

## GOURMET

### Main (continued)

- 39. Special Biryani** 🍛  
Basmati rice stir fried together with barbecued chicken/lamb jumbo prawn. Saffron & mild oriental spices served with cucumber raita €12.95

### From Tandoori

Charcoal clay oven barbecues served with vegetable sauce & salad

- 40. Badak Kay Sazlik** 🍛  
Diced breast of barbery Duck, marinated & cooked in a clay oven with onion, tomato & capsicum €11.95

- 41. Tandoori Jumbo Prawns** 🍛  
Jumbo Prawn marinated mildly spiced & cooked over charcoal on a skewer €14.95

- 42. Tandoori mixed Special** 🍛  
Tandoori chicken, chicken tikka, sheek kebab, duck sazlik, tandoori jumbo prawns €14.95

### Vegetable (Main)

- 43. Indian Vegetables** 🍛 🍃 🌱  
Fresh seasonal vegetables cooked in a medium spice €7.95

- 44. Paneer Pasanda** 🍛 🍃  
Cottage cheese stuffed with spinach served in almond sauce €8.45

- 45. Chana Masala** 🍛 🍃  
Chick peas tossed with onion, garlic, ginger & tamarind, with fresh tomatoes & green chillies €7.95

### Vegetable (Side)

- 46. Bringal Achari** 🍛 🍃 🌱  
Aubergine cooked with black onion seed & pickling spices €4.95

- 47. Sag Allo** 🍛 🍃  
Chopped fresh spinach cooked with touch of spices & cream €5.45

- 48. Kutchi Bhindi** 🍛 🍃  
Sweet & sour Okra €4.95

- 49. Aloo Gobi** 🍛 🍃  
Potato & cauliflower €4.95

- 50. Tarka Dail** 🍛 🍃  
Selection of lentil with a tinge of garlic €4.95

- 51. Bombay Allo** 🍛 🍃  
Spiced potatoes €4.95

- 52. Mushroom Bhajee** 🍛 🍃  
Sliced mushroom with spiced onion mosala €4.95

### In Addition

- 53. Sada Chaawal**  
Pearl white boiled basmati rice €1.60

- 54. Pilau Rice**  
Basmati rice cooked with herbs saffron & keura water €1.75

- 55. Special Fried Rice** 🍃  
Basmati rice stirfried with seasoned vegetable and egg €2.65

- 56. Lemon Rice**  
Basmati rice cooked with lemon juice €2.65

- 57. Coconut Pilau**  
Pilau rice cooked with coconut powder & curry leaf €2.65

- 58. Naan**  
Puffy bread baked in tandoori, made from leavened flour €1.75

- 59. Garlic Naan**  
Naan coated with freshly chopped garlic €2.95

- 60. Peshwaree Naan**  
Naan stuffed with sultanas, coconut and almond €2.95

- 61. Keema Naan**  
Naan stuffed with minced beef €2.95

- 62. Coriander & Green Chilli Naan** 🍛 🍃  
Naan coated with freshly chopped garlic & green chillies €2.75

- 63. Garlic & Cheese Naan**  
Naan coated with freshly chopped garlic & cheddar cheese €2.95

- 64. Cheese Naan**  
Naan coated with cheddar cheese €2.75

- 65. Roti**  
Crispy flat wheat bread €1.65

- 66. French Fries** €1.95

- 67. Raitha**  
Yoghurt, onion, tomato, cucumbers & cumin €2.25

- 68. Papadams & Mint Chutney** €0.95

- 69. Madhoshi** – Express for two €29.95  
Chicken Tikka  
Palok Paneer Chop  
Sheek kebab

Chicken Tikka Masala  
Lamb Bhuna  
Bombay Allo  
Pilau Rice rice x 2  
Naan  
(2 bottles of Indian beer 330ml)

### 70. Kids Menu €9.95

Chicken Packora  
Or  
Chicken Tikka (mild)

Chicken Korma  
Or  
Buttered Chicken  
Rice/chips  
Can of Coke

### Drinks

- 71.** Can coke €1.20  
**72.** Can diet coke €1.20  
**73.** Can sprite €1.20  
**74.** Can fanta €1.20  
**75.** Mango Lassi €3.50

