



# Pind Punjabi

Indian Restaurant

Menu  
English

## SET MENUS

### Non Veg Menu (for 2 persons)

€75

#### Starters

Chicken Wings, Chicken Pakora, Reshmi Kebab

#### Main Courses

Chicken Tikka Tandoori, Lamb Rogan Josh

#### Side Dishes

Rice, Plain Naan

#### Dessert

Kheer

#### Allergens

Gluten (wheat), milk, cashew

### Veg Menu (for 2 persons)

€70

#### Starters

Paneer Pakora, Hara Bara Kebab, Onion Bhaji

#### Main Courses

Tandoori Paneer Tikka, Dal Makhni

#### Side Dishes

Rice, Plain Naan

#### Dessert

Kheer

#### Allergens

Gluten (wheat), milk, cashew

**Please note:** These menus can only be ordered per 2 persons. Modifications within the selected menus are not possible.

## VEG STARTERS

### Onion Bhaji

€6

Crispy onion fritters with a light spiced coating.

### Samosa

€6

Crispy pastry filled with spiced potatoes and peas.

**Allergens:** Gluten (wheat)

### Paneer Pakora

€7

Cheese fritters coated in a spiced gram flour batter and fried until golden.

**Allergens:** Milk

### Hara Bara Kebab

€8

Patties made with spinach, potatoes, and green peas, seasoned with aromatic Indian spices.

**Allergens:** Cashew, gluten (wheat)

### Paneer 65

€11

Spicy fried paneer, red chilli, ginger, and garlic. Only available spicy.

**Allergens:** Milk, gluten (wheat)

### Samosa Chaat

€9

Crushed samosa topped with spicy chickpeas, yoghurt, and a blend of sweet and sharp chutneys.

**Allergens:** Gluten (wheat), milk

### Chili Paneer

€12

Fried paneer cubes with bell peppers and onions, tossed in a spicy soy and garlic sauce.

**Allergens:** Gluten (wheat), milk, soy

### Aloo Tikki

€9

Crispy fried potato patties seasoned with Indian spices, served with yoghurt and refreshing chutneys.

**Allergens:** Milk, gluten (wheat)



## NON VEG STARTERS

### Spicy Chicken Wings €7

Tandoor-roasted chicken wings, deeply marinated in a sharp blend of red chilli and aromatic spices. Only available spicy.

**Allergens:** Milk

### Chicken Pakora €7

Deep-fried chicken pieces coated in a spiced gram flour batter.

### Fish Pakora €7.5

Cheese fritters coated in a spiced gram flour batter and fried until golden.

**Allergens:** Milk

### Hara Bara Kebab €8

Patties made with spinach, potatoes, and green peas, seasoned with aromatic Indian spices.

**Allergens:** Cashew, gluten (wheat)

### Butterfly Prawns €11

Large prawns in a crispy and spiced coating, fried until golden.

**Allergens:** Shellfish, gluten (wheat), egg

### Chicken Chaat €8

Deep-fried chicken pieces coated in a spiced gram flour batter.

**Allergens:** Milk

### Chicken 65 €12

Spicy fried chicken pieces, rich in flavour with a savoury blend of red chilli, ginger, and garlic. Only available spicy.

**Allergens:** Gluten (wheat)

### Amritsari Fish €10

Crispy fried fish strips, deeply marinated in ginger, garlic, and Indian spices.

**Allergens:** Fish, gluten (wheat)

### Chili Chicken €12

Fried chicken pieces with bell peppers and onions, tossed in a spicy soy and garlic sauce.

**Allergens:** Gluten (wheat), soy

### Lamb Boti Kebab €10

Tender pieces of lamb from the tandoor, deeply marinated in a bold mix of yoghurt, ginger, and traditional spices.

**Allergens:** Milk

### Pind Special Appetisers 2 persons to €16

Can't decide? Enjoy the best of Pind on a single platter: Onion Bhaji, Samosa, Paneer Pakora, Chicken Pakora, Chicken Wings, and Tandoori Chicken Tikka. Vegetarian upon request.

**Allergens:** Milk, gluten (wheat)

## SOUPS

### Dal Soup €5.5

Classic Indian lentil soup, mild and aromatically spiced.

### Mulligatawny Soup €5.5

Rich lentil soup with chicken, spices, and a fresh hint of lemon.

