

MIDWEEK VALUE MENU

€58 for 2 – 2 Courses + Tea/Coffee + Bottle of Wine
Available all evening Tuesday-Thursday

Starters

Samosa Chat 🌶️

Potato and pea samosa 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

Allepey Kozhi 🌶️

A delicacy from Kerala. Juicy chicken pieces simmered in a sauce seasoned with curry leaves, mustard, ginger and coconut milk

Chicken Dhansak 🌶️🌶️

Juicy pieces of chicken cooked on a slow fire with yellow lentils, red onions, tomatoes and fresh coriander

Pepper Chicken 🌶️🌶️🌶️

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

Gosht Ka Salan 🌶️

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

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Kumbhi Gosht 🍴🍴

Lean pieces of lamb cooked on slow fire with caramelised onions, garam masala, ginger paste, tomatoes & mushrooms

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

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.

Vegetable Biryani 🍴

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

Vegetable Jalfrezi 🍴🍴

Fresh seasonal vegetables, mixed peppers and onions cooked in a sour and spicy sauce

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