

LUNCH MENU

€18.00 PER PERSON

STARTER

NON-VEG PLATTER

CRISPY PRAWN, SEEKH KEBAB, MURGH MALAI KEBAB

VEGETARIAN PLATTER

CHANNA SAMOSA, ALOO MATAR KI TIKKI, SAFED BROCCOLI

TANDOORI LOBSTER (SUPPLEMENT €5.00)

TANDOORI GRILLED LOBSTER TAIL RAW MANGO, FRESH MINT & GINGER

MAINS

MACHER JHOL

PAN FRIED KILKEEL HAKE, AUBERGINE, ALOO MASH, CALCUTTA BROTH

LAHSONI MACHHI (SUPPLEMENT €7.00)

TANDOORI WATERFORD MONKFISH TAIL, PINK PEPPERCORNS, ROCK SALT. CURED MUSTARD, COCONUT SAUCE & TOMATO RICE

COASTAL SEAFOOD CURRY

TIGER PRAWNS, TILAPIA SIMMERED IN SMOOTH COCONUT & CHILLI MASLA PASTE

MURGH KORMA

IRISH CHICKEN MILD & RICH CREAMY CURRY WITH CARDAMOM AND MACE

PARDA GOSHT DUMDAR

WICKLOW LAMB COOKED OVERNIGHT ON A COAL FIRE WITH SAFFRON, SANDALWOOD EXTRACTS & POTATOES SERVED IN SEALED POT

HYDERABADI BIRYANI

PERFUMED BASMATI RICE WITH LAMB & CHICKEN SAFFRON, MINT & GOLDEN ONIONS. SERVED WITH RAITA & CURRY

MALAI KOFTA

COTTAGE CHEESE DUMPLINGS, WITH CREAMY SAFFRON AND CASHEWNUITS VALUT

ALL THE ABOVE MAIN COURSE WILL BE SERVED WITH RICE

CHAKRA MIX GRILLED LUNCH €18.00 PER PERSON

PLATTER OF GRILLED MEATS FROM TANDOOR. SERVED WITH LENTILS & POTATOES, NAAN & RICE

SIDES

PAPAD CHUTNEY	€ 1.50	YELLOW LENTILS	€ 3.50	PLAIN NAAN	€ 1.50
CHANNA MASALA	€ 3.50	FLAVOURED NAAN	€ 2.00	SAAG ALOO	€ 3.50
SELECTION OF BREAD	€ 4.50	RICE- PULAO OR STEAMED	€ 1.50		

Whilst we do all we can to accommodate our guests with allergies & food intolerances,

We are unable to guarantee that our dishes are totally allergen free

A 10% service charge will be levied on groups of 6 or more