



Biryani

Basmati rice cooked with roasted whole spices, flavored with mace, saffron & topped with almonds served with raita or fresh vegetable curry sauce.

- Selection of Flavours:

34. Badam Specialty Navratan Vegetable Biryani (6.9)	€14.95
vegetable, served with either curry sauce or raita	

35. Seafood Biryani (2.11)	€17.95
with prawn & fish served with either curry sauce or raita	

36. Chicken Biryani (9)	€15.9
served with either raita or curry sauce	

37. Lamb Biryani 😕	€16.95
served with either raita or curry sauce	

Vegetables

€12.95 38. Daal Jhaneko (9) Mild Our unique interpretation of the famous lentil dish cooked with ghee garnished with garlic and coriander.

€13.95 39. Saag Panneer (9) Mild Spinach with cottage cheese cooked with fresh cream and flavored with garlic and coriander.

40. Chana Masala Medium €12.95 A delicious dish of chickpeas cooked with mild curry sauce batter and salted onions, garnished with ginger, coriander and spicy

41. Bhindi Masala Mild €13.95 Okra with coriander, red onions and dry mango powder.

€12.95 42. Mixed Vegetables Mild

Fresh seasonal vegetable prepared in curry sauce tempered with cumin seeds.

(Half) €7.50 (Full) €12.95 43. Jerra Allo Mild Diced potatoes flavored with cumin, coriander, tomatoes and

Something Rice Something

44. Pilau Rice	€3.50
Premium basmati rice flavored with caramelized onions and cumins	
45. Basmati Boiled Rice	€3.25
46. Badam Special Fried Rice (6)	€3.75

Naan Bread and Extras 🤝

Plain Naan (5)	€3.25
Tandoori Roti (5)	€3.25
Garlic Naan (5)	€3.50
Coriander Naan (5)	€3.50
Garlic / Coriander Naan (5)	€3.50
C.O.G Naan (5)	€3.50
Cheese and Chili Naan (5)	€3.75
Peshwari Naan (5)	€3.95
Keema Naan (5)	€4.50

Side Orders

Chips	€3.50
Raita	€2.50
Side Sauce tikka masala sauce only	€5.50
Papadom with Dips (5)	€3.50
Dips	€1.25

Kids Menu 🥯

All served with either basmati rice or chips or naan bread. Can only be purchased when ordering a full price main course.

Chicken Korma	€10.95
Deep Fried Chicken & Chips	€9.50

Beverages 🚾 🚾 🎁 🚈

€2.75 Coke/ Diet Coke/ 7up/ Club Orange

Tasting Menu

Cumin Menu for One

€26.95

Onion Bhaii or Vegetable Pakora Choice of any Chicken Main Dish Steamed Rice, Naan Bread Choice of Any One Minerals

Cardamom Menu for Two €36.95

Chicken Tikka or Seek Kebab Choice of Any Chicken / Lamb Main Dish Choice of Any Vegetarian Main Dish 2 x Plain Rice 1 x Plain Naan Choice of Any 2 Minerals

BBQ Special

€24.99

2 x Prawns 2 x Seekh Kebab 2 x Chicken Tikka 2 x Lamb Chop 2 x Aloo Bonda Coming with Papadom & 3 Dips

Private Functions & Event Caterin

Whether it's an intimate dinner party or a corporate launch, a buffet, christening, wedding or simply a meticulously planned family gathering or fine dining or just the food, we can cater for any size or complexity of venue or event.

Call us today and let us bring the restaurant to you. Our restaurant quality food is born out of Chefs many years of experience in Indian Cuisine. All our food is freshly made and better known for its simplicities and flavor using only the best local and seasonal produce.



2 01-805 4700 01-805 4723

Visit Online | www.badam.ie

Opening Hours

Monday - Sunday : 4pm - 11pm Tuesday Closed



93A Howth Road, Clontarf, Dublin 3 (D03 HK40)



turmeric.









Vegetarian —

€6.50 1. Allo Bonda (5) Mild Potatoes dumplings with gram flour, flavored with onions, garlic, mustard curry leaves served with tamarind chutney.

2. Veg Samosa (5) Medium (not coeligo friendly) €6.50 crispy fried pastry parcels stuffed with potatoes, peas, raw mango powder and coriander seeds served with tangy chickneas masala and

3. Onion Bhaile (5) Mild €6.50 Sliced onions fritters flavored with cardomom and fennel seeds coated in chickpeas flour, served with mango chutney.

€6.50 4. Veg Pakora (5) Mild Tempura of crispy batter fried mixed vegetables with cumin and served with mango chutney.

€6.50 5. Panner Pepper Fry (9) Medium Cottage cheese marinated in fresh herbs and cooked in tandoor and tossed with garlic, chili and green peppers, touch of cream & coconut milk.

— 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 Chicken breast marinated with Indian spices served with tangy mint

€8.95 8. Sherpa Lamb Pepper (5.9.12) Medium 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.

Our chefs will be happy to make substitution. We can make any sauce with prawn, chicken, or lamb.

Main Course



— From Our Clay Oven - Tandoor —

12 Tandoori Chicken (9) Medium £15 95 Twice marinated traditional half of whole chicken on the bones steeped overnight in Kashmiri chili & Greek vogurt, cooked in tandoor oven. served with tika masala sauce on the table.

13. Lamb Champ (9) Medium €20.95 Lamb chops marinated in spices and vogurt cooked in tandoori oven.

€21.95 14 Tandoor Mix Grill (29) Medium Combination of chi tikka, seek kebab, king prawns & lamb chops.

15. Tandoor King Prawns (2.9) Medium €20.95 King prawns marinated in ginger/garlic, greek yogurt & melian spices cooked in tandoor oven until golden & tender.

16. Chicken Shaslik (9) Medium €15.95 Boneless meat marinated in fresh herbs, cooked with mixed peppers &



— Seafood —

17. Prawn Jalfrezi (2) Medium €15.95 Tiger prawns tossed in traditional Jalfrezi sauce with scallions, pepper & carom seed.

18. Goan Prawn Curry (2.6.9) Medium €15.95 Black tiger prawns cooked in coastal spices, finished with coconut milk & vinegar.

19. Prawn Pepper Masala (2.6.9) Medium €15.95 Stir fried prawns with onions, garlic, black pepper, turmeric, spring onions & fresh lime.

Badam Chef Specialities

20. Baruchi Lamb Curry (912) Hot €14.95 From the home of marthas – Lamb cooked with grated coconut, spicy cherry red pepper, tamarind, fresh coriander &

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 Lababdaar (9) Medium €13.95 Cottage cheese simmered in onion and tomatoes masala.

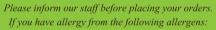
23, Chicken Chili Nanglo (5, 9) €14 95

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.

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

FOOD ALLERGEN AWARE























finished with care.











Ethnic All Time Favourites

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

25 Tikka Masala (69) Mild

Authentic style Tandoori chicken tikka cooked in rich tomatoes & fenugreek sauce, finished with crème fraiche & butter.

26. Korma (69) Mild

From the kitchen of nizams – simmered in caramelized onions, saffron & cashew nut sauce finished with crème.

27. Butter Masala (69) 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 &

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.





