

Vermilion

Award Winning
Indian Restaurant & Takeaway

94/96 Terenure Road North, Dublin 6W. (Above Terenure Inn) – T: (01) 499 1400



'Superior Indian food in smart surroundings... Oscar winning stuff'
– Sunday Business Post



RICE AND BREADS

Basmati Rice

45. Steamed	€1.95
46. Pulao	€2.50
47. Matar Pualo (green peas pulao)	€2.75
48. Masala Bhat (steamed basmati with onions and spices)	€2.50
49. Mushroom Rice	€2.75

Breads

50. Plain naan	€1.95
51. Garlic, onion and coriander naan	€2.50
52. Peshwari naan (coconut and saffron)	€2.50
53. Chilli, cheese, and onion naan	€2.50
54. Tomato, pepper, onion and garlic	€2.50
55. Naan Vermilion	€2.50

Accompaniments

56. Cucumber Raita	€1.80
57. Mango and Yoghurt Dip	€1.30
58. Poppadoms	€1.20

DRINKS

Cono Sur Tocornal Sauvignon Blanc	€11.95
Cono Sur Tocornal Merlot	€11.95
Cobra Beer	€3.50
Cans – Coke, 7Up, Fanta	€1.20

Vermilion Restaurant NEWS

indian fusion cuisine

New Midweek Sizzler Menu

Introductory Sizzler Special Menu

Tues-Thur til 31 March

€48 for 2

Sizzler Starter for 2
Any 2 main courses
(chicken, meat or veg)
Rice or Naan
2 Glasses of House Wine.

JAZZ@VERMILION

Live Jazz every
Friday evening

Tom Millett Jazz Band with
singer Rebecca Sinnamon
From 8pm

New Children's Menu

Some Samples:

Starters / Sides
Corn on Cob €1.95
Bowl of fries €1.95
Chicken Tikka €2.95

Mains from €6.95
Fish & Chips
Pasta Bolognese
Chicken Korma

Desserts €3.95
Raspberry Jelly & Ice-cream
Chocolate Fudge Brownies

EARLY BIRD

€18.95 (2 course + tea/coffee)
€20.95 (3 course + tea/coffee)

Mid-Week Discount Tue-Thur
€3 discount on above prices

Tues-Sat 5.30pm-7.00pm
(seats vacated by 8.30pm)

Sun-All Day Early Bird 4pm-10pm

MIDWEEK VALUE MENU

€58 for 2

2 course + tea/coffee +
bottle of house wine
Tuesday – Thursday all evening



Takeway Menu

Tel: (01) 499 1299

'Incarnations above your average takeaway' – Irish Independent

STARTERS

- 1. Samosa Chat** 🌶️🌶️ €3.95
2 pc
Potato and pea samosa topped with chick peas, yoghurt and tamarind sauce
- 2. Parippu Vada** 🌶️🌶️ €3.95
2 pc
A sister of the onion bhaji with sweetcorn and a touch more spice
- 3. Meat Samosa** €4.95
2 pc
Deep fried pastry parcels stuffed with spiced mince meat and green peas
- 4. Chicken Tikka** €4.95
Soft tikka of chicken breast steeped in yoghurt, ginger, garlic, chillies, cumin and lemon juice
- 5. Beef Pepper** 🌶️🌶️ €4.95
A dry beef stir fry with crushed black peppercorns and curry leaves served on a baby naan bread
- 6. Meen Balchao** 🌶️🌶️ €5.95
Tilapia marinated overnight in a blend of Goan spices
- 7. Jhinga Kurkure** 🌶️🌶️ €5.95
A West Coast speciality. Crispy fried garlic and chilli prawns. Served in a poppadom basket
- 8. Eral Sukka** 🌶️ €10.95
3 pc
Jumbo prawns marinated in a ginger, garlic and garam masala hung yoghurt – cooked in the tandoor

MAIN COURSES

CHICKEN ANY DISH €9.95

- 9. Chicken Dhansak** 🌶️🌶️
Juicy morsels of chicken cooked on a slow fire with yellow lentils, red onions, tomatoes and fresh coriander
- 10. Chicken Jalfrezi** 🌶️🌶️
Chicken pieces cooked in tandoor and simmered with onions, peppers and scallions, flavoured with traditional Indian herbs
- 11. Allepey Kozhi** 🌶️
A delicacy from Kerala. Juicy chicken pieces simmered in a sauce seasoned with curry leaves, mustard, ginger and coconut milk
- 12. Chicken Tikka Masala**
Chicken cooked in tandoor and simmered in a tomato and cream sauce with crushed fenugreek leaves

