

A LA CARTE – STARTERS

MIDWEEK SIZZLER SPECIALS **NEW**

(Available Tue-Thur Only)

- | | | |
|----|--|--------|
| 1 | Chicken Sizzler for 2  – Succulent pieces of chicken tikka, onions, bell peppers and fresh green chillies served sizzling | €14.95 |
| 2 | Mixed Sizzler for 2  – Chicken tikka, jumbo prawns and tender lamb pieces with onions, bell peppers and chillies served sizzling | €16.95 |
| 3 | Mixed Platter for 1 
Selection of meen balchao, chicken tikka and vegetable samosa | €7.95 |
| 4 | 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 |
| 5 | Vegetarian Combination 
Samosa chat and parippu vada | €6.50 |
| 6 | Vegetable Samosas 
Potato and pea samosa topped with chick peas, yoghurt and tamarind sauce. | €6.50 |
| 7 | Meat Samosas 
Spicy minced lamb and pea samosas. | €6.75 |
| 8 | Parippu Vada 
A sister of the onion bhaji with sweetcorn and a touch more spice | €5.50 |
| 9 | Chicken Tikka
Soft tikka of chicken breast steeped in yoghurt, ginger, garlic, chillies, cumin and lemon juice. | €6.95 |
| 10 | Beef Pepper 
A dry beef stir fry with crushed black peppercorns and curry leaves served on a baby naan bread | €6.95 |
| 11 | Meen Balchao 
Tilapia marinated overnight in a blend of Goan spices | €6.95 |
| 12 | Calamari Peri Peri 
Deep fried calamari served on a spicy tomato sauce | €6.95 |
| 13 | Jhinga Kurkure 
A West Coast speciality. Crispy fried garlic and chilli prawns. Served in a poppadom basket | €8.50 |
| 14 | Eral Sukka 
Jumbo prawns marinated in a ginger, garlic and garam masala hung yoghurt – cooked in the tandoor | €12.95 |

A LA CARTE – MAIN COURSES OLD FAVOURITES

Some of the old favourites – more traditional than our classic Vermilion dishes

	<u>Lighter</u>	<u>Regular</u>
	€15.95	€17.95
15 Chicken Korma NEW		
Pieces of chicken cooked in a creamy onion sauce with almonds and coconut		
16 Chicken Saag NEW		
Succulent pieces of chicken cooked with fresh spinach, cream and spices		
17 Chicken Chilli Masala NEW		
Pieces of chicken in a spicy onion and tomato sauce with red and green bell peppers and lots of fresh green chillies		
18 Keema Matar NEW		
Lean minced lamb simmered with tomatoes, onions, chillies, ginger and garden peas		
19 Lamb Bhuna NEW		
A traditional lamb curry cooked on a slow fire with tomatoes, onions, ginger, garlic and garam masala.		
20 Lamb Vindaloo NEW		
<i>The word Vindaloo comes from the combination of "Vin" for vinegar and "Aloo" from "Almo" which is Portuguese for garlic. An authentic lamb dish from Goa made with de-seeded red chillies, garam masala and balsamic vinegar.</i>		
21 Vegetable Curry NEW		
Fresh seasonal vegetables cooked with fresh herbs in a curry sauce and garnished with fresh coriander		

A LA CARTE – MAIN COURSES

	<u>Lighter</u>	<u>Regular</u>
Chicken Dishes	€15.95	€17.95
22 Chicken Dhansak))		
Juicy pieces of chicken cooked on a slow fire with yellow lentils, red onions, tomatoes and fresh coriander		
23 Chicken Jalfrezi))		
Chicken pieces cooked in tandoor and simmered with onions, peppers and scallions, flavoured with traditional Indian herbs		
24 Allepey Kozhi)		
A delicacy from Kerala. Juicy chicken pieces simmered in a sauce seasoned with curry leaves, mustard, ginger and coconut milk		
25 Chicken Tikka Masala		
Chicken cooked in tandoor and simmered in a tomato and cream sauce with crushed fenugreek leaves		
26 Murg Shahajahani		
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)		
27 Pepper Chicken)))		
A fiery chicken dish with green chillies and tomatoes, topped with smoked red chillies		
28 Chicken Biryani)		
Succulent pieces of chicken cooked with basmati rice, herbs, spices and nuts. Sprinkled with flavoured water, served with raita		
Meat Dishes	€16.95	€18.95
29 Kumbhi Gosht))		
Lean pieces of lamb cooked on slow fire with caramelised onions, garam masala, ginger paste, tomatoes & mushrooms		
30 Lamb Chatpata))		
Tender pieces of lamb cooked in spicy thick gravy flavoured with cumin, ginger and garlic and fresh green coriander.		
31 Gosht Mehzabin		
Tender pieces of lamb marinated overnight in chef's special marination & saffron water. Finished with cream & garnished with nuts.		
32 Lamb Chettinad)))		
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>
	€16.95	€18.95
33 Saag Gosht)		
Tender pieces of lamb cooked with fresh spinach and cream		
34 Gosht Ka Salan)		
Lamb cooked in yoghurt with mustard, onion seeds, fenugreek seeds, cumin and black cumin		
35 Beef Kalimiri))		
Tender pieces of prime beef cooked with onion, ginger, garlic & tomatoes. Flavoured with crushed black peppercorns & coriander.		

