



A LA CARTE MENU

STARTERS / GUPSHUP

SMALL PLATES

- Potato Cakes** 🍟 €8.95
Filled with green peas, cumin & tamarind chutney
- Tandoori Broccoli, Cottage Cheese & Artichoke** 🥦🧀 €9.00
Onions, star aniseed, peppers, tomato & raisin chutney
- Pickle Spice Crusted Kilkee Scallops** 🍤🌶️🌿 €14.50
Puffed rice, crispy gram flour vermicelli, peanut chaat, tomato & cumin pickle.
- Kurkura Jhinga** 🍤🌶️ €11.00
Crispy prawns dusted with rice flour & kashmiri chilli, cucumber & dill raita.
- Crispy Chicken Wings** 🍗 €8.50
Roasted Tomato, Garlic & Coconut Chutney
- Fried Lentil & Rice Crisps** 🌿🍷 €4.50
Sunil's shrimp pickle & gooseberry Chutney
- Pork Spare Ribs.** €9.00
Sweet mango chutney, toasted nigella, fennel & melon seeds, mango paper.

TANDOORI CHAKHNA

STARTERS: CHOPS/GAME

- Venison Keema Samosa** 🍷🌿 €8.50
Pickled cauliflower, wild berry chutney, crispy cauliflower & smoked chilly yoghurt
- Duck Tikka** 🍷🌿 €12.00
Cinnamon, clove, rajasthani chilly chutney, cucumber pickle, passion fruit drizzle.
- Punjabi Chicken Tikka** 🍷 €11.00
Holy basil & Coriander marinade, mooli raita, sweet mooli pickle
- Samundari Khazana** 🍷🌿🐞 €14.50
Dingle crab meat dumpling, tandoori fish tikka & jumbo prawn with mango & chilli salad
- Tandoori Lamb Chop** 🍷🌿 €14.00
Fennel & coriander chutney & smoked kuchumber salad.

RAAN

- Slow Braised Shoulder of Lamb** 🍷🌿🍷 €85.00
With Saffron Sauce, Black Lentils, Cumin Pulao, Mint Raita, Coriander Chutney & Butter Naan
- Serves 2/3 People.
48 Hours Notice Required

MAINS / DESI KHANA

CURRIES/BIRYANI

- Lobster Tail & Kofta Curry** 🍷🌿 €34.00
Irish lobster steeped in onion, green chilly, cardamom curry with crispy claw meat dumpling.
- Tawa Jhinga** 🍷🌿 €24.00
Buttered jumbo prawns with onion, tomato & ginger sauce infused with spicy tawa masala
- Khatti Fish Curry** 🐟 €24.00
Stone bass simmered in onions, green chilly, tomato & fresh coriander
- Guinea Fowl** 🍷🌿 €23.00
Charred guinea Fowl with tempered spinach & green herbs purée on crispy onion fritter.
- Tandoori Chicken** 🍷 €23.50
Kashmiri chilly & garam masala marinade (on the bone), 24 hours cooked black lentils & pickled onion salad
- Butter Chicken** 🍷 €24.00
Fenugreek, ginger, green chilly & cardamom with garlic, coriander & onion naan
- Zafrani Chicken** 🍷🌿 €23.00
Mushroom, pistachio & spinach stuffed chicken breast, North Indian saffron & cashew nut korma
- Sukha Gosht Pulao** 🍷🌿🍷 €24.00
(Biryani) Perfumed basmati rice with tandoori lamb chops, saffron & cardamom sauce
- Kid Goat Mince Curry** 🍷🌿 €24.50
Onion, garlic & black cardamom with maska pao (bread)
- Lamb & Bone Marrow** €21.50
Traditional curry with onion, ground ginger & Kashmiri chilly
- Ghee Roast - Lamb** 🍷🌿 €24.00
Bhopali style slowly cooked lamb with dry spices & turmeric with tawa parantha, fried quail egg
- Nalli Nihari Gosht** 🍷🌿 €24.50
Traditional Awadhi style lamb shank simmered for 5 hrs in onion & gram flour with star aniseed & ginger
- Wild Boar** €24.00
Cooked slowly in traditional vindaloo sauce & shallots

CELEBRATORY FEAST

Our Chefs will be delighted to create a special tasting menu on request using seasonal & local produce.

- 4 Course Food (Full Tables Only)** €50.00
- 4 Course Food and paired wines with each course** €80.00

Our Chef/Manager will discuss & design the right menu to suit your taste & requirements.





