



MIDWEEK VALUE MENU

€29 for 1 – 2 Courses + Tea/Coffee + 2 Glasses of House Wine

€58 for 2 – 2 Courses + Tea/Coffee + Bottle of House 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

Calamari Peri Peri)

Deep fried calamari served on a spicy tomato sauce

Mixed Sizzler for 2)) (€6 supplement)

Chicken tikka, jumbo prawns and tender lamb pieces with onions, bell peppers and chillies served sizzling

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 Biryani)

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

Chicken Dhansak))

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

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Chicken Chilli Masala)))

Pieces of chicken in a spicy onion and tomato sauce with red and green bell peppers and lots of fresh green chillies

Gosht Mehzabin

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

Kumbhi Gosht))

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

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

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
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