

LUNCH MENU TWO COURSE €28.50

Lunch Service: Wednesday to Friday 12:00pm – 2:15pm

DISHES CANNOT BE SUBSTITUTED, EXTRA CHARGES APPLY

STARTERS

Punjabi Samosa Chaat **1, 6, 8, 9**

Crispy pastry parcels filled with potatoes, green peas & fenugreek, drizzled with date & tamarind chutney.

Murgh Malai Tikka **8**

Chicken supremes steeped in creamy marinade infused with cardamom and mace charred in Tandoor

Karara Jhinga **2, 8, 9 (ALMONDS)**

Crispy fried prawns dusted with chilli, nigella seeds & rice flour. Pickled cucumber & toasted almonds

Pork Belly Ribs **11**

Crispy fried pork belly ribs tossed with mango pickle, shallots & ginger.

Nawabi Seekh Kebab **8, 11**

Hand pounded skewered lamb kebabs flavoured with cardamom, clove & fresh mint.

MAINS SINGLE COURSE €22

Served with basmati rice & 1 piece of plain naan

Prawn Curry **2**

Prawns with fresh turmeric, ginger & coconut curry.

Butter Chicken **8**

Old Delhi style **chicken** tikka in velvety tomato & fenugreek sauce.

Railway Lamb Curry

Wicklow **lamb** & potato curry with fresh coriander, tomatoes & fennel powder.

Paneer JhalFREZI **8, 10**

Cottage **cheese** tossed with onion, peppers & jhalFREZI masala.

Lucknowi Chicken Biryani **8**

Perfumed basmati rice & chicken cooked in a sealed pot with whole spices, yoghurt & saffron. Served with sauce.

MIX GRILLED PLATTER **1, 2, 3, 4, 8, 9** | € 23.95

Selection Platter of kebabs from tandoor, kadhai & tawa, Seafood, chicken, lamb, vegetables, lentils, potatoes. Basmati rice & plain naan

FAVOURITES

STARTERS

Jaipuri Sev Puri **1, 8** | €12.00

Semolina bubbles filled with **chickpea**, onions, coriander, fresh pomegranate drizzled with yogurt, mint & tamarind chutney.

Tandoori Prawns **2, 8, 9 almond, 11** | €17.00

Jumbo **prawns** (shell on) with chilli & fennel marinade, roasted beetroot & wasabi raita.

MAINS

Goat Keema Pao **1, 8** | €27.50

Free range **goat** mince & diced, braised with onion, garlic & black cardamom with maska pao (bread)

Tandoori Chicken **8** | €25.00

Kashmiri chilli & Garam masala **chicken** marinade (on the bone), velvety onion tomato masala sauce & basmati rice, pickled onion.

Lahsooni Fish Curry **4** | €25.00

Stone bass fish simmered in slow cooked tomato & coconut curry tempered with purple garlic & Dried mangosteen (no rice/bread included).

Nathuram's Choley Bhature **1, 3, 8, 11** | €23.50

Delhi special **chickpea** curry simmered in dry pomegranate, ginger & Buknu masala, puffed fried bread. Pickle & raita **(VEGAN OPTION AVAILABLE)**

SIDES

Jeera Aloo | €6.00

Yellow Lentils **8** | €6.00

Steamed Rice | €4.00

Plain Naan **1, 8, 3** | €3.25

Peshawari Naan **1, 8, 3, ALMOND, PISTACHIO** | €4.00

Garlic Coriander & Onion Naan **1, 8, 3** | €3.75

Cucumber Raita **8** | €3.50

ALLERGENS

1 Gluten-Wheat	6 Soya beans	10 Celery
2 Crustaceans	7 Lupins	11 Mustard
3 Eggs	8 Milk	12 Sesame Seeds
4 Fish	9 Nuts	13 Sulphites
		14 Molluscs

MINIMUM SPEND €20 PER PERSON ON FOOD

RESTAURANT CLOSES AT 3:45

A 10% discretionary service Charge Will Be Added of groups of 5 & over. All gratuities are distributed to the entire team. We regret to inform you that a maximum of two credit cards can be debited as payment per table.

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.