**Allergens:** Milk

### Chicken Soup €5.5

Lightly thickened Indian chicken soup with tender chicken and aromatic spices.

**Allergens:** Milk

## TANDOORI

All dishes are served with basmati rice and a side of aloo mattar (veg curry)

### Tandoori Chicken €19.5

Classic grilled chicken on the bone from the clay oven, marinated in an authentic blend of yoghurt and traditional spices.

**Allergens:** Milk

### Tandoori Chicken Tikka €19.5

Tender pieces of boneless chicken marinated in our signature ginger spice paste and roasted to perfection in the clay oven.

**Allergens:** Milk

### Tandoori Lamb Tikka €21

Tender pieces of boneless lamb, marinated in a refined blend of Indian spices and ginger garlic paste, grilled to perfection in the tandoor.

**Allergens:** Milk

### Tandoori Fish Tikka €21

Tender fish fillet from the tandoor, grilled with an authentic blend of Indian spices for a full, rich flavour.

**Allergens:** Fish, milk

### Tandoori Sizzler €25

A grand selection of our finest grilled dishes: Tandoori Chicken, Chicken Tikka, Lamb Chops, Prawns, and Reshmi Kebab.

**Allergens:** Milk, fish, shellfish

### Tandoori Paneer Tikka €19.5

Cubes of Indian cottage cheese with fresh bell peppers and onion, grilled in the clay oven with our traditional spice blend.

**Allergens:** Milk

### Tandoori Garlic Chicken Tikka €20

Tender chicken breast from the tandoor, deeply marinated in a bold garlic marinade blend for a full and intense flavour.

**Allergens:** Milk

### Lamb Chop Tandoori €24

Lamb chops from the tandoor, marinated in a traditional spice blend and grilled until tender and full of flavour.

**Allergens:** Milk



## TANDOORI

All dishes are served with basmati rice and a side of aloo mattar (veg curry)

### Tandoori Prawns 🍴 €23

Grilled prawns, prepared in the tandoor with an authentic spice marinade for a full flavour.

**Allergens:** Shellfish, milk

### Reshmi Kebab 🍴 €20

Chicken kebabs prepared in the tandoor with a spice blend for a tender, rich flavour.

**Allergens:** Milk

### Tandoori Mushrooms 🍴 €19.5

Fresh mushrooms from the tandoor, marinated in a mix of yoghurt and traditional spices.

**Allergens:** Milk

## CHICKEN SPECIALITIES

All dishes are served with basmati rice.

### Butter Chicken (chef's special) 🍴 €21

Grilled chicken from the tandoor in a creamy tomato sauce with butter, spices, and a mild sweet flavour. Only available mild.

**Allergens:** Milk, nuts (cashew)

### Chicken Curry 🍴 €20

Tender chicken breast prepared in a traditional curry sauce with our own blend of spices.

### Chicken Tikka Masala 🍴 €20

Grilled chicken from the tandoor in a thick sauce of tomatoes, onions, and a blend of spices.

**Allergens:** Milk, nuts (cashew)

### Chicken Korma 🍴 €20

Tender chicken breast prepared in a mild, light sauce with a subtle blend of aromatic spices and a sweet flavour. Only available mild.

**Allergens:** Milk, nuts (cashew)

### Chicken Dansak 🍴 €20

Chicken prepared with lentils and a spice blend for a thick texture.

**Allergens:** Milk, nuts (cashew)

### Chicken Jalfraizi 🍴 €20

Tender chicken breast prepared in a traditional curry sauce with our own blend of spices.

**Allergens:** Milk, nuts (cashew)

### Chicken Balti 🍴 €20

Chicken breast sautéed with fresh bell peppers, onions, and chillies in a spiced sauce.

**Allergens:** Milk, nuts (cashew)

### Chicken Vindaloo 🍴 €20

An intensely hot dish of chicken breast in a heavily spiced sauce with extra chillies. Only available spicy.

**Allergens:** Milk, nuts (cashew)

## CHICKEN SPECIALITIES

All dishes are served with basmati rice.

### Chicken Madras 🍴 🍴 €20

Chicken breast in a spicy sauce with a sharp blend of spices, lemon, and a hint of coconut. Only available spicy.

**Allergens:** Milk, nuts (cashew)

### Chicken Saag 🍴 €20

Chicken breast combined with creamy spinach and traditional spices.

**Allergens:** Milk

### Chicken Kadai 🍴 €20

Chicken breast prepared with freshly crushed spices, ginger, and coriander in a rich, thick sauce.

