

## Vegetarian



Shahi Paneer 🍌🥬	SIDE	MAIN
Cottage Cheese in a creamy tomato & toasted nuts sauce	NA	€8.50
Matar Paneer 🍌🥬	NA	€8.50
Green peas & cottage cheese cooked with tomatoes & spices	NA	€8.50
Palak Paneer (saag paneer) 🍌❤️🥬	NA	€8.50
Cottage cheese sautéed with spinach & herb sauce	NA	€8.50
Baigan ka Salan 🍌🥬	NA	€8.50
Smoked aubergines & shallots cooked with coconut milk & green chillies	NA	€8.50
Vegetable Payaru 🍌🥬	NA	€8.50
Black eyed beans & fresh vegetables simmered with tomatoes, coconut & curry leaves	NA	€7.90
Masala Bhindi 🍌🥬	NA	€7.90
Okra tossed with ginger & cumin, in a tomato & onion sauce	€4.90	€7.90
Chana Masala 🍌❤️🥬	€4.90	€7.90
Chickpeas cooked in a mildly spiced curry sauce	€4.90	€7.90
Saag Aloo 🍌❤️🥬	€4.90	€7.90
Diced potatoes sautéed with spinach & herb sauce	€4.90	€7.90
Aloo Gobhi 🍌❤️🥬	€4.90	€7.90
Cauliflower & potatoes cooked with roasted cumin & fresh coriander	€4.90	€7.90
Mushroom Bhaji ❤️🍌🥬	€4.90	€7.90
Mushrooms sautéed with ginger, garlic, cumin, in a tomato & onion sauce	€4.90	€7.90
Tarka Dal ❤️🥬	€4.90	€7.90
Yellow lentil with a tempering of asafoetida & cumin seeds		
All the main courses are accompanied by steamed basmati rice; change to pulao rice - €0.50 or Plain Naan €1.00, (any other accompaniment instead of these, will be €0.75 less.)		

### RICE

Steamed Basmati Rice	€1.90	NAAN	€1.60
Pulao Rice	€2.20	Garlic Naan	€2.00
Lemon Rice	€2.20	Coriander Naan	€2.00
Veg Fried Rice	€2.95	Keema Naan (lamb mince filling)	€3.00
Egg Fried Rice	€2.95	Peshwari Naan (sweet nuts & coconut filling)	€2.20
Mushroom Fried Rice	€2.95	Cheese & Onion Naan (onion optional)	€2.20

### ACCOMPANIMENTS

Chips	€2.00	Poppadums & Mint Dip	€1.50
Raita (Homemade yoghurt with cucumber & Cumin)	€2.50	Still / Sparkling Mineral Water 750 ml	€2.50
Curry sauce with vegetables	€3.50	Soft Drink Cans	€1.00
Mixed Pickle	€0.75	Indian beer (Cobra)	€2.90
Mango Chutney	€0.75	Bottle of House Wine	€13.50
Mint Sauce	€0.50	Dessert: Kulfi Ice-cream	€2.50

### Set Meal for Two €25.50

CHOICE OF ANY TWO STARTERS FROM:  
Samosa, Vegetable Pakoras, Chicken Malai Tikka  
CHOICE OF ANY TWO MAIN COURSES:  
Chicken Tikka Masala, Chicken Madras,  
Lamb Rogan Josh, Aloo Gobhi

#### SERVED WITH:

2 Steamed Rice, 1 Naan, Poppadams & dip

Please Note: Choices in the set meals can not be substituted

### Vegetarian Set Meal for Two €22.00

TWO STARTERS:  
Samosa & Vegetable Pakoras  
CHOICE OF ANY TWO MAIN COURSES FROM:  
Vegetable Korma, Vegetable Jalfrezi,  
Chana Masala, Aloo Gobhi

#### SERVED WITH:

2 Steamed Rice, 1 Naan, Poppadams & dip

Please Note: Choices in the set meals can not be substituted

#### PLEASE NOTE

- Please check your order on delivery/ collection.
- Minimum delivery order: €10.00.
- Local delivery charge: €1.50. Delivery restricted to limited area.
- Some Dishes even though not mentioned in the description may contain dairy products & nuts, please confirm when you order
- Menu prices subject to change without notice

#### CREDIT CARDS ACCEPTED



ALL ORDERS COME WITH POPPADUMS & DIP

Ask us about our NEW MONTHLY SPECIALS when you call

# konkan

## indian restaurant

46 Upper Clanbrassil Street, Dublin 8.  
(Near Harolds Cross Bridge)

Phone:

01 4738252 / 01 4730252  
086 8373246

Open 7 Days Mon - Sun: 5.30pm - 11.00pm



## at konkan

All our dishes are freshly prepared to order.

We care about your health - all our cooking is done in top quality frylite oil.

Our yoghurt & cottage cheese are home made in our kitchen.

We only use basmati rice for all our rice preparations.

All our 'masalas' (spice mixes) are home made - roasted & ground in our kitchen.

Most of our vegetarian dishes can be prepared Vegan. Just let us know when you order.

The spice levels shown on the menu can be adjusted to suit your taste, just let us know if you'd like any dish made mild or to have extra fresh chillies added.

[www.konkan.ie](http://www.konkan.ie)

restaurant • take-out • delivery

GIFT VOUCHERS AVAILABLE AND CAN BE DELIVERED

Have fresh vegetables added to your chicken/lamb/prawn main course – for just €0.70 extra.

## New Additions

### Appetisers



**Dal Wada** €3.90

Lentil fritters with onion, turmeric & fresh coriander leaves

**Murgh Achari Tikka** starter €4.70 main course €10.90

Spicy pieces of chicken breast, marinated in pickle spices & grilled in the tandoor.

