



Hari1090 Menu – August 2025

Starters

Grilled Prawns with Cocktail Dip – €13.90

Golden crispy prawns – tender inside, served with a homemade cocktail dip.

Hari's Mango-Avocado Tartare with Grilled Prawns – €14.90

Fruity mango meets creamy avocado in a refreshing tartare, topped with grilled prawns.

Crispy Spring Rolls – €7.90

Golden rolls filled with seasonal vegetables and cottage cheese, served with mint & tamarind chutneys.

Golden Mini Samosa – €7.90

Homemade fried pastries with spiced potatoes & peas, served with mint and tamarind sauces.

Aloo Tikki – €7.90

Spiced potato patties served with mint, garlic & tamarind sauces plus crispy potato straws.

Crispy Chicken Patty – €7.50

Pastry pockets filled with spiced minced chicken & peas, served with mint and tamarind sauces.

Grilled Chicken Tikka – €7.90

Tender chicken marinated in yogurt & spices, grilled and served with mint dip.

Papadam with Mango Chutney – €3.50

Crispy lentil crackers served with fruity mango chutney.

Indian Main Courses

Chicken 65 with Basmati Rice – €18.90

South Indian specialty – marinated chicken cooked with spices, served with basmati rice.

Grilled Salmon in Coconut-Tomato Curry – €25.90

Grilled salmon fillet in a silky coconut-tomato curry sauce.

Tandoori Prawns in Curry Sauce – €26.90

Grilled prawns in tandoori spices, served in a creamy curry sauce.

Tandoori Grilled Prawns – €25.90

Prawns marinated in yogurt-spice blend, grilled with roasted peppers & mint chutney.

Lamb Curry with Basmati Rice – €26.90

Slow-cooked lamb in a traditional Mughlai curry.

Kumar's Royal Biryani**Vegetable Biryani – €20.90**

Fragrant rice with seasonal grilled vegetables, inspired by royal kitchens. (vegan)

Chicken Biryani – €21.90

Aromatic rice with marinated, grilled chicken.

Lamb Biryani – €28.50

Slow-cooked lamb in a rich spiced rice dish.

Raita – €3.00

Refreshing yogurt dip with herbs & spices.

House Specialties**Chicken Tikka Masala with Basmati Rice – €21.90**

Grilled chicken in creamy masala curry, served with basmati rice.

Butter Chicken with Basmati Rice – €18.90

Tender chicken in buttery tomato cream sauce, served with rice.

Tandoori Chicken with Basmati Rice – €18.90

Grilled marinated chicken with peppers, rice & mint chutney.

Kumar's Vegan Fusion with Basmati Rice – €18.50

Sautéed seasonal vegetables in coconut curry with rice. (vegan)

Shahi Paneer with Basmati Rice – €18.90

Cottage cheese in a mild creamy curry sauce with rice.

Dal Makhani with Basmati Rice – €17.50

Slow-cooked black lentils with butter & cream, served with rice.

Palak Paneer with Basmati Rice – €18.90

Cottage cheese in creamy spinach sauce, served with rice.

Desserts**Pistachio Tiramisu – €8.90**

Creamy tiramisu refined with pistachio cream.

Indian Rice Pudding (Kheer) – €6.90

Traditional sweet milk rice flavored with cardamom.

Cheesecake – €7.50

Classic cheesecake with choice of chocolate, caramel, toffee or berry topping.

Coffee Ice Cream Dessert – €7.50

Coffee ice cream with chocolate crunch and vanilla touch.

Gajar ka Halwa – €7.90

Indian carrot pudding slow-cooked with milk, cardamom & nuts, served warm with vanilla ice cream.

Chocolate Lava Cake with Pistachio Filling – €7.50

Molten chocolate cake with pistachio cream center (+ vanilla ice cream €1.00).

Classic Chocolate Lava Cake – €7.50

Rich molten dark chocolate cake (+ vanilla ice cream €1.00).

Rose-Scented Coupé – €6.50

Vanilla & strawberry ice cream with rose syrup, berries & whipped cream.