VEGGIES/SHAKAHARI

- Chana Aloo Poori** 🌱 €20.00
Delhi special chickpea curry simmered in Dry pomegranate, Royal cumin & Buknu masala, whole meal deep fried brea
- Tandoori Paneer** 🍷 €17.50
Tandoori Cottage cheese tikka with tangy sweet & sour sauce spiced with nigella seed & fenugreek.
- Vegetarian Thali** 🌱 €28.00
A complete north Indian meal. Paneer, veggies, lentils, potatoes, naan, rice & raita.
- Achari Baingan Masala** 🍷 €16.50
Baby aubergines stuffed with fennel, ginger & turmeric served with onion, tomato & coriander.
- Dal Bukhara** 🌱 €17.50
24hrs slowly cooked black lentil delicacy of punjab

CONDIMENTS/SIDES

- Bhindi Masala** €6.00
Okra with dried mango powder & fresh ginger

- Sindhi Aloo** €5.50
Crispy Potato tossed with cumin, raw mango powder, smoked chilly & fresh coriander
- Amritsari Dal Fry** 🌱 €6.00
Mixed lentils tempered with cumin, smoked chilly & burnt butter
- Chonka Subzi** €5.50
Asparagus, snow peas, beans & peas with Round chilly & ginger.
- Gobhi Matter** €5.50
Cauliflower florets & green peas tossed with bay leaf, ginger & turmeric
- Tandoori Bread basket** (3 different flavours) 🍷🌱🌱 €5.50
- Dilli wala Butter Naan** 🍷🌱 €4.00
- Paneer Kulcha** 🍷🌱 €3.75
- Basmati Rice - Best quality aged** €4.00
- Indian Green Salad** €4.00
- Mix Pickle** 🍷 €1.50
- Avocado & Pomegranate Raita** 🌱 €4.00

All the sides are served with main courses only

TWO COURSE EARLY EVENING MENU €22.00

Monday to Friday 5:00pm to 6:00pm | Sunday 3:00pm to 6:00pm

Patrons availing of the Early Evening menu are requested to kindly vacate their tables by 7.30 pm

STARTERS

(choose one)

Palak Patta Chaat

Crispy battered spinach leaves drizzled with chilled yoghurt, tamarind & mint chutney.

Murgh Malai Tikka

Chicken supremes in ginger, cardamom & saffron marinade with beetroot relish

Lamb Seekh Kebab

Traditional lamb mince kebab, crispy lentil salad.

Kadak Jhinga

Crispy Fried Prawns with dill raita & fresh green leafy salad.

MAINS

(choose one)

Prawn Kadhai

With onion & tomato, masala, fresh peppers & ginger

Prawn curry

With fresh turmeric, ginger & coconut.

Old Delhi Style Chicken Tikka Makhni

in velvety tomato & fenugreek sauce.

Chicken Saag

with spinach puree tempered with cumin & fenugreek

Railway Lamb & Potato Curry

Flavoured with fresh coriander

Lucknowi Lamb Korma

With cardamom & saffron

Cottage Cheese

Tossed with onion, peppers & jhalfrezi masala.

Mix Vegetable Curry

With wine tomatoes, ginger, turmeric & coconut milk.

Dishes cannot be exchanged. Extra charges apply.

Main courses are served with Rice & Plain Naan 🍷🌱

EXTRAS

- Yellow Lentils** €5.00 | **Tadka Subzi** €5.00
Lahsooni Patta €5.50 | **Jeera Aloo** €5.00



A 10% discretionary service Charge Will Be Added of groups of 5 & over. All gratuities are distributed to the entire team.

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements.

Fish may contain small bones. We import some of our spices directly from approved growers across India.

Our food suppliers have given assurances that none of our ingredients are genetically modified:

Chicken Supplier: Carton Brothers / Manor farm. Farmer: Paddy O'Reilly, Shercock County Cavan | **Lamb Supplier:** Irish Country Meats Navan County Meath. Farmer: JP O'Connor, Tullyard Trim County Meath | **Pork Supplier:** Lislin Meats Cavan. Farmer: Martin Flanagan, Mullagh County Cavan | **Venison Supplier:** Wild Irish Game & Ballymooney Meats. Source: Sourced by trained & licensed hunters on the mountains of Wicklow and Leinster | **Goat Farmer:** HH Boer Goats. Our goats are free range. They graze outside all year around | **Scallops & Crab:** Kilkeel Harbour, produced by Harold Henning | **Stonebass:** Greece | **Vegetables:** Keelings farm

Our chicken and lamb is halal certified.

