

EARLY BIRD MENU

One Course - €18.00

Two Courses - €21.00

Three Courses - €24.00

SUNDAY TO THURSDAY FROM 17:00 -19:00, FRIDAY & SATURDAY FROM 17:00-18:30

Sunday 14:00 to 18:30

STARTERS (CHOOSE ANY ONE)

ALOO BONDA - DEEP FRIED CRUSHED POTATO DUMPLING TEMPERED WITH GINGER AND CORIANDER

MURGH MALAI - CARDAMOM & MACE SPICED CHICKEN SUPREME WITH BEETROOT RELISH

SEEKH KEBAB - SKEWERED HAND POUNDED LAMB, RED PEPPER TAPENADE & MUSTARD YOGHURT

MAIN COURSES (CHOOSE ANY ONE)

SEAFOOD

GOAN PRAWN CURRY - TIGER PRAWN IN COASTAL SPICE, PALM VINEGAR, JAGGERY & CINNAMON

PRAWN JALFREZI - GARLIC & BUTTER INFUSED TIGER PRAWNS WITH JALFREZI SAUCE

MALABAR FISH MASALA - TILAPIA FISH CURRY WITH KOKUM, COCONUT MILK AND GREEN CHILLI

POULTRY

CHICKEN CHETTINAD — CHICKEN WITH TAMARIND & COCONUT MASALA, BURNT CHILLI

CHICKEN TIKKA MASALA - OLD DELHI STYLE CHICKEN WITH TIKKA MASALA SAUCE

CHICKEN KORMA - CHICKEN IN MILD CASHEW SAUCE INFUSED WITH CARDAMOM AND SAFFRON

LAMB

ROGAN JOSH - LAMB BRAISED WITH TOMATO, BROWN ONION, CARDAMOM AND SAFFRON

KEEMA MUTTER - HAND POUNDED LAMB MINCE WITH BLACK CARDAMOM GREEN PEAS AND CHILLI

SAAG GOSHT - LAMB WITH SPINACH, SEASONAL GREENS, TOMATO AND GINGER

VEGETARIAN

SAAG PANEER - COTTAGE CHEESE, FRESH SPINACH, GREEN, GINGER & TOMATOES

CHANNA AMRITSARI - CHICKPEAS BRAISED WITH FENUGREEK, FENNEL, TAMARIND & FRESH GINGER

VEGETABLE KORMA – MEDLEY OF SEASONAL VEGETABLES IN CREAMY SAUCE WITH COCONUT MILK

DESSERT

PISTACHIO KULFI

TRADITIONAL INDIAN HOMEMADE ICE CREAM WITH PISTACHIO, MILK REDUCTION & ROSE PETAL JELLY

**ALL THE MAIN COURSES ARE SERVED WITH BASMATI RICE & BUTTER NAAN
ANY OTHER BREAD OR RICE ORDERS WILL CARRY AN ADDITIONAL CHARGE**

ALL GRATUITIES GO DIRECTLY TO OUR STAFF.

A DISCRETIONARY 10 % SERVICE CHARGE WILL BE ADDED TO THE BILL FOR GROUPS OF 6 OR MORE.

ALLERGENS LISTINGS FOR EACH DISH IS AVAILABLE.. WHILST WE DO ALL WE CAN TO ACCOMMODATE OUR GUESTS WITH ALLERGIES & FOOD INTOLERANCES WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE TOTALLY ALLERGEN-FREE.

