

## DHOMA BYCHASKA~

Indian Chising

where tradition meets deliciousness





### **DHOOM SPECIAL** GOL GAPPA (8) € 9.95 A crispy-fried puffed ball that is filled with potato, chickpeas, onions, spices, and flavoured water, usually tamarind or mint, and popped into one's mouth whole. ALOO CHAAT (3) € 9.95 lemony fried potatoes are seasoned with cumin and chaat masala, with green chilli, red onion and pomegranate CHILLI CHICKEN (8,10,11) € 11.95 Tender fried chicken bites tossed in a super aromatic sweet, spicy and slightly tangy chili sauce CHILLI PANEER (3,8,11) € 11.95 Fried cottage cheese bites tossed in a super aromatic sweet, spicy and slightly tangy chili sauce € 13.95 PAV BHAJI (3,8) A Spicy curry of mixed vegetables mashed and cooked in a special blend of spices and served with soft buttered pav. **CHOLEY BHATURE (8)** € 18.95 Chick pea curry with ginger garam masala served with puffed fried bread & pickle VEG MANCHURIAN(Served with Rice) (8,11) € 19.95 roughly chopping and deep-frying ingredients such as cauliflower, carrot etc then sautéeing them in a sauce flavored with soy sauce.

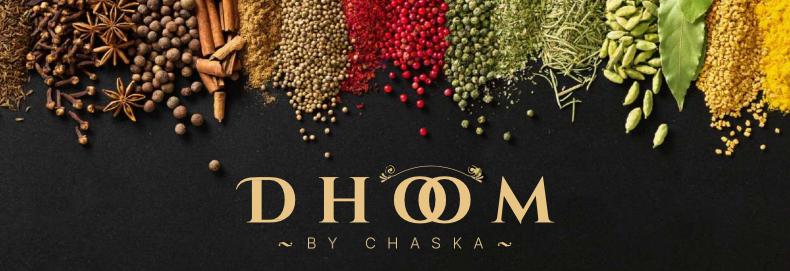


### **APPETIZERS**

POPADOMS (8)	€ 3.95
Crispy Indian crackers, lightly spiced served with a selection of homemade dips	
ONION BHAJI (8)	€ 7.95
Onion fritters marinated with freshly ground spices and coriander, served with tamarind chutney	
ALOO TIKKI	€ 7.95
Potato dumplings stuffed with green peas, served with homemade tamarind Chutney	
DAHI BHALLE (3,8)	€ 7.95
Fried and soaked Lentils balls in thick yogurt served with a drizzle of mint and tamarind sauce	
SAMOSA CHAAT (3)	€ 8.95
Crunchy samosa is served with spicy chickpea curry, yogurt and chutneys!	
PANEER KE SHOLAY (3)	€ 8.95
Cottage cheese are marinated in a spiced yogurt-based marinade and grilled in the oven	
CHICKEN TIKKA (3)	€ 8.95
Chicken breast glazed in tandoor, marinated in tandoori spices.	
MURGH MALAI TIKKA (3)	€ 9.95
Chicken breast glazed in tandoor, marinated in tandoori spices.	
LAHORI SHEEKH KEBAB (3)	€ 9.95
Spiced lamb minced made with Indian spices, formed into cylinders on skewers and grilled	
LAHORI MASALA FISH (12)	€ 9.95
Tilapia fish marinated in mixed spices, fried	
KALIMIRI JHINGA (15)	€ 12.95
Prawns spiced with black peppercorns	
AJWAINI JHINGA (15)	€ 14.95
Tiger prawns marinated with carom seed and turmeric and served with a green herb chutney	

