

Vegetables

39. **Daal Jhaneko** (9) *Mild* €16.95
Our unique interpretation of the famous lentil dish cooked with ghee garnished with garlic and coriander.
40. **Saag Panneer** (9) *Mild* €17.95
Spinach with cottage cheese cooked with fresh cream and flavored with garlic and coriander.
41. **Chana Masala** (9) *Medium* €16.95
A delicious dish of chickpeas cooked with mild curry sauce batter and salted onions, garnished with ginger, coriander and spicy onions.
42. **Bhindi Masala** (9) *Mild* €17.95
Okra with coriander, red onions and dry mango powder.
43. **Mixed Vegetables** (9) *Mild* €16.95
Fresh seasonal vegetable prepared in curry sauce tempered with cumin seeds.
44. **Jerra Allo** (9) *Mild* (S) €8.90 (L) €16.95
Diced potatoes flavored with cumin, coriander, tomatoes and turmeric.

Rice

45. **Pilau Rice** €3.95
Premium basmati rice flavored with caramelized onions and cumins
46. **Basmati Boiled Rice** €3.75
47. **Badam Special Fried Rice** (6,9) €4.50

Naan Bread and Extras

- Plain Naan (5) €4.50
- Tandoori Roti (5) €4.50
- Garlic Naan (5) €4.95
- Coriander Naan (5) €4.95
- Garlic / Coriander Naan (5) €4.95
- C.O.G Naan (5) €4.95
- Cheese and Chili Naan (5) €5.50
- Peshwari Naan (5) €5.50
- Keema Naan (5) €5.95

Side Orders

- Chips €3.95
- Raita €3.50
- Side Sauce *tikka masala sauce only* €7.00

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 €12.95
- Deep Fried Chicken & Chips €11.95

FIND US ON



badam

Indian & Nepalese Cuisine

Menu

Thank you
for
visiting us!

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

FOOD ALLERGEN AWARE

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



Starters

Vegetarian

1. **Allo Banda** (5) Mild €8.50
Potatoes dumplings with rgram flour batter, flavored with onions, garlic ,mustard curry leaves served with tamarind chutney and mango chutney.
2. **Veg Samosa** (5) Medium (not coeliac friendly) €8.95
crispy fried pastry parcels stuffed with potatoes, peas, raw mango powder and coriander seeds served with tangy chickpeas masala and tamarind dip/mango chutney .
3. **Onion Bhajie** (5) Mild €8.50
Sliced onions fritters flavored with cardoman and fennel seeds coated in chickpeas flour, served with mango chutney and mint chutney.
4. **Panner Pepper Fry** (9) Medium €8.95
Cottage cheese marinated in fresh herbs and cooked and tossed with garlic, chili and green peppers, touch of cream & coconut milk.
- 4a. **Laal Bhajie** (5,9) Medium **NEW** €8.50
A delicious and crispy Indian snack made by batter - coating assorted vegetables and seasoned with aromatic spices and deep fried to perfection. Served with sweet yogurt, tamirind sauce and pomegranate.
- 4b. **Zingar Flower** (5,9) Medium **NEW** €8.95
Crisp florets of cauliflower delicately marinated in a blend of Himalayan herbs and spices, then gently fried to a golden perfection. Served with a vibrant house-made chilli sauce, offering a harmonious balance of warmth, aroma, and subtle spice

Non Vegetarian

5. **Tandoori Jhinga** (2) Medium €14.99
King prawn marinated in ginger/ garlic , indian spices then cooked in the tandoor.
6. **Sweet Chili Scallops** (14) Medium €14.99
Pan-Fried irish scallops marinate with ginger/ garlic and tomatoes and chili sauce and mix pepper.
7. **Crab Pepper Fry** (14) Medium €14.99
Pan fried fresh local crab claws, delicately flavour with coriander seeds, cumin and our house tamrind reduction & tossed with Himalayan Spices.
8. **Seek Kebab Khyberi** (9) Medium €11.95
Skewered hand pounded lamb flavored with fresh coriander, ginger and cheddar cheese, eggs, cloves.
9. **Chicken Tikka Bemisal** (9) Medium / Mild €11.95
Chicken breast marinated with Indian spices served with tangy mint chutney.

10. **Sherpa Lamb Pepper** (9) Medium €11.95
Deep fried lamb julians, tossed with pepper / onion & homemade yogurt sauce.

- 10a. **Squid Churamura** (2,5,11) Medium €13.95
Deep fried crispy battered squid, marinated in garlic, ginger, coriander & lime juice.

11. **Seven Spiced Chicken** (5) Medium / Mild €10.95
Lightly battered deep fried chicken stripes with fresh chili & bunch of tomatoes & fresh lemon. Sweet & sour taste.

12. **Chicken Pepper Fry** (5,9) Medium €11.95
Crispy chicken, supreme flavored with curry leaf, fenal, cumin & chili finished with coconut & bell pepper.

