

STARTERS

ALOO BONDA (V) (C) DEEP FRIED CRUSHED POTATO DUMPLINGS TEMPERED WITH GINGER & CORIANDER.	€6.50
TANDOORI PORTOBELLO SALAD (V) (C) PORTOBELLO MUSHROOMS, ARDSALLAGH GOAT'S CHEESE, SALAD LEAVES & CARAMELIZED WALNUT.	€7.50
JAIPURI CHAAT (V) FLOUR & WHEAT CRISPS, SPINACH FRITTERS, CHICKPEAS, TANGY TAMARIND REDUCTION.	€7.00
VEGETARIAN TASTING (V) TANGY FLOUR CRISPS, ALOO BONDA, TANDOORI BROCCOLI & VEGETABLE PASTRY PARCEL. A PERFECT SAMPLER.	€12.00
MURGH MALAI KEBAB (C) CHICKEN SUPREMES IN CREAM CHEESE & SAFFRON MARINADE.	€8.00
NEPALESE CHICKEN (C) A SPECIALITY FROM NEPAL. TANDOORI CHICKEN, SALAD LEAVES & GREENS.	€8.50
DUCK TIKKA (C) FREE RANGE BARBARY DUCK BREAST, DATES & KUMQUAT CHUTNEY, PICKLED CUCUMBER.	€10.00
KARARA JHINGA (C) BLACK TIGER PRAWNS, SCALLION, TURMERIC, RED CHILLY MASALA & LIME.	€11.00
AJWAINI JHINGA (C) TANDOORI JUMBO PRAWNS, KASHMIRI CHILLI, CAROM SEEDS, AVOCADO KOSHAMBIRI.	€15.00
MAHI TIKKA HARIYALI (C) TILAPIA FISH MARINATED WITH CORIANDER, MINT, GREEN CHILLY & LIME CUCUMBER RAITA.	€9.00
MIZO PORK FRY BATTER FRIED STRIPS OF PORK FILLET HOMEMADE SWEET CHILLI JAM.	€10.00
GOSHT KE PAKWAN COMBINATION OF SEEKH KEBAB, LAMB SAMOSA, & TANDOORI LAMB TIKKAS.	€11.00
JAIPUR KEBAB COMBINATION ASSORTMENT OF PRAWN, CHICKEN, LAMB KEBAB & FISH TIKKA. A PERFECT SAMPLER.	€14.00

MAIN COURSES

CHICKEN

JAIPUR KHAAS MURGH (C) IRISH CHICKEN BREAST, BLACK LENTILS, CHUTNEY PULAO & MANGO SALAD.	€22.00
LAHSONI MURGH (C) IRISH CHICKEN IN GARLIC & BLACK PEPPER INFUSED WITH BASIL SCENTED SAUCE.	€20.00
CHOOZA KHAAS MAKHANI (C) OLD DELHI STYLE CHICKEN BREAST WITH TOMATOES FINISHED WITH CREAM & FENUGREEK.	€20.00
TANDOORI CHICKEN (C) IRISH CHICKEN (ON THE BONE), CHILLI PASTE, GARLIC & YOGHURT CHARRED IN TANDOOR WITH SAFFRON PULAO, TIKKA SAUCE.	€23.00
SHAHI MURGH KORMA (C) MILDLY SCENTED CHICKEN DELICACY, ALMOND PASTE, GREEN ONIONS & TURMERIC.	€21.00
MURGH JALFREZI (C) IRISH CHICKEN, RED & GREEN PEPPERS, GINGER, SPRING ONIONS & FRESH TOMATO.	€20.00

