

Starters

Veg

Tandoori Soya Chaap Burani Cream	395
Corn Jalapeno Cheese Balls Tomato Pepper Salsa	375
Dahi Ke Kebab Roast Pepper Ketchup	395
Crispy Chilli Mushroom Green Spring Onion	425
Chilli Paneer Spring Onion Thick Glossy & Tangy Sauce	425
Paneer 65 Spicy Tempering Of Curry Leaves, Green Chillies & Aromatic Spices	425
Honey Chilli Potato / Chilli Potato	325
Dry Manchurian Deep Fried Vegetable Balls Tossed In A Thick Glossy and Tangy Sauce	395
Tandoori Stuffed Mushroom Juicy Mushroom Stuffed with Mushroom and Cheese, Marinated In Tandoori Spices	425
Tandoori Broccoli With Cheese Cream	425
Kutti Mirchi Paneer Tikka Paneer and Veggies Marinated with Yoghurt and Spices	425
Tandoori Veg Kebab Platter Masala Laccha Onion	675

Starters

Non Vegetarian

Drums Of Heaven	475
Chicken Drumsticks Fried and Tossed In Schezwan Sauce	
Chicken 65	475
South Indian Speciality Chicken Tossed with Curry Leaves and Whole Red Chillies	
Chinjabi Chilli Chicken	475
Crispy Fried Chicken Tossed In Spicy Tangy Chilli Sauce	
Egg Chilli	325
A Popular Indo-chinese Side Dish Made with Boiled Egg, Onion, Ginger, Garlic, Capsicum and Sauce	
Lamb Seekh Kebab	545
Tangy Onion	
Kasundi Fish Tikka	475
Mint Chutney	
Bhatti Ka Murgh	495
Burhani Cream	
Classic Chicken Tikka	445
Mint Chutney	
Chicken Malai Tikka	495
Mint Chutney	
Tandoori Cream Butter Chicken	395/695
Masala Butter Jhol, Whole Tandoori Chicken Marinated In Hung Curd and Secret Blend Of Masala	
Smoky Carred Tandoori Chicken	395/695
Masala Butter Jhol, Whole Tandoori Chicken Marinated In Hung Curd and Secret Blend Of Masala	
Tandoori Non-Veg Kebab Platter	795
Masala Laccha Onion	

Bar Nibbles

Veg

Masala Peanuts	225
Saibo Chakna Box	275
Dublin Potato Fries	225
Chilli American Corn, Kadhai Mayo	395
Pani Puri Shots	195
Crispy Puff Balls Served with Six Flavoured Waters	
Dahi Puchak Chaat	225
Fried Puff Balls Stuffed with Mashed Potato, Yoghurt, Mint, Nylon Sev and Tamarind Chutney	

Soups & Salads

Basil & Tomato Soup	175
Basil Butter Toast	
Wild Mushroom Soup	195
Homemade Cream of Mushroom, Herb Oil	
Creamy Chicken Almond Soup	295
Thick Creamy Soup with Chicken and Almond Chunks, Infused with Herbs	
Manchow Soup (Veg / Non Veg)	195/295
Sweet Corn Soup (Veg / Non Veg)	195/296
Caesar Salad	295/395
Parmesan Snow - Paneer / Chicken	
Classic Greek Salad	295/395
Traditionally Prepared with Cucumber, Tomatoes, Green Peppers and Feta Cheese In Our Homemade Dressing	
Fattoush Salad	295/395
Well-Seasoned Fried Pita Bread and Seasonal Vegetables Tossed In A Zesty Sumac Mediterranean Dressing	

Chef's Choice Irish Items

Fish & Chips 425

Creamy Tartar Sauce, Deep Fried Until Golden and Served with
Thick-cut Crispy Fried Potatoes

Lemon Butter Fish 495

Pan-Fried Fish, Sautéed Vegetables, Lemon Butter Sauce and Herb
Rice

Grilled Chicken & Pilaf 495

with Sautéed Vegetables and Mashed Potatoes

Burger & Sandwich

Crispy Paneer Tikka Burger 145

A Flavourful Fusion of Crispy Fried Paneer Tikka

Chicken Tikka Burger 195

Grilled Chicken Tikka Filled with Iceberg, Cheese, Onion, Tomato and Sauce

Veg Cheese Grilled Sandwich 175

Mixed Veggies with Spices and Cheese

Chicken Tikka Grilled Sandwich, 245

Bread Filled with Chicken Tikka and Veggies, Grilled Until Cheese Melts

Noodles, Biryani and Rice

(Veg-Non Veg)