**Allergens:** Milk, nuts (cashew)

## LAMB SPECIALITIES

All dishes are served with basmati rice.

### Rogan Josh (chef's special) 🍴 €22

A classic North Indian lamb dish prepared with a rich mix of spices, tomatoes, and onions.

**Allergens:** Milk, nuts (cashew)

### Lamb Curry 🍴 €21

Tender lamb prepared in a traditional curry sauce with our own blend of spices.

### Lamb Tikka Masala 🍴 €21

Grilled lamb from the tandoor in a thick sauce of tomatoes, onions, and a blend of spices.

**Allergens:** Milk, nuts (cashew)

### Lamb Korma 🍴 €21

Tender lamb prepared in a mild, light sauce with a subtle blend of aromatic spices and a sweet flavour. Only available mild.

**Allergens:** Milk, nuts (cashew)

### Lamb Dansak 🍴 €21

Lamb prepared with lentils and a spice blend for a thick texture.

**Allergens:** Milk, nuts (cashew)

### Lamb Jalfrazi 🍴 €21

Lamb pieces sautéed with fresh bell peppers, onions, and chillies in a spiced sauce.

**Allergens:** Milk, nuts (cashew)

### Lamb Vindaloo 🍴 🍴 🍴 €21

An intensely hot lamb dish in a heavily spiced sauce with extra chillies. Only available spicy.

**Allergens:** Milk, nuts (cashew)



## LAMB SPECIALITIES

All dishes are served with basmati rice.

### Lamb Madras

€21

Lamb in a spicy sauce with a sharp blend of spices, lemon, and a hint of coconut. Only available spicy.

**Allergens:** Milk, nuts (cashew)

### Lamb Saag

€21

Lamb combined with seasoned spinach and traditional spices.

**Allergens:** Milk

### Lamb Kadai

€21

Lamb prepared with freshly crushed spices, ginger, and coriander in a rich, thick sauce.

**Allergens:** Milk, nuts (cashew)

### Lamb Bhoona

€21

Lamb sautéed in a thickened sauce of onions, tomatoes, and a concentrated spice blend.

**Allergens:** Milk, nuts (cashew)

### Lamb Chop Masala

€24

Grilled lamb chops from the tandoor prepared in a rich and spiced masala sauce.

**Allergens:** Milk, nuts (cashew)

## FISH AND PRAWN SPECIALITIES

All dishes are served with basmati rice.

### Fish Curry

€21

Tender fish fillet prepared in a traditional curry sauce with our own blend of spices.

**Allergens:** Fish

### Fish Masala

€21

Fish fillet prepared in a richly spiced masala sauce with a blend of tomatoes, onions, and spices.

**Allergens:** Fish

### Fish Madras

€21

Fish fillet in a spicy sauce with a sharp blend of spices, lemon, and a hint of coconut. Only available spicy.

**Allergens:** Fish

### Fish Vindaloo

€21

An intensely spicy dish of fish fillet in a heavily spiced sauce with extra chillies. Only available spicy.

**Allergens:** Fish

### Fish Kadai

€21

Fish fillet prepared with freshly crushed spices, ginger, and coriander in a rich, thick sauce.

**Allergens:** Fish

### Prawn Shabnam

€23

King prawns prepared in a creamy sauce with coconut, dried fruit, and mushrooms.

**Allergens:** Shellfish, milk

## FISH AND PRAWN SPECIALITIES

All dishes are served with basmati rice.

### Prawn Lajawaab

€23

King prawns prepared in a yellow sauce with onion and bell pepper.

**Allergens:** Shellfish, milk

### Prawn Jalfraizi

€23

Prawns sautéed with fresh bell peppers, onions, and chillies in a spiced sauce.

**Allergens:** Shellfish, milk

### Prawn Madras

€23

Prawns in a spicy sauce with a sharp blend of spices, lemon, and a hint of coconut. Only available spicy.

**Allergens:** Shellfish

### Prawn Vindaloo

€23

An intensely hot prawn dish in a heavily spiced sauce with extra chillies. Only available spicy.

**Allergens:** Shellfish, milk

### Prawn Kadai

€23

Prawns prepared with freshly crushed spices, ginger, and coriander in a rich, thick sauce.

