

# Two Course Early Bird Menu

5 – 6pm €22.50

## APPETISERS

### **Samosa Chaat (GW,MK, MD, N, SS)**

Golden fried pastry wraps with a potato & pea filling; yoghurt, green & tamarind chutney

### **Onion Bhajis (GW, S)**

Onion fritters flavoured with mild spices

### **Chicken Malai Tikka (MK,MD)**

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

### **Tandoori Chicken (MK, MD)**

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

### **Seekh Kebab (E, MK, MD)**

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

### **Konkani Fish Tikki (F, E, GW, MD, MK, SS)**

Spicy fish cakes with green chillies, curry leaves & mustard

## MAIN COURSES

### POULTRY

#### **Butter Chicken (MK,MD) S2**

Popular dish from Punjab- chicken tikka in a creamy tomato & butter sauce

#### **Chicken Chettinad (MD) S2**

Chicken simmered in a South-Indian style coconut sauce with curry leaves & turmeric.

#### **Chicken Jalfrezi (MK, MD) S2**

Chicken Tikka with peppers & onions in a sweet & spicy tomato sauce

#### **Chicken Tikka Masala (MK,N) MILD & SWEET**

Chicken tikka in a creamy tomato & coconut sauce

### IRISH LAMB

#### **Lamb Korma (MK,N) MILD & SWEET**

In a delicious & creamy saffron, coconut & almond sauce

#### **Lamb Saag (MK) S2**

In a creamy spinach sauce with fresh ginger

#### **Lamb Rogan S2**

In a ginger, tomato & onion sauce with fresh coriander

### **Lamb Madras S3**

In a spicy sauce with mustard seeds, red chillies & coconut

### VEGAN & VEGETARIAN

#### **Baigan ka Salan – Vegan (MD) S2**

Smoked aubergines & shallots cooked in a coconut milk sauce

#### **Chana Masala - Vegan (MD,SS) S1**

Chickpeas in a mildly spiced curry sauce

#### **Vegan Saag Aloo / Saag Aloo (MK) S2**

Diced potatoes cooked in a spinach sauce

#### **Veg Methi Malai (MK) S1**

Fresh seasonal vegetables and paneer cheese in a mild cream, fenugreek and spinach sauce with ginger & turmeric

## Served with Steamed Basmati Rice or Plain Naan

### **Steamed Basmati Rice**

Or

**Pulao Rice** Basmati rice with whole spices €0.50

**Brown Rice** €1.50

**Lemon Rice (MD)** €1.75

Basmati Rice with Lemon, turmeric & curry leaves

### **Plain Naan (GW,E,MK)**

Or

**Garlic Naan/ Coriander Naan (GW,E,MK)** €1.50

**Garlic, Onion & Coriander Naan (GW,E,MK)** €1.50

**Peshwari Naan (GW,N,E,M)** €1.90

With sweet nuts & coconut filling

**Tandoori Roti/ Vegan Tandoori Roti (GW,M)** €1.00

with wholemeal flour

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

**Allergens:** C – Crustacean, E – Egg, F – Fish, GW – Gluten Wheat, MK – Milk, MD – Mustard, N – Tree Nuts, S – Sulphites, SS - Sesame seeds

Please advise your server of any allergies / intolerance.

Detailed Allergen Information is available. Please ask if required.

Pls note that we cannot guarantee any dish to be totally allergen free due to the nature of cooking & high risk of cross contamination.

