

## STARTERS

<b>Aloo Tikki</b> 🌶️ (G, MD, MK) Deep fried potato cakes with green peas and spices	€7.50
<b>Vegetable Samosas</b> 🌶️ 🌶️ (E, G, MK) Crispy pastry parcels stuffed with fresh mildly spiced vegetables	€8.50
<b>Onion Bhaji</b> 🌶️ (G, MD, MK) Freshly grated onion mixed with gram flour, fresh herbs and spices - fried until crispy and golden	€7.95
<b>Chicken Tikka</b> 🌶️ (MD, MK) Soft tikka of chicken breast steeped in yoghurt, ginger, garlic, chillies, cumin and lemon juice	€8.95
<b>Lamb Pepper</b> 🌶️ 🌶️ (E, G, MK) A succulent lamb stir fry with crushed black peppercorns and curry leaves served on a baby naan bread	€8.95
<b>Mixed Sizzler for 2</b> 🌶️ 🌶️ (CS, MD, MK) Chicken tikka, jumbo prawns and tender lamb pieces with onions, bell peppers and chillies served sizzling	€18.95
<b>Achari Fish Tikka</b> 🌶️ 🌶️ (F, MD, MK) Chunks of tilapia (chunky fish from East India) with five kinds of pickling spices, cooked to perfection in the clay oven and served with pickled aubergine	€9.50
<b>Chilli and Garlic Prawns</b> 🌶️ 🌶️ 🌶️ (CS, MD) Prawns marinated in finely chopped garlic and chilli, pan seared, served with a spicy tomato sauce	€10.95
<b>Calamari Peri Peri</b> 🌶️ (CS, G, MD) Deep fried calamari served a spicy tomato sauce	€9.50
<b>Eral Sukka</b> 🌶️ (CS, MD, MK) Jumbo prawns marinated in a ginger, garlic and garam masala hung yoghurt – cooked in the tandoor	€13.95
<b>Seafood Sizzler for 2</b> 🌶️ 🌶️ (CS, F, G, MD, MK) Selection of eral sukka, achari fish tikka and calamari, served sizzling on a bed of onions, bell peppers and chillies	€20.95









A SERVICE CHARGE OF 10% WILL BE ADDED TO PARTIES OF 6 OR MORE

All of the listed wines contain sulfur dioxide



Please note that some of the dishes may contain following allergens: CY - celery, CS – crustaceans–such as lobster, prawns, scampi, E - egg, F - fish, L – lupin, MK – milk, MS – molluscs such as mussels, snails, squid, N- nuts, P – peanuts, S - shellfish, MD - mustard, SB – soybeans, SP – sulphites, SS – sesame seeds, G - gluten

## MAIN COURSES

### CHICKEN DISHES

- Chana Murgh**  €19.95  
A medium hot chicken curry with roasted Indian spices and chickpeas.  
From the Punjab region of India  
*Recommended with Riesling Reserve, Cave de Turckheim €32.95*
- Chicken Jalfrezi**   (MD) €17.95  
Juicy pieces of chicken cooked on a slow fire with  
yellow lentils, red onions, tomatoes and fresh coriander  
*Recommended with Chiringuito Cove Merlot €6.00/ €23.95*
- Chicken Tikka Masala** (MD, MK, N) €19.95  
Pieces of chicken tikka cooked in tandoor in a tomato  
and cream sauce with crushed fenugreek leaves  
*Recommended with Andre Dezat Loire Sancerre €42.95*
- Murgh Shahajahani** (MD, MK, N) €19.95  
Juicy pieces of chicken tikka simmered on slow fire with onions, saffron and nuts.  
Finished with cream and flavoured with kewra water (similar to a Chicken Korma)  
*Recommended with Chiringuito Cove Rose €23.95*
- Chicken Achari**   (F, MD) €19.95  
Juicy pieces of chicken marinated with pickle spices,  
vinegar, ginger & garlic in a tomato and onion sauce  
*Recommended with El Caminador Sauvignon Blanc €6.00/ €23.95*
- Chicken Chilli Masala**    €20.95  
Pieces of chicken tikka in a spicy onion and tomato sauce with  
red and green bell peppers, lots of fresh spices and fresh chopped chillies  
*Recommended with Rauyela Reserva Chardonnay €7.00/ €25.95*

### SEAFOOD DISHES

- Mangalorean Fish Masala**   (F, MD, MK) €20.95  
Tilapia (chunky fish from East India) cooked in a  
sour and spicy tamarind and coconut sauce  
*Recommended with Hooded Plover Shiraz €24.95*
- Chameen Manga Kolambi** (CS, MD, MK) €22.95  
Jumbo prawns in a delicious mango sauce  
tempered with curry leaves and mustard seeds  
*Recommended with El Caminador Sauvignon Blanc €6.00/ €23.95*

