KEBAB MENU

Add Chips & Drink For € 4.95

CHOOSE YOUR BASE

KEBAB ROLL (WITH BREAD)

KEBAB BOWL (WITH RICE OR CHIPS)

CHOOSE YOUR PROTEIN (CHOOSE 1)

CHICKEN SHAWARMA

€ 14.00

Fresh chicken Pieces, marinated over night in a secret sauce and slow cooked on a rotisserie.

LAMB DONER

€ 14.50

A succulent blend of seasoned beef and lamb, grilled to perfection for juicy, flavourful bite with a Flamey char.

MIXED DONER

€ 14.75

A mix of chicken shawarma & lamb doner served with in a choice roll or bowl.

CHICKEN SHISH

€ 15.50

Grilled chicken cubes marinated with saffron, yoghurt & special herbs.

LAMB SHISH

€ 16.00

Tenderised lamb cubes marinated over night in lemon juice & garlic herbs. (7)

DOUBLE SHISH

€ 22.00

Chicken shish and kubideh with Bread OR rice serve with salad chilli & Garlic sauce.

KUBIDEH KEBAB

€ 15.50

Ground Beef mixed with onions, saffron & flavours, cooked on our grill with Bread OR Rice serve with salad chilli & Garlic sauce.

CHICKEN KUBIDEH

€ 15.50

Ground chicken mixed with onion, lemon juice, garlic & special herbs grilled on a skewer.

CHOLLO KEBAB

€ 22.00

2 Kubideh & tomato shish kebabs with Bread or Rice, served with salad, chili & garlic sauce.

CHARCOAL CHICKEN WINGS

€ 10.50

Grilled chicken wings marinated overnight in a tangy sauce cooked to perfection.

FALAFEL KEBAB

€ 14.75

Ground chick peas mixed with spices, herbs & deep fried.

HALF CHICKEN GRILL

€ 16.00

Half of fresh chicken with bones marinated in Flaming special sauce served with salad and Garlic sauce & chilli sauce

GRILLED SEABASS KEBAB

€ 22.00

Seabass marinated in Flaming special sauce & flavours, cooked on our grill with Bread OR Rice, serve with salad chilli & Garlic sauce

GERMAN STYLE DONER KEBAB (1,3,6)

Served in a german style bread with home made sauces & salads

CHICKEN DONER	€ 11.00
LAMB DONER	€ 12.00
MIXED DONER	€ 12.50
FALAFEL	€ 11.00

CHOOSE YOUR HOME MADE SAUCE

(CHOOSE 1)

GARLIC SAUCE

CHILLI SAUCE

FLAME SAUCE (HOT)

CHILLI & GARLIC SAUCE

MEZZE

HUMMUS	€ 4.25
ROASTED POTATO & GARLIC (7)	€ 4.25
TZATZIKI (7)	€ 4.25

EXTRAS

EXTRA CHEESE	€ 2.50
EXTRA MEAT (DONER ONLY)	€ 4.50
EXTRA MEAT IN A BOX	€ 8.75



MIXED PLATTER FOR 2

Mixed of grilled meat (chicken shish, kubideh, lamb shish, salad, chilli & garlic sauce, rice, 2 bread & 2 soft drinks. (1,3,7)

€ 40.00

BURGERS

VEG BURGER

Potato fries, cheese, tomatoes, onions, lettuce, pickles, flaming sauce, served on a toasted brioche bun

CHICKEN FRIED BURGER

€ 12.50

€ 10.00

Buttermilk fried chicken, cheese, lettuce, tomato, flaming sauce, served on a toasted brioche bun

FLAMING BURGER (HOT)

€ 12.00

Buttermilk fried chicken dipped in our signature Hot Flaming Sauce, lettuce, onions, mayo, served on a brioche bun.

BEEF SMASH

€ 12.90

2 beef patties, caramelised onions, pickles, cheese, flaming sauce, served on a toasted brioche bun.

FLAMING MUSHROOM

€ 12.90

lettuce, Two smashed beef patties, sauteed muhrooms, cheese, flaming sauce, served on a toasted brioche bun.

FLAMING SPICE BAG

€ 8.50

Chicken, chips, Onions & mixed spices.

KIDS MEAL

CHICKEN NUGGET & CHIPS (1)	€ 8.00
CHICKEN GUOJONS & CHIPS (1)	€ 8.00

SIDES

CHIPS	€ 4.75
MASALA FRIES	€ 5.00
GARLIC & CHEESY FRIES (3,7)	€ 7.75
CHICKEN GUOJONS (1,7)	€ 8.00
CHICKEN NUGGETS (1,7)	€ 8.00



INDIAN TRADITIONAL MENU

APPETISERS

PANI PURI € 6.50

A popular bite-size chaat consisting of a hollow, crispy-fried puffed ball that is filled with potato, chickpeas, onions, spices & flavoured water, usually tanarind or mint, & popped into one's mouth whole.

