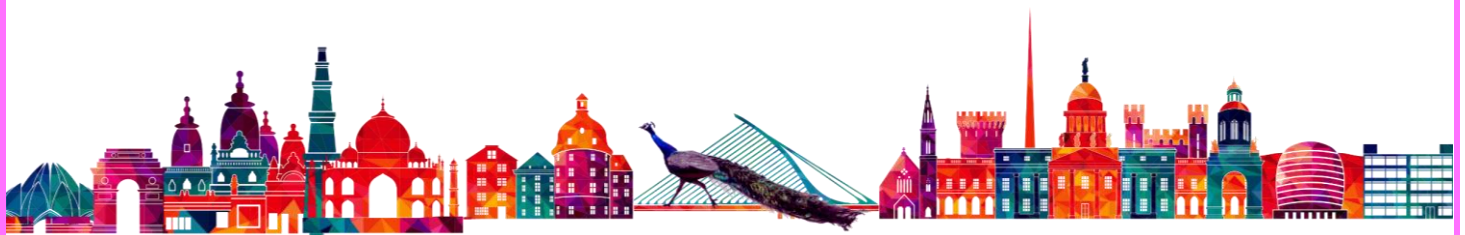


STARTERS

ALOO BONDA CHAAT (V) (C) SPICED POTATO & GRAM FLOUR DUMPLINGS, ASSAM TEA BLACKENED CHICKPEAS	€7.00
TANDOORI PORTOBELLO SALAD (V) (C) PORTOBELLO MUSHROOMS, ARDSALLAGH GOAT CHEESE, SEASONAL BABY LEAVES, ROAST BEETROOT, SPICED FRUITS & CARAMELIZED WALNUT	€8.00
JAIPUR RAJ KACHORI (V) SEMOLINA AIR BREAD, SPICED POTATOES & BLACK GRAM, URAD DUMPLINGS, TAMARIND REDUCTION, HIMALAYAN SALT, YOGHURT, GRAM FLOUR VERMICELLI	€ 7.00
MIZO PORK FRY CRISP UNDERCUT, NORTH EAST INDIAN SPICES, SWEET CHILLI & TIMUR DRESSING	€ 10.00
MURGH MALAI KEBAB (C) CHICKEN SUPREME, TURMERIC ROOT OIL, SAFFRON INFUSED BEETROOT CREAM & BEETROOT RELISH	€ 8.00
SEEKH KEBAB HAND POUNDED LAMB MINCE KEBAB WITH MINT CHIMICHURRI	€ 9.00
DUCK TIKKA (C) FREE RANGE BARBARY DUCK BREAST, PASSION FRUIT GLAZE & PICKLED CUCUMBER	€11.00
TANDOORI PRAWNS (C) SMOKED JUMBO PRAWNS, KASHMIRI CHILLI, CAROM SEEDS, AVOCADO KOSHIMBIRI	€15.00
KARARA JHINGA (C) STIR FRIED BLACK TIGER PRAWNS, SCALLIONS & SHALLOTS, BLACK PEPPER, LEMON	€11.00
JAIPUR KEBAB MEDLEY ASSORTMENT OF TANDOORI PRAWN, CHICKEN TIKKA, LAMB KEBAB & AMRITSARI FRIED FISH WITH AVOCADO KOSHIMBIRI, BEETROOT PACHADI & MINT CHUTNEY	€ 14.00



“BRIDGING CULTURES THROUGH FOOD - AUTHENTICALLY INDIAN; TRULY IRISH”

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A 10% SERVICE ADDED TO THE BILL FOR GROUPS OF 6 OR MORE.

MAINS

SEAFOOD

TANDOORI MONKFISH (C) €24.00
OUR SIGNATURE DISH, MONKFISH WITH LIME, GINGER, CORIANDER ROOT & FRIED OKRA.

IDUKKI SEABASS (C) € 23.00
PAN SEARED SEABASS FILLET, TOSSED BABY SPINACH & POTATOES, SMOKED TAMARIND SAUCE

LAO CHINGRI (C) € 24.00
INDIAN OCEAN JUMBO PRAWNS, SMOKED TOMATOES & ONION SEEDS, COURGETTE & FRAGRANT ROAST CUMIN

KONKANI SEAFOOD CURRY (C) € 22.00
TILAPIA FISH, CRAB CLAWS & TIGER PRAWNS, FRESHLY GROUND COASTAL SPICES, PALM VINEGAR & JAGGERY.