CHASKA





### LAMB

LAMB SHANK meat from the shin region of the lamb leg slowly cooked in red chilli sauce	€ 24.95
LAAL MAAS  Prime tenders diced lamb in red chilli paste with yogurt, brown onion and cloves.	€ 22.95
LAMB JALFREZI Stir-fried lamb with onions, peppers and tomatoes of flavoured with carom seeds.	€ 22.95
SAAG GOSTH (3) Lamb cooked with fresh spinach, smoked red chillies and ginger garnished with a dash of cream and tomatoes.	€ 22.95
SAAG CHICKEN (3)  Chicken cooked with fresh spinach, smoked red chillies and ginger garnished with a dash of cream and tomatoes. (Contains Milk).	€ 22.95
LAMB MADRAS (2,3)  Curry from the Southern Coast of India cooked with fresh coconut, curry leaves, fennel seeds and black peppers.	€ 22.95
LAMB ROGAN JOSH  Prime tenders diced lamb in red chilli paste with yogurt, brown onion and cloves.	€ 22.95



### **SEAFOOD**

# GOAN MIX SEAFOOD (12,15) Mix of fish and prawns in red chilli paste with yogurt, brown onion and cloves. MANGO PRAWN (15) Tiger prawns in mango sauce, tempered with curry leaves, tamarind sauce and coconut milk. (Contains Shellfish) PRAWN JALFREZI (15) Stir fried tiger prawns tossed with onions, peppers and tomato flavoured with carom seeds. (Contains Shellfish) MALABAR FISH CURRY (12) € 21.95

Curry from the Southern Coast of India cooked with fresh coconut, curry

leaves, fennel seeds and black pepper.

# THALI VEGETARIAN THALI (2,3,8) € 25.95 A rich selection of various elements including paneer, veggies, lentils, Potatoes, Naan, Rice, Raita and Dessert (Contains Milk, gluten) MASHAHARI THALI (2,3,8,15) € 27.95 The Chef's selection of prime cuts of lamb, chicken, prawns, seasonal vegetable curry served with rice, naan, Raita and Dessert. (Contains Milk, gluten, Shellfish)





	CHOLE BHATURE (3,8)	€ 18.95	DAL MAKHNI	€ 16.95
Chick pea curry with ginger garam masala served with puffed fried bread & pickle (Contains Gluten)		Whole black lentils slow cooked overnight with red kidney beans, fenugreek, butter and cream. (Contains Milk)		
	SAAG PANEER (3)	€ 17.95		
	Delicious combination of roughly chopped spinach and cottage cheese, garnished with melted butter. (Contains Milk)		ACHARI BAIGEN Fried aubergine infused with mixed chili, pickle, garlic and sauteed with aromatic mix of spices	€ 15.95
	PANEER LABABDAR (3)	€ 17.95 BHINDI DO-PIAZA  Green okra cooked with onions, tor	BHINDI DO-PIAZA  Green okra cooked with onions, tomatoes, ginger and	€ 15.95
	Paneer (cottage cheese) roulade simmered with finely chopped		cumin	
	onions, tomatoes, coriander and green chillies, ga a dash of cream.(Contains Mllk)	rnished with	CHANA MASALA Chick pea curry with ginger garam masala	€ 14.95
	KARAHI PANEER	€ 17.95		
	Paneer accompanied by tomato, and mix pepper sa with karahi masala. (Contains Milk)	uce	ALOO GOBHI  Potatoes and cauliflower cooked with onions, tomatoes and spices.	€ 14.95
	PANEER TIKKA MASALA Cottage cheese simmered in mild and velvety tomato sauce with fenugreek leaves.	€ 17.95	MIX VEG  Tossed broccoli, garden peas, cauliflowers and baby carrots with toasted garlic, lime & chilli	€ 14.95
	DAL MAKHNI	€ 16.95	PANCHRATAN TADKA DAL	
	Whole black lentils slow cooked overnight with red kidney beans, fenugreek,		Variety of five lentils tempered with tomatoes and cumin garnished with fresh coriander and ginger	
	butter and cream. (Contains Milk)		EGG CURRY	€ 14.95
	VEG KORMA Fresh mix vegetable cooked with cashew nuts, caramelized onion, green cardamom and saffron korma sauce, an all time classic dish			C 14.00
	SABZI KOFTA	€ 15.95		













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