

Vegetarian Main Course

- 50 Dal Makhani** €13.95
Black lentils cooked with onions, tomato, cumin and butter 'MK'.
- 51. Cheese Chilli** €13.95
Homemade Indian cheese sauteed with peppers, onion, tomato, garam masala and fresh green chillies 'MK'.
- 52. Bengan Bharta** €13.95
Roasted aubergines cooked with tomatoes, garlic, ginger paste and peas. Garnished with garam masala and fresh coriander 'MK'.
- 53. Shahi Paneer** €13.95
Homemade Indian cheese cooked in a cream sauce with tomatoes and spices 'MK'.
- 54. Saag Paneer** €13.95
Homemade Indian cheese cooked with spinach 'MK'.

Vegetable Dishes

- | | Side | Main |
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| 55. Saag Aloo €8.95
Potatoes cooked with spinach. | €8.95 | €13.95 |
| 56. Bombay Aloo €8.95
Potatoes cooked in a tomato sauce with onions and lemon juice. | €8.95 | €13.95 |
| 57. Aloo Ghobi €8.95
Potatoes and cauliflower cooked in spices with onions. | €8.95 | €13.95 |
| 58. Chana Masala €8.95
Chick peas cooked in a sauce of onions, tomatoes and spices | €8.95 | €13.95 |
| 59. Tarka Daal €8.95
Lentils Flavoured with spices, garlic and cumin seeds | €8.95 | €13.95 |

Kids Menu

- 60. Chicken Tikka Masala** 'MK - N' €10.95
Served with Boiled Rice
- 61. Chicken Korma** 'MK - N' €10.95
Served with Boiled Rice
- 62. Chicken Makhani** 'MK - N' €10.95
Served with Boiled Rice
- 63. Chicken Nuggets** €9.95
Served with Chips.

Sundries

- 64. Raeta** 'MK' €4.00
- 65. Extra Popadoms** €2.00
- 66. Chips** €3.75

Breads

- 67. Naan** 'MK' €3.50
- 68. Garlic Naan** 'MK' €4.00
- 69. Coriander Naan** 'MK' €4.00
- 70. Butter Naan** 'MK' €4.25
- 71. Garlic and Coriander Naan** 'MK' €4.25
- 72. Cheese Naan** 'MK' €4.25
- 73. Garlic Chilli Naan** 'MK' €4.25
- 74. Peshwari Naan** 'MK - N' €4.25
(sweet almond powder and sultanas)
- 75. Keema Naan** 'MK' €4.25
(stuffed with minced lamb)
- 76. Afghani Naan** 'MK' €4.25
(cheese, onion and bell pepper)
- 77. Chapati** €2.50

Rice

All rice is long grain basmati rice which is low GI

- 78. Boiled Rice** €3.50
- 79. Pilau Rice** €4.00
- 80. Egg Fried Rice** 'E - S' €4.25
- 81. Vegetable Pilau Rice** €4.25
- 82. Keema Rice** €4.25



Allergen Notice

All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking".
Our kitchen is not an allergen FREE ZONE.

Does not contain gluten =

Contains

Crustaceans = C, Eggs = E, Fish = F, Molluscs = M, Soybeans = S, Peanuts = P, Nuts = N, Milk = MK,
Celery = CY, Mustard = MD, Sesame Seeds = SS, Sulphites = SP, Lupin = L, Cashew Nut =CN

Ask our staff for any special dietary requirements or allergies.

Set Meal**Meal for Two €59.95****Choose One** Kebab Mix or Vegi Platter**Choose Two Main Courses** Chicken, Lamb or Veg**Choose Two Sides** Pilau Rice, Garlic or Plain Naan Bread**Terms and Conditions Apply**

Additional charges apply of €3.00 on all King Prawn, Specials and Biryani dishes.

Appetisers

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| 1. Onion Bhaji
Onions finely sliced and mixed with herbs, spices, gram flour and fried until golden brown 'E'. | €6.45 | 9. Dahi Ke Kebab
Potato, hung curd and cottage cheese cutlets mixed together with authentic Indian spices 'M'. | €7.45 |
| 2. Chicken Pakora
Chicken strips dipped in a spiced gram flour batter then fried. | €6.75 | 10. Jhinga Punjabi
King prawns spiced with green chilli, aestofaecia and garlic, coated in a corn flour batter before deep frying 'C'. | €8.50 |
| 3. Lamb Sheekh Kebab
Minced lamb mixed with spices, onions, pepper and fresh coriander cooked on skewers in the tandoor. | €7.45 | 11. Chicken Chilli fry
Chicken coated in a batter of egg, garlic, ginger and spices and then deep fried. Served with onions and peppers 'S - E'. | €7.95 |
| 4. Garlic Chilli Chicken Tikka
Tender chicken pieces marinated with garlic, chilli, yogurt and mustard cooked in tandoor with aromatic spices 'MK - MD'. | €7.95 | 12. Samosa Veg or Meat
Triangular pastry parcels stuffed with spiced potatoes or spiced minced lamb served with peas and potato mash chutneys | €6.95 |
| 5. Crispy Fried Chicken
Chicken Fillet cutlets marinated in a garlic ginger paste, dipped in an egg and corn flour batter before being deep fried. 'E'. | €7.95 | 13. Aloo Tikkee Chaat
Potato spiced cakes, served with tamarind flavoured chutney and topped with yoghurt and onions 'MD - MK'. | €7.45 |
| 6. Jhinga Kalimiri
Prawns stir-fried with shallots, crushed black pepper, pineapple, bell peppers and scallions 'C'. | €8.50 | 14. Vegi Platter
An assortment of vegetarian appetisers 'MK - E'. | €9.95 |
| 7. Goat Cheese Tikki
Goat cheese patti and spinach deep fried with aromatic spices 'MK'. | €7.45 | 15. Kebab Mix
Our chefs own mix of tandoori meats 'MK - MG'. | €11.95 |
| 8. Murgh Malai Tikka
Chicken marinated in a creamy paste of yoghurt, nuts, garlic, ginger and green cardamon 'MK - N CN'. | €7.95 | 16. Prawn Puri
Prawns tossed in a tomatoe and onion sauce with peppers to give a tangy taste served on a puri bread 'C'. | €9.95 |

