



Set Meal

MEAL FOR TWO €89.95

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

Bottle of Set Red or White Wine

Terms and Conditions Apply

Additional charges apply of €4.00 on all King Prawn, €6.00 on all Specials, €4.00 on all 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'. | €7.95 | 7. JHINGA PUNJABI
King prawns spiced with green chilli, aestofaecia and garlic, coated in a corn flour batter before deep frying 'C'. | €9.95 |
| 2. CHICKEN PAKORA 'E'.
Chicken strips dipped in a spiced gram flour batter then fried. | €8.25 | 8. 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 - CY - G'. | €9.95 |
| 3. LAMB SHEEKH KEBAB
Minced lamb mixed with spices, onions, pepper and fresh coriander cooked on skewers in the tandoor. | €8.95 | 9. SAMOSA VEG OR MEAT 'G (Wheat)'.
Triangular pastry parcels stuffed with spiced potatoes or spiced minced lamb. | €8.45 |
| 4. GARLIC CHILLI CHICKEN TIKKA
Tender chicken pieces marinated with garlic, chilli, yogurt and mustard cooked in tandoor with aromatic spices
'MK - MD - N - CN - CY - SP (LJ)'. | €8.95 | 10. ALOO TIKKEE CHAAT
Potato spiced cakes, served with tamarind flavoured chutney and topped with yoghurt and onions 'MD - MK - CY'. | €9.95 |
| 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 - CY'. | €8.95 | 11. VEGI PLATTER
An assortment of vegetarian appetisers 'MK - E - G (Wheat)'. | €14.95 |
| 6. JHINGA KALIMIRI
Prawns stir-fried with shallots, crushed black pepper, pineapple, bell peppers and scallions C - SP(LJ) - MK'. | €9.95 | 12. KEBAB MIX
Our chefs own mix of tandoori meats 'MK - SP(LJ) - MD - C'. | €16.45 |
| | | 13. PRAWN PURI
Prawns tossed in a tomatoe and onion sauce with peppers to give a tangy taste served on a puri bread 'C - G - CY - SP - MK'. | €9.95 |

TANDOORI DRY MAIN COURSE

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|--|--------|---|--------|
| 14. GARLIC CHICKEN TIKKA
Tender chicken pieces marinated with garlic, chilli, yogurt and mustard cooked in tandoor with aromatic spices
'MK - MD - N - CN - CY - SP (LJ)'. | €18.95 | 16. TANDOORI KING PRAWN
Prawns dipped in a marinade of spices then cooked in the tandoor, served with red onions and green peppers 'MK - C'. | €21.95 |
| 15. 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 - CY - SP (LJ) - M'. | €18.95 | 17. MEAT PLATTER
Our chefs own mix of tandoori meats 'MK - MD - SP(LJ) - C'. | €21.95 |

BIRYANI DISHES

Basmati Pilao Rice cooked with sultanas peppers tomatoes and onions served with a biryani sauce or raita 'MK'.

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| 18. CHICKEN BIRYANI
'MK - SP (SULTANAS) - N - CN'. | €19.95 | 20. VEGETABLE BIRYANI
'MK - SP - N - CN'. | €18.95 |
| 19. LAMB BIRYANI
'MK - SP - N - CN'. | €20.95 | 21. KING PRAWN BIRYANI
'MK - C - SP - N - CN'. | €22.95 |

Please specify if you have any dietary or allergen requirements, as all allergens are used in our kitchen.

Parties of 6 or more incur 15% service charge.

MAIN COURSE

Chicken €18.95 | Lamb €19.95 | Prawn €21.95 | Vegetable €16.95 | Paneer €16.95

MILD DISHES

24. ROYAL CHICKEN

Chicken tikka cooked in a tomato based creamy sauce with peppers, cashew nuts and spices 'MK - N'.

25. MAKHANI

Marinated chicken or lamb cooked in a cream and tomato sauce flavoured with spices and butter 'MK - N'.

26. TIKKA MASALA

Marinated chicken or lamb cooked in cream, spices and almond powder 'MK - N'.

27. KORMA

Chicken or lamb in a very mild sauce cooked with fresh cream and almond powder 'MK - N'.

28. BUTTER MASALA

A dish cooked using tandoori chicken or lamb, fresh cream and cashew nuts with a butter sauce and onions. 'MK - N'.

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'.

30. GOAN CURRY

Cooked with tamarind, ground spices and coconut milk

MEDIUM DISHES

31. BUTTER CHICKEN

Chicken cooked in a tomato and cream sauce to a medium spice (Favourite from the state of punjab) 'MK - N - CN(AL)'.

32. ROGAN JOSH

Chicken or lamb cooked in a tomato based curry made with spices, onions, green peppers and tomato.