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## SEAFOOD DISHES

- Jumbo Prawn Masala** (CS, MK, N) €22.95  
Succulent jumbo prawns in a rich and creamy tomato masala, flavoured with fenugreek leaves  
*Recommended with La Chablisienne, 'La Pierrelée' Chablis €38.95*
- Tandoor Seafood Shashlik** (CS, F, MD, MK) €23.95  
Chunks of tilapia, monkfish and a piece of finest jumbo prawn served with onions and peppers chargrilled in the tandoor and served with your own choice of side dish  
*Recommended with Palacio de Bornos Verdejo €27.95*
- Goan Prawn Curry** (CS, F, MD) €20.95  
Pieces of juicy prawn cooked in a coconut based sauce, flavoured with mustard seeds, goan red chillies, onions, tomatoes and tamarind  
*Recommended with Stony Bank Marlborough Sauvignon Blanc €30.95*

## LAMB DISHES

- Tellicherry Lamb** (MD) €19.95  
Succulent pieces of lamb with tellicherry black pepper, browned onions, tomatoes and garam masala  
*Recommended with Bodegas Callia Malbec €31.00*
- Saag Gosht** (MK) €19.95  
Tender pieces of lamb cooked with fresh spinach and cream  
*Recommended with Coto Mayor Rioja Reserva €38.00*
- Lamb Chettinad** (F, MD, MK) €19.95  
Festive dish of the Chettiyar Clan in Tamil Nadu. A fiery dish made with black peppercorns, chillies, coconut and fennel in a rich brown delicately spiced sauce  
*Recommended with Rauyela Reserva Chardonnay €7.00/ €25.95*
- Gosht Mehzabin** (MD, N) €19.95  
Tender pieces of lamb marinated overnight in chef's special marination & saffron water. Finished with cream & garnished with nuts  
*Recommended with Incanta Pinot Noir €6.00/ €23.95*
- Lamb Bhuna** €19.95  
A traditional lamb curry cooked on a slow fire with tomatoes, onions, ginger, garlic and garam masala  
*Recommended with La Fleur Anne, Saint Emilion €34.00*
- Lamb Do Pyaza** €19.95  
Tender pieces of Irish lamb braised in a tomato and onion sauce with traditional Indian spices, diced onion, ginger and chopped chilli  
*Recommended with Corvina Valpolicella Classico €37.95*

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## VEGETARIAN DISHES

- Vegetable Karahi** 🌶️ 🌶️ €15.95  
Garden vegetables cooked in a tomato and onion sauce, flavoured with robust karahai spices, coriander, chilli flakes and black pepper  
*Recommended with Fantini Farnese Montepulciano €27.95*
- Saag Paneer** (MK) €16.95  
Cubes of home-made cottage cheese, cooked with roughly chopped spinach, cumin, tomatoes, garam masala and coriander. Finished with cream and a dash of lemon juice  
*Recommended with Stony Bank Marlborough Sauvignon Blanc €30.95*
- Mili-Juli Tarkari** 🌶️ 🌶️ (MD) €15.95  
Fresh vegetables cooked in a tangy thick tomato and bhuna sauce, flavoured with cumin, fresh chillies, coriander, tomatoes, onions and dessicated coconut  
*Recommended with Pinot Grigio €6.50/ €24.95*
- Vegetable Biryani** 🌶️ (N) €16.95  
Assortment of fresh vegetables cooked with aromatic basmati rice, fresh herbs, spices and nuts  
*Recommended with Tenute Neirano Gavi €30.95*
- Vegetarian Makhenwala** (MK, N) €15.95  
Mixed vegetables cooked in masala sauce  
*Recommended with Cave de Turckheim Reserva Riesling €32.95*
- Vegetarian Vindaloo** 🌶️ 🌶️ 🌶️ €16.95  
Fresh mixed vegetables cooked in a hot and tangy sauce  
*Recommended with Incanta Pinot Noir €6.00/ €23.95*
- Rajma Masala** 🌶️ 🌶️ €15.95  
Delicious red kidney beans cooked in a spicy tomato based curry  
*Recommended with Turret Fields Monastrell Syrah €8.50/ €33.00*
- PLAINER OPTION**
- Fish 'n' Chips** (E, F, G, MK) €18.95  
Batter fried chunky cod with hand cut chips and tartare sauce
- Chicken and Chips** (E, G, MK) €18.95  
Pan fried chicken breast served with hand cut potato chips
- Linguini Bolognese** (E, G, MK) €18.95  
Traditional Bolognese sauce served on linguine pasta with freshly grated parmesan

