

Valentines Day Special
A romantic candle light evening at Konkan
€55.00 for a couple

Appetiser

A Platter of Mixed Starters each

Jhinga Tandoori

Prawns marinated in a carom seed & herb marinade, grilled in tandoor

Parida Gosht

Pastry cases with a mildly spiced lamb mince filling

Chicken Malai Tikka

Chicken breast marinated with yoghurt, soft cheese & nutmeg, grilled in the tandoor

Papri Chat (cold starter)

Chick peas & mildly spiced potatoes, tamarind, & yoghurt tossed with roasted cumin & sweet ginger, served on flat crispy poori.

Malabar fish cakes

Pan fried Fish & potatoes cakes, with Pomegranate seeds, coriander leaves & roasted Cumin

Entrée –

Please chose any two main courses from the following selection

Chicken

Murg Methi Malai

A mild & creamy chicken dish of green fenugreek leaves, ginger & turmeric.

Chicken Chettinad

By far one of the most popular South-Indian dishes – Chicken simmered in a Coconut sauce, tempered with curry leaves

Chicken Rogan Josh

Chicken slow cooked in ginger infused tomato & onion sauce with fresh coriander

Chicken Korma

Chicken cooked in a delicious saffron & almond sauce

Seafood

Machli ka Saalan

Fish in a creamy & fenugreek sauce, flavoured with coriander seeds.

Goan Fish Curry

A traditional Goan recipe of fish in a spicy coconut milk & tamarind sauce

Prawn Jalfrezi

Prawn slow cooked in ginger infused tomato & onion sauce with fresh coriander

Prawn Korma

Prawn cooked in a delicious saffron & almond sauce

Lamb

Raarha Gosht

Lamb cooked with black-eyed beans & whole spices in a brown onion sauce

Lamb Chettinad

By far one of the most popular South-Indian dishes – Lamb simmered in a Coconut sauce, tempered with curry leaves

Lamb Jalfrezi

Lamb slow cooked in ginger infused tomato & onion sauce with fresh coriander

Lamb Korma

Lamb cooked in a delicious saffron & almond sauce

Vegetarian

Butter vegetable masala

Very popular dish from Punjab, fresh vegetables in a creamy tomato & butter sauce

Palak Paneer

Cottage cheese sautéed with spinach & herb sauce

Baigan ka Salan

Smoked aubergines & shallots cooked with coconut milk & green chillies

Vegetable Rogan

Fresh vegetables cooked in ginger infused tomato & onion sauce with fresh coriander

Accompaniments

Tarka Dal

Yellow lentil with a tempering of asafoetida & cumin

Aloo dum

Potatoes tempered with mustard seeds & turmeric

Pulao & Steamed Basmati rice

Assorted Naan Breads

Dessert

Chocolate Fudge cake with berry coolie & fresh cream