Seafood dishes

€20.95

- 36 **Mangalorean Fish Masala**))
Tilapia (chunky fish from East India) cooked in a sour and spicy tamarind and coconut sauce
- 37 **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
- 38 **Jumbo Prawn Masala**
Succulent jumbo prawns in a rich and creamy tomato masala, flavoured with fenugreek leaves
- 39 **Chameen Manga Kolambi**
Finest jumbo prawns cooked in a delicious mango flavoured sauce and tempered with curry leaves and mustard seeds.
- 40 **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

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

A LA CARTE – MAIN COURSES/SIDE DISHES

Regular

Vegetarian Mains

€14.95

- 43 **Matar Paneer**)
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.
- 44 **Saag Paneer**
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.
- 45 **Vegetable Hazari**))
A West Indian lentil and vegetable curry cooked in a tomato based sauce and finished with fresh coriander
- 46 **Vegetable Jalfrezi**))
Fresh seasonal vegetables, mixed peppers and onions cooked in a sour and spicy sauce
- 47 **Vegetable Biryani**)
Assortment of fresh vegetables cooked with aromatic basmati rice, fresh herbs, spices and nuts

Side Dishes

€4.95

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

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

A LA CARTE – RICE AND BREADS/DESSERTS

Basmati Rice

54	Steamed	€2.75
55	Pulao	€2.95
56	Matar Pualo (green peas pulao)	€3.50
57	Masala Bhat (steamed basmati with onions and spices)	€3.75
58	Mushroom Rice	€3.75

Breads

59	Plain naan	€2.50
60	Garlic, onion and coriander naan	€2.95
61	Tomato, pepper, onion and garlic	€2.95
62	Chilli, cheese, and onion naan	€2.95
63	Peshwari naan (coconut and saffron)	€3.50
64	Naan Vermilion	€3.50

Accompaniments

65	Cucumber Raita	€2.50
66	Mango and Yoghurt Dip	€1.95

Desserts

€5.95

- 67 **Eton Mess NEW**
Lightly crushed meringue with fresh strawberries and whipped cream, vanilla malt ice cream and raspberry and strawberry puree
- 68 **Caramelised Pineapple with Chocolate Coconut Sauce**
Chunks of fresh pineapple grilled, served with chocolate Malibu sauce
- 69 **Kulfi**
Homemade Indian ice cream. Pistachio, cashew nuts and saffron – milk reduced on a slow fire (not too sweet)
- 70 **Crème Brulee**
Smooth and creamy classic vanilla custard
- 71 **Chocolate Fudge Brownies**
Warm, chewy and slightly sticky fudgebrownies served with chocolate sauce and vanilla ice cream or fresh cream
- 72 **Selection of Homemade Ice Creams**
Choose 3 scoops from:
Vanilla Malt, Rum & Raisin, Honeycomb, Chocolate Mint, Belgian Chocolate, Cream Coffee Liqueur or Cinnamon
- 73 **Selection of Homemade Sorbets**
Mango, Raspberry or Ginger & Lime served in an assortment of three.
- 74 **One Scoop (€2.50)**
1 scoop of any flavour sorbet or ice cream
- 75 **Homemade Shortbread (€1.50) NEW**
Fresh homebaked shortbread fingers

A LA CARTE - DIGESTIFS

Coffees	€2.75
Americano	
Espresso	
Double Espresso	
Cappucino	
Chocolate	
Hot Chocolate	€2.95
Teas	
Regular	€1.95
Green Tea	€2.75
Ginger and Honey	€2.75
Peppermint	€2.75
Dessert Wine	
Paul Clover Weisser Riesling	€6.00
Liqueur Coffees	€5.95
Irish Coffee	
French Coffee	
Bailey's Coffee	
Calypso Coffee	
Liqueurs	
Wide selection of liqueurs	€5.00
Spirits + Mixers	€5.50

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

SPECIAL DIETS

Listed below are some Vermilion dishes on this menu that cater for people with special dietary requirements. If you have any food allergies or restrictions that we have not covered, please ask any of our waiting staff for assistance. We will always endeavour to provide you with a delicious meal to suit your particular needs.

Lower Fat

Many people's perception of Indian food can be of a very high fat, high calorie cuisine. However, there are many lower fat, lower calorie options to choose from. At Vermilion we use a minimum amount of high quality vegetable oil in our cooking. If you're counting your fat/calorie intake avoid the buttery/creamy dishes or dishes with coconut milk and stick to drier dishes or dishes with a tomato based sauce. Of course, choosing a lighter size portion will also help keep the calorie count down. Here are some suggestions:

Starters:	Chicken Tikka Eral Sukka Meen Balchao
Main Courses:	Cod, Monkfish and Mixed Pepper Shashlik Mangalorean Fish Masala Pepper Chicken Chicken Jalfrezi/Dhansak Beef Kalimiri Vegetable Hazari/Jalfrezi/Biryani Chana Masala Steamed Rice

Lower Carb

For a lower carbohydrate option we have many meat/fish only starters. Most of our main courses if eaten without rice or bread would have a fairly low carbohydrate count with the exception of dishes made with coconut milk or sweeter dishes like Chameen Mango Kolambi. If you're not being too strict about it most of the tomato based curries above would have a fairly low carb content if eaten without rice or bread – you could ask for a side-order of spinach to accompany it.

Starters:	Chicken Tikka Eral Sukka Meen Balchao
Main Courses:	Cod, Monkfish and Mixed Pepper Shashlik (without the rice/naan) Murg Shahajahani Gosht Mehzabin Gosht ka Salan Saag Gosht Saag Paneer

Gluten Free

Starters:	Eral Sukka Chicken Tikka Meen Balchao
Main Courses:	95% of all our main courses would suit a gluten-free diet – please check with your waiter when ordering.