33. DOPIAZZA

Chicken or lamb cooked in Punjab style dish with extra onions for more flavour topped with crisp fried onions. 'MK - N - CN(AL)'.

34. BALTI

A chicken or lamb dish prepared in a karai with spices, garlic, ginger, tomato and finished with a touch of yoghurt 'MK'.

35. SAAG

Chicken or lamb cooked in spinach and in spices with garlic, ginger paste and tomato 'MK'.

36. CHICKEN LABABDAR

Lababdar is north indian recipe along with nuts, cream, chopped bell pepper and onion. (One of our staff favorite) 'MK - N - CN'.

38. KADHAI

Chicken or lamb cooked in a sauce with shallots and bell peppers, pounded garlic and tomatoes 'MK - N - CN'.

39. BHUNA

Chicken or lamb cooked in a thick sauce with garlic, tomato and spring onion '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 - N - CN(AL)'.

42. JALFREZI (MEDIUM TO HOT)

Chicken or lamb cooked in a spicy sauce with chunky peppers, onion and tomatoes. 'SP (LJ)'.

HOT DISHES

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. 'SP (LJ)'.

44. VINDALOO (VERY HOT) 'SP (LJ)'

Chicken or lamb in a very hot spiced sauce cooked with tomato, potato, green chilli and flavoured with lemon.

45. MADRAS

Chicken or lamb prepared in a well spiced sauce cooked with fresh curry leaves, tomato and coconut milk 'MD - SP (LJ)'.

47. CHETTINADU

A hot curry with special chettinadu spices in an onion tomato gravy with a touch of coconut milk. 'MD'.

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'.

VEGETARIAN MAIN COURSE

50. DAL MAKHANI

€16.95

Black lentils cooked with onions, tomato, cumin and butter 'MK'.

51. CHEESE CHILLI

€16.95

Homemade Indian cheese sauteed with peppers, onion, tomato, garam masala and fresh green chillies 'MK - G (WHEAT)'.

52. BAINGAN BHARTA

€16.95

Roasted aubergines cooked with tomatoes, garlic, ginger paste and peas. Garnished with garam masala and fresh coriander 'MK'.

53. SHAHI PANEER

€16.95

Homemade Indian cheese cooked in a cream sauce with tomatoes and spices 'MK - N'.

54. SAAG PANEER

€16.95

Homemade Indian cheese cooked with spinach 'MK'.

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VEGETABLE DISHES

Vegan options available

	SIDE	MAIN
55. SAAG ALOO 'MK'. <i>Potatoes cooked with spinach.</i>	€10.95	€16.95
56. BOMBAY ALOO 'MK - SP'. <i>Potatoes cooked in a tomato sauce with onions and lemon juice.</i>	€10.95	€16.95
57. ALOO GHOBI <i>Potatoes and cauliflower cooked in spices with onions. 'MK'.</i>	€10.95	€16.95
58. CHANA MASALA <i>Chickpeas cooked in a sauce of onions, tomatoes and spices 'MK'.</i>	€10.95	€16.95
59. TARKA DAAL <i>Lentils Flavoured with spices, garlic and cumin seeds, 'MK'.</i>	€10.95	€16.95

RICE

All rice is long grain basmati rice which is low GI

60. BOILED RICE	€ 4.00
61. PILAU RICE	€ 5.45
62. EGG FRIED RICE 'E - S'.	€ 5.95
63. VEGETABLE PILAU RICE	€ 5.95

SUNDRIES

64. RAITA 'MK'.	€6.95
65. EXTRA POPADOMS	€2.00
66. CHIPS	€4.50

BREADS

67. NAAN 'MK-G(wheat)'.	€4.00
68. GARLIC NAAN 'MK-G(wheat)'.	€5.45
69. CORIANDER NAAN 'MK-G(wheat)'.	€5.45
70. BUTTER NAAN 'MK-G(wheat)'.	€5.95
71. GARLIC & CORIANDER NAAN 'MK-G'.	€5.95
72. CHEESE NAAN 'MK-G(wheat)'.	€5.95
73. PESHWARI NAAN 'MK - N-G(wheat)'. <i>(Sweet almond powder and sultanas)</i>	€6.25
74. AFGHANI NAAN 'MK-G(wheat)' <i>(Cheese, onion and bell pepper)</i>	€6.25
75. CHAPATI '-MK'.	€4.00

INDIAN DESSERTS

76. GULAB JAMUN 'MK - G(Wheat)-CN-N'	€4.50
77. GAJAR HALWA 'MK - N(CN)-SP(Sultana)'	€4.50
78. MANGO LASSI 'MK'	€3.50
79. SWEET LASSI 'MK'	€3.50
80. SALTED LASSI 'MK'	€3.50

Allergen Notice

Please specify if you have an allergy as 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

Contains

Gluten = G, 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, Lemon Juice = LJ.