

DINE IN MENU

APPETISERS

Poppadums with 2 dip €1.90 (GW,MD,N,MK)

Mango chutney €1.50 Mixed Pickle €1.50

Samosa €6.90 (GW,MK,MD,N,SS. Dip – MK)

Golden fried crisp pastry wraps with a mildly spiced potato & pea filling

Onion Bhajis €6.90 (GW,S. Dip – MK)

Onion fritters flavoured with mild spices

Spinach & Potato Tikki €6.90 (GW,MD,S,N. Dip – MK, S)

Spinach & potato cakes, with fresh herbs, spices & semolina coating

Chicken Malai Tikka €7.90 (MK,MD)

Chicken breast marinated with creamy yoghurt & aromatic spices; grilled in the tandoor.

Chicken Pops €8.50 (GW,S. Dip – MK)

Chicken lollipops marinated with garlic & mild spices, shallow fried.

Tandoori Chicken €7.90 (MK, MD)

Popular dish of chicken on the bone, marinated with yoghurt & tandoori spices , grilled in the clay oven.

Tandoori Lamb Chops €8.90 (MK, MD)

Lamb chops marinated in turmeric, ginger & garlic home ground mild spices. Chargrilled in the tandoor

Seekh Kebab €8.90 (E,MK)

Mildly spiced lamb mince kebabs, grilled in the tandoor, sautéed with mildly spiced peppers & onions.

Fried Prawns with Mango €9.50 (C)

Prawns stir-fried with mangoes, ginger & mild spices - an unusual & delightful combination.

JhingaTandoori €9.50 (C,MK, MD)

Prawns in a carom seed marinade, grilled in the tandoor & sautéed with mildly spiced peppers & onions.

Konkani Fish Tikki €8.50 (F,E,GW,MD. Dip – MK)

Spicy fish cakes with fresh green chillies, curry leaves & mustard seeds.

Veg. Mix Starter for one €8.90 (GW,MK,MD,SS,N. Dip – MK)

Medley of Samosa, Onion Bhaji & Spinach & Potato Tikki

Mix Meat Starter for one €9.50 (GW,MK,MD,S. Dip – MK)

Medley of Chicken Malai Tikka, Lamb Seekh Kebab & Chicken Pops

C – Crustacean, E – Egg, F – Fish, GW – Gluten Wheat, MD – Mustard, MK – Milk, N – Nuts Almond & Cashewnut, S – Sulphites, SS – Sesame Seeds

Spice Levels: S1 – Spicy 1 (mild to moderate), S2 – Spicy 2 (medium spicy), S3 – Spicy 3 (Medium to very spicy)

MAIN COURSES

KONKAN SPECIALTIES

Ambua Chingri Maach €18.90 (C,MK,MD) S1

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

Jhinga Mirch Masala (Semi-dry) €18.90 (C,E,MK) S3

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

Goan Fish Curry €18.90 (F,MD) S1

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

Kerala Lamb & Potato Karri €18.50 (MD) S2

A Kerala dish, full of flavour & heat - Lamb cooked with fresh green chillies, tomatoes & cloves, finished with coconut milk.

Chettinad Lamb €18.50 Chicken €17.90 (MD) S2

Lamb or chicken pieces simmered in a South- Indian style coconut sauce with curry leaves & turmeric.

Murgh Methi Malai (Creamy) €17.90 (MK,MD) S1

Chicken simmered in a creamy sauce with green fenugreek leaves, spinach, ginger & turmeric.

Malabar Chicken Curry €17.90 (MK,MD) S2

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

Butter Chicken (Creamy) €17.90 (MK,MD) S2

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

ALL TIME FAVOURITES

Your Choice of: **Vegetables €16.50** **Prawns €18.90** **Chicken €17.90** **Lamb €18.50**

Added to your choice of sauce from the list below

Vindaloo VERY SPICY

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

Madras (N) S3

Piquant curry tempered with mustard Seeds, red chillies & coconut

Bhuna S2

With green peppers, sautéed onions & fresh coriander

Rogan S2

Slow cooked in ginger, tomato & onion sauce with fresh coriander medium spicy

Jalfrezi (MK,MD) S1

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

Saag (MK) S2

Cooked with spinach, herbs & mild spices finished with a dash of fresh cream.

Korma (Creamy) (MK,N) VERY MILD & SWEET

Cooked in a delicious & creamy saffron, coconut & almond sauce

Tikka Masala (Creamy) (MK,N) MILD & SWEET

Cooked in tandoor & then simmered in a creamy tomato & coconut sauce

BIRIYANI (MK,MD,N,SS,GW) S3

A traditional dish of basmati rice cooked with meat or vegetables, nuts & whole spices. Served with a cooling yoghurt raita or vegetable curry.

Chicken €17.50 / Lamb €18.50 / Prawn€18.90 (C)

VEGETARIAN & VEGAN MAINS

Vegetable Biryani €16.90 (MK,MD,N,SS,GW) S3

Basmati rice cooked with vegetables, nuts, raisins & whole spices. Served with cold Yoghurt Raita or a mildly spiced sauce. (can be made Vegan if requested)

Veg Methi Malai €16.50 (MK,N) S1

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

Shahi Paneer €16.50 (MK,N) S1

Indian cottage cheese in a mild & creamy tomato & toasted nuts sauce

Palak Paneer €16.50 (MK) S2

Indian cottage cheese in a spinach & herbs sauce, finished with a dash of fresh cream.

Baigan ka Salan €16.50 (MD) S2

Smoked aubergines & shallots cooked in a medium spicy coconut milk sauce.

Chana Masala €15.90 (MD,SS) S1

Chickpeas in a mildly spiced curry sauce

Saag Aloo €16.50 (MK) S2

Diced potatoes sautéed with spinach & herb sauce

Aloo Gobhi €16.50 (MD,SS) S2

Cauliflower & potatoes cooked with roasted cumin & fresh coriander

Tarka Dal €15.90 (MK,GW) S1

Yellow lentils with a tempering of asafoetida & cumin seeds

ACCOMPANIMENTS

Steamed Basmati Rice €1.90

Pulao Rice €2.20 Basmati rice flavoured with whole spices & browned onions

Brown Rice €2.50

Lemon Rice €2.75 (MD) Basmati rice with Lemon juice, turmeric & curry leaves

Raita €2.75 (MK) Savoury yoghurt with cucumber & cumin

Saag Aloo €8.50 (MK) Diced potatoes sautéed with spinach & herb sauce

Aloo Gobhi €8.50 (MD,SS) Cauliflower & potatoes cooked with roasted cumin & fresh coriander

Tarka Dal €7.50 (GW,MK) Yellow lentils with a tempering of asafoetida & cumin seeds

Plain Naan €2.00 (GW,E,MK) Unleavened bread cooked in the clay oven

Garlic Naan €2.50 (GW,E,MK)

Coriander Naan €2.50 (GW,E,MK)

Peshwari Naan €3.50 (GW,N,E,MK) Sweet nuts & coconut filling

Tandoori Roti €2.50 (GW,M) with wholemeal flour

Vegan Tandoori Roti €2.50 (GW) with wholemeal flour

Allergen Info

Please advise your server of any allergies / intolerance / dietary requirement.

Copies of detailed Allergen Information are available in the restaurant. Please ask if required.

Please note that we cannot guarantee any dish to be completely allergen free due to the nature of cooking and high risk of cross contamination.

We kindly request a minimum order of a Main Course per person

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