

## A LA CARTE - STARTERS

- 1 **Mixed Platter for 1** 🌶️🌶️  
Selection of meen balchao, chicken tikka and vegetable samosa €7.95
- 2 **Mixed Platter for 2** 🌶️🌶️  
Selection of eral sukka, meen balchao, chicken tikka, beef pepper, samosa chat and parippu vada (1 pc each item) €13.95
- 3 **Vegetarian Combination** 🌶️🌶️  
Samosa chat and parippu vada €6.50
- 4 **Vegetable Samosas** 🌶️  
Potato and pea samosa topped with chick peas, yoghurt and tamarind sauce. €6.50
- 5 **Meat Samosas** 🌶️  
Spicy minced lamb and pea samosas. €6.75
- 6 **Parippu Vada** 🌶️🌶️  
A sister of the onion bhaji with sweetcorn and a touch more spice €5.50
- 7 **Chicken Tikka**  
Soft tikka of chicken breast steeped in yoghurt, ginger, garlic, chillies, cumin and lemon juice. €6.95
- 8 **Beef Pepper** 🌶️🌶️  
A dry beef stir fry with crushed black peppercorns and curry leaves served on a baby naan bread €6.95
- 9 **Meen Balchao** 🌶️🌶️  
Tilapia marinated overnight in a blend of Goan spices €6.95
- 10 **Calamari Peri Peri** 🌶️  
Deep fried calamari served on a spicy tomato sauce €6.95
- 11 **Jhinga Kurkure** 🌶️🌶️  
A West Coast speciality. Crispy fried garlic and chilli prawns. Served in a poppadom basket €8.50
- 12 **Eral Sukka** 🌶️  
Jumbo prawns marinated in a ginger, garlic and garam masala hung yoghurt – cooked in the tandoor €12.95

A discretionary service charge of 10% will be added to parties of 6 or more

## A LA CARTE – MAIN COURSES

	<u>Lighter</u>	<u>Regular</u>
<b>Chicken Dishes</b>	<b>€14.95</b>	<b>€16.95</b>
12 <b>Chicken Dhansak</b> 🌶️🌶️ Juicy pieces of chicken cooked on a slow fire with yellow lentils, red onions, tomatoes and fresh coriander		
13 <b>Chicken Jalfrezi</b> 🌶️🌶️ Chicken pieces cooked in tandoor and simmered with onions, peppers and scallions, flavoured with traditional Indian herbs		
14 <b>Allepey Kozhi</b> 🌶️ A delicacy from Kerala. Juicy chicken pieces simmered in a sauce seasoned with curry leaves, mustard, ginger and coconut milk		
15 <b>Chicken Tikka Masala</b> Chicken cooked in tandoor and simmered in a tomato and cream sauce with crushed fenugreek leaves		
16 <b>Murg Shahajahani</b> Juicy pieces of chicken simmered on slow fire with onions, saffron and nuts. Finished with cream and flavoured with kewra water. (Similar to a Chicken Korma)		
17 <b>Pepper Chicken</b> 🌶️🌶️🌶️ A fiery chicken dish with green chillies and tomatoes, topped with smoked red chillies		
18 <b>Chicken Biryani</b> 🌶️ Succulent pieces of chicken cooked with basmati rice, herbs, spices and nuts. Sprinkled with flavoured water, served with raita		
<b>Meat Dishes</b>	<b>€15.95</b>	<b>€17.95</b>
19 <b>Kumbhi Gosht</b> 🌶️🌶️ Lean pieces of lamb cooked on slow fire with caramelised onions, garam masala, ginger paste, tomatoes & mushrooms		
20 <b>Lamb Chatpata</b> 🌶️🌶️ Tender pieces of lamb cooked in spicy thick gravy flavoured with cumin, ginger and garlic and fresh green coriander.		
21 <b>Gosht Mehzabin</b> Tender pieces of lamb marinated overnight in chef's special marination & saffron water. Finished with cream & garnished with nuts.		
22 <b>Lamb Chettinad</b> 🌶️🌶️🌶️ Festive dish of the Chettiyar Clan in Tamil Nadu. A fiery dish made with black peppercorns, chillies, coconut and fennel in a rich brown delicately spiced sauce.		

## A LA CARTE – MAIN COURSES

	<u>Lighter</u>	<u>Regular</u>
	€15.95	€17.95
23 <b>Saag Gosht</b> 🌶️		
Tender pieces of lamb cooked with fresh spinach and cream		
24 <b>Gosht Ka Salan</b> 🌶️		
Lamb cooked in yoghurt with mustard, onion seeds, fenugreek seeds, cumin and black cumin		
25 <b>Beef Kalimiri</b> 🌶️🌶️		
Tender pieces of prime beef cooked with onion, ginger, garlic & tomatoes. Flavoured with crushed black peppercorns & coriander.		