PRAWN VINDALOO (C) € 21.00
BLACK TIGER PRAWNS WITH CHILLI, CINNAMON, COCONUT VINEGAR, PALM SUGAR

CHICKEN

CHOOZA KHAAS MAKHANI (C) € 20.00
CHARCOAL GRILLED CHICKEN BREAST, CREAMED TOMATOES, SUN DRIED FENUGREEK, GINGER & CARDAMOM

LAHSONI HARI MIRCH MURGH (C) € 22.00
FREE RANGE IRISH CHICKEN, MALWANI GREEN CHILLI PASTE, HEIRLOOM TOMATOES, TENDER CORIANDER ROOTS

CHICKEN JALFREZI (C) € 21.00
CHICKEN WITH RED AND GREEN PEPPERS, GINGER, SPRING ONIONS AND FRESH TOMATO

TANDOORI CHICKEN (C) € 24.00
SMOKED IRISH CHICKEN (ON THE BONE), KASHMIRI CHILLI PASTE, CORN PULAO, TIKKA SAUCE.

SHAHI MURGH KORMA (C) € 22.00
CREAMY CHICKEN BREAST, RICH ALMOND PASTE, ROSE PETAL KORMA, MACE & CARDAMOM

MURGH CHETTINAD (C) € 22.00
CHICKEN BREAST WITH SOUTHERN SPICES, CURRY LEAVES, BLACK PEPPER, FENNEL

CHICKEN DHANSAK (C) € 21.00
CHICKEN AND LENTILS WITH GINGER, GARLIC, TAMARIND, JAGGERY, CUMIN. LOW CALORIE TASTY OPTIONS

LAMB

TANDOORI LAMB CHOPS (C) € 24.00
CAUSEY FARM LAMB RACK, GINGER JUICE, MASALA CHICKPEAS & SWEET POTATO MASH, MINT DRIZZLE, SEA SALT

VELLORE PEPPER LAMB (C) € 24.00
SLOW COOKED LAMB, TOASTED COCONUT, TELLICHERRY PEPPER, SHALLOTS & CURRY LEAF



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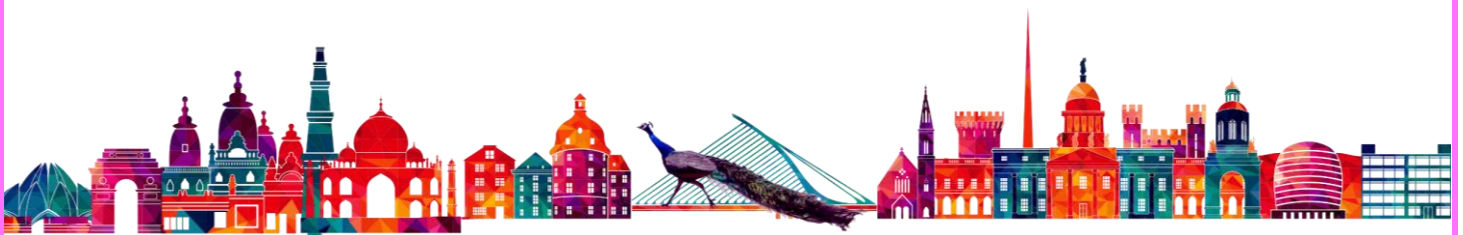
PARSEE KEEMA SALLI	€ 22.00
HAND POUNDED CAUSEY FARM LAMB, BLACK CARDAMOM, STRAW POTATOES, ACCOMPANIED WITH A BUTTERED FIG NAAN	
HYDERABADI LAMB SHANK	€ 24.00
SLOW COOKED CAUSEY FARM LAMB SHANK, FRIED ONIONS, YOGURT & ALMOND PASTE, SMOKED CLOVES, GARLIC & CORIANDER.	
KASHMIRI ROGAN JOSH (C)	€ 21.00
LAMB BRAISED WITH TOMATO, BROWN ONION, CARDAMOM & SAFFRON.	
SAAG GOSHT (C)	€ 22.00
LAMB COOKED WITH SPINACH, SEASONAL GREENS, TOMATO AND GINGER	

