

# HASTI

*Indian Bar Restaurant*



  
**VOLCAN**  
DE MI TIERRA  
TEQUILA

# HASTI

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TASTE AUTHENTIC INDIAN CUISINE

# STARTERS

- TOMATO CORIANDER SHORBA (7)** €8.00  
Tomato based thin soup, flavoured with fresh coriander and ginger.
- CHICKEN AND SWEETCORN SOUP (2,4)** €10.00  
Chicken based unpassed soup cooked with sweetcorn, egg white and medium spices.
- PAPADOMS** €5.00  
Homemade thin lentil made bread fried, with mango chutney, mint yogurt and spicy mayo.
- MASALA POPADUM** €6.00  
Black gram flour spiced thin snack, served with chopped onion tomato.
- CHEESE CHILI PAPADUM (7)** €6.00  
Thin fried lentil based crisp, topped with cheese, chili, onion and spices.
- VEGETABLE SAMOSA (2,7)** €8.00  
Crispy homemade pastry filled with potatoes and green peas, tossed in the spice mix.
- MUMBAI STYLE SAMOSA CHAAT (2,7)** €10.00  
Vegetable Samosa, homemade sweet tangy sauce, sweet yoghurt and spice mix.
- GOLGAPPE (7)** €10.00  
Hollow, crispy-fried puffed ball, filled with potato, chickpeas, spices, flavours, tamarind water, mint water and masala guava.
- KEEMA SAMOSA (2, 7)** €12.00  
Crispy homemade pastry filled with minced lamb and green peas tossed in the spice mix.
- AALOO TIKKI CHAAT (2, 7)** €10.00  
Deep fried potato patty stuffed with cashew and raisin, topped with chickpea mix and home made sauces.
- MIXED VEGETABLE PAKORA (2)** €8.00  
Potatoes, aubergine, cauliflower, onions and spice mix battered in gram flour and deep fried.

## STARTERS

<b>ONION BHAJI</b> (2)	€8.00
Freshly sliced onions fried in spice mixed gram flour batter.	
<b>CHILI PANEER</b> (7)	€12.00
Crispy cottage cheese, onions and peppers, tossed in homemade chili sauce.	
<b>CHILI CHICKEN</b> (4)	€12.00
Crispy chicken strips, onions and peppers, tossed in homemade chili sauce.	
<b>LEMON CHICKEN 65</b> (4)	€12.00
Deep fried marinated chicken, twisted in lemon pepper sauce.	
<b>CHICKEN PAKORA</b> (2, 4)	€12.00
Deep fried marinated chicken, buttered in gram flour and whole spices.	
<b>PRAWN KURKURI</b> (2)	€16.00
Marinated prawn, battered in gram flour, semolina, spices and fried.	

## SIDE DISHES

<b>VEGETABLE RAITA</b> (7)	€5.00
Mildly spiced yoghurt with tomatoes and cucumber.	
<b>PINEAPPLE RAITA</b> (7)	€5.00
Aromatic sweet curd mixed with chunks of pineapple.	
<b>PLAIN YOGURT</b>	€3.00
<b>TRIO OF CHUTNEY</b>	€3.00
Mango, chili, tamarind or mint.	