### Seafood dishes

€19.95

- 26 **Mangalorean Fish Masala** 🌶️🌶️  
Tilapia (chunky fish from East India) cooked in a sour and spicy tamarind and coconut sauce
- 27 **Cod, Monkfish and Mixed Pepper Shashlik**  
Chunks of cod, monkfish, onions and peppers chargrilled in the tandoor and served with steamed rice and baby naan bread
- 28 **Jumbo Prawn Masala**  
Succulent jumbo prawns in a rich and creamy tomato masala, flavoured with fenugreek leaves
- 29 **Chameen Manga Kolambi**  
Finest jumbo prawns cooked in a delicious mango flavoured sauce and tempered with curry leaves and mustard seeds.
- 30 **Jhinga Mirch Masala** 🌶️🌶️🌶️  
Jumbo prawns tossed with peppers, onions and scallions in a thick and spicy tomato sauce and a dash of lime juice.

### Plainer Option

€16.95

- 31 **Chicken**  
Grilled breast of chicken served with handcut chips and vegetables
- 32 **Fish 'n' Chips**  
Batter fried chunky cod with handcut chips and tartare sauce

## A LA CARTE – MAIN COURSES/SIDE DISHES

	<u>Lighter</u>	<u>Regular</u>
<b>Vegetarian Mains</b>	<b>€12.95</b>	<b>€14.95</b>
33 <b>Matar Paneer</b> 🌱		
Home-made cottage cheese and green peas cooked with onion, tomato, coriander, cumin, garam masala and other North Indian spices. Finished with cream and fresh coriander.		
34 <b>Saag Paneer</b>		
Cubes of home-made cottage cheese, cooked with roughly chopped spinach, cumin, onion, tomatoes, garam masala and coriander. Finished with cream and a dash of lemon juice.		
35 <b>Vegetable Hazari</b> 🌱 🌱		
A West Indian lentil and vegetable curry cooked in a tomato based sauce and finished with fresh coriander		
36 <b>Vegetable Jalfrezi</b> 🌱 🌱		
Fresh seasonal vegetables, mixed peppers and onions cooked in a sour and spicy sauce		
37 <b>Vegetable Biryani</b> 🌱		
Assortment of fresh vegetables cooked with aromatic basmati rice, fresh herbs, spices and nuts		

## Side Dishes

**€4.95**

- 38 **Dal** 🌱  
Moong and masoor lentils tempered with mustard and cumin seeds
- 39 **Aloo Matar** 🌱  
Potato and pea curry – simple and delicious
- 40 **Smoky Potatoes** 🌱  
Deep fried potato cubes tossed in a smoky masala with roasted red peppers, onions and tomatoes.
- 41 **Aloo Jeera** 🌱  
Irish potatoes lightly coated in a thick onion and tomato sauce and seasoned with cumin, fresh garlic and coriander
- 42 **Aloo Palak**  
An exotic vegetarian dish of potatoes and spinach
- 43 **Chana Masala** 🌱  
Chick peas, tomatoes, onions, ginger garlic and a dash of tamarind sauce

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## A LA CARTE – RICE AND BREADS/DESSERTS

Basmati Rice	
44 Steamed	€2.20
45 Pulao	€2.75
46 Matar Pualo (green peas pulao)	€2.85
47 Masala Bhat (steamed basmati with onions and spices)	€2.85
48 Mushroom Rice	€2.85
Breads	
49 Plain naan	€2.20
50 Garlic, onion and coriander naan	€2.75
51 Peshwari naan (coconut and saffron)	€2.75
52 Chilli, cheese, and onion naan	€2.75
53 Tomato, pepper, onion and garlic	€2.75
54 Naan Vermilion	€2.95
Accompaniments	
55 Cucumber Raita	€2.50
56 Mango and Yoghurt Dip	€1.95

## Desserts €5.95

\* except one scoop

- 57 **Caramelised Pineapple with Chocolate Coconut Sauce**  
Chunks of fresh pineapple grilled and served with a chocolate and Malibu sauce
- 58 **Kulfi**  
Homemade Indian ice cream. Pistachio, cashew nuts and saffron – milk reduced on a slow fire (not too sweet)
- 59 **Crème Brulee**  
Smooth and creamy classic vanilla custard
- 60 **Chocolate Fudge Brownies**  
Warm, chewy and slightly sticky fudgebrownies served with chocolate sauce and vanilla ice cream or fresh cream
- 61 **Selection of Homemade Ice Creams**  
Choose 3 scoops from:  
Vanilla Malt, Rum & Raisin, Honeycomb, Chocolate Mint, Belgian Chocolate, Cream Coffee Liqueur or Cinnamon
- 62 **Selection of Homemade Sorbets**  
Mango, Raspberry or Ginger & Lime served in an assortment of three - your choice of flavours
- 63 **One Scoop (€2.50)**  
1 scoop of any flavour sorbet or ice cream

## A LA CARTE - DIGESTIFS

<b>Coffees</b>	€2.75
Americano	
Espresso	
Double Espresso	
Cappucino	
<b>Chocolate</b>	
Hot Chocolate	€2.95
<b>Teas</b>	€1.95
Regular	
Green Tea	
Ginger and Honey	
Peppermint	
<b>Dessert Wine</b>	
Paul Clover Weisser Riesling	€6.00
<b>Liqueur Coffees</b>	€4.95
Irish Coffee	
French Coffee	
Bailey's Coffee	
Calypso Coffee	
<b>Liqueurs</b>	
Wide selection of liqueurs	€5.00
Spirits + Mixers	€5.50

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