Tandoori Dry Main Course

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| 17. Chicken Shashlik
Chicken Marinated in spices and yoghurt the cooked in the tandoor with onions tomato mushrooms and green peppers. Served with a curry sauce 'MK'. | €13.95 |
| 18. Tandoori King Prawn
Prawns dipped in a marinade of spices then cooked in the tandoor, served with red onions and green peppers 'MK - C'. | €16.95 |
| 19. Garlic Chicken Tikka
Tender chicken pieces marinated with garlic, chilli, yogurt and mustard cooked in tandoor with aromatic spices 'MK - MD'. | €13.95 |
| 20. Meat Platter
Our chefs own mix of tandoori meats 'MK - MG'. | €14.95 |

Biryani Dishes

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| 21. Chicken/Lamb Biryani
'MK'. | €14.95 |
| 22. Vegetable Biryani
'MK'. | €13.95 |
| 23. King Prawn Biryani
'MK - C'. | €17.95 |

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Main Course

All main courses also available in

Chicken € 15.95 | Lamb € 16.95 | Prawn € 18.95 | Vegetable € 13.95**Mild Dishes**

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| 24. Royal Chicken
Chicken tikka cooked in a tomato based creamy sauce with peppers, cashew nuts and spices 'MK - N'. | 37. Creamy Chicken
A creamy chicken curry cooked in using a paste of nuts, garlic, ginger cardamon and other spices 'MK - N (CN)'. |
| 25. Makhani
Marinated chicken or lamb cooked in a cream and tomato sauce flavoured with spices and butter 'MK - N'. | 38. Kadhai
Chicken or lamb cooked in a sauce with shallots and bell peppers, pounded garlic and tomatoes 'MK - N'. |
| 26. Tikka Masala
Marinated chicken or lamb cooked in cream, spices and almond powder 'MK - N'. | 39. Bhuna
Chicken or lamb cooked in a thick sauce with garlic, tomato and spring onion 'MK'. |
| 27. Korma
Chicken or lamb in a very mild sauce cooked with fresh cream and almond powder 'MK - N'. | 40. Tawa Chicken (Highly Recommended)
Tender chicken breast pieces gently cooked with chopped onion and tomato sauce and finished with touch of cream and fresh coriander. 'MK'. |
| 28. Butter Masala
A dish cooked using tandoori chicken or lamb, fresh cream and cashew nuts with a butter sauce and onions. 'MK - N'. | 41. Kozhi Vartha Curry
Traditional Keral style chicken curry flavoured with coconut, spices and curry leaves |
| 29. Nariyal Masala
A curry from south indian coastal area made from onion, tomato and spices flavoured with fried grated coconut, mustard, curry leaves and spices 'MD'. | 42. Jalfrezi (Medium to Hot)
Chicken or lamb cooked in a spicy sauce with chunky peppers, onion and tomatoes. |
| 30. Goan Prawn Curry
Prawns cooked with tamarind, ground spices and coconut milk 'C'. | |

Hot Dishes

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| 31. Butter Chicken
Chicken cooked in a tomato and cream sauce to a medium spice (Favourite from the state of punjab) 'MK - N' | 43. Punjabi Garlic Chilli Masala
Chicken or lamb prepared in a sauce of green chillies, onions, tomatoes, peppers and lemon juice with garlic. A specialty from the Punjab region. |
| 32. Rogan Josh
Chicken or lamb cooked in a tomato based curry made with spices, onions, green peppers and tomato. | 44. Vindaloo (Very Hot)
Chicken or lamb in a very hot spiced sauce cooked with tomato, potato, green chilli and flavoured with lemon. |
| 33. Dopiazza
Chicken or lamb cooked in Punjab style dish with extra onions for more flavour topped with crisp fried onions. | 45. Madras
Chicken or lamb prepared in a well spiced sauce cooked with fresh curry leaves, tomato and coconut milk 'MD'. |
| 34. Balti
A chicken or lamb dish prepared in a karai with spices, garlic, ginger, tomato and finished with a touch of yoghurt 'MK'. | 46. Chilli Masala
A speciality from Calcutta of chicken or lamb prepared in a sauce of green chillies, onion, tomato and lemon juice. |
| 35. Saag
Chicken or lamb cooked in spinach and in spices with garlic, ginger paste and tomato 'MK'. | 47. Chettinadu
A hot curry with special chettinadu spices in an onion tomato gravy with a touch of coconut milk. |
| 36. Chicken Lababdar
Lababdaar is north indian recipe along with nuts, cream, chopped bell pepper and onion. (One of our staff favorite) 'MK - N'. | 48. Rarah Ghost
Rarah ghost is a very unique lamb recipe as it combines the lamb pieces along with the mince lamb onion and tomato. |
| | 49. South Indian Garlic Chilli Masala
An aromatically spiced dish cooked with peppers, mustard seeds, garlic, curry leaves and the added creamy texture of coconut milk 'MD'. |

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