CHICKEN (cont.) ANY DISH €9.95

- 13. Murg Shahajahani**
Juicy pieces of chicken simmered on slow fire with onions, saffron and nuts. Finished with cream and flavoured with kewra water. Favourite of Emperor Shahajahan, builder of the Taj Mahal
- 14. Pepper Chicken** 🌶️🌶️🌶️
A fiery chicken dish with green chillies and tomatoes, topped with smoked red chillies
- 15. Chicken Biryani** 🌶️
Succulent pieces of chicken cooked with basmati rice, herbs, spices and nuts. Sprinkled with flavoured water, served with raita

MEAT ANY DISH €10.95

- 16. Kumbhi Gosht** 🌶️🌶️
Lean pieces of lamb cooked on slow fire with caramelised onions, garam masala, ginger paste, tomatoes and mushrooms
- 17. Lamb Chatpata** 🌶️🌶️
Tender pieces of lamb cooked in spicy thick gravy flavoured with cumin, ginger and garlic and fresh green coriander
- 18. Gosht Mehzabin**
Tender pieces of lamb marinated overnight in chef's special marinade and saffron water. Finished with cream and garnished with nuts.
- 19. 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.
- 20. Saag Gosht** 🌶️
Tender pieces of lamb cooked with fresh spinach and cream

- 21. Gosht Ka Salan** 🌶️
Lamb cooked in yoghurt with mustard, onion seeds, fenugreek seeds, cumin and black cumin
- 22. Beef Kalimiri**
Tender pieces of prime beef cooked in onion, ginger and garlic and tomatoes

NEW Midweek Meal Deal for 1 – €10

Any 1 mains – chicken, meat or veg
+ 1 steamed rice or 1 plain naan
+ 1 poppadoms
Add beer for €2.50
Add can for €1.20

Tue-Thur only



DELIVERY SERVICE:

- 5.30pm-10.30pm Tues-Sat, 4pm-9.30pm Sunday.
- Delivery available only for orders over €20 Fri-Sun, over €15 Tue-Thur.
- Delivery outside 2 mile radius cannot be guaranteed.
- Delivery charges: 0-3km €1.50, 3-4km €3.00, 4-5km €5.00.

SEAFOOD ANY DISH €13.95 **NEW** OLD FAVOURITES ANY DISH €19.95

- 23. Mangalorean Fish Masala** 🌶️🌶️
Tilapia (chunky fish from East India) cooked in a sour and spicy tamarind and coconut sauce
- 24. Jumbo Prawn Masala**
Succulent jumbo prawns in a rich and creamy tomato masala and flavoured with fenugreek leaves
- 25. Chameen Manga Kolambi**
Finest jumbo prawns cooked in a delicious mango flavoured sauce and tempered with curry leaves and mustard seeds.
- 26. Jhinga Mirch Masala** 🌶️🌶️🌶️
Jumbo prawns tossed with peppers, onions and scallions in a thick and spicy tomato sauce and a dash of lime juice and finished with fresh coriander

VEGETARIAN ANY DISH €8.95

- 27. 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.
- 28. 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.
- 29. Navarattan Korma**
A mild curry with assorted fresh vegetables and cashew nuts in a rich and creamy saffron sauce
- 30. Vegetable Jalfrezi** 🌶️🌶️
Fresh seasonal vegetables, mixed peppers and onions cooked in a sour and spicy sauce
- 31. Vegetable Hazari**
Lentil & vegetable curry cooked in a tomato based sauce.

Meal Deal for 2 – €28

Any 2 mains – chicken, meat or veg
+ Any 1 veg side dish
+ 2 rice (steamed or pulao)
+ 1 naan
Add Poppadoms or Dips for €1

32. Chicken Korma

33. Chicken Saag

34. Chicken Chilli Masala

35. Keema Matar

36. Lamb Vindaloo 🌶️🌶️🌶️

37. Lamb Bhuna

38. Vegetable Curry

VEGETARIAN SIDE DISHES ... €3.95

- 39. Dal** 🌶️
Moong and masoor lentils tempered with mustard and cumin seeds
- 40. Aloo Matar** 🌶️
Potato and pea curry – simple and delicious
- 41. Smoky Potatoes** 🌶️
Deep fried potato cubes tossed in a smoky masala with roasted red peppers, onions and tomatoes and finished with a dash of fresh lemon juice and fresh coriander.
- 42. Aloo Jeera** 🌶️
Irish potatoes lightly coated in a thick onion and tomato sauce and seasoned with cumin, fresh garlic and coriander
- 43. Aloo Palak**
An exotic vegetarian dish of potatoes and spinach
- 44. Chana Masala** 🌶️
Chick peas, tomatoes, onions, ginger, garlic and a dash of tamarind sauce

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