



## STARTERS

<b>Aloo Kerau Ko Tikki</b>	€8.50	<b>Lamb Chappa</b>	€12.90
Round potato cakes with green peas, fresh herbs seasoned with salt & pepper		Overnight marinated lamb chop, grilled in tandoor, served with mint chutney	
<b>Veg Samosa Chat</b>	€8.50	<b>Lamb Seekh Kebab</b>	€8.50
Triangular shaped savoury delight stuffed with well spiced potato & peas		Minced lamb grilled in the tandoor with fresh herbs & Indian spices	
<b>Veg, Onion Bhaji</b>	€8.50	<b>Spicy Chicken Wings</b>	€9.50
A delicious preparation of sliced onion, gram flour and deep fried		Spicy Chicken Wings marinated in Indian herbs and spices. Pan fried in sweet & chilli sauce	
<b>Mix Green Salad</b>	€6.00	<b>Tandoori Jhinga Macha</b>	€12.90
Assorted mix of vegetable starters		Jumbo prawns marinated with Nepalese spices & cooked in the tandoori oven	
<b>Veg Platter for Two</b>	€15.50	<b>Himali Fish Tukra</b>	€8.50
Assorted mix of vegetable starters, Onion Bhaji, Potato Cakes & Samosa Chat		Himali fish tukra is cooked in a special batter fry and served with fresh mint chutney	
<b>Chicken Tikka</b>	€8.50	<b>Crispy Garlic Prawns</b>	€14.50
Juicy pieces of chicken marinated in yoghurt, garlic, ginger Indian spices, grilled in a clay oven		Seasoned crispy prawns cooked in garlic butter and slightly pan fried	
<b>Paneer Chilly</b>	€9.50	<b>S1 - Mount Special 4 in one</b>	€9.99
Fresh cottage cheese cooked with fresh mixed peppers, sweet & spicy dry sauce		Juicy mixed starter from clay oven	
<b>Chicken Malai Ko Tikka</b>	€9.50	<b>S2 - Sharing for 2 (Mount Tandoori Mix)</b>	€19.50
Juicy chicken marinated with cream & mild cardamonn flavour		Tandoori King Prawns, Chicken Tikka, Lamb Seekh Kebab & Malai Ko Tikka	

## HIMALAYAS SPECIAL STARTER

<b>Chicken Sadeko</b>	€10.00	<b>Chicken Momo</b> (Share for 2)	€16.95
Cooked chicken tikka with vegetables and Nepalese special herbs		Nepalese famous and delicious steamed dumplings stuffed with minced chicken	
<b>Newari Choila (Mutton)</b>	€12.00	<b>Vegetable Momos</b> (Share for 2)	€15.95
Medium cooked lamb tikka with vegetables and Nepalese special herbs		Famous and delicious mouth watering steamed dumplings stuffed fresh Vegetables and served with homemade chutney	
<b>Jhol Momo</b>	€18.95		
Steamed momos served in warm tomato soup			

## FROM TANDOORI CLAY OVEN

### LARGE PLATTER

<b>Grilled Tandoori Chicken</b>	€18.95	<b>Tandoori Mix Platter</b>	€25.50
Spring chicken marinated in traditional tandoori spice & roasted in a clay oven		Mixed starters, tandoori chicken, king prawns, lamb seekh kebab & chicken tikka	
<b>Lamb Chappa</b>	€24.95	<b>Sizzling Seekh Kebab</b>	€18.50
Overnight marinated lamb chop, grilled in tandoor, served with mint chutney. Served Sizzling Hot.		Minced lamb grilled in the tandoor with fresh herbs & Indian spices	
<b>Tandoori Jhinga Macha</b> (Main)	€25.50	<b>Sizzling Chicken Tikka (Main)</b>	€18.50
Jumbo prawns marinated with Nepalese spices & cooked in the tandoori oven		Juicy pieces of chicken marinated in yoghurt, garlic, ginger Indian spices, grilled in a clay oven	

