

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 rice powder batter. A flavour genade.
- 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

Chat 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 chat 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
Smoky 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 (gbejna) 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** €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** €14.95
Lamb dish that has been slow cooked in yoghurt, garlic, Kashmiri chilli and many different spices.
- Lamb Do Pyaaz** €14.50
Lamb cooked in a large quantity of onion, garlic and Indian masala, fresh coriander and topped with yoghurt.
- Beef Madras** €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** €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** €16.95
Prawns cooked in onion, tomato, ginger, garlic, kokum and coconut milk gravy.
- Salmon Curry** €16.95
Consisting of salmon cooked in aromatic garlic, tomato and coconut-based gravy.

KINDLY SPEAK TO OUR SERVERS FOR ANY DIETARY REQUIREMENTS.



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 marinade of cill, 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

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. VINDALU SHARING MENU*

* THE SHARING MENU REQUIRES EVERYONE AT THE TABLE TO PARTICIPATE

- 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
- €30.00 PER PERSON**

VEGAN LOVERS SHARING MENU*

* THE SHARING MENU REQUIRES EVERYONE AT THE TABLE TO PARTICIPATE

- 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
- €25 PER PERSON**

LUNCH EXPRESS SERVED BETWEEN 12 - 3 PM

- Chicken Tikka Masala** GF €11.00
Served with rice.
- Lamb Rogan Josh** GF €13.00
Served with rice.
- Beef Madras** GF LF €12.00
Served with rice.
- Vegan Korma** GF LF VG €10.00
Served with rice.

POPULAR STREET DOSA

- Classic Masala Dosa** GF LF VG €9.95
A south Indian pancake, 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 smoky chicken tikka and aromatic masala 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, duja 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

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.
- Carrot Halwa with Pistachio Cream** GF €8.95
Made by simmering grated carrots with full fat milk, sugar, ghee and cardamom powder, then garnished with chopped nuts.
- Acai Halwa Tart with Tropical Fruits** €8.50
A tartlet filled with Acai beetroot halwa, topped with tropical sliced fresh fruits.
- Gulab Jamun Cheese Cake** €8.95
Cheese cake layered with a whipped cream, creamy sweet mascarpone cheese and sprinkled with pistachios.