

Biryani

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

- Selection of Flavours:

34. Badam Specialty Navratan Vegetable Biryani (6,9) €15.95
vegetable, served with either curry sauce or raita
35. Seafood Biryani (2,11) €18.95
with prawn & fish served with either curry sauce or raita
36. Chicken Biryani (9) €16.95
served with either raita or curry sauce
37. Lamb Biryani (9) €17.95
served with either raita or curry sauce

Vegetables

38. Daal Jhaneko (9) Mild €12.95
Our unique interpretation of the famous lentil dish cooked with ghee garnished with garlic and coriander.
39. Saag Paneer (9) Mild €13.95
Spinach with cottage cheese cooked with fresh cream and flavored with garlic and coriander.
40. Chana Masala Medium €13.95
A delicious dish of chickpeas cooked with mild curry sauce batter and salted onions, garnished with ginger, coriander and spicy onions.
41. Bhindi Masala Mild €13.95
Okra with coriander, red onions and dry mango powder.
42. Mixed Vegetables Mild €13.95
Fresh seasonal vegetable prepared in curry sauce tempered with cumin seeds.
43. Jerra Allo Mild (Half) €9.00 (Full) €13.95
Diced potatoes flavored with cumin, coriander, tomatoes and turmeric.

Rice

44. Pilau Rice €3.75
Premium basmati rice flavored with caramelized onions and cumins
45. Basmati Boiled Rice €3.50
46. Badam Special Fried Rice (6,9) €3.95
Premium basmati rice flavored with caramelized onions, mix peppers and mix nuts

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 €3.75
- Raita €2.50
- Side Sauce €6.50
(Tikka masala / makka masala / butter masala sauce only)
- Papadom with Dips (5) €3.50
- Dips (Mango, tamrind, tomato) €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 (Tikka masala / makka masala / butter masala) €11.95
- Deep Fried Chicken & Chips €10.50

Beverages

- Coke/ Diet Coke/ 7up/ Club Orange (330ml Can) €3.25

Tasting Menu

Cumin Menu for One €26.95

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

Cardamom Menu for Two €37.95

- 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 Catering

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.

badam

Indian & Nepalese Cuisine

01-805 4700
01-805 4723

Visit Online | www.badam.ie

Opening Hours

Monday - Sunday : 4pm - 11pm
Tuesday Closed

FIND US ON



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

Starters

Vegetarian

1. **Allo Bonda** (5) Mild €6.95
Potatoes dumplings with gram flour, flavored with onions, garlic, mustard curry leaves served with tamarind chutney.
2. **Veg Samosa** (5) Medium (not coeliac friendly) €6.95
crispy fried pastry parcels stuffed with potatoes, peas, raw mango powder and coriander seeds served with tangy chickpeas masala and tamarind dip.
3. **Onion Bhajie** (5) Mild €6.95
Sliced onions fritters flavored with cardomom and fennel seeds coated in chickpeas flour, served with mango chutney.
4. **Veg Pakora** (5) Mild €6.95
Tempura of crispy batter fried mixed vegetables with cumin and served with mango chutney.
5. **Panner Pepper Fry** (9) Medium €6.95
Cottage cheese marinated in fresh herbs and cooked in tandoor and tossed with garlic, chili and green peppers, touch of cream & coconut milk.
- 5a. **Zingar Flower** (5,9) Medium €6.95
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
- 5b. **Badam Sakahari** (1,3,5,9) Medium €13.95
*(For Two People)
Badam's favorite selection of vegetables served in platter.(Onion bhajie + 3 veg pakora + 2 aloo bonda + 2 zingar flower + samosa)*

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.
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 chilli & 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 €15.95
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 €16.95
Twice marinated traditional half of whole chicken on the bones steeped overnight in Kashmiri chili & Greek yogurt, 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 yogurt cooked in tandoori oven.
14. **Tandoor Mix Grill** (2,9) Medium €21.95
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 €16.95
Boneless meat marinated in fresh herbs, cooked with mixed peppers & onions.



FOOD ALLERGEN AWARE

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



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.
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 chillies, and a touch of tomatoes and fresh lemon.
22. **Panner Lababdar** (9) Medium €13.95
Cottage cheese simmered in onion and tomatoes masala, finished with care.
23. **Chicken Chili Nanglo** (5, 9) Medium €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.*
- 24a. **Himalayan Curry** Medium (6,9) €14.95
Nepal speciality cooked in himalayan spices with yogurt, cashewnut, fresh chilli, garlic and coriander
- 24b. **Tharu Fish Curry** Medium (2,6,9) €15.95
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) €14.95
In a velvety cream sauce, delicately seasoned with freshly ground black pepper and a subtle blend of Himalayan herbs and spices.

Ethnic All Time Favourites

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

25. **Tikka Masala** (6,9) Mild €14.95
Authentic style Tandoori chicken tikka cooked in rich tomatoes & fenugreek sauce, finished with crème fraiche & butter.
26. **Korma** (6,9) Mild €14.95
From the kitchen of nizams – simmered in caramelized onions, saffron & cashew nut sauce finished with crème.
27. **Butter Masala** (6,9) Medium €14.95
Char grilled in velvety tomatoes & onion sauce, flavored with a hint of honey, splash of crème & musky fenugreek.
28. **Sagwala** (9) Mild €14.95
Spinach cooked in Himalayan herbs, tempered with cumin & purple garlic & finished with crème.
29. **Jalfrezi** Medium €14.95
Tossed with ginger juliennes, tomatoes, scallions, bell pepper in a tangy sauce flavored with carom seeds.
30. **Madras** (12) Medium / Hot €14.95
Chennai spiced flavored with starani seeds, black pepper, coconut & mustard.
31. **Vindallo** Hot €14.95
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 €14.95
Old delhi style – simmered in onions & tomatoes masala finished with crème & musky fenugreek.
33. **Dopiazza** Medium €14.95
Cooked in a curry sauce with tomato sauce, onions cubes, fresh coriander & spices.