**Allergens:** Shellfish, milk

## BIRYANI

### Chicken Biryani

€20

Tender chicken breast pieces cooked with spices and mixed with fragrant basmati rice. Served with raita.

**Allergens:** Milk

### Lamb Biryani

€21

Pieces of lamb cooked with traditional herbs and spices, mixed with fragrant basmati rice. Served with raita.

**Allergens:** Milk

### Prawn Biryani

€23

Marinated prawns from the tandoor, combined with basmati rice and aromatic herbs. Served with raita.

**Allergens:** Shellfish, milk

### Vegetarian Biryani

€18

A selection of seasonal vegetables cooked with herbs and spices, combined with fragrant basmati rice. Served with raita.

Vegan available on request.

**Allergens:** Milk



## VEGETARIAN MAIN COURSES

All dishes are served with basmati rice.

### Kadai Paneer

Indian cheese cooked with bell peppers, onions, freshly crushed spices in a thick sauce.  
**Allergens:** Milk, nuts (cashew)

€17.5

### Malai Kofta

Soft croquettes of paneer and mixed vegetables served in a creamy, mild sauce.  
**Allergens:** Milk, nuts (cashew)

€17.5

### Dal Makhni

Black lentils slow-cooked with butter, cream, and traditional spices.  
**Allergens:** Milk

€17.5

### Mix Veg Curry

A selection of seasonal vegetables prepared in a curry sauce.  
**Allergens:** Milk, nuts (cashew)

€17.5

### Dal Tarka

Yellow lentils prepared with sautéed garlic, onions, and spices.  
**Allergens:** Milk

€17.5

### Saag Paneer

Indian cheese cooked with creamy spinach and aromatic herbs.  
**Allergens:** Milk

€17.5

### Bharta

Grilled eggplant from the tandoor, mashed and cooked with onions, tomatoes, and spices.  
**Allergens:** Milk

€17.5

### Mushroom Curry

Fresh mushrooms prepared in a spiced sauce with a blend of spices.  
**Allergens:** Milk, nuts (cashew)

€17.5

### Paneer Jalfraizi

Indian cheese sautéed with fresh bell peppers, onions, and chillies in a spiced sauce.  
**Allergens:** Milk, nuts (cashew)

€17.5

### Paneer Tikka Masala

Indian cheese in a richly filled masala sauce with a blend of tomatoes, onions, and spices.  
**Allergens:** Milk, nuts (cashew)

€17.5

### Paneer Makhni

Indian cheese in a smooth, creamy tomato sauce with butter. Only available mild.  
**Allergens:** Milk, nuts (cashew)

€17.5

### Aloo Saag

A combination of potatoes and creamy spinach prepared with garlic and spices.  
**Allergens:** Milk

€17.5

### Bhindi

Okra prepared with onions, tomatoes, and a unique blend of spices.  
**Allergens:** Cashew

€17.5

### Chana Masala

Chickpeas prepared in a medium spicy sauce with onions, tomatoes, and fresh coriander.

€17.5

### Veg Korma

Mixed vegetables in a very mild, creamy coconut-based sauce. Only available mild.  
**Allergens:** Milk, nuts (cashew)

€17.5

### Shahi Paneer

Indian cheese prepared in a creamy sauce with aromatic spices.  
**Allergens:** Milk, nuts (cashew)

€17.5

## BREAD

### Tandoori Roti

Traditional Indian whole wheat bread baked in the tandoor.  
**Allergens:** Gluten (wheat), milk

€3

### Plain Naan

Traditional Indian fluffy bread from the tandoor.  
**Allergens:** Gluten (wheat), milk

€3.5

### Butter Naan

Freshly baked fluffy bread prepared with butter and topped with melted butter.  
**Allergens:** Gluten (wheat), milk

€3.5

### Garlic Naan

Fluffy bread with garlic and fresh coriander.  
**Allergens:** Gluten (wheat), milk

€5

### Cheese Naan

Fluffy bread stuffed with melted Indian cheese.  
**Allergens:** Gluten (wheat), milk

€5

### Peshwari Naan

Fluffy bread stuffed with a sweet mix of coconut, raisins, and sugar.  
**Allergens:** Gluten (wheat), milk

€5

### Keema Naan

Fluffy bread stuffed with seasoned minced lamb.  
**Allergens:** Gluten (wheat), milk

€5

### Chili Cheese Naan

Okra prepared with onions, tomatoes, and a unique blend of spices.  
**Allergens:** Gluten (wheat), milk

€6

### Kulcha Naan

Fluffy bread stuffed with a spiced potato and onion mixture.  
**Allergens:** Gluten (wheat), milk

€5



## BREAD

### Cheese Garlic Naan €6

Fluffy bread stuffed with cheese and topped with fresh garlic.

