

Main Course - Vegetarian

Makhni Paneer (Mild & Creamy)	€8.50
<i>Home-made cottage cheese in a creamy tomato & toasted nuts sauce</i>	
Palak Paneer (Mildly Spiced)	€8.50
<i>Home-made cottage cheese sautéed with spinach & herb sauce</i>	
Kadhni Paneer (Medium Spicy)	€8.50
<i>Home-made cottage cheese stir-fried with peppers, red onions & tomatoes with crushed coriander seeds & cumin.</i>	
Baigan ka Salan (Medium Spicy)	€8.50
<i>Smoked aubergines & shallots cooked with coconut milk & green chillies.</i>	
Vegetable Payaru (Medium Spicy)	€7.90
<i>Black eyed beans & fresh vegetables simmered with tomatoes, coconut & curry leaves.</i>	
Mushroom Matar Malai (Mild & Creamy)	€8.50
<i>Fresh Mushrooms and Green peas, in a creamy fenugreek sauce with ginger & turmeric.</i>	
Navaratan Korma (Mild & Creamy)	€8.50
<i>Seasonal fresh vegetables in a smooth & creamy, nuts & cinnamon sauce with pineapple & cottage cheese.</i>	
Mili juli Sabzi (Spicy)	€7.90
<i>Seasonal vegetables in a spicy tomato curry with crushed red chillies & fresh coriander.</i>	

All of the below vegetarian dishes are also available as side portions

Kashmiri Rajmah	Side €3.95.....	Main €7.90
<i>A popular recipe from north India – red kidney beans simmered in a sauce of tomatoes, red onions and garam masala spices.</i>		
Tarka Dal	Side €3.95.....	Main €7.90
<i>A combination of split yellow lentils and red lentils tempered with turmeric, cumin and asafetida.</i>		
Chana Masala	Side €3.95.....	Main €7.90
<i>Chickpeas cooked in a mildly spiced curry sauce.</i>		
Aloo Jeera	Side €3.95.....	Main €7.90
<i>A dry preparation of baby potatoes with a tempering of cumin, tossed with a red onion and tomatoes masala.</i>		
Aloo Gobhi	Side €3.95.....	Main €7.90
<i>A dry preparation of potatoes and cauliflower with roasted cumin and fresh coriander.</i>		
Beans Poriyal	Side €3.95.....	Main €7.90
<i>A dry dish of green beans stir-fried with crackled mustard seeds, black gram and fresh grated coconut.</i>		
Sabzi Kurkuri	Side €3.95.....	Main €7.90
<i>Stir-fried fresh vegetables with chef's special masala, roasted cumin and fresh coriander.</i>		

Rice

Steamed Basmati Rice	€1.50
Pulao Rice	€1.90
<i>Basmati rice flavoured with Spices & browned onions</i>	
Lemon Rice	€1.90
<i>Basmati rice with lemon juice, turmeric, peanuts & curry leaves</i>	

Vegetable Fried Rice	€3.50
Mushroom Fried Rice	€3.50

Naan Bread

Unleavened bread cooked in the clay oven	
Tandoori Roti (with wholemeal flour)	€1.90
Plain Naan	€1.60
Garlic Naan	€2.00
Coriander Naan	€2.00
Cheese & Chilli Naan	€2.60
Keema Naan	€2.90
<i>Mildly spiced lamb mince filling</i>	
Peshwari Naan	€2.90
<i>Sweet toasted nuts & coconut filling</i>	

Accompaniments

Raita	€2.50
<i>Homemade yoghurt with cucumber, tomatoes, red onion & mint and roasted cumin.</i>	
Curry Sauce with Vegetables	€3.50
Mango Chutney / Mixed Pickle	€0.75
Home - made Dips	€0.50
<i>Mint & coriander chutney, mango & mint dip, tamarind</i>	
Still / Sparkling Water (750 ml)	€2.90
Soft Drink Cans	€1.00



Set Meal €26.50

Choice of Any 2 Starters
Samosa, Vegetable Bhaji,
Chicken Malai Kebab, Seekh Kebab, Tangri Kebebab

