

CHATTERBOX

• SOUTH EAST ASIAN •

• INDIAN •

MAINS

Indian

BUTTER CHICKEN €16   
Clay oven-baked chicken breast, fenugreek-enhanced tomato gravy

CHICKEN KORMA €16   
Chicken morsels simmered in onion, yoghurt and cashew nut gravy

CHATTERBOX SIGNATURE NALLI GOSHT €22.50 
Slow cooked lamb shank, chef's special spice, yoghurt served with naan

LAMB PEPPER FRY €17.50  
Lamb chunks stir fried with Kerala style chilli and pepper masala

CHICKEN TIKKA MASALA €16  
Chicken tikka cooked in spiced tomato masala, cream and dried fenugreek

LAMB KEEMA €16.50  
Minced lamb masala with green peas and chef special garam masala

SOUTH INDIAN BEEF CURRY €16  
Black pepper beef curry cooked with grounded coriander powder and star anise

FISH MALAI €15  
Coastal spiced coconut fish curry, mustard seeds and ginger

SHRIMPS BHUNA €16.50  
Shrimps tossed with semi dried onion tomato masala, coriander and mustard seeds



PORK VINDALOO €16  
Slow cooked pork belly, garlic, vinegar and chilli

PANEER MAKHANI €13    
Homemade cottage cheese simmered in cashew nut and tomato sauce

Asian

THAI GREEN CURRY €15   
Thai green curry vegetable, served with jasmine rice

CA RI GA €15  
Vietnamese chicken curry coconut milk and curry powder, served with jasmine rice

MASSAMAN BEEF CURRY €15  
Thai spiced tangy beef curry, potato, served with jasmine rice

KUNG PAO CHICKEN €13   
Stir fried chicken, peanuts, scallions

BLACK PEPPER BEEF €15  
Sliced beef in black pepper sauce, red chilli

MAPO TOFU PORK €13  
Stir fried tofu and grounded pork with shiitake, fermented bean and chilli oil

FISH SWEET AND SOUR €13  
Fried fish tossed in sweet and sour sauce and sesame

ASIAN GREENS €12  
Wok tossed greens in soy garlic sauce

HUNAN LAMB €16  
Hunan style sliced lamb in black pepper sauce

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SIDES

Indian

YELLOW DAL €10   
Garlic, cumin and red chilli tempered yellow lentil

DAL MAKHANI €12   
Slow cooked black lentil finished with butter, cream and fenugreek dust

ALOO JEERA €9   
Cumin, turmeric and coriander tempered potato dices

GOBHI ADRAKI €9   
Cauliflower tossed with ginger and onion tomato masala

RICE AND NOODLES

Indian

CHATTERBOX SIGNATURE BIRYANI 
Basmati rice, Indian spices, mint and ginger served with raita

Chicken Biryani €17 

Lamb Biryani €18 


Vegetarian €14  

STEAMED BASMATI RICE €4.50  

PULAO RICE €5  
Dum basmati rice with whole spices

Asian

FLAT NOODLES €12   
Pad Thai noodles, shrimps, peanuts

EGG NOODLES 
Chicken and scallions €10
Shredded beef and red chilli €11

SINGAPORE RICE NOODLES €12  
Stir fried rice vermicelli with shredded chicken and shrimp

CHATTERBOX SIGNATURE FRIED RICE 
Vegetarian €9  
Shrimp €11 
Chicken & Burnt Garlic €10 

JASMINE RICE €4.50  
Steamed jasmine rice

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BREAD

Indian

TANDOORI ROTI €4

Home style flat bread, wholewheat flour

BUTTER NAAN €4.50

Refined flour flat bread with butter

GARLIC NAAN €5

Refined flour flat bread with garlic

LACCHA PARATHA €4.50

Multi layered whole wheat, flat bread with butter

AMRITSARI ALOO MASALA KULCHA €6

Refined flour flat bread stuffed with crushed whole spices potato mixture

CHEESE NAAN €6.50

Cheese stuffed refined flour flat bread

DESSERT

Indian

GULAB JAMUN €6.50

Cottage cheese dumplings with fresh fruits and vanilla custard sauce

APPLE JALEBI €6.50

Fried apple fritters with ricotta rabdi, pistachio slivers

Asian

SAGO €6

Sago pudding with pureed mango, fresh fruits and coconut cream

HONEY NOODLES €6.50

Honey glazed flour strips with nuts and sesame, served with vanilla ice cream

 NUTS  VEGETARIAN  GLUTEN FREE  VEGAN



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Chatterbox is inspired by chaat or chāt, savoury snacks originating from the greater Indian subcontinent, typically found on food carts. We have extended our love for street food to markets across Southeast Asia. The menu represents home style Asian and Indian cooking - a perfect blend of flavour and tradition.

STREET FARE

Indian

KEKDA BHAJIA €8

Crispy batter fried onions, coriander chutney

MOKKAJONNA VADA €8

South Indian style corn and spinach fritters, mint and tamarind chutney

CALAMARI KEMPU €12

Fried calamari with black pepper, sweet chilli sauce

AMRITSARI FISH N CHIPS €15

Gram flour coated fried atlantic pollock, spiced masala chips

PANEER ROLL €11

Cottage cheese tossed with onion and tomato masala, wheat wrap, mint chutney

CHICKEN TIKKA ROLL €12.50

Spiced chicken tikka slices tossed with special masala sauce, wheat wrap, mint chutney

LEHSUNI CHICKEN TIKKA €12.50

Garlic and red chili marinated chicken, mint chutney

LAMB SEEKH €13

Spiced miced lamb skewers mixed with coriander, whole spices and green chilli

PANEER SEEKH €12

Clay oven baked mashed masala cottage cheese skewer with carom seeds, mango chutney

POPPADUMS AND CHUTNEY €5

Crispy fried poppadums served with mango chutney

Asian

MALAYSIAN ASSORTED SATAYS €13

Shrimp, chicken and pork skewers, peanut sauce

TAIWANESE FRIED CHICKEN €10

Chicken popcorns, chilli garlic sauce

VIETNAMESE ROLLS €10

Fresh rice paper rolls filled with shrimp and vegetables, Nước Chấm dip

CHINESE SPRING ROLLS €8

Deep fried spring roll pastry sheets filled with rice vermicelli, vegetables, sweet chilli sauce

EDAMAME €6

Steamed and salt sprinkled edamame beans, soy sauce

DIM SUM

Chicken, shiitake, scallions, sesame oil €8

Pork, shiitake, scallions, sesame oil €8

Seafood and scallions, sesame oil €9

PRAWN CRACKERS €6

Thai prawn crackers served with sweet chilli sauce