## MAIN COURSE

## CHICKEN DISHES

<b>Chicken Tikka Masala</b> 🍴🌶️ Ordinary barbecued chunks of chicken cooked in a special cream with spices & almond sauce	€18.00	<b>Chicken Pasanda Himali</b> 🍴🌶️🌶️ Chicken in fresh fruits & mango flavoured with almond & cream sauce	€18.95
<b>Chicken Korma</b> 🍴🌶️🌶️ Mildly spiced diced chicken cooked with fresh cream, yoghurt, onions & nuts	€18.00	<b>Himalayan Chicken Daman</b> 🍴🌶️ Fresh chicken cooked in yoghurt, coriander & spinach base	€18.00
<b>Chicken Madras Curry</b> 🍴🌶️🌶️ Chicken cooked in medium hot curry sauce with brown onions & tomatoes	€18.00	<b>Chilli Chicken (Dry)</b> 🍴🌶️🌶️ Fresh cubes of chicken cooked with onion & pepper	€18.00
<b>Chicken Jalfrezi</b> 🌶️🌶️ Tangy Chicken supreme tossed with green peppers, tomatoes & onion	€18.00	<b>Chicken Karahi Masala</b> 🌶️🌶️ Chicken cooked with sliced peppers & onions with crushed coriander	€18.00
<b>Chicken Chettinad</b> 🍴🌶️🌶️ A traditional Madras chicken curry with garlic flavoured sauce. South Indian spices	€18.00	<b>Chicken Bhuna Masala</b> 🌶️🌶️ Indian pot roast chicken with thick onion, tomato sauce & mushrooms	€18.00
<b>Tandoori Butter Chicken</b> 🍴🌶️🌶️ Boneless tandoori chicken & tomato butter flavoured sauce with green herbs	€18.00	<b>Chicken Garlic Chilli Masala</b> 🌶️🌶️ Cubes of chicken cooked with a special golden onion & garlic slice	€18.00

## MAIN COURSE

## LAMB DISHES

<b>Lamb Chilli Masala</b> 🍴🌶️🌶️ Diced lamb, green pepper, chilli & onion cooked together for an aromatic flavour	€19.50	<b>Karahi Gosht</b> 🍴🌶️🌶️ Fresh Irish Lamb cooked with onions, peppers, tomato, garlic & fresh herbs	€19.80
<b>Lamb Rogan Josh</b> 🍴🌶️ Lamb flavoured with melange of Indian herbs & Kashmiri spices, a delicacy Kashmir	€19.50	<b>Lamb Jalfrezi</b> 🌶️🌶️ A low fat curry, juicy lamb cooked with bell peppers, panchapuran seeds & tangy tomato onion sauce	€19.80
<b>Lamb Madras Curry</b> 🍴🌶️🌶️ Lamb cooked in medium hot curry sauce with brown onions & tomatoes	€19.50	<b>Lamb Chappa Tawa Masala</b> 🌶️🌶️ Diced lamb cooked with different spices in historical special Tawa masala	€24.95
<b>Lamb Balti Jomsom</b> 🍴🌶️ Fresh Irish Lamb cooked in chopped peppers & garlic flavours in balti sauce	€19.50	<b>Mount Tandoori Special Balti</b> 🍴🌶️🌶️ Chicken, lamb & prawn cooked with mixed peppers, onion, garlic in balti sauce	€19.50
<b>Himalayan Lamb Curry (Saag lamb)</b> 🍴🌶️ Fresh Irish cube lamb cooked with yoghurt, green chilli, mint & spinach base	€19.50	<b>Lamb Vindaloo</b> 🌶️🌶️🌶️ A spicy dish of tender lamb chunks marinated and cooked with lemon, garlic, ginger & spices	€19.50