**Allergens:** Gluten (wheat), milk

### Lacha Paratha €4.5

Layered whole wheat bread prepared with butter.

**Allergens:** Gluten (wheat), milk

### Aloo Paratha €5

Whole wheat bread stuffed with a savoury and seasoned potato mixture.

**Allergens:** Gluten (wheat), milk



### Mr Singh's Big Plain Naan €6

Mr Singh's world famous naan, a soft and fluffy Indian flatbread, freshly baked in the tandoor.

**Allergens:** Gluten (wheat), milk



### Mr Singh's Big Garlic Naan €7

Mr Singh's world famous garlic naan, a soft and fluffy Indian flatbread topped with fresh garlic, baked in the tandoor.

**Allergens:** Gluten (wheat), milk

## DESSERTS

### Gulab Jamun €5.5

Soft, deep brown milk dumplings in a warm cardamom sugar syrup.

**Allergens:** Milk, gluten (wheat)

### Gulab Jamun with Ice Cream €6.5

Soft milk dumplings in warm cardamom syrup, served with vanilla ice cream.

**Allergens:** Milk, gluten (wheat)

### Classic Kulfi €7

Traditional Indian ice cream made with milk, cardamom, and pistachio.

**Allergens:** Milk, nuts (pistachio)

### Mango Kulfi €7

Creamy Indian ice cream with mango flavour, cardamom, and pistachio.

**Allergens:** Milk, nuts (pistachio)

### Patiala Shahi €7

Combination of warm kheer (rice pudding) and cold kulfi.

**Allergens:** Milk, nuts (pistachio)

### Classic Ice Cream €4.5

Choice of vanilla, strawberry, or coconut.

**Allergens:** Milk

### Gajar Halwa €8

Traditional Indian dessert of grated carrots, slow-cooked in milk and sugar.

**Allergens:** Milk, nuts (cashew)

## RICE

### Basmati Rice €4

Fluffy, fragrant white basmati rice.

### Saffron Rice €4

Fluffy basmati rice prepared with aromatic saffron.

## SIDES

### Raita €3

Refreshing yoghurt sauce with cucumber and mild spices.

**Allergens:** Milk

### Mix Pickle €2.5

Spicy, pickled Indian vegetables and fruit.

### Mango Chutney €2

A sweet and lightly spiced mango sauce.

### Plain Yoghurt €2.5

**Allergens:** Milk

### Papadum (per piece) €1

Crispy, thin Indian lentil crisps.

### Mix Salad €3.5

Fresh salad of cucumber, lettuce, tomato, onion, and lemon.

### Onion Salad €2.5

Red onion salad with fresh green chilli and lemon.





**Pind Punjabi**  
Indian Restaurant

Drinks

## SOFT DRINKS

Water Small	€3.25
Water Large	€6
Coca Cola	€3.5
7-up	€3.5
Sprite	€3.5
Tonic	€4
Fanta	€3.5
Apple Juice	€4
Orange Juice	€4
Ice Tea (Green or Sparkling)	€4
Ginger Ale	€4

## HOT DRINKS

Coffee	€3.5
Espresso	€3.5
Double Espresso	€4
Cappuccino	€4
Coffee Pind Punjabi Old Monk (Indian rum), sugar and cream	€9.5
Irish Coffee Jameson, sugar and cream	€9.5
Chai Black tea with milk, infused with Indian spices such as cardamom, cinnamon and ginger	€3.5
Selection of Teas	€4
Fresh Ginger or Mint Tea	€5

## LASSI

Mango Lassi	€5
Mango Lassi Sweet	€4
Mango Lassi Salt	€4

(All contain milk)

## BEERS

King Cobra (1L)	€13
Cobra Small	€4.50
Cobra Large	€8.50
Kingfisher Small	€4.50
Kingfisher Large	€8.50
Amstel 0.0%	€4.50
Wit Bier (Ijwit)	€6.50
Palm	€6
Duvel	€6
Heineken Small	€4.50
Heineken Large	€6.50

