







Mr Vindalú is a unique blend of Indian spices and Maltese dishes, offering a culinary experience like no other. At Mr. Vindalú we strive to bring the best of both worlds to your plate. Our menu features a wide variety of dishes that showcase the rich and diverse flavors of Indian cuisine, while also incorporating traditional Maltese ingredients and cooking techniques.

Our dishes are carefully crafted to create a unique and unforgettable taste that will leave you wanting more. Our experienced team takes great pride in preparing each dish with the highest quality ingredients and the utmost attention to detail. From our aromatic curries to our spicy vindaloo, each dish is bursting with flavor and will tantalize your taste buds. We also offer a variety of gluten free, vegetarian and vegan options to cater to all dietary needs.

At Mr. Vindalú, we believe that dining out should be an experience, not just a meal. That's why we have created a warm and welcoming atmosphere that is perfect for all occasions, whether it's a romantic dinner for two, a family celebration or a quick lunch. Our friendly staff is always on hand to ensure that your dining experience is a memorable one.

## FOOD INTOLERANCE AND ALLERGENS

At Mr. Vindalú, we recognise the seriousness of food intolerances and allergies.

We are keen that all special dietary requirements are looked after well.

However, because we use many ingredients and shared equipment, we are unable to guarantee that our food is allergen free due to the risk of cross-contact.

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note that we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

Our dish descriptions may not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to Management before ordering.

## FOOD ALLERGENS SYMBOLS



VEGAN



VEGETARIAN



GLUTEN FREE



CONTAINS NUTS



LACTOSE FREE



CONTAINS GLUTEN

## STARTERS

### Cumin Flavoured Onion Bhaji GF LF VG €6.95

A traditional snack made from the south of India, marinated sliced onions, fried with chickpea rice flour & a cumin batter.

### Vegetable Pakora GF LF VG €6.95

Pakora is a mixture of thinly cut vegetables, deep fried in a cumin, ginger, chickpea flower and and rice powder batter. A flavour grenade.

### Crispy Lamb Samosa €6.95

Cumin flavoured pastry, stuffed with a lamb mix, garlic and deep fried to a crisp.

### Gunpowder Fried Chicken GF €7.95

Slow cooked chicken, deep fried, with a homemade garam masala, fennel seeds and gunpowder seasoning. A truly explosive taste.

### Maltese Seekh Kebab €8.95

A unique Indian-Maltese fusion dish, made from Maltese sausage, mixed Indian spices, chopped ginger, garlic, onion and fresh coriander, slowly cooked in a tandoori oven.

## STREET CHAAT FOR CHAAT LOVERS

*Chaat is an umbrella term for a wide range of street foods that usually feature some kind of fried dough with various ingredients that typically create a spicy, tangy or salty flavour, though some chaat are sweet.*

### Bhel Puri Chaat GF LF VG €7.50

Chaat is made with puffed rice, spices, herbs, onions, cucumber, tomatoes, lemon juice, different kinds of sweet and sour chutneys and freshly chopped coriander topped with rice crisps.

### Chicken Tikka Chaat GF €10.95

Smokey chicken tikka mixed with spices, herbs, onions, tomatoes, cucumber lemon juice, different kinds of sweet and sour chutneys and freshly chopped coriander topped with rice crisps.

### Avocado & Fried Banana Chaat GF V €8.50

A mixed chaat consisting of fried soft bananas and cubes of avocado, mixed with spices, herbs, onions, cucumbers, tomatoes, lemon juice, and different sweet and sour chutneys. Garnished with freshly chopped coriander and topped with rice crisps.

### Maltese Crispy Kale & Sausage Chaat GF €9.95

A Maltese-Indian fusion of pan-fried Maltese sausage and crispy kale, mixed with spices, herbs, onions, cucumber, tomatoes, lemon juice, different sweet and sour chutneys and freshly chopped coriander, topped with rice crisps.

## GLUTEN FRIENDLY MALTESE FAVOURITES

### Palak Paneer GF €11.50

Cottage cheese simmered in tempered cumin, whole red chilli and garlic, in a creamy spinach sauce.

### Seasonal Vegan Korma GF LF VG €10.95

Vegetables mixed with yellow cashew gravy, garlic, coconut milk and fresh coriander.

### Local Goat Cheese Curry GF €12.95

Fresh local goat cheese (ġbejna) with onions, tomatoes, garlic and a tempered creamy cashew nut gravy.

### Paneer Makhani GF €11.95

Cottage cheese simmered in a tomato gravy, garlic and enhanced with dry fenugreek.

### Classic Chicken Tikka Masala GF €12.50

One of Malta's favourite dishes. The chicken is marinated overnight and slow cooked in a tandoori oven, then mixed with onion, garlic, tomato and a cashew butter gravy.