Main Course portions are accompanied by choice of Naan OR Pulao rice AND Veg Curry Sauce OR Raita

### Main Courses

**Lamb Chettinad** €10.90

Another version of our very popular chettinad recipe - tender lamb pieces simmered in a South- Indian style coconut sauce with curry leaves and turmeric.

**Chicken Cafreal** €10.50

Spicy dish from Goa – chicken simmered in a caramelised onion & tomato sauce with hand-pounded spices, flavoured with white rum

**Veg Methi Malai** €8.50

Fresh seasonal vegetables and home-made cottage cheese, in a creamy fenugreek and spinach sauce with ginger & turmeric

### Appetisers

**Samosa** €3.90

Pastry wraps with a mildly spiced potato & green pea filling (2 pcs.)

**Onion Bhajis** €3.90

Onion fritters flavoured with mild spices (2 pcs.)

**Vegetable Pakoras** €3.90

Golden fried seasonal vegetables in mildly spiced gram flour dip

**Papri Chat (cold starter)** €4.50

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

**Chicken Tikka Chat (cold starter)** €5.50

Chicken tikka tossed with tamarind, yoghurt & sweet ginger, served on flat crispy poori

**Murg ke Pakore** €4.70

Herb marinated chicken breast strips golden fried in mildly spiced gram flour batter

**Parda Gosht** €4.90

Pastry cases with a mildly spiced lamb mince filling

**Fried Prawns with Mango** €6.90

Spice marinated tiger prawns(4 pcs), stir-fried with mangoes, ginger & mild spices - an unusual & delightful combination.

**Prawn Puri** €6.90

Tiger prawns (4 pcs.) tossed in a tomato & cream sauce, served on poori bread

**Veg. Mix Starter** €4.90

Medley of Samosa, Onion Bhaji & Vegetable Pakoras

**Kebab Mix Starter** €5.50

Medley of Chicken Malai Tikka (2 pcs.), Seekh Kebab (3 pcs.)

### From the clay oven (tandoor)

Main Course portions are accompanied by choice of Naan OR Pulao rice AND Veg. Curry Sauce OR Raita

**Chicken Malai Tikka** starter €4.70 main course €10.90

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

**Tandoori Chicken** starter €4.70 main course €10.90

Popular traditional Indian dish of chicken on the bone marinated with yoghurt & tandoori spices

& grilled in the clay oven

**Seekh Kebab** starter €4.90 main course €11.50

Mildly spiced lamb mince kebabs, grilled in the tandoor

**Jhinga Tandoori** starter €6.50 main course €12.50

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

**Tandoori Mix Grill** starter N/A main course €12.50

Medley of Chicken Malai Tikka (3 pcs.), Seekh Kebab (3 pcs.), Tandoori chicken (1 pc), Tandoori prawns (2 pcs)

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## Main Course

All the main courses are accompanied by steamed basmati rice; change to pulao rice - €0.50 or Plain Naan €1.00, (any other accompaniment instead of these, will be €0.75 less.)

### KONKAN'S SPECIALITIES

**Murg Methi Malai** €10.50

A mild & creamy dish, chicken simmered in a green fenugreek and spinach sauce with ginger & turmeric.

**Chicken Chettinad** €10.50

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

**Butter Chicken** €10.50

Very popular dish from Punjab, chicken tikka in a creamy tomato & butter sauce

**Pondicherry Lamb Stew** €10.90

A lamb & coconut milk stew from the coastal region, flavored with cardamom & Coriander seeds

**Raarha Gosht** €10.90

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

**Seekh Masala** €10.90

Lamb seekh kebabs sautéed with ginger, onions, peppers & tomatoes, finished with cream & fresh coriander.

**Machli ka Saalan** €12.50

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

**Goan Fish Curry** €12.50

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

**Prawn Green Curry** €12.50

Prawns simmered in tangy, fresh coriander, mint & spinach sauce

### ALL TIME FAVOURITES

Your Choice of: Vegetables €7.90/ Chicken €9.50/ Lamb €9.90/ Prawns €11.90

Added to your choice of sauce from the list below

**Vindaloo** Cooked in an extra hot & tangy sauce with fresh spices & ginger

**Madras Piquant** curry tempered with mustard Seeds, red chillies & coconut

**Balti** Cooked with onion, tomato, burnt ginger & pickle spices

**Bhuna** Stir-fried curry containing green peppers onions & fresh coriander (semi dry)

**Rogan** Slow cooked in ginger infused tomato & onion sauce with fresh coriander

**Jalfrezi** Tender tikka cooked with peppers, onion & tomatoes (sweet & spicy)

**Dhansak** A traditional Parsee dish cooked with lentils (dal) & hand pounded spices

**Saag** Cooked with spinach, herbs & spices – very light & tasty

**Korma** Cooked in a delicious saffron, coconut & almond sauce

**Tikka Masala** Cooked in tandoor & then simmered in a creamy tomato & coconut sauce

**Pasanda** With almonds, green cardamom & cream, with a fruity flavour

**Mushroom Curry** Cooked with stir fried mushroom & tomato.

### BIRIYANI

A traditional dish from the north where basmati rice is cooked with meat or vegetable & whole spices & nuts in 'dum'- cooked in a sealed pot over slow flame to seal in the aroma & flavour.

Served with veg curry Sauce or Raita.

**Murg Zafraani Biryani** (with Chicken breast & Saffron) €10.50

**Zafraani Lamb Biryani** (with Lamb & Saffron) €10.50

**Prawn Biryani** (with King Prawns) €12.50

**Mix Biryani** (Medley of Chicken, Lamb, Tiger prawns (2 pcs.) & fresh Vegetables) €12.50

**Vegetable Biryani** (with Fresh Vegetables & Saffron) €9.90

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