WHILST WE DO ALL 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. (C) COELIAC FRIENDLY (V) VEGETARIAN

SEAFOOD

SHORSHE MAACH (C) PAN-SEARED SEABASS, MUSTARD SAUCE, POPPY SEED & TURMERIC WITH ONION FRITTERS.	€23.00
KONKANI SEAFOOD CURRY (C) TILAPIA FISH, CRAB CLAWS & TIGER PRAWNS, FRESHLY GROUND COASTAL SPICES, PALM VINEGAR & JAGGERY.	€22.00
TAWA JHINGA DUMDAAR (C) INDIAN OCEAN JUMBO PRAWNS, PEPPERS, TOMATO & ONION IN SPECIAL KADHAI MASALA.	€24.00
MALWANI PRAWNS (C) BLACK TIGER PRAWNS, COCONUT, CORIANDER & TAMARIND.	€21.00
TANDOORI MONKFISH (C) CHEF'S SIGNATURE DISH. MONKISH WITH LIME, GINGER, CORIANDER ROOT & FRIED OKRA.	€24.00
MALABAR FISH MASALA (C) TILAPIA FISH CURRY, KOKUM, COCONUT MILK & GREEN CHILLI.	€20.00
PRAWN VINDALOO (C) BLACK TIGER PRAWNS, SPICY SAUCE, RED CHILLI PASTE, CINNAMON, CLOVES.	€22.00

LAMB

ADRARI CHAMP (C) TANDOORI LAMB CHOPS, GINGER, MASALA MASH POTATO, SALAD & BERRY CHUTNEY.	€24.00
LAAL MAAS (C) SLOW COOKED LAMB SPECIALITY IN RED CHILLI PASTE, YOGHURT, BROWN ONION & CLOVES.	€22.00
MUMBAI KEEMA PAO TENDER MORSELS OF HAND POUNDED WICKLOW LAMB, CORIANDER, GINGER & CHILLI. MUMBAI STYLE INDIAN BREAD.	€22.00
LAMB DHANIWAL LAMB SHANK SLOW COOKED WITH YOGHURT, ONION, GARLIC & CLOVES & FRESH CORIANDER.	€24.00
ROGAN JOSH (C) LAMB BRAISED WITH TOMATO, BROWN ONION, CARDAMOM & SAFFRON.	€20.00
SAAG GOSHT (C) LAMB IN SPINACH, SEASONAL GREENS, TOMATO & GINGER.	€21.00

VEGETARIAN

MIX VEGETABLE KORMA (C) MEDLEY OF SEASONAL VEGETABLES A CREAMY SAUCE WITH COCONUT MILK.	€15.00
PANEER TIKKA MASALA (C) TANDOORI COTTAGE CHEESE TIKKA, MIXED PEPPERS, TOMATO, CREAM & FENUGREEK SAUCE.	€16.00
CHANNA AMRITSARI (C) CHICKPEAS WITH TOMATO, FENNEL, TAMARIND & FRESH GINGER.	€12.00
SHAKAHARI THALI CHEF'S CHOICE OF 4 VEGETARIAN DISHES IN TASTER PORTIONS WITH RICE & NAAN.	€23.00

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HOUSE FAVOURITES

PORK VINDALOO SUCCULENT PORK CHOP, CABBAGE & APPLE PORIYAL, VINDALOO SAUCE.	€23.00
DUCK CHETTINAD TANDOORI DUCK BREAST TOSSED WITH VEGETABLES, RICE PANCAKE, COCONUT CHUTNEY.	€24.00
MASAHARI THALI CHEF'S CHOICE OF LAMB, CHICKEN, PRAWN & VEGETABLE IN TASTER PORTIONS WITH RICE & NAAN.	€26.00
JAIPUR BIRYANI PERFUMED BASMATI RICE WITH SAFFRON, MINT & FRIED ONION COOKED WITH CHOICE OF MEAT (LAMB, CHICKEN, PRAWNS). PRAWNS - €3.00 SUPPLEMENT.	€22.00

KIDS MEAL (EXTRA MILD FOR LITTLE ONES)

CHICKEN TIKKA MASALA OR CHICKEN KORMA WITH RICE & BUTTER NAAN.	€12.50
MURGH MALAI TIKKA WITH RICE, BUTTER NAAN & KORMA SAUCE.	€12.50
CRISPY FRIED PRAWN WITH RICE, BUTTER NAAN & KORMA SAUCE.	€13.00