## SPIRITS

Glenfiddich	€9
Jura	€9
Gin Gordon's	€8.50
Gin Bombay Sapphire	€8.50
Courvoisier VSOP	€9
Martell VSOP	€9
Remy Martin VSOP	€9
Hennessy	€9
Jonge Jenever	€4
Bacardi Brown	€5
Vodka Smirnoff	€6
Vodka Absolut	€7
Old Monk (Indian rum)	€6
Ballantines	€6
Johnnie Walker Red Label	€6.50
Johnnie Walker Black Label	€7.50
Jameson	€7
Chivas Regal	€7.50
Jagermeister	€7
Jack Daniels	€7.50



## SPARKLING WINE

**Cava Brut, Spain Xenius Brut Selection** Bottle €35.5  
Fresh, fruity, mineral, dry, soft mousse

## WHITE WINES

**Sauvignon Blanc, South Africa** Glass €5.25  
Citrus, floral, elegant, lively Bottle €25.75

**Chardonnay, Chile Santa Helena** Glass €5.25  
Exotic, full bodied, soft, peach, vanilla Bottle €25.75

**Rivaner, Germany (sweet) Bereich Bernkastel** Glass €5.25  
Fruity, soft, smooth, sweet Bottle €25.75

**Pinot Grigio, Dolomiti, Italy Trovati** Bottle €27.5  
Fresh, tropical fruit, citrus, floral

**Viognier, Languedoc, France Garenne** Bottle €29.5  
Stone fruit, yellow fruit, floral, soft

**Weissburgunder, Baden, Germany Haltinger** Bottle €35  
Yellow fruit, nuts, melon, pineapple

**Pinot Gris, Elzas France** Bottle €37.5  
Apricot, dried fruit, silky

**Godello, Bierzo, Spain Go de Godello** Bottle €37.5  
Yellow fruit, herbs, fresh, rich

**Chenin Blanc, Paarl South Africa Perdeberg Barrel Fermented** Bottle €39.5  
Rich, barrel fermented, citrus, pineapple, vanilla

**Chardonnay, Monterey Verenigde Staten Long Valley Ranch** Bottle €42.5  
Vanilla, butterscotch, apple, pear

**Sauvignon Blanc, Sancerre Loire, France Domaine Champault, Le Clos du Roy** Bottle €59  
Aromatic, mineral, green fruit, herbs

**Chardonnay, Chablis, Bourgogne France Domaine des Hâtes** Bottle €59  
Clean, grapefruit, smoky, herbs, soft, round

## APERITIFS

**Sherry (medium or dry)** Glass €5

**Martini (red or white)** Glass €5

**Port (red or white)** Glass €5

**Campari** Glass €5

## RED WINES

**Merlot, Spain Lust** Glass €5.25  
Black berries, round, fruity, soft tannins Bottle €25.75

**Carmenere, Chile Santa Helena** Glass €5.25  
Dark fruit, spices, vanilla, full bodied, soft Bottle €25.75

**Grenache Syrah Mourvèdre, Languedoc France Maison Les Aubes** Bottle €32.5  
Aromatic, fruit, spices, round, elegant, length

**Tempranillo, Rioja, Spain Labarranca Crianza** Bottle €32.5  
Red fruit, vanilla, cocoa, powerful, soft

**Pinotage, Western Cape, South Africa Barista** Bottle €35  
Coffee, chocolate, red fruit, full bodied, round

**Primitivo, Puglia, Italy LP Vini** Bottle €35  
Strawberry, cherry, elegant, intense, length

**Malbec, Mendoza, Argentina Kaiken Estate** Bottle €37.5  
Ripe, red fruit, tobacco, butterscotch

**Syrah, Navarra, Spain Bodegas Inurrieta Puro Vicio** Bottle €47.5  
Intense, powerful, blackberries, plums, balsamic, mocha

**Old Vine Zinfandel, Lodi, California Verenigde Staten Brazin Delicato** Bottle €49.5  
Leather, plums, vanilla, figs, tobacco, intense

**Cabernet Sauvignon Merlot, Bordeaux, France L'Esprit de Pavie** Bottle €49.5  
Earthy, red fruit, spices, powerful

## ROSE WINE

**Cinsault, South Africa Lust** Glass €5.25  
Red berries, pear, round, dry Bottle €25.75

**Grenache, Languedoc, France Les Hauts de Mèlèze** Bottle €35  
Fruity, juicy, raspberry, blueberries, elegant