13. **Badam Assortments** (For Two People) (2,5,9,12) Mild €22.95
Badam's favorite selection of meat & vegetables served in platter. (Onion bhajie + 3 veg pakora + 2 seekh kebab + 2 aloo bonda + 1 tandori prawn)

- 13a. **Badam Sakahari** (1,3,5,9) Medium (For Two People) €19.95
Badam's favorite selection of vegetables served in platter. (Onion bhajie + 3 veg pakora + 2 aloo bonda + 2 zingar flower + samosa)

Main Course

From Our Clay Oven - Tandoor

14. **Tandoori Chicken** (9) Medium €22.95
Twice marinated traditional half of whole chicken on the bones steeped overnight in Kashmiri chili & Greek yogurt, cooked in tandoor oven with onion base.

15. **Lamb Champ** (9) Medium €24.95
Lamb chops marinated in spices and yogurt cooked in tandoori oven with onion base.

16. **Tandoor Mix Grill** (2,3,9) Medium €26.95
Combination of chi tikka, seek kebab, king prawns & lamb chops with onion base.

17. **Tandoor King Prawns** (2,9) Medium €24.95
King prawns marinated in ginger/ garlic, greek yogurt & medium spices cooked in tandoor oven until golden & tender with onion base.

18. **Chicken Shaslik** (9) Medium €21.95
Boneless meat marinated in fresh herbs, cooked with mixed peppers & onions.

Badam Chef Specialities

19. **Baruchi Lamb Curry** (9,12) Hot €21.95
From the home of Marthas – Lamb cooked with grated coconut, spicy cherry red pepper, tamarind, fresh coriander & mustard.

20. **Chicken Garlic Chili Masala** (5) Medium / Hot €21.95
Cooked in a spicy sauce with garlic, green chilies, and a touch of tomatoes and fresh lemon.

21. **Panner Lababdaar** (9) Medium €19.95
Cottage cheese simmered in onion and tomatoes masala , green peas, finished with care.

22. **Lamb Chop Dopiazza** (6,9) €24.95
Lamb choped cooked with onions & tomatoes, masala with creamy yogurt tossed with crispy scallions.

23. **Chicken Chili Nanglo** (3,5) Medium €22.95
(7 spices chicken breast) Breast stripe of chicken deep fried cooked with green chili onions, green pepper & fresh lime.

24. **Lamb Rogan Josh** Medium (6) €22.95
(Nut free options available) Kashmiri specialty- Lamb braised in onions, tomatoes masalas, finished with fennel, saffron & almonds.

- 24a. **Himalayan Curry** Medium (6,9) €22.95
Nepal speciality cooked in himalayan spices with yogurt, cashewnut, fresh chilli, garlic and coriander

- 24b. **Tharu Fish Curry** Medium (2,6,9) €23.95
A coastal classic from the Terai region of Nepal— tender pieces of fish gently simmered in a fragrant coconut-based sauce infused with curry leaves, tamarind, mustard seeds, and a touch of chilli.

- 24c. **Sherpa Makka Masala** Mild (9) €22.95
In a velvety cream sauce, delicately seasoned with freshly ground black pepper and a subtle blend of Himalayan herbs and spices.

Seafood

25. **Prawn Jalfrezi** (2) Medium €23.95
Tiger prawns tossed in traditional Jalfrezi sauce with scallions, pepper & carom seed.

26. **Goan Prawn Curry** (2,6,9) Medium €23.95
Black tiger prawns cooked in coastal spices, finished with coconut milk & vinegar.

- 26a. **Prawn Pepper Masala** (2,6,9) Medium €23.95
Stir fried prawn with onions, garlic, black pepper, turmeric, spring onions & fresh lime.

Ethnic All Time Favourites

Chicken	€21.95
Lamb	€22.95
Prawns	€23.95
Paneer	€19.95
Vegetable	€18.95

27. **Tikka Masala** (6,9) Mild
Authentic style Tandoori chicken tikka cooked in rich tomatoes & fenu greek sauce, finished with crème fraiche & butter.

28. **Korma** (6,9) Mild
From the kitchen of nizams – simmered in caramelized onions, saffron & cashew nut sauce finished with crème.

29. **Butter Masala** (6,9) Medium
Char grilled in velvety tomatoes & onion sauce, flavored with a hint of honey, splash of crème & musky fenu greek.

30. **Sagwala** (9) Mild
Spinach cooked in himalayan herbs, tempered with cumin & purple garlic & finished with crème.

31. **Jalfrezi** Medium
Tossed with ginger juliennes, tomatoes, scallions, bell pepper in a tangy sauce flavored with carom seeds.

32. **Madras** (12) Medium / Hot
Chennai spiced flavored with starani seeds, black pepper, coconut & mustard.

33. **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.

34. **Dopiazza** (6) Medium
Cooked in a curry sauce with tomato sauce, onions cubes, fresh coriander & spices.

Biryani

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

- Selection of Flavours:

35. **Badam Specialty Navratan Vegetable Biryani** (6,9) €20.95
Mix vegetable, served with either curry sauce or raita
36. **Seafood Biryani** (2,11) €24.95
with prawn & fish served with either curry sauce or raita
37. **Chicken Biryani** (9) €21.95
with Chicken served with either raita or curry sauce
38. **Lamb Biryani** (9) €22.95
with Lamb served with either raita or curry sauce