### Popular Chicken Korma GF LF €12.95

A very popular dish consisting of slow cooked chicken, cashew nuts, onions, garlic, coconut milk and a very mild spiced gravy.

### Maltese Rabbit Tikka Masala GF €14.95

Overnight marinated rabbit, slow cooked in tandoori oven and mixed into an onion, garlic, tomato and cashew butter gravy.

### Chicken Chettinad GF LF €13.50

An authentic south Indian dish cooked with roasted coconut paste, onion, garlic, tomato and chettinad dry masala.

### Kadhai Chicken GF LF €12.95

This is a spicy chicken dish cooked in garlic, onion, and tomato gravy with diced peppers, fresh coriander and freshly homemade kadhai masala.

### Kashmiri Lamb Rogan Josh GF €14.95

Lamb dish that has been slow cooked in yoghurt, garlic, Kashmiri chilli and many different spices.

### Lamb Do Pyaaz GF €14.50

Lamb cooked in a large quantity of onion, garlic and Indian masala, fresh coriander and topped with yoghurt.

### Beef Madras GF €13.50

Prime cuts of chuck beef, cooked with onion, tomato, ginger and garlic paste, with roast coconut gravy and a homemade garam masala.

### Mr. Vindalú Beef Special GF €13.95

Prime cuts of chuck beef, marinated with a vindaloo paste, cooked in a deliciously rich spicy sauce with garlic and potatoes.

### Prawn Moilee GF LF N €16.95

Prawns cooked in onion, tomato, ginger, garlic, kokum and coconut milk gravy.

### Salmon Curry GF LF €16.95

Consisting of salmon cooked in aromatic garlic, tomato and coconut-based gravy.

**KINDLY SPEAK TO OUR SERVERS  
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## FROM THE TANDOORI OVEN

### Paneer Tikka GF €14.50

Indian goat cheese, marinated in yoghurt, ginger, garlic and black salt, then mixed in a tikka spice mix, cooked in a tandoori oven

### Lamb Seekh GF €13.50

Minced lamb skewers seasoned with ginger, garlic, coriander and garam masala cooked in a tandoori oven.

### Hariyali King Prawns GF €17.95

A marination of fresh green herbs blended with onion, ginger, garlic, garam masala and yoghurt cooked in a tandoori oven.

### Salmon Tikka GF €16.95

Prime cubes of salmon matured in a mildly spiced marinate of dill, fennel, ginger, garlic and a trace of mustard oil.

### Malia Chicken Kebab GF €12.95

Chicken marinated in cream, cheese ginger, garlic paste and yoghurt.

### Tandoori Broccoli GF V €8.95

Broccoli marinated in yoghurt, black salt, cumin powder, garlic, chaat masala, gram masala and mustard oil.

### House Special Mix Tandoor GF €25.95

Choose 4 from any of the above kebabs.



## SIDES

**Dal Makhani** GF V €11.95

Slow cooked black lentils, finished with butter, crème, fenugreek, garlic and Kashmiri chilli.

**Dal Tadka** GF LF VG €7.95

Yellow lentil tempered with cumin, garlic, coriander, and ginger.

**Aloo Jeera** GF LF VG €8.50

Its main ingredients are potatoes, cumin seeds, ginger, garlic, onion, tomato, fresh coriander and spices.

**Mixed Vegetables Raita** GF VG €3.95

Diced tomatoes, cucumber, onion and fresh coriander drizzled with yoghurt.

**Gunpowder Cheese Fries** €5.50

Cheese fries served with gunpowder seasoning.

**Dhaba Cheese Fries** €6.95

Choose any 1 sauce from tikka masala, vindaloo or vegan korma.

**Roasted Poppadoms** €3.95

Two pieces of roasted poppadoms with 3 kinds of chutneys.

## GLUTEN FRIENDLY

### BIRYANI GF

The biryani is made by layering an aromatic and herby masala with fluffy rice, crispy fried onions, garlic, nuts, dried grapes and ghee served with poppadoms, pickle and raita.

**Chicken** GF €14.50

**Lamb** GF €16.95

**Vegetable** GF €13.50

### RICE

**Vegetable Pulao Rice** €4.95

Rice cooked in mixed vegetables and spices.

**Plain Rice** €4.50

Rice cooked in salted water.

**Jeera Rice** €5.50

Rice cooked with tumeric powder and cumin

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## FRESHLY MADE NAAN BREAD IN TANDOORI OVEN

**Plain Naan** G €3.50

Refined flour flat bread.

**Mint Paratha** G €4.50

Mint flavoured whole wheat flat bread.

**Butter Naan** G €3.95

Refined flour flat bread with butter.

**Gorgonzola Naan** G €4.95

Refined flour flat bread stuffed with gorgonzola.