HOUSE FAVOURITES

PRAWN BUTTER MASALA	€ 25.00
JUMBO PRAWNS, RED ONIONS, CREAMED TOMATOES, GINGER & FENUGREEK INFUSED CURRY SAUCE	
COIMBATORE DUCK	€ 24.00
TANDOORI BARBARY DUCK BREAST, SEASONAL VEGETABLES, RICE IDIAPPAM, GOOSEBERRY MURABBA	
MASAHARI THALI	€ 26.00
THAALI IS A PERFECT WAY OF SAVORING A FULLY BALANCED, TRADITIONAL INDIAN MEAL. CHEF'S CHOICE OF LAMB, SEAFOOD, CHICKEN & VEGETABLE WITH PULAO RICE & GARLIC CORIANDER NAAN BREAD	
JAIPUR BIRYANI	€ 23.00
PERFUMED BASMATI RICE INFUSED WITH SAFFRON & ROSE WATER, IN A TRADITIONAL SEALED POT, SERVED WITH RAITA & CURRY, CHOICE OF LAMB, CHICKEN OR PRAWNS	

VEGERATIAN

MIX VEGETABLE KOFTA (C)	€ 17.00
SEASONAL VEGETABLE DUMPLINGS IN A MILD ROSE PETAL KORMA SAUCE	
PANEER TIKKA MASALA (C)	€ 16.00
TANDOORI COTTAGE CHEESE TIKKA, MIXED PEPPERS, TOMATO, CREAM & FENUGREEK	
CHANNA AMRITSARI (C)	€ 15.00
CHICKPEAS WITH TOMATO, FENNEL, TAMARIND & FRESH GINGER	
SHAKAHARI THALI	€ 23.00
CHEF'S CHOICE OF 4 SAMPLE DISHES WHICH INCLUDES LEAFY GREENS, POTATOES, LENTILS & FRESH VEGETABLES WITH PULAO RICE & GARLIC CORIANDER NAAN BREAD	



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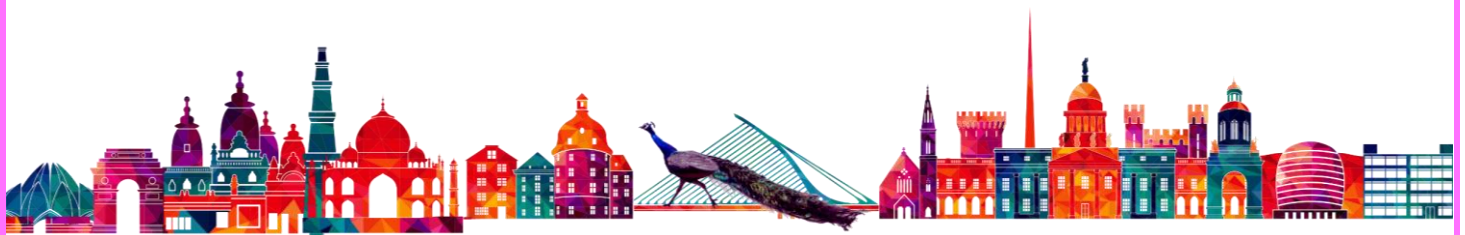
ACCOMPANIMENTS

(Can only be ordered alongside Main Courses)

ALOO GOBHI ADRAKI (C) - POTATO & CAULIFLOWER, FRESH GINGER, CORIANDER	€ 6.00
G HAR KI DAAL (C) - YELLOW LENTILS TEMPERED WITH CUMIN & GARLIC	€ 6.00
SAAG PANEER (C) - SPINACH & COTTAGE CHEESE WITH GINGER & GARLIC	€ 8.50
CHANNA AMRITSARI (C) - CHICKPEAS WITH TOMATO, FENNEL, TAMARIND	€ 7.50
JAIPURI ALOO (C) - PAN TOSSED POTATOES, CUMIN & TURMERIC	€ 6.00
RAITA - CHILLED CUCUMBER YOGHURT	€3.50

RICE & BREADS

BUTTER NAAN /TANDOORI ROTI	€ 3.00
FLAVOURED NAAN: GARLIC ONION CORIANDER / CHILLY CHEESE / SWEET PESHAWARI	€ 3.50
STEAMED BASMATI RICE	€ 3.00
SAFFRON PULAO	€ 3.50
LEMON RICE	€ 3.95



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