

EARLY BIRD MENU

€18.95 – 2 course + Tea/Coffee

€21.95 – 3 course + Tea/Coffee

Early Bird Menu available:

Tues-Sat from 5.30pm – Last Orders 7.00pm

Sunday – Served all day. 2pm – Last Orders 8.30pm

Seats vacated by 8.30pm if your table is required back for another party

Starters

Samosa Chat 🌶️

Potato and pea samosas topped with chick peas, yoghurt and tamarind sauce

Meat Samosa 🌶️

Spicy minced lamb and pea samosa

Parippu Vada 🌶️🌶️

A sister of the onion bhaji with sweetcorn and a touch more spice

Chicken Tikka

Soft tikka of chicken breast steeped in yoghurt, ginger, garlic, chillies and lemon juice

Beef Pepper 🌶️🌶️

A dry beef stir fry with crushed black peppercorns and curry leaves on a baby naan

Meen Balchao 🌶️🌶️

Tilapia marinated overnight in a blend of Goan spices

Main Courses

Chicken Tikka Masala

Chicken cooked in tandoor and simmered in a tomato and cream sauce with crushed fenugreek leaves

Chicken Biryani 🌶️

Succulent pieces of chicken cooked with basmati rice, herbs, spices and nuts. Sprinkled with flavoured water, served with raita

Chicken Jalfrezi 🌶️🌶️

Chicken pieces cooked in tandoor and simmered with onions, peppers and scallions, flavoured with traditional Indian herbs

Pepper Chicken 🌶️🌶️🌶️

A fiery chicken dish with green chillies and tomatoes, topped with smoked red chillies

Gosht Mehzabin

Tender pieces of lamb marinated overnight in chef's special marination and saffron water. Finished with cream and garnished with nuts.

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Lamb Chatpata 🌶️🌶️

Tender pieces of lamb cooked in spicy thick gravy flavoured with cumin, ginger and garlic and fresh green coriander.

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.

Beef Kalimiri 🌶️🌶️

Tender pieces of prime beef cooked with onion, ginger, garlic & tomatoes. Flavoured with crushed black peppercorns & coriander.

Mangalorean Fish Masala 🌶️🌶️

Tilapia (chunky fish from East India) in a sour and spicy tamarind and coconut sauce

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.

Vegetable Biryani 🌶️

Assortment of fresh vegetables cooked with aromatic basmati rice, fresh herbs, spices and nuts

Vegetable Hazari 🌶️🌶️

A West Indian lentil and vegetable curry cooked in a tomato based sauce and finished with fresh coriander

All main courses served with your choice of steamed/pulao rice OR plain naan

Desserts

Kulfi

Selection of Homemade Ice Creams or Sorbets

Chocolate Fudge Brownies with chocolate sauce and vanilla malt ice cream

Tea or Coffee