

## **STARTERS**

### **CHOWKI ALOO TIKKI**

PAN FRIED POTATO CAKES WITH TEMPERED GREEN PEAS, RAW MANGO POWDER.

### **TANDOORI PORTEBELLO**

BELCARRA PORTEBELLO MUSHROOM IN FENUGREEK YOGHURT ,PICKLED BABY BEETS , ARDSALLAGH GOATS CHEESE, WALNUTS & WARM ASPARAGUS SALAD.

### **TANDOOR KI SUBZ SEEKH**

CHAR GRILLED MARINATED PANEER, BROCCOLI, BELL PEPPERS & ONION SERVED WITH MINT CHUTNEY.

### **MURGH ZAFRANI KEBAB**

FREE RANGE IRISH CHICKEN SUPREMES IN CREAM CHEESE & SAFFRON MARINADE WITH TEMPERED BEETROOT YOGHURT.

### **HARI TITARI**

FREE RANGE FILLET OF ANTRIM GUINEA FOWL IN CORIANDER, KAFIR LIME MARINADE WITH DUCK FAT CHIPS, SWEET POMEGRANATE YOGHURT.

### **DUCK TIKKA**

FREE RANGE BARBARY DUCK BREAST WITH PICKLING SPICES, PASSION FRUIT DRESSING & GRILLED FIGS.

### **SAMUNDARI RATAN**

PAN SEARED TOASTED FIVE SPICE DUSTED IRISH SCALLOPS ON CUMIN & COCONUT TEMPERED CAULIFLOWER KACHRI.

### **KALI MIRCH KA JHINGA**

BLACK PEPPER & YOGHURT MARINATED GRILLED JUMBO PRAWNS WITH AVOCADO & RED ONION SALSA.

### **TAWE KI SEA BASS**

PAN FRIED IRISH LINE CAUGHT SEA BASS FILET WITH CURRY LEAF, CHILLI PASTE, POTATO MASH & PEA FONDUE.

### **GILAFI SEEKH**

HAND POUNDED LAMB MINCE KEBAB WITH FRAGRANT SPICES ROLLED IN DICED PEPPERS & COOKED IN TANDOOR SERVED WITH MINT PESTO.

### **JAIPUR JUGALBANDI**

ASSORTMENT OF FISH, PRAWN, CHICKEN & LAMB KEBAB. A PERFECT SAMPLER OF THE TANDOORI COOKING.....

DISHES MAY CONTAIN TRACES OF NUTS & FLOUR . PLEASE ASK YOUR SERVER FOR DISHES WITHOUT NUTS OR FLOUR OR ANY FOOD ALLERGIES A 10%SERVICE CHARGE IS LEVIED ON GROUPS OF 6 OR MORE

## **MAINS**

### **MURGH LABABDAR**

OLD DELHI STYLE CHICKEN WITH TOMATOES FINISHED WITH CREAM & FENUGREEK.

### **FIRDAUSI MURGH**

WILD MUSHROOM & PISTACHIO STUFFED, FREE-RANGE CHICKEN FILLET WITH LAVENDER KORMA

### **TANDOORI MURGH**

FREE RANGE CHICKEN IN KASHMIRI CHILLI PASTE, GARLIC & YOGHURT CHARRED IN TANDOOR WITH SAFFRON PULAO & TIKKA MASALA SAUCE

### **KADHAI JHINGA**

TIGER PRAWNS TOSSED WITH PURPLE GARLIC & BUTTER SERVED WITH A SUN DRIED MANGO, CAROM & TOMATO SAUCE

### **GOAN SEAFOOD CURRY**

TIGER PRAWNS CRAB CLAWS & FRESH FISH COOKED IN COASTAL SPICES MASALA FINISHED WITH PALM VINEGAR, JAGGERY & CINNAMON

### **SHORSHE MACHHI**

CORIANDER CRUSTED LINE CAUGHT SEA BASS IN A CLASSIC CALCUTTA MUSTARD SHORSHE SAUCE & ONION FRITTER

### **PORK VINDALOO**

TANDOOR COOKED PORK CHOP WITH HOME GROUND RED CHILLIES & GOAN SPICED PASTE, FINISHED WITH A HINT OF COCONUT VINEGAR & PALM SUGAR.

### **MOTI HAARI MURGH**

FREE RANGE IRISH CHICKEN IN A CREAMY SPINACH SAUCE WITH ROASTED PURPLE GARLIC & CARAMELIZED BUTTERNUT SQUASH

### **DUCK CHETTIYAR**

FREE RANGE BARBARY DUCK BREAST WITH SOUTHERN SPICED COCONUT & TAMARIND MARINADE , ONION & POTATO MASH

### **PURDAH GOSHT DUMDAAR**

SLOW BRAISED LAMB COOKED OVERNIGHT ON A COAL WITH AROMATIC SPICES, ROASTED POTATOES & SHALLOTS SERVED IN SEALED POT FINISHED WITH SCREW PINE SAFFRON & SANDALWOOD EXTRACTS.

### **RAJASTAHNI HANDI**

HAND POUNDED ORGANIC WICKLOW LAMB MINCE SPICED WITH RAJASTHAN SPICES LAYERED WITH THREE BEAN STEW & POTATO GRATIN.

### **LAMB CHILLI FRY**

A SOUTH INDIAN SPECIALTY OF LAMB MORSELS TOSSED WITH PEPPERS, BROWN ONION JAM, BLACK MALABAR PEPPER & CUMIN MASALA.

