

MAIN COURSES

Chicken

Hyderabadi Achari Murgh (C)	(Lawsons Dry Hills Sauvignon Blanc)	€21.00
<i>Irish chicken breast simmered in pickling spices. A speciality from Hyderabad.</i>		
Lahsooni Murgh (C)	(Ramon Bilbao Verdajo)	€20.00
<i>Irish chicken in garlic & black pepper infused with basil scented light sauce.</i>		
Chooza Khaas Makhani (C)	(Gabriella Pinot Grigio)	€20.00
<i>Old Delhi style chicken breast with tomatoes finished with cream & fenugreek.</i>		
Tandoori Chicken (C)	(Joseph Drouhin Macon Lugny)	€23.00
<i>Free range chicken (On the bone) in Kashmiri chilli paste, garlic & yoghurt charred in tandoor with saffron pulao & tikka masala sauce.</i>		
Shahi Murgh Korma (C)	(Bodegas Muriel Crianza Rioja)	€21.00
<i>Mildly scented chicken delicacy with almond paste, green onions and turmeric.</i>		
Murgh Jalfrezi (C)	(Babington Brook Shiraz)	€20.00
<i>Chicken tossed with red and green peppers, ginger, spring onions and fresh tomato.</i>		

Seafood

Shorshe Maach (C)	(Gabriella Pinot Grigio)	€23.00
<i>Pan-seared seabass with mustard sauce, poppy seed and turmeric with onion fritters.</i>		
Konkani Seafood Curry (C)	(Gustave Lorentz Riesling)	€22.00
<i>Tilapia fish, Crab claws & Tiger Prawns in freshly ground coastal spices with palm vinegar & jaggery.</i>		
Tawa Jhinga Dumdaar (C)	(Malonniere Muscadet)	€24.00
<i>Indian Ocean Jumbo prawns with peppers, tomato & onion our special kadhai masala.</i>		
Malwani Prawns (C)	(Joseph Drouhin Macon Lugny)	€21.00
<i>Black tiger prawns simmered in coconut, coriander and tamarind.</i>		
Tandoori Monkfish (C)	(Villa Huesgen Pinot Blanc)	€24.00
<i>Chef's signature dish of monkfish with lime, ginger, coriander root & fried okra.</i>		
Malabar Fish Masala (C)	(Gustave Lorentz Gewurztraminer)	€20.00
<i>Tilapia fish curry with kokum, coconut milk and green chilli.</i>		
Prawn Vindaloo (C)	(Domain Brochard Sancerre)	€22.00
<i>Black Tiger prawns in a spicy sauce with red chilli paste, cinnamon, cloves.</i>		

(C) Coeliac friendly (V) Vegetarian

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All our food products may possibly contain listed allergens such as nuts or flour

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

Lamb

Chengezi Champ (C)	(Valpolicella Ripasso)	€24.00
<i>Lamb chops tandoori cooked with smoked Aubergine crush and homemade pastry parcel.</i>		
Laal Maas (C)	(Les Bastilles Cotes du Rhone)	€22.00
<i>Slow cooked lamb specialty in red chilli paste, yoghurt, brown onion and cloves.</i>		
Mumbai Keema Pao	(Babington Brook Shiraz)	€21.00
<i>Tender morsels & hand pounded Wicklow lamb with coriander, ginger and chilli accompanied by specialty Mumbai style Indian bread.</i>		
Lamb Dhaniwal	(Chilensis Reserva Pinot Noir)	€24.00
<i>Shank of lamb slow cooked with yoghurt, onion, garlic and cloves with fresh coriander.</i>		
Gosht-e-Rogan (C)	(Fleur du Cap Pinotage)	€20.00
<i>Lamb braised with tomato, brown onion, cardamom and saffron.</i>		
Saag Gosht (C)	(Predator Zinfandel)	€21.00
<i>Lamb cooked with spinach, seasonal greens, tomato and ginger.</i>		

