FOOD MENU



BLUEFROG

Starters

Samosa € 6.95
Pastry filled with cumin flavoured potatoes with Indian spices, green peas, cashews

Onion Bhajhi € 6.95
Fritter bite-sized made with onions with Indian spices and chickpea flour

Aloo Tikki € 6.95
Potato patties with Indian spices

Indian Panelle € 6.95
Vegetaerian patties made with cabbage, onions and chickpea flour

Cauliflower 65 €7.50
Fried cauliflower pieces with Indian spices and chickpeas served with sauce

Peanut Chaat Masala € 5.50
Peanuts with cucumber, tomato, onion, lemon and coriander

Papadam Masala € 2.50
Fried Papadum with cucumber, onion, coriander and tomato

BBQ chicken wings € 8.50
Chicken wings in BBQ sauce

Prawns Pani Puri € 9.95
Puffed semolina filled with prawns

Prawns Dynamite € 9.95
Prawns with spices mixed with home-made tangy sauce

Calamari Koliwada € 9.95
Crispy fried squid in spicy Mumbai-style marinade

Chicken Pakoda € 8.50
Chicken pieces with chickpea flour deep fried

Indian Chili Garlic Chicken € 9.50
Chicken with onions, bell peppers, spices with aromatic flavours

Momos € 8.80
Steamed dumplings filled with chicken

Curries

VEGETERIAN

Aloo Gobi — € 9.95
Tender potatoes and cauliflower simmered in a flavorful blend of spices, tomatoes, and onions

Veg Kolhapuri — € 9.95
Mixed vegetables cooked in a rich, aromatic coconut-based sauce, infused with bold Kolhapuri spices

Dal Tadka — € 9.95
Lentils tempered with aromatic spices, garlic, and chilies

Veg Korma — € 9.95
Mixed vegetables simmered in a mildly spiced yogurt and cashew-based sauce, flavored with aromatic spices

Chana Masala — € 9.95
Chickpeas cooked in a rich, tangy tomato-onion gravy with warm Indian spices

Paneer Butter Masala — € 10.50
Soft paneer cubes simmered in a rich, creamy tomato-based gravy

Mattar Paneer — € 10.95
Soft paneer cubes and tender green peas cooked in a rich, spiced tomato-onion gravy

CHICKEN

Butter Chicken — €12.95
Tender chicken pieces with cashew nuts favloured with butter and fenugreek

Chicken Tikka Masala — €12.95
Chicken cooked with tomato, cashew nuts and gravies

Chicken Madras — € 13.50
Chicken in a gravy mad with paprika, tamarind and fenugreek.

Chicken Vindaloo — €13.50
Chicken in a curry bursting with ginger, garlic, and chili flavor with a blend of aromatic spices and chili

Chicken Lahori — €13.50
Egg, chicken cooked in mild onion gravy

Chicken Lababdar — €13.50
Chicken cooked in cheesy tomato gravy

Chicken Korma — €12.95
Chicken in a rich, creamy sauce made with yogurt, ground nuts, and aromatic spices

Chicken Kadhai — €13.50
Chicken pieces cooked with bell peppers, onions, and tomatoes in a rich, spiced gravy

Please inform our staff of any **food allergies** and the **level of spicy** (mild, medium or spicy).

Bombay Chicken €13.50

tender chicken cooked in a zesty, spiced gravy with a blend of tomatoes, onions, and coconut

LAMB

Lamb Rogan Josh €14.50

Tender lamb simmered in a fragrant gravy of yogurt, tomatoes, and a blend of warm spices

Lamb Tikka Masala €14.50

Tender pieces of marinated lamb and then simmered in a creamy, spiced tomato-based gravy

Lamb Kadhai € 14.95

lamb cooked with bell peppers, onions, and tomatoes in gravy

Lamb Korma €14.50

Tender lamb slow-cooked in a rich, creamy sauce made with yogurt, ground nuts, and aromatic spices

Lamb Madras €14.95

Tender lamb simmered in a tangy, aromatic gravy with tamarind, coconut, and a blend of bold spices

Lamb Vindaloo €14.95

Tender lamb cooked in a bold, vinegar-based sauce with a blend of aromatic spices and chili

BEEF

Beef Tikka Masala €13.50

Tender pieces of marinated beef and simmered in a creamy, spiced tomato-based gravy

Beef Madras €13.95

Tender beef simmered in a bold, flavorful sauce with tamarind, coconut, and aromatic spices

Beef Korma €13.50

Tender beef slow-cooked in a rich, creamy sauce made with yogurt, ground nuts, and aromatic spices

Beef Kadhai €13.95

Beef pieces cooked with bell peppers, onions, and tomatoes in a rich, spiced gravy

Beef Vindaloo €13.95

Tender beef slow-cooked in a bold, vinegar-based sauce with a blend of aromatic spices and chili

Please inform our staff of any **food allergies** and the **level of spicy** (mild, medium or spicy).

SEAFOOD

Prawn Tawa Masala €16.50
Prawns cooked on a sizzling tawa with a blend of aromatic spices, onions, tomatoes, and coriander

Prawn Tikka Masala €16.50
Prawns marinated in aromatic spices and then simmered in a creamy, spiced tomato-based gravy

Prawn Madras €16.50
Prawns simmered in a bold, flavorful sauce with tamarind, coconut, and aromatic spices

Prawn Vindaloo € 16.50
Seabream fish cooked in a bold, vinegar-based sauce with a blend of aromatic spices and chili

Fish Tikka Masala €16.90
Seabream fish marinated in aromatic spices and then simmered in a creamy, spiced tomato-based gravy

Fish Korma €16.90
Seabream fish slow-cooked in a rich, creamy sauce made with yogurt, ground nuts, and aromatic spices

Fish Madras €16.90
Seabream fish simmered in a bold, flavorful sauce with tamarind, coconut, and aromatic spices

Malvani Fish €16.90
Seabream fish cooked in a tangy gravy made with freshly ground coconut, garlic, and a unique blend of spices

Fish Vindaloo €16.90
Seabream fish cooked in a bold, vinegar-based sauce with a blend of aromatic spices and chili

Sides

BASMATI RICE

Steamed Rice	€ 4.50
Biryani Rice	€ 5.50
Peas Pulao Rice	€ 5.50
Jeera Rice	€ 5.50

BREAD

Butter Naan	€ 2.95
Garlic Naan	€ 3.50
Cheese Naan	€ 3.50
Kulcha	€ 3.50
Cheese-Garlic Naan	€ 3.95

Please inform our staff of any **food allergies** and the **level of spicy** (mild, medium or spicy).

Biryani

Veg Biryani € 10.50
Flavorful rice dish made with mixed vegetables, basmati rice, and a blend of aromatic spices

Chicken Dum Biryani € 13.90
Rice dish made with tender chicken, basmati rice, and a blend of fragrant spices

Beef Biryani €15.90
Rice dish made with tender beef, basmati rice, and a blend of fragrant spices

Lamb Biryani €16.50
Rice dish made with tender lamb, basmati rice, and a blend of fragrant spices

King Prawn Biryani €17.50
Rice dish made with prawns, basmati rice, and a blend of fragrant spices

Seabream Fish Biryani €17.90
Rice dish made with seabream, basmati rice, and a blend of fragrant spices

Wok Hakka Noodles €10.95
Stir-fried noodles with veggies and Hakka-style spices

Fried Rice € 9.95
Flavorful rice dish made with mixed vegetables, basmati rice, and a blend of aromatic spices

vegeterian gluten nuts dairy seafood egg

Please inform our staff of any **food allergies** and the **level of spicy** (mild, medium or spicy).