### **NALLI KI KALIYAN**

SLOW BRAISED WICKLOW LAMB SHANK WITH AROMATIC SPICES & SCREW PINE EXTRACT.

### **LAMB ROGANJOSH**

WICKLOW LAMB MORSELS COOKED SLOWLY IN A TOMATO & ONION STEW FINISHED WITH SAFFRON & FENNEL.

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## **SAMUDRI THAALI**

**THAALI IS A PERFECT WAY OF SAVOURING A COMPLETE INDIAN MEAL**

3 TYPES OF SEAFOOD COOKED IN THEIR OWN SAUCES SERVED INDIVIDUALLY WITH RICE & BREAD WITH A VEGETABLE SIDE.

## **JAIPUR BIRYANI**

PERFUMED BASMATI RICE WITH SAFFRON, MINT & FRIED ONION COOKED WITH A CHOICE OF MEAT (LAMB/CHICKEN/PRAWNS). A €2.00 SUPPLEMENT FOR PRAWN. **VEGETARIAN OPTION ALSO AVAILABLE €18.50.**

## **PANCHRATAN KOFTE (V)**

MEDLEY OF FIVE SEASONAL VEGETABLE DUMPLINGS WITH NUTS, COTTAGE CHEESE, RAISINS IN A CREAMY AWADHI TOMATO SAUCE.

## **MAKAI PALAK (V)**

A COMBINATION OF SWEET CORN COOKED IN A GREEN SPINACH & CORIANDER SAUCE

## **PANEER JALFREZI (V)**

STIR FRIED HOMEMADE COTTAGE CHEESE & PEPPERS WITH ROASTED CORIANDER SEEDS, FRESH TOMATO, ONION & GREEN CHILLIES.

## **CHANNA AMRITSARI (V)**

CHICKPEAS BRAISED IN FENUGREEK, FENNEL, TAMARIND & FRESH GINGER

# **SIDES, RICE & BREADS**

## **ALOO BEANS PORIYAL**

STIR FRIED GREEN BEANS & POTATOES WITH ONIONS, GINGER, GREEN CHILLY & FRESH COCONUT

## **TADKA DAAL**

YELLOW LENTILS WITH GARLIC & CUMIN TEMPERING

## **PUNJABI SAAG PALAK**

FRESHLY COOKED SPINACH TEMPERED WITH ELEPHANT GARLIC & CORIANDER

## **ALOO HARA PYAZ**

CUMIN TOSSED POTATOES WITH TOMATO & SPRING ONION

## **CHANNA AMRITSARI**

CHICKPEAS BRAISED WITH FENUGREEK, FENNEL, TAMARIND & CORIANDER

**PLAIN NAAN ; ROTI (WHOLE WHEAT BREAD) ;**

**MISSIE ROTI (GRIDDLED BREAD FOR COELIAC, BLACK GRAM & FENNEL )**

**MASALA BHAATH (SPICED RICE WITH MINT, TOMATOES & DRIED MANGO POWDER)**

**BASMATI RICE ( STEAMED / PULAO)**

**LIME PULAO ( TOASTED LENTILS & CURRY LEAVES)**

**MUSHROOM PULAO / PEA PULAO**

**BREAD BASKET ( FOR TWO) SELECTION OF FOUR TYPES OF BREADS**

**FLAVOURED NAANS :** GARLIC ONION & CORIANDER ; CHILLI & CHEESE; PESHAWARI ( COCONUT, RAISINS & NUTS) ; KEEMA ( SPICED POUNDED LAMB) ALOO KULCHA ( SPICED POTATO MASH)

**RAITA** CUCUMBER, TOMATO & ONION.

**LACHCHA ONION SALAD**

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# VALUE MENU

AVAILABLE DAILY UNTIL 7.00PM

€ 19.99 (TWO COURSES)

## STARTERS

PAN-FRIED POTATO CAKES WITH SPICED GREEN PEAS, DATE CHUTNEY.

OR

CARDAMOM AND MACE SPICED CHICKEN SUPREME WITH MINT CHUTNEY

OR

SKEWERED LAMB MINCE KEBAB WITH CORIANDER PESTO

## MAIN COURSE (CHOOSE ANY ONE)

### SEAFOOD

GARLIC AND BUTTER INFUSED TIGER PRAWNS WITH JALFREZI SAUCE.

OR

MAGALOREAN SEAFOOD CURRY WITH KOKUM & CURRY LEAVES.

### POULTRY

OLD DELHI STYLE CHICKEN WITH TIKKA MASALA SAUCE.

OR

FREE RANGE CHICKEN SOUTH COASTAL INDIA COOKED WITH FRESH COCONUT & CURRY LEAVES

### LAMB

WICK LOW LAMB BRAISED WITH BROWN ONION AND CARDAMOM.

OR

AWADHI LAMB KORMA INFUSED WITH MACE & SAFFRON

### VEGETARIAN

SEASONAL VEGETABLE DUMPLINGS WITH SAGE INFUSED KORMA SAUCE.

OR

COTTAGE CHEESE IN OLD DELHI STYLE TOMATOES, CREAM & FENUGREEK SAUCE.

ALL THE ABOVE MAIN COURSES ARE SERVED WITH STEAMED OR PULAO RICE & A NAAN.



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