Veg Chowmein / Hakka Noodles 295/375

Chilli Garlic Noodles / Schezwan Noodles 295/375

Vegetable Biryani 395

Seasonal Vegetables Cooked with Basmati Rice, Veg Raita

Veg Fried Rice 295/375

Jeera Rice / Steamed Rice 225/175

Classic Chicken Tikka Biryani 495

Chicken Cooked In Basmati Rice Flavoured with Cardamom, Garlic
Raita

Chef's Choice Irish Items

Gosht Mutton Biryani 575

Mutton & Rice Cooked On Slow Flame Served with Garlic Raita

Egg Biryani, & Rice 395

Cooked On Slow Flame Served with Garlic Raita

Fish Tikka Biryani 495

Rice Cooked On Slow Flame Served with Garlic Raita

Pizza

Classic Margherita 395

Mediterranean Veggie 425

Roasted Bell Peppers Zucchini, Olives and Sun-Dried Tomatoes

Paneer Tikka & Onion 425

Saibo Farmhouse Pizza 450

Veggies, Corn, Paneer, Olives, Jalapeo and

Cheese Corn Pizza 425

Chicken Tikka & Jalapeno 475

Pasta

Penne Alfredo 395/475

White Sauce, Veg / Non Veg, Garlic Bread

Arrabbiata Red Sauce Pasta 395

(Penne / Spaghetti), Garlic Bread

Spaghetti Alfredo 395/475

White Sauce, Veg / Non Veg, Garlic Bread

Aglione Olio Pasta 395/445

Veg / Non Veg, Garlic Bread

Mains Veg

Tadke Wali Dal 325

Tempered Yellow Lentils, Sun -dried Chillies, Ginger And Tomato

Dal-E-Khash 395

Slow Cooked Black Lentils

Amritsari Chole 375

Hyderabadi Nizami Handi 425

Mix Vegetable Kadahi Masala 375

A Hearty North Indian-style Mixed Vegetable Curry

Paneer Tikka Masala 445

Marinated Cottage Cheese Cooked In A Tandoor &
Tossed In Tangy Tomato & Onion Gravy

Butter Paneer Masala 445

Cottage Cheese Cooked In Tomato Gravy

Exotic Mushroom Do Pyaza 445

Button Mushroom Cooked With Lightly Caramelized Onion,
Tomatoes And Ground Spices

Kadhai Paneer 445

Premium Paneer Semi- Dry Curry Made With Paneer Cubes,in A
Tomato ,onion Gravy With A Blend Of Spice

Aloo Gobi Adraki 345

A Vibrant, Ginger Forward Variation Of The Classic North Indian
Potato And Cauliflower Dish

Bhindi Masala 325

Okra Cooked With Onion, Tomatoes, Green Chillies And Cumin

Veg Kofta 375

Vegetable Dumplings Cooked In A Tomato And Cashewnut Gravy

Sauteed Seasonal Vegetables 375

Non Veg Mains

Chicken Tikka Masala 495

Bite-Sized Chunks Of Roasted, Marinated Chicken Tikka Simmered In Arich, Creamy & spiced Tomato Gravy

Butter Chicken 495

Chicken Tikka Simmered In Buttery Tomato Gravy Flavoured With Dried Fenugreek

Kadhai Chicken 495

Chicken Stir Fried With Onion & Peppers & Lightly Spiced With Freshly Pounded Coriander Seeds & red Chillies

Andhra Chicken 495

Aromatic South Indian Dish Hailing From Andhra Pradesh

Kashmiri Mutton Rogan Josh 575

A Rich, Aromatic Mutton Curry Featuring Deep Red, Flavourful Indian Spices

Laal Maas 575

The Iconic Dish Made With Yoghurt, Mathania Red Chillies And Indian Spices

Bhuna Mutton Masala 575

Slow-Cooked Bone-in Mutton With Whole Spices, Caramelized Onion And Yoghurt

Egg Curry Masala 325

Boiled Eggs Simmered In Spicy Onion Tomato Gravy

Fish Curry / Fish Masala 485

This Fish Curry Is Satisfying , Nutritious And Packed With A Burst Of Indian Flavors

Breads

Roti - Plain / Butter	35/45
Naan - Plain / Butter / Garlic	70/90/140
Lachha Paratha / Mirchi Paratha	85
Cheese Chilli Garlic Naan	165
Aloo Pyaz Ka Kulcha	95
Naan - Cheese / Cheese Garlic	145/165
Bread Basket	325
Garlic Raita / Mix Veg Raita	195/275

Meetha

Fenni Nest	325
traditional vermicelli dessert by placing delicate, deep fried fenni nest bowls around spongy chhena & rabri	
Sundae Ice Cream	245
a classic dessert combining one or more scoops of ice cream with wet toppings	
Sizzling Brownie	225
Walnut brownies topped with vanilla ice cream & drizzled with chocolate sauce	
Gulab Jamun with Rabri	175
a decadent indian dessert pairing warm , syrupy gulab jamuns with chilled rabdi	