### Desserts

- 76.** Banoffi Pie €3.50  
**77.** Baileys Cheese Cake €3.50  
**78.** Prafit Carmel €3.25

Involving in Maloti in  
South William St., Dublin 2.  
Phone: (01) 671 0428



www.madhoshi.ie

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**Delivery Service | Seven Days A week**  
From 5 pm - 11.00 pm  
Delivery charge €1.80

**GET A FREE BOTTLE OF WINE** | Orders Over €50  
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Blackglen Village Centre, Rockview, Sandyford, Dublin 18

## TRADITIONAL

### Appetiser

- 1. Samosa** 🍷 🌱  
Triangular shaped, fresh vegetables & sweet corn in flaky pastry €3.75
- 2. Onion Bhajee** 🍷 🌱  
Sliced onions gently spiced with fresh coriander, cumin & green chilli deep fried in vegetable oil. €3.75
- 3. Vegetable Pakora** 🍷 🌱  
Potato, cauliflower, aubergines, onion spiced with fresh coriander green chilli & deep fried in vegetable oil. €3.75
- 4. Aloo chop** 🍷 🌱  
Mashed potato cake stuffed with savory mince. €3.95
- 5. Chicken Tikka** 🍷  
The undisputed "king of kebabs" succulent breast of chicken marinated in natural yoghurt, lemon juice, ginger garlic paste & spice over night, skewered & then barbecued in the tandoor to create a unique desirable smoky flavour. €4.25
- 6. Tandoori Chicken** 🍷  
Legs of chicken marinated with natural yoghurt, cardamon & Indian spice, grilled in a clay oven. €4.25
- 7. Sheek kebab** 🍷  
Minced beef/lamb pungently with fresh garlic, ginger, mint coriander & green chillies then grilled in tandoor. €4.25

### Main Course

- 8. Chicken Tikka Masala** 🍷  
Barbequed chicken in a cream and tomato sauce, with almond desiccated coconut, cardamom and spices, origin Scotland €8.95
- 9. Korma** 🍷  
(chicken/Lamb/Vegetable) delicately cooked in a coconut almond cream sauce. €8.95
- 10. Bhuna** 🍷  
(Chicken/Lamb) diced lamb/chicken cooked in a gently spiced sauce with fresh spring onion & tomato €8.95
- 11. Jalfrezi** 🍷 🌱  
(Chicken/Lamb/Vegetables) spiced with onion, tomatoes, coriander & capsicum.
- 12. Buttered Chicken** 🍷  
Tandori chicken cooked in butter with tomatoes, yoghurt & fresh cream. €8.95
- 13. Madras** 🍷 🌱  
(Chicken/Lamb) Hot Curry cooked with chilli, tomato, mixed spices and wine vinegar, origin UK. €8.75
- 14. Paneer Karai** 🍷 🌱 🌱  
Home made cottage cheese, cooked spiced onions, tomato, green chilli and capsicum. €8.45

## GOURMET

### Appetiser

- 15. Murgh Chaat** 🍷  
Barbequed diced chicken tossed on a pan with tangy sweet sauce, served in a boat of poppadom with fresh salad & tomato chilli sauce €4.95
- 16. Jumbo Prawn Jaipori** 🍷  
Jumbo prawn mermaid, coated with parsee herbs & spices, golden fried with the royal vermicelli to herald the narrole festival the parsee new year €6.95
- 17. Crispy Fried Prawns** 🍷  
Deep fried marinated tiger prawns with ginger garlic and chilli, rolled in flaky pastry. Served with sweet chilli sauce. €5.95
- 18. Badak Kay Kebabs** 🍷  
Minced breast of barbary duck marinated in an extract of garlic ginger and mosalla with yoghurt dosed in melted garlic, cheddar cheese & served with sauce €5.95
- 19. Polak Paneer Choap** 🍷 🌱  
(House speciality) fresh spinach cooked in punjabi style, blended with diced cheddar & home made cottage cheese, deep fried to a cake, served with pepper chutney & fresh salad €4.95
- 20. Begun Bhaja** 🍷 🌱  
Roundels of eggplant, mildly spiced & deep fried to a golden batter, a topping of parmesan cheese, served with salad & sauces €4.75