## MAIN COURSE

## PRAWN DISHES

<b>Tandoori King Prawn Butter Masala</b> Prawns cooked in special cream with spices & almond sauce 🍴🌶️🌶️🌶️	€19.95	<b>Jumbo Prawn Karahi</b> 🍴🌶️ Prawn cooked with sliced peppers & onions with crushed coriander	€19.95
<b>Jumbo Prawn in Madras Sauce</b> 🍴🌶️🌶️ Hot stir fried prawn curry composed of a spicy tomato, coconut milk & herbs based sauce	€19.95	<b>Jumbo Prawn Mangola</b> 🍴🌶️🌶️ Sweet and tangy sauce, mango puree, coconut milk, & mild mustard seed spice	€19.95
<b>Fish Madras Curry</b> 🍴🌶️🌶️ Fresh fish cooked with South Indian spice with curry leaves and herbs	€14.95	<b>Jumbo Prawn Jalfrezi</b> 🍴🌶️🌶️ Prawns tossed with green peppers, tomatoes, onion with predominant flavour of cumin seeds & curry sauce	€19.95

# MAIN COURSE

# VEGETARIAN

<b>Dal Tarka Fry</b>  <i>Combinations of lentils prepared in a south Indian style</i>	€15.00	<b>Aloo Rajma Masala</b>  <i>Potato &amp; red kidney bean cooked together with a special Indian recipe</i>	€15.00
<b>Dal Makhani</b>  <i>Creamy &amp; buttery black lentils</i>	€15.00	<b>Chana Palak (Saag)</b>  <i>Fresh spinach &amp; chickpeas cooked in medium spices</i>	€15.00
<b>Vegetable Jalfrezi</b>    <i>Fresh vegetables cooked with medium to hot curry sauce</i>	€15.00	<b>Aloo Jeera</b>   <i>Diced potatoes cooked with whole fried cumin &amp; herbs</i>	€12.95
<b>Vegetable Madras Curry</b>    <i>An assortment of vegetables cooked in fresh coconut milk &amp; southern Indian spices</i>	€15.00	<b>Veg Biryani, served with Raita and Sauce</b>   <i>An aromatic rice dish made with basmati rice, mixed vegetables, fresh herbs &amp; biryani spice</i>	€16.95
<b>Shahi Paneer</b>     <i>Fresh cottage cheese cooked in fresh tomato sauce, cream &amp; butter flavoured North Indian spice</i>	€15.00	<b>Vegetable Kofta</b>   <i>Spinach &amp; vegetable dumpling in garlic &amp; tomato finished with creamy sauce</i>	€15.00
<b>Palak Paneer (Saag)</b>   <i>Cottage cheese cooked with spinach, ginger &amp; garlic finished with a hint of cream &amp; tomatoes</i>	€15.00	<b>Mutter Paneer</b>   <i>Homemade cottage cheese &amp; pea mild curry</i>	€15.00
<b>Karahi Paneer</b>   <i>Homemade cottage cheese cooked with sliced onion, peppers &amp; tomatoes</i>	€15.00	<b>Bhindi Bhaji Masala</b>   <i>A dry dish of okra with Indian herbs flavour</i>	€15.00
<b>Aloo Tama ko Tarkari</b>  <i>Potato &amp; bamboo shoot cooked with Nepalese recipe</i>	€15.00	<b>Aloo Gobhi</b>   <i>Diced potatoes &amp; cauliflower florets cooked in Indian herbs &amp; spices</i>	€12.95

## VEGETARIAN SIDE DISH







<b>Chana Masala</b>   €8.95	<b>Bombay Aloo Masala</b>   €8.95	<b>Veg Achari Masala</b>  €8.95
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## RICE / BREADS