ONION FRITTERS (BHAJJI) € 6.95

popular indian street food made with onion & mixed veggies buttered with garam flour. (3)

VEG SAMOSA € 7.25

Deep fried triangular pastry filled with spiced meat or vegetables topped with chaat masala. (1)

SAMOSA CHAAT € 8.25

tangy, spicy samosa chaat! spicy chole (chickpeas) are served with samosa & dollops of yoghurt & chutney. (1,7,8)

CHILLY PRAWNS € 8.00

Grilled king prawn's marinated in punjabi spices with yoghurt & lemon. tossed on a high heat. (7)

CHICKEN PAKORA

€ 8.00

Chicken breast fried in spiced batter topped with masala seasoning. (3)

CHILLY CHICKEN € 8.00

Crispy fried chicken tossed in a spicy tangy chilli sauce to create a fiery experience. (6)

MAINS

ALL MAINS COMES WITH A CHOICE OF PLAIN OR PILAU RICE

MILD DISHES

CHICKEN KORMA

€ 15.00

Marinated chicken is simmered in a creamy & delicious curry made with onions, nuts & yoghurt / coconut. (7,8)

BUTTER CHICKEN MASALA

€ 15.00

Pieces of marinated, lightly charred chicken submerged in a flamed buttery, creamy tomato sauce with nuts & cream. (7,8)

CHICKEN TIKKA MASALA

€ 15.00

Mild dish cooked with chicken pistachio-cream -tomato topped with roasted pistachios. (7,8)

BRIYANI

CHICKEN / LAMB BRIYANI

€ 15.50

A rice & meat dish introduced in mughal era. The dish then modernised by indian chefs with richer flavours & herbs. One of the most selling dish in indian as well as pakistani region. (7,8) served with cucumber raita & side gravy choose your protein (chicken or lamb) (7,8)

SPECIAL SINDHI BRIYANI

€ 17.50

A famous Sindhi style briyani (lamb / Chicken) served with cucumber raita. (7,8)

MEDIUM DISHES

SELECT ANY PROTEIN

CHICKEN: € 15.00

LAMB: € 15.50

PRAWN: € 17.50

KARAHI

Cooked in a thick sauce a popular & flavourful south asian dish, particularly in pakistani & north indian cuisine. (7)

SAAG

The most famous dish of the punjabi cousins, saag is taditionally made with mustard & spinach leaves topped with cream & melted butter. (7,10)

BHUNA

The dish, which originates from bengal, is typically prepared by frying lots of spices in a thick onion & tomato at a high temperature. The meat is then added & simmers away in it's own juices. The result is a thick, intensely flavoured sauce.

SINDHI HANDI

A popular dish from Sindh region of pakistan.

Marinated meat simmered in a yoghurt, tomato & onion gravy tossed with buttered pepper & onion.



INDIAN TRADITIONAL MENU

HOT DISHES

SELECT ANY PROTEIN

CHICKEN: € 15.00 LAMB: € 15.50

PRAWN: € 17.50

CHILLI GARLIC MASALA

Roast garlic cooked in your choice of meat with fresh chillies in yellow gravy sauce, finished with fresh lemon juice & coconut milk.

SINDHI KORMA

A famous dish from indian cuisne. Korma cooked with coconut milk, chilli, curry leaves & a Korma masala spice blend. This one hits all the notes.

FLAMING SPECIAL

For spicy food lover this dish is cooked in your choice of meat with fenugreek, tomato, lemon & lots of chilli's with baby potato's. Mouth watering spicy dish!

VEGAN DISHES

MIXED VEGETABLES MASALA € 14.25

Mixed garden vegetables cooked in medium spicy tangy sauce with touch of coconut milk topped with coriander & lemon .

TADKA DAAL € 14.25

Daal tadka is one of the most popular north india dishes made with split lentils, plenty of romatic spices & herbs. It's comforting, hearty & super delicious, burst with flavour.

JEERA ALOO (POTATO & ROASTED CUMIN) € 13.50

The amazing combination & aroma of potatoes & cumin seeds makes jeera alo one of the most popular indian dishes! It's vegan & easy to makeusing handful of ingredients.

VEGETARIAN / PANEER DISHES

COMES WITH A CHOICE OF PLAIN OR PILAU RICE

PANEER BUTTER MASALA

Pieces of marinated, lightly charred chicken submerged in a flamed buttery, creamy tomato sauce with nuts & cream. (7,8)

€ 14.25

€ 14.25

MIXED VEG KARAHI

Cooked in a thick sauce with hand picked chunky veggies. Apopular & flavourful south asian dish, particularly in pakistani & north indian cuisine . (7)

€ 14.25 DAAL MAKHANI

A mouth watering creamy lentil dish originating in punjab region of india. Includes butter & cream topped with fenugreek & fresh coriander. (7)

BREAD & SUNDRIES

PLAIN BREAD	€ 2.75
GARLIC BREAD	€ 3.25
GARLIC CORIANDER BREAD	€ 3.25
GARLIC CHEESE BREAD	€ 4.00
PESHWARI BREAD	€ 4.00
PILAU RICE	€ 2.50
EGG FRIED RICE	€ 4.00

DESSERTS (7,8)

WHITE CHEESE CAKE	€ 4.50
MANGO & PASSION FRUIT	€ 4.50
ITALIAN RED CHEESE CAKE	€ 4.50
GULAB JAMUN	€ 5.00
RAS GULLA	€ 5.00
FRENCH TOAST	€ 10.99
PANCAKE	€ 10.99



DRINKS

BOTTLE OF WATER	€ 3.00
SOFT DRINK OF YOUR CHOICE	€ 3.00
LARGE SOFT DRINK BOTTLE	€ 5.00