# TANDOORI AND GRILLS

- LAMB SEEKH KEBAB (7)** €15.00  
Tender minced lamb mixed with spices and cheese, skewered and tandoor oven grilled.
- SHARAABI LAMB (7)** €15.00  
Lamb sheekh kebab lightly tossed in rum infused sauce and pepper.
- TANDOORI LAMB CHOPS (9)** €15.00  
Marinated lamb chops mixed with spices, skewered and tandoor oven grilled.
- TANDOORI CHICKEN WINGS (7)** €12.00  
Garlic infused marinated chicken wings, skewered in tandoor.
- CHICKEN TIKKA WITH AIOLI (7, 9)** €12.00  
Marinated chicken thigh, skewered in tandoor, topped with aioli.
- MALAI CHICKEN (7)** €12.00  
Marinated chicken thigh, double marinated in cream, cheese and aromatic spices skewered in tandoor.
- CHICKEN SEEKH KEBAB (7, 10)** €12.00  
Chicken mince mixed with fresh mix pepper, cheese, cashew paste, marinated in aromatic spices.
- TANDOORI KING PRAWNS TIKKA (7, 9, 14)** €16.00  
Prawns marinated in traditional spice mix, skewered in tandoor.
- PANEER TIKKA SHASHLIK (7, 9)** €9.00  
Cottage cheese spiced and marinated in yoghurt, skewered in tandoor.
- MIX GRILLED (7, 9, 14, 10)** €35.00  
3pcs lamb seekh kebab, 3pcs chicken seekh kebab, 2pcs chicken tikka, 2ps lamb chops, 2pcs prawn tikka.

# MAIN COURSE

## LAMB DISHES

- LAMB KARAHI (4,7)** €16.00  
Chicken breast and mushrooms, cooked with spicy onion and tomato gravy with mixed pickles.
- SAAG LAMB (7)** €16.00  
Lamb chunks, cooked in spinach and fresh fenugreek leaves with homemade spices.
- KEEMA CURRY (7)** €16.00  
Lamb mince, green peas, cooked on slow in aromatic spices.
- ROGAN JOSH (7)** €16.00  
Lamb chunks cooked in traditional aromatic spices.
- DALCHA GHOSHT (7)** €16.00  
Lamb chunks cooked in traditional spilt chickpeas in masala gravy.
- MALABARI LAMB (7)** €16.00  
Lamb cooked in coconut milk and coastal spices.

## SEAFOOD

- GOAN PRAWN CURRY (7, 14)** €16.00  
Coconut based sweet tangy gravy topped with tandoori prawns.
- ADITI'S FISH KARAHI (7)** €16.00  
Tomato based masala gravy, mixed pepper, cooked with Aditi's style, tossed with fried fish
- ACHARI FISH JALFREZI (14)** €16.00  
Fish tossed with mix pepper and spices, cooked in a pickled base gravy.

## CHICKEN DISHES

- DELHI 6 BUTTER CHICKE** (7, 10) €15.00  
Skewered marinated chicken thighs, smooth butter tomato gravy cooked in aromatic spices.
- KARAHI CHICKEN** (4, 7) €14.00  
Chicken thigh cooked in masala gravy tossed with sliced onions and mix peppers.
- METHI CHICKEN** (4, 7) €14.00  
Chicken thigh cooked in curry sauce along with fenugreek leaves.
- CHICKEN KORMA** (7, 10) €15.00  
Chicken dumplings cooked in yoghurt, onion and almond base gravy.
- KASHMIRI CHASHNI TIKKA** (7) €14.00  
Skewered chicken cooked in garlic and creamy tomato gravy.
- CHIKEN TIKKA MASALA** (7, 10) €14.00  
Skewered chicken pieces tossed with peppers and garlic sauce.
- HASTI SPECIAL CHICKEN** €16.00  
Chicken breast and mushrooms, cooked with spicy onion and tomato gravy with mixed pickles.
- CHICKEN JALFREZI** (4, 7) €15.00  
Medium spicy dish, cooked with chicken tikka in thick onion and tomato gravy, bell pepper and onion.
- CHICKEN BUNNA** (7) €14.00  
Chicken breast cooked with onions and tomatoes in a thick mild gravy
- CHICKEN MUSHROOM** (7) €15.00  
Chicken breast cooked with fresh mushrooms, onions, tomato-based gravy and cream

## BIRYANI DISHES

- VEGETABLE BIRYANI** (7) €12.00  
Cauliflower, green peas, carrot, french beans, mushroom, onions, cooked in biryani masala, tossed in basmati rice.
- LAMB BIRYANI** (7) €15.00  
Lamb chunks, onions, cooked in biryani masala, tossed in basmati rice.
- CHICKEN BIRYANI** (7) €15.00  
Chicken cooked and layered in rice with aromatic masala base gravy.