<b>Chips</b>	€3.50	<b>Garlic Onion Coriander Naan</b>  	€3.50
<b>Pilau Rice</b>	€3.00	<b>Garlic &amp; Coriander Naan</b>  	€3.50
<b>Steamed Rice (Boiled)</b>	€2.50	<b>Peshwari Naan</b>  	€3.50
<b>Lemon Rice</b> 	€3.50	<b>Cheese Naan</b>  	€3.50
<b>Jeera Rice</b>	€3.50	<b>Cheese Chilly Naan</b>  	€3.50
<b>Mushroom Pilau Rice</b>	€3.95	<b>Stuffed Naan</b> <i>Bread stuffed with potato, vegetables &amp; fresh herbs</i>  	€3.50
<b>Chicken Fried Rice</b> 	€5.00	<b>Butter Naan</b>  	€3.50
<b>Plain Naan</b>  	€3.00	<b>Tandoori Roti</b> <i>Wheat flour bread</i>  	€3.00
<b>Garlic Naan</b> <i>Garlic Flavoured leavened</i>  	€3.50	<b>Poppadom</b>	€2.50

## NEPALESE SPECIAL BIRYANIS


SERVED WITH RAITA & SAUCE

<b>Chicken Biryani</b>  <i>Chicken &amp; rice cooked in Dum pukh style</i>	€18.95	<b>Jumbo Prawn Biryani</b>   <i>Prawns &amp; rice cooked together in Indian spices in Dum pukh style</i>	€21.50
<b>Lamb Biryani</b>  <i>Lamb with rice &amp; spices cooked together in Hydrabadi style</i>	€21.50	<b>3 in one Jomsom Special Biryani</b>   <i>This biryani normally consists of cooking assorted meat with spinach in one pot, this is the Nepali version of biryani</i>	€21.50

## STARTER

## VEGAN

**Aloo Kerau ko Tikki**  €8.00  
Potato cakes with crushed onions & green herbs


**Veg, Onion Bhaji**  €8.00  
A delicious preparation of sliced onion & Lentils deep fried

**Veg, Samosa Chat**    €8.50  
Triangular shaped savoury delight stuffed with well spiced potato & peas

**Mixed Green Salad** €6.00

## MAIN COURSE



## VEGAN

**Dal Tarka Fry**  €15.00  
Combinations of lentils prepared in a south Indian style

**Bhindi Bhaji Masala**   €15.00  
A dry dish of okra with Indian herbs flavour

**Vegetable Jalfrezi**   €15.00  
An assortment of vegetables cooked with medium to hot curry sauce

**Aloo Palak Tarkari (Saag)**  €15.00  
Spinach & potato cooked in Indian spices

**Aloo Jeera**   €12.95  
Diced potatoes cooked with whole fried cumin & herbs

**Aloo Gobhi**   €12.95  
Diced potatoes & cauliflower florets cooked in Indian herbs & spices

## VEGAN SIDE DISH

**Chana Masala**   €8.00

**Bombay Aloo Masala**   €8.00

**Vegetable Achari**   €3.50

**Aloo Rajma Masala**   €8.00

## RICE / BREADS

**Pilau Rice** €3.00  
Basmati rice, cooked in traditional Indian style

**Steamed (Boiled) Rice** €2.50

**Lemon Rice**  €3.50  
A southern Indian favourite cooked with lemon juice

**Tandoori Roti**   €3.00  
Wheat, flour, bread

## KIDS MENU

SERVED WITH RICE OR CHIPS ■ ADDITIONAL CHIPS €3, ADDITIONAL DRINKS €3.50

**Chicken Korma Meal** €12.50  
Mildly spiced diced chicken cooked with fresh cream, yoghurt, onions & nuts

**Chicken Goujons Meal** €9.99

**Chicken Nuggets Meal** €9.99

**Chicken Tikka Masala Meal** €12.50  
Ordinary barbecued chunks of chicken cooked in a special cream with spices & tomato sauce

**Apple Juice / Orange Juice** €3.50

## ALLERGENS

 CRUSTACEAN  SESAME  NUTS  CASHEW  ALMOND  GLUTEN  EGG  FISH  SHELLFISH  
 MUSTARD  CELERY  PEANUTS  MILK  SULPHITE  SOYA  LUPINS  
 WHEAT  VEGETARIAN

All our Chicken and Lamb are certified from Irish County Meats and are traceable.



Web: [mounttandoori.ie](http://mounttandoori.ie)  
Email: [info@mounttandoori.ie](mailto:info@mounttandoori.ie)