD		
<i>Spiced gravy with coconut milk, fennel, red chillies tempered with mustard and curry leaves 9</i>		
GARLIC CHILLI MASALA		
<i>Spicy gravy blended with flavoured garlic chilli powder, crushed chilli flakes, and fresh green chillies</i>		
VINDALOO		
<i>Hot, fiery and tangy gravy topped with chilli flakes</i>		
Vegetable 17.95	Tofu 18.95 6	Paneer 18.95 7
Chicken 18.95	Lamb 19.95	Prawn 21.95 2

Dum Biryani

Long grain basmati rice, potli herbs slowly cooked for hours with choice of protein or vegetable served with creamy sauce 7

Vegetable 16.95	Chicken 18.95
Lamb 19.95	Prawn 20.95 2

Haldi Special (Chicken, Lamb and Prawns) 21.95 2

Traditional Sides

BOMBAY ALOO	S 6.95 M 13.95	
<i>Medium spiced potatoes with onions and tomato gravy 7 V/NV</i>		
DAAL PANCHRATNI	S 7.95 M 14.95	
<i>A mix of five different lentils tempted with asafoetida, cumin and whole red chilli 7 V/NV</i>		
PINDI CHOLEY	S 7.95 M 14.95	
<i>Chickpeas tempered with cumin, ginger and green chillies, finished with fresh coriander 7 V/NV</i>		
ALOO GOBHI	S 7.95 M 14.95	
<i>Cauliflower florets and potatoes with tempering of cumin, ginger and turmeric 7 V/NV</i>		
BHINDI BHAJI	S 7.95 M 14.95	
<i>Fresh okra sautéed with garlic, green coriander and aromatic spice 7 V/NV</i>		
ACHARI BEGAN	S 7.95 M 14.95	
<i>Baby aubergines in pickling spice, and mustard oil cooked with tomato, fresh spring onions, coriander and hot pepper 9 V/NV</i>		

Allergens: 1. Cereals Containing (wheat) Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts
6. Soya 7. Dairy 8. Celery 9. Mustard 10. Sesame Seeds
11. Sulphur Dioxide 12. Sulphites 12. Lupin 13. Molluscs 14. Cashew Nuts
15. Pistachio Nuts, 16. Almond
(Please ask your server if you require further information)