



EARLY BIRD MENU

€18.95 – 2 course + Tea/Coffee

€20.95 – 3 course + Tea/Coffee

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

Calamari Peri Peri 🌶️

Deep fried calamari served on a spicy tomato sauce

Mixed Sizzler for 2 🌶️🌶️ (€6 supplement-Limited availability Fri/Sat)

Chicken tikka, jumbo prawns and tender lamb pieces with onions, peppers & chillies

MAIN COURSES

Chicken Tikka Masala

Chicken cooked in tandoor and simmered in a tomato and cream sauce

Murg Shahjahani

Juicy pieces of chicken simmered on slow fire with onions, saffron and nuts. Finished with cream and flavoured with kewra water.

Chicken Saag 🌶️

Succulent pieces of chicken cooked with fresh spinach, cream and spices

Chicken Jalfrezi 🌶️🌶️

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

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Gosht Ka Salan 🌶️

Lamb cooked in yoghurt with mustard, onion seeds, fenugreek seeds, cumin and black cumin

Lamb Bhuna 🌶️🌶️

A traditional lamb curry cooked on a slow fire with tomatoes, onions, ginger, garlic and garam masala.

Keema Matar 🌶️🌶️

Lean minced lamb simmered with tomatoes, onions, chillies, ginger and garden peas

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.

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
Any vegetable side dish - €3

DESSERTS

Kulfi

Selection of Homemade Ice Creams or Sorbets

Chocolate Fudge Brownies with chocolate sauce and vanilla malt ice cream

TEA OR COFFEE

Early Bird Menu available:

Tues-Sat from 5.30pm – 7.00pm (last orders)

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

Sunday – 4pm-7pm (last orders)

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