

Vegetarian

6. **Seek Kebab Khyberi** (9) Medium €8.95
Skewered hand pounded lamb flavored with fresh coriander, ginger, cheddar cheese, eggs & cloves.
7. **Chicken Tikka Bemisal** (9) Medium / Mild €8.95
Chicken breast marinated with Indian spices served with tangy mint chutney.
8. **Sherpa Lamb Pepper** (5.9.12) Medium €8.95
Deep feied lamb julians, tossed with pepper / onion & homemade yogurt sauce.
9. **Seven Spiced Chicken** (5) Medium / Mild €8.95
Lightly battered deep fried chicken stripes with fresh chili & bunch of tomatoes & fresh lemon. Sweet & sour taste.
10. **Chicken Pepper Fry** (5.9) Medium €8.95
Crispy chicken, supreme flavored with curry leaf, fenal, cumin & chili finished with coconut & bell pepper.
11. **Badam Assortments** (For Two People) (2.5.9) Mild €14.95
Badam's favorite selection of meat & vegetables served in platter.

Non Vegetarian

6. **Seek Kebab Khyberi** (9) Medium €8.95
Skewered hand pounded lamb flavored with fresh coriander, ginger, cheddar cheese, eggs & cloves.
7. **Chicken Tikka Bemisal** (9) Medium / Mild €8.95
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Badam's favorite selection of meat & vegetables served in platter.

Main Course

From Our Clay Oven - Tandoor

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We Have Daily *(Off Menu Specials)* Created By Our Head Chef. See Our Facebook / Twitter / Web Page.

Seafood

- ## Badam Chef Specialities

- 20. Baruchi Lamb Curry** (9,12) *Hot* €14.95
From the home of marthas – Lamb cooked with grated coconut, spicy cherry red pepper, tamarind, fresh coriander & mustard.

21. Chicken Garlic Chili Masala *Medium / Hot* €14.95
Cooked in a spicy sauce with garlic, green chilies, and a touch of tomatoes and fresh lemon.

22. Panner Lababbaar (9) *Medium* €13.95
Cottage cheese simmered in onion and tomatoes masala, finished with care.

23. Chicken Chili Nanglo (5, 9) €14.95
Medium
Breast stripe of chicken deep fried cooked with green chili onions, green pepper & fresh lime.

24. Lamb Rogan Josh *Medium* (6) €14.95
(Nut free options available)
Kashmiri specialty- Lamb braised in onions, tomatoes masalas, finished with fennel, saffron & almonds.

Chicken	€14.95
Lamb	€14.95
Prawns	€15.95
Paneer.....	€13.95
Vegetable	€13.95

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25. **Tikka Masala** (6.9) Mild
Authentic style Tandoori chicken tikka cooked in rich tomatoes & fenugreek sauce, finished with crème fraîche & butter.
 26. **Korma** (6.9) Mild
From the kitchen of nizams – simmered in caramelized onions, saffron & cashew nut sauce finished with crème.
 27. **Butter Masala** (6.9) Medium
Char grilled in velvety tomatoes & onion sauce, flavored with a hint of honey, splash of crème & musky fenugreek.
 28. **Sagwala** (9) Mild
Spinach cooked in Himalayan herbs, tempered with cumin & purple garlic & finished with crème.
 29. **Jalfrezi** Medium
Tossed with ginger juliennes, tomatoes, scallions, bell pepper in a tangy sauce flavored with carom seeds.
 30. **Madras** (12) Medium / Hot
Chennai spiced, flavored with starani seeds, black pepper, coconut & mustard.
 31. **Vindallo** Hot
An ancient Indian dish very popular in goa is cooked with potatoes in hot spicy sauce with tomatoes, ginger, cloves, dried chili flakes, cinnamon and fresh lemons.
 32. **Lababdar** (9) Medium
Old delhi style – simmered in onions & tomatoes masala finished with crème & musky fenugreek.
 33. **Dopiaza** Medium
Cooked in a curry sauce with tomato sauce, onions cubes, fresh coriander & spices.

FOOD ALLERGEN AWARE

*Please inform our staff before placing your orders.
If you have allergy from the following allergens:*