SIDES

NAAN / RICE

ALOO GOBHI (C) - €5.00 POTATO & CAULIFLOWER, FRESH GINGER, GARLIC & TOMATO
TARKA DAAL (C) - €5.00 YELLOW LENTILS TEMPERED WITH CUMIN, GARLIC & GINGER
AAM WAALI BHINDI (C) - €6.00 OKRA TOSSED WITH CUMIN & RED ONION
SAAG ALOO (C) - €5.00 SPINACH AND POTATOES WITH GINGER & GARLIC
CHANNA AMRITSARI (C) - €6.00 CHICKPEAS WITH TOMATO, FENNEL, TAMARIND & FRESH GINGER
BOMBAY ALOO (C) - €5.00 POTATOES IN SWEET & SOUR TOMATO SAUCE & CORIANDER

PESHAWARI/ CHEESE & CHILLI/ KEEMA NAAN - €3.50
CORIANDER, GARLIC, ONION NAAN, KULCHA - €3.50
BUTTER NAAN/ WHOLE WHEAT ROTI - €3.00
STEAMED AGED BASMATI RICE - €3.00
SAFFRON RICE - €3.00
LEMON RICE / MUSHROOM PULAO - €3.50
CUCUMBER RAITA - €3.50

EARLY BIRD MENU €23.00

(FRIDAY & SATURDAY FROM 17:00-18:30 / SUNDAY TO THURSDAY FROM 17:00 -19:00)

STARTERS (CHOOSE ANY ONE)

ALOO BONDA

DEEP FRIED CRUSHED POTATO DUMPLING, GINGER & CORIANDER

MURGH MALAI

CARDAMOM & MACE SPICED CHICKEN SUPREME, BEETROOT RELISH

SEEKH KEBAB

SKEWERED HAND POUNDED LAMB, RED PEPPER TAPENADE & MUSTARD YOGHURT

MAIN COURSES (CHOOSE ANY ONE)

SEAFOOD

GOAN PRAWN CURRY

TIGER PRAWN IN COASTAL SPICE, PALM VINEGAR, JAGGERY & CINNAMON

PRAWN JALFREZI

GARLIC & BUTTER INFUSED TIGER PRAWNS, JALFREZI SAUCE

MALABAR FISH MASALA

TILAPIA FISH CURRY, KOKUM, COCONUT MILK & GREEN CHILLI

POULTRY

CHICKEN MADRAS CURRY

IRISH CHICKEN, TAMARIND & COCONUT MASALA, BURNT CHILLI

CHICKEN TIKKA MASALA

OLD DELHI STYLE CHICKEN, TIKKA MASALA SAUCE

CHICKEN KORMA

CHICKEN IN MILD CASHEW SAUCE INFUSED WITH CARDAMOM & SAFFRON

LAMB

ROGAN JOSH

LAMB BRAISED WITH TOMATO, BROWN ONION, CARDAMOM AND SAFFRON

KEEMA MUTTER

HAND POUNDED LAMB MINCE, BLACK CARDAMOM GREEN PEAS & CHILLI

SAAG GOSHT

LAMB WITH SPINACH, SEASONAL GREENS, TOMATO & GINGER

VEGETARIAN

SAAG PANEER

COTTAGE CHEESE, FRESH SPINACH, GREEN, GINGER & TOMATOES

CHANNA AMRITSARI

CHICKPEAS BRAISED WITH FENUGREEK, FENNEL, TAMARIND & FRESH GINGER

VEGETABLE KORMA

MEDLEY OF SEASONAL VEGETABLES IN CREAMY SAUCE WITH COCONUT MILK

TEA / COFFEE

*ALL MAIN COURSES ARE SERVED WITH BASMATI RICE & BUTTER NAAN
ANY OTHER BREAD OR RICE ORDERS WILL CARRY AN ADDITIONAL CHARGE*

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