Choice of Any 2 Mains
Murgh Banjara, Chicken Tikka Masala,
Gharki Chicken Curry, Palak Gosht, Gosht Nawabi

Served with 2 Steamed Rice & 1 Plain Naan,
Poppadums & Dip






Veg Set Meal €23.50

Starters: Samosa & Vegetable Bhaji

Choice of Any 2 Mains
Chana Masala, Vegetable Payaru, Aloo Gobhi,
Palak Paneer, Navaratan Korma,

Served with 2 Steamed Rice & 1 Plain Naan
Poppadums & Dip

<p>Please Note</p> <ul style="list-style-type: none"> • 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 	<ul style="list-style-type: none"> • Menu prices are subject to change without notice <p>CREDIT CARDS ACCEPTED</p> <p>These prices are for delivery / take-out. Dine-in prices differ.</p> <p>For details please visit www.konkan.ie</p> <div style="display: flex; justify-content: center; gap: 10px;">    </div>
---	---

www.konkan.ie

konkan

indian restaurant

restaurant • take-out • delivery

PHONE:

01 2988965

OPEN 6 DAYS
Wednesday to Monday
Closed on Tuesdays

OPENING HOURS
5.00pm to 11.00pm

at Konkan

- All our dishes are freshly prepared to order
- We use basmati rice for all our rice preparations
- We do all our cooking in top quality Fry Lite Oil
- We make our own Yoghurt and Paneer (Cottage Cheese)
- To adjust spice levels and for coeliac friendly dishes, please let us know when you order

Awards won by Konkan Indian Restaurant,
46 Upper Clanbrassil Street, Dublin 8.



Appetisers

- Poppadums (Vegetarian)** €1.00
Crisp poppadums with choice of one home made dip (mango, tamarind, spicy mint & coriander.
- Papri Chat (Vegetarian, Cold Starter)** €3.90
Chickpeas & mildly spiced potatoes, tamarind, & yoghurt tossed with roasted cumin & sweet ginger, served on flat crispy papri.
- Cheela Paneer (Vegetarian)** €4.50
Green mung bean pancakes layered with cottage cheese grilled in the clay oven, topped with a red onion, tomato and toasted cashewnut salsa. Mildly spiced.
- Samosa (Vegetarian)** €3.90
Golden fried, crisp pastry wraps with a mildly spiced potato & green pea filling. Served with mint & coriander chutney.
- Vegetable Bhajis (Vegetarian)** €3.90
Golden fried seasonal vegetables in mildly spiced gram flour dip. Served with a sweet & sour date & tamarind chutney.
- Murg Seena Kebab** €6.90
Tender chicken breast stuffed with a delicious mix of cottage cheese, spinach, pinenuts and mild spices. Subject to availability.
- Chicken Malai Kebab** €4.70
Chicken breast marinated with yoghurt, soft cheese & nutmeg, grilled in the tandoor. Very mild.
- Tangri Kebab** €4.70
Chicken legs marinated with yoghurt and our own blend of tandoori spices, grilled in the clay oven. Medium spicy.
- Seekh Kebab** €4.90
Mildly spiced lamb mince kebabs, grilled in the tandoor & tossed with an onions & pepper masala.
- Boti Kebab** €4.90
Lean lamb chunks, marinated overnight in our special spices, grilled in the clay oven.
- Konkani Fish Tikki** €5.90
Spicy fish cakes flavoured with green chillies, curry leaves and mustard seeds.
- Fried Prawns with Mango** €6.90
Spice marinated prawns, stir-fried with mangoes, ginger & mild spices, an unusual & delightful combination.
- Jhinga Tandoori** €6.90
Prawns marinated in a carom seed & herb marinade, grilled in tandoor.

Main Courses

- Chicken - Murgh**..... €8.90
Murgh Methi Malai (Mild, Creamy)
Chicken simmered in a creamy sauce with green fenugreek leaves, spinach, ginger & turmeric.
- Murgh Badami (Mild, Creamy)**
Tender chicken breast simmered in a smooth cream, almond & saffron sauce. Finished with honey & cardamom.