**Garlic Naan** G €4.50

Refined flour flat bread with garlic.

## Mr. VINDALŪ SHARING SUGGESTIONS

FOR 2 ADULTS

### STARTER

ONION BHAJI  
LAMB SAMOSAS  
BANANA AVOCADO CHAAT

### MAIN COURSE

RABBIT TIKKA MASALA  
PALAK PANEER  
BEEF MADRAS  
ROASTED POPPADOMS  
ALOO JEERA  
VEGETABLE PULAO  
GARLIC NAAN  
JEERA RICE

### DESSERT

CHEF'S SPECIAL

€25.00

## VEGAN LOVERS

### STARTER

VEGETABLE PAKORA  
BHEL PURI CHAAT  
TANDOORI BROCCOLI

### MAIN COURSE

VEGAN KORMA  
DAL MAKHANI  
ALOO JEERA  
JEERA RICE  
PLAIN NAAN  
ROASTED POPPADOMS

### DESSERT

CHEF'S SPECIAL

€22.95

## POPULAR STREET DOSA

**Classic Masala Dosa** GF LF VG €9.95

A south Indian pan cake, with aromatic masala mashed potatoes served with two types of chutneys and sambar.

**Chicken Tikka Dosa** GF LF €10.50

A south Indian pancake with smokey chicken tikka and aromatic mash potatoes served with two types of chutneys and sambar.

**Bombay Wala Dosa** GF LF VG €9.95

A rolled dosa stuffed with mashed potatoes and cheese served with two types of chutneys and sambar.

**Maltese Masala** GF  €12.50

A Maltese - Indian version of dosa, stuffed with Maltese sausage, salami, nduja and masala mashed potatoes, served with two types of chutneys and sambar.

ALL OF THE ABOVE CONTAIN GARLIC

## CHUTNEYS

**Mango Chutney** €1.25

**Mint Yoghurt Chutney** €1.25

**Mint Chutney** €1.25

**Tomato Chutney** €1.25

**Spicy Chutney** €1.25

**Coconut Chutney** €1.25



## LUNCH EXPRESS

SERVED BETWEEN 12 - 3 PM

### Chicken Tikka Masala GF

€11.00

Served with rice.

### Beef Madras GF LF

€12.00

Served with rice.

### Lamb Rogan Josh GF

€13.00

Served with rice.

### Vegan Korma GF LF VG

€10.00

Served with rice.

## INDIAN KATI ROLLS

### WRAPS

### Chicken Kati Roll LF

€9.95

A very popular street food in India, consisting of cooked chicken tikka mixed with sweet peppers, garlic, onion, tomato, fresh coriander, turmeric powder, garam masala with mint chutney and homemade chips.

### Paneer Kati Roll V

€7.95

A very popular street food in India, consisting of paneer tikka, mixed with sweet peppers, garlic, onion, tomato, fresh coriander, turmeric powder, garam masala with mint chutney and homemade chips.

### Lamb Kati Roll LF

€8.50

A very popular street food in India, consisting of minced Lamb cooked, mixed with sweet peppers, garlic, onion, tomato, fresh coriander, turmeric powder, garam masala with mint chutney and homemade chips.

## FUSION INDO NAAN

### BURRITO

### Lamb Sweet Pepper Naan Burrito

€11.95

Freshly baked naan bread, filled with Punjabi style minced lamb, masala marinated grilled sweet peppers, garlic, fresh kachumber salad, red cabbage coleslaw with a tomato and mint chutney. Served with homemade chips.

### Cheese Burrito V

€8.95

Freshly baked naan bread, filled with old Delhi style marinated goat cheese, sweet pepper, fresh kachumber salad, red cabbage coleslaw, fig raita with a mango and mint chutney. Served with homemade chips.

### Vindalu Chicken Burrito

€10.95

Freshly baked naan bread, filled with gunpowder fried chicken, masala marinated sweet peppers, garlic, fresh kachumber salad, red cabbage coleslaw and mango raita with mint yoghurt chutney. Served with homemade chips.

## DESSERTS

### Mango Pistachios Kulfi GF

€7.95

Typically made with boiled milk, sugar, cardamom, pistachios and mango purée.

### Acai Halwa Tart with Tropical Fruits

€8.50

A tartlet filled with Acai beetroot halwa, topped with tropical sliced fresh fruits.

### Carrot Halwa with Pistachio Cream GF

€8.95

Made by simmering fresh grated carrots with full fat milk, sugar, ghee and cardamom powder, then garnished with chopped nuts.

### Gulab Jamun Cheese Cake

€8.95

Cheese cake layered with a whipped cream, creamy sweet mascarpone cheese and sprinkled with pistachios.

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**A FUSION OF  
FLAVOURS,  
A JOURNEY  
OF TASTE**

**MR  
VINDALU**