House Favourites

Pork Pathiya	(Joseph Drouhin Fleurie)	€23.00
<i>Tandoori Pork with Indian five spice in a sweet & sour sauce, cabbage/apple salad, naan</i>		
Duck Chettinad	(Gustave Lorentz Gewurztraminer)	€24.00
<i>Tandoori Duck breast tossed with Vegetables, Rice pancake, Coconut chutney.</i>		
Masahari Thali	(Linteo Nero d'Avola)	€26.00
<i>Chef's choice of Lamb, Chicken, Prawn and Vegetable in taster portions with rice & naan.</i>		
Jaipur Biryani	(Domain Laroche Chablis)	€22.00
<i>Perfumed Basmati rice with saffron, mint & fried onion cooked with a choice of meat (Lamb, Chicken, Prawns). A €3.00 supplement for prawns.</i>		

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STARTERS

Aloo Bonda (V) (C) €6.50

Deep fried crushed potato dumplings tempered with ginger and coriander.

Tandoori Portobello Salad (V) (C) €7.50

Portobello mushroom, Ardsallagh goats cheese, salad leaves & caramelized walnut.

Jaipuri Chaat (V) €7.00

Flour and wheat crisps, spinach fritters, chickpeas with tangy tamarind reduction.

Vegetarian Tasting €12.00

Tangy flour crisps, aloo bonda, tandoori broccoli & vegetable pastry parcel. A perfect sampler.

Murgh Malai Kebab (C) €8.00

Chicken Supremes in cream cheese & saffron marinade.

Nepalese Chicken (C) €8.50

A specialty from Nepal. Tandoori chicken with salad leaves and greens.

Duck Tikka (C) €10.00

Free Range Barbary duck breast Dates & Kumquat Chutney, Pickled cucumber.

Karara Jhinga(C) €11.00

Black tiger prawns tossed with scallion, turmeric, red chilly masala & lime.

Tilori Prawns (C) €15.00

Sesame seed crusted jumbo prawns with avocado and apple salad.

Mahi Tikka Haryali (C) €9.00

Tilapia fish marinated with coriander, mint, green chilly & lime cucumber raita.

Mizo Pork Fry €10.00

Batter fried strips of pork fillet tossed with homemade sweet chilli jam.

Gosht Ke Pakwan €11.00

Combination of Seekh kebab, Lamb samosa, and Tandoori lamb tikkas.

Jaipur Kebab Combination €14.00

Assortment of Prawn, Chicken, Lamb kebab & fish tikka. A perfect sampler.

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Vegetarian

Mix Vegetable Korma (C) <i>Medley of seasonal vegetables a creamy sauce with coconut milk.</i>	€15.00
Paneer Tikka Masala (C) <i>Tandoori cottage cheese tikka, mixed pepper served on tomato, cream & fenugreek sauce.</i>	€16.00
Channa Amritsari (C) <i>Chickpeas with tomato, fennel, tamarind & fresh ginger.</i>	€12.00
Shakahari Thali <i>Chef's choice of 4 vegetarian dishes in taster portions with rice and naan.</i>	€22.00

Sides

Aloo Gobhi (C) <i>Potato & Cauliflower cooked with fresh ginger, garlic & tomato.</i>	€5.00
Tarka Daal (C) <i>Yellow lentils tempered with cumin, garlic and ginger.</i>	€5.00
Aam Waali Bhindi <i>Okra tossed with cumin & red onion.</i>	€6.00

Naan/Rice

Peshawari/ Cheese & Chilli/ Keema Naan.	€3.50
Coriander, Garlic & Onion Naan / Aloo kulcha.	€3.50
Butter Naan/ Roti.	€3.00
Steamed Aged Basmati Rice.	€3.00
Saffron Pulao / Lemon Rice/ Mushroom Pulao	€3.50
Cucumber Raita.	€3.50

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