## VEGETARIAN DISHES

<b>BUTTER PANEER</b> (7, 10) Cottage cheese chunks, smooth butter tomato gravy cooked in aromatic spices.	€12.00
<b>PANEER LABABDAR</b> (7) Cottage cheese cooked in chop masala gravy.	€12.00
<b>PANEER KORMA</b> (7, 10) Cottage cheese cooked in yoghurt, onion and almond base gravy.	€12.00
<b>MIX VEG MASALA</b> (7) Fresh mixed veggies, cottage cheese mixed with almond based butter gravy.	€12.00
<b>DOUBLE DAL TADKA</b> Mix lentils cooked in masala gravy, tempered with garlic and spice mix.	€8.00
<b>DAL MAKHANI</b> (7) Black lentils simmered for 12 hours, cooked with butter and tomato	€10.00
<b>CHANA MASALA</b> Chickpeas cooked in onion tomato based homemade gravy.	€9.00
<b>SAAG ALOO</b> (7) Potato rounds, cooked in spinach and fresh fenugreek leaves with homemade spices.	€9.00
<b>GUNPOWDER POTATO</b> Potato rounds, tossed in traditional curry and spices.	€9.00
<b>ADRAKI ALOO GOBHI</b> Potato wedges, cauliflower florets tossed in ginger based tomato gravy.	€9.00
<b>OKRA MASALA</b> (7) Okra cooked in chunks of onion tomato in yoghurt base gravy.	€9.00
<b>BUTTER GARLIC MUSHROOM</b> (7) Mushroom mixed in garlic, onion, tomato base gravy	€9.00

## RICE

<b>BASMATI RICE</b>	€5.00
<b>PULAO RICE</b> Basmati rice tossed in turmeric and fresh coriander.	€5.00
<b>MUSHROOM PULAO</b> Basmati rice tossed in fresh mushroom chunks.	€6.00
<b>JEERA RICE</b> Basmati rice cooked with cumin seeds.	€6.00
<b>EGG FRIED RICE</b> (4, 13) Basmati rice fried with egg and soya sauce	€6.00
<b>KEEMA RICE</b> (2) Pulao rice coked with spiced lamb mince/	€7.00

## BREAD

<b>PLAIN NAAN</b>	€2.00
<b>GARLIC &amp; BUTTER NAAN</b>	€3.00
<b>CHEESE NAAN</b>	€3.00
<b>CHILLI NAAN</b>	€3.00
<b>KEEMA NAAN BREAD</b> (2) Spiced lamb mince, stuffed in rolled dough.	€5.00
<b>MISSI ROTI</b> (2) Gram flour, green chili, fresh coriander, spice mix and fennel seeds.	€3.00
<b>SHEERMAL</b> (2, 7, 10) A mix of coconut powder, cream, sugar and raisin stuffed and rolled in dough.	€5.00

## DESSERTS

<b>GAJAR KA HALWA</b> (7, 10) Carrots cooked in milk, sugar with aromatic spices, topped with Rabri	€8.00
<b>CHOCOLATE HAZELNUT SAMOSA</b> (2, 7, 14) Homemade pastry stuffed with chocolate hazelnut.	€8.00
<b>GULAB JAMUN</b> (7) Fried dough balls, soaked in flavoured sugar syrup, served warm with ice cream.	€8.00



#### Allergenic Ingredients

Kindly notify us if you have any dietary restrictions, such as food allergies, intolerances, or sensitivities, so that we may offer you the requisite information and assist you in selecting suitable menu options.

1.Celery 2.Gluten 3.Crustaceans 4.Eggs 5.Fish 6.Lupin 7.Dairy  
8.Molluscs 9.Mustard 10.Nuts 11.Peanuts 12.Sesame 13.Soy 14.Sulfites

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All prices are inclusive of V.A.T.