### 21. Salmon Gulnar

Ginger kissed salmon rolled in around herbs & spices, glazed with honey served with mustard green chilli sauce & salad €5.95

### 22. Meat Platter (serves two)

Tandoori chicken, chicken tikka, sheek kebab, allo chop served with sauce & salad €7.95

### 23. Vegetable Platter (serves two)

Milien of vegetables pakora, onion bhaji & palok paneer choap, served with sauce & fresh salad €6.95

### Main Course

### 24. Murgh Shahee Korma

Barbequed chicken korma was served to moghul emperor shahjehan the builder of the Tajmahal, who was reportedly very fond of all white banquets, not a hint of colour is added to his dish & it has subtle, but assertive flavours Indian herbs, cream & touch of yoghurt €8.95

### 25. Khazana Murgh

Marinated chicken cooked in a spicy masala sauce with slices of onion, Green pepper, almond & coconut powder, this is a hybridised dish of the original eaten by the kashmiri pandites €8.75

### 26. Amchhi Murghi

Chicken cubes cooked in a mango & coconut sauce with herbs & spices. As the rough tides in the Arabic ocean receded €8.75

### Main (continued)

### 27. Mirch Roshuni Murga Tikka

Barbequed chicken pieces cooked with ginger, fried garlic, fresh onions, tomato, fresh coriander, green chillies, peppers, diwali, the festival of lights. €9.25

### 28. Galinha Cafrial

Chicken marinated in chilli sauce, lime sauce, garlic & ginger & touch of coconut, this flag hoisting carnival is unique to goa. €9.25

### 29. Lamb Zafrani Pasanda

Diced lamb flavoured with herbs & cooked with ground almond fresh cream & pineapple, the dish symbolises the warmth of the ensuring spring as the cold days of winter are over. €9.95

### 30. Moshola Kasha Mangsho

The bengalees love roast lamb & have developed their own method of marinating lamb before roasting with extract of ginger & garlic with cumin, green chillies & tomatoes a true delicacy & our favourite cut, present everyday on the dinner table as the grand four day festival unfolds its wings €9.25

### 31. Lamb Achari

Picking spiced lamb with tomato, fresh spring onion, fresh coriander & hot pepper €9.25

### 32. Lamb Dhansaak

Roast lamb cooked with lentils in a sweet and sour sauce. Garnished with pineapple chinks. Origin Parsee Mumbai €9.25

### 33. Lamb Vindallo

Traditionally made with goan perci peri masala ground primarily in plam vinegar, the word vindallo is derived from the Portuguese word "vindallo" meaning with wine vinegar & garlic, not finding this method to their spice liking the goans changed it around to what it is today €9.25

### 34. Jumbo Prawn Hara Pyaz

Jumbo prawns cooked with a touch of spicy sauce & flavoured with fresh spring onions. €14.45

### 35. Jumbo Prawn Malai

Jumbo prawns marinated & cooked in coconut milk and aromatic sweet spices €14.95

### 36. Kerala Meen Masala

Cubes of Telapiya fish, marinated with spices & coconut cream, a touch of tamarind, tomatoes & curry leaves €10.95

### 37. Sorshe Dive Salmon

Fillet of Salmon marinated in a mustard & chilli sauce Bhai phonta is a day dedicated to the love of sister for her brother €9.95

### Biriyani Dishes

### 38. Gosht Biriyani / Chicken Biriyani

Basmati rice stir fried together with lamb/chicken saffron & mild oriental spices, served with cucumber raita, we cook the hyderabadi style €11.45

New opening offer. Choose Traditional Starter, Traditional Main Course and served with Pilau Rice or Basmati Rice. Price €12.95

### TASTE STRENGTH:

🍷 medium to mild    🍷 🍷 medium to fairly hot    🍷 🍷 🍷 very hot    🍷 mild    🌱 vegetarian

Our Chefs will happily, provide dishes not on the menu. Subject to availability, please feel free to request your preferences