Chicken Tikka Masala (Mild, Creamy)

The most popular Indian chicken dish - chicken cooked in the clay oven & simmered in a creamy tomato sauce.

Ghar Ki Chicken Curry (Medium Spicy)

The traditional chicken curry cooked in all Indian kitchens- chicken on the bone, cooked in a spicy chicken stock with whole spices.

Murgh Shimla Mirch (Medium Spicy)

Sliced chicken tikka simmered in a thick, medium spicy sauce with peppers, onions, tomatoes & green chillies.

Murgh Chatpata (Medium Spicy)

Chicken breast simmered in a tangy tomato & onion sauce, finished with fresh coriander and lemon.

Kerala Chicken Curry (Hot & Spicy)

This kerala chicken dish is hot & full of flavours - chicken cooked in a thin coconut milk sauce with onions, crushed black peppers & curry leaves.

Chicken Chettinad (Medium Spicy)

By far one of the most popular South-Indian dishes - chicken simmered in a coconut sauce with chettinad spices, tempered with mustard seeds & curry leaves.

Chicken Cafreal (Medium Spicy)

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

Murgh Banjara (Medium Spicy)

A speciality from the gypsy kitchens of India – chicken breast cooked in the clay oven & simmered in a thick, semi-dry ginger & caramelised onion sauce.

Main Courses

Lamb - Gosht..... €9.90

Avadhi Gosht (Mild & Creamy)

Lamb simmered in a tomato & cream sauce with fenugreek & cardamom.

Gosht Nawabi (Mild & Creamy)

Gently spiced lamb in a smooth & creamy, nuts & cinnamon sauce.

Pondicherry Lamb Stew (Mildly Spiced)

A very popular stew from the coastal region - tender lamb & baby potatoes simmered in a thin coconut milk sauce, flavored with cardamom & coriander seeds.

Raarha Gosht (Medium Spicy)

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

Lehsuni Gosht Masala (Spicy)

Tender lamb simmered in a spicy red onion sauce & tomato sauce with green chillies and lots of garlic.

Seekh Masala (Medium Spicy)

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

Palak Gosht (Medium Spicy)

A popular combination in all Indian kitchens - lamb cooked in a tasty spinach sauce with ginger & tomatoes.

Mangalori Gassi (Spicy)

Tender lamb simmered in a brown coconut paste & tamarind sauce with dried red chillies, coriander seeds & roasted garlic.

Seafood €10.90

Ambua Chingri Maach (Mildly Spiced)

Prawns simmered in a gently spiced mango and coconut milk sauce, tempered with fresh curry leaves & green chillies.

Machli ka Saalan (Creamy)

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

Goan Fish Curry (Medium Spicy)

A traditional Goan recipe of fish in a spicy coconut milk & tamarind sauce, with fresh curry leaves.

Macher Jhol (Medium Spicy)

The most popular fish recipe from Bengal in East India - fish cooked with crushed potatoes, fresh spinach leaves, onions & tomatoes in a thin sauce with a tempering of cracked mustard seeds & lemon juice.

Machli Kali Mirch (Medium Spicy)

Fish gently simmered in mouth-watering black pepper and white wine sauce.

Chemeen Porichattu (Spicy)

Stir-fried prawns with a coconut & red chilli masala, ginger juliennes and roasted garlic.

Jhinga Mirch Masala (Medium Spicy)

Prawns in a medium spicy sauce with onions, peppers, tomatoes & fresh coriander leaves, finished with a tangy tamarind chutney.

Biriyani

A traditional dish (Medium Spicy) from the north where rice is cooked with meat or vegetables & whole spices in 'dum' - cooked in a sealed pot over slow flame to seal in the aroma & flavour. Served with a cold cucumber & yoghurt raita

Chicken Zafrani Biriyani €10.50

With chicken breast & saffron.

Lamb Biriyani €10.90

With lamb & saffron.

Prawn Briyani €11.90

With prawns & saffron.

Mix Briyani €11.90

With a medley of chicken, lamb, prawns & fresh vegetables.

Zafrani Vegetable Briyani €9.50

With fresh vegetables & saffron.



Get Fresh Vegetables added to your Main Course for just €1