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## SIDE DISHES

<b>Dal</b> 🌶️ (MD)	€5.50
Moong and masoor lentils tempered with mustard and cumin seeds	
<b>Aloo Gobi</b> 🌶️ 🌶️	€5.50
Florets of cauliflower and potatoes stir fried with ground chillies, coriander, tomatoes, turmeric, ginger and garlic	
<b>Smoky Potatoes</b> 🌶️ (MD)	€5.50
Deep fried potato cubes tossed in a smoky masala with roasted red peppers, onions and tomatoes	
<b>Aloo Palak</b> (MK)	€5.50
An exotic vegetarian dish of potatoes and spinach	
<b>Chana Masala</b> 🌶️	€5.50
Chick peas, tomatoes, onions, ginger, garlic and a dash of tamarind sauce	
<b>Makhani Dal</b> (MK)	€5.50
Slowly cooked black lentils and red kidney beans in a butter and cream with traditional indian spices	

*All side dishes are also available as a main course portion for €15.50.*

## RICE AND BREADS

### BASMATI RICE

Steamed	€3.25
Pulao	€3.75
Masala Bhat (steamed basmati with onions and spices) (S, G)	€3.95

### BREADS

Plain naan (E, G, MK)	€3.25
Garlic naan (E, G, MK)	€3.50
Garlic, onion and coriander naan (E, G, MK)	€3.75
Chilli, cheese, and onion naan (E, G, MK)	€3.75
Peshwari naan (coconut and saffron) (E, G, MK, N)	€3.95

### ACCOMPANIMENTS

Cucumber Raita (MK)	€2.50
Mango and Yoghurt Dip (MK)	€1.95
Mango Pickle	€1.95

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## DESSERTS

<b>Warm Fudge Vermilion Sundae</b> (E, G, MK, N) Vanilla ice cream and Cookies & Cream ice cream with hot fudge chocolate sauce topped with fresh cream and toasted hazelnuts	€6.50
<b>Eton Mess</b> (MK, E) Lightly crushed meringue with fresh strawberries and whipped cream, vanilla ice cream and raspberry and strawberry puree	€7.50
<b>Kulfi</b> (MK, N) Homemade Indian ice cream. Pistachio, cashew nuts and saffron – milk reduced on a slow fire (not too sweet)	€6.95
<b>Crème Brulee</b> (E, MK) Smooth and creamy classic vanilla custard	€6.95
<b>Chocolate Fudge Brownies</b> (E, G, MK) Warm, chewy and slightly sticky fudge brownies served with chocolate sauce and vanilla ice cream or fresh cream	€6.50
<b>Selection of Ice Creams</b> (E, G, MK) Choose 3 scoops from: Vanilla, Chocolate, Cookies & Cream, Strawberry, Rum & Raisin, Mint Chocolate	€6.50
<b>Selection of Sorbets</b> Tropical, Raspberry or Green Apple served in an assortment of three	€6.50
<b>One Scoop</b> (E, G, MK) 1 scoop of any flavour sorbet or ice cream	€2.75
<b>Selection of liqueur coffees</b> (MK) Irish Coffee French Coffee Bailey's Coffee Calypso Coffee	€6.95

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# DIGESTIFS

## Coffees

Americano €3.25

Espresso €3.25

Double Espresso €3.75

Cappucino €3.75

Late 3.75

## Chocolate

Hot Chocolate €3.75

Baileys Hot Chocolate €6.50

## Teas

Regular €2.95

Green Tea €3.25

Fresh Ginger and Honey €3.25

Peppermint €3.25

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# DRINKS

## Spirits

Cork Dry Gin	€5.00
Bombay Sapphire Gin	€5.70
Smirnoff Vodka	€5.00
Bacardi Rum	€5.00
Havana 3y	€5.50
Tequila	€5.50
Bushmills	€5.75
Jameson	€5.50
Teachers	€5.50
Hennessy	€5.95
Jack Daniels	€5.50

## Liqueurs

Sambucca	€5.50
Tia Maria	€5.50
Baileys	€5.50
Disaronno	€5.50
Frangelico	€5.50
Campari	€5.50
Cointreau	€5.50

Baby Mixers	€1.95
Soft Drinks	
7up, Coke, Fanta	€3.25
7up Zero, Diet Coke	€2.95
Apple Juice	€2.95
Orange Juice	€2.95
Glass of Milk	€1.95

## Beers

Cobra (33cl)	€5.50
Non-Alcoholic Erdinger (55cl)	€5.50
Heineken (33cl)	€5.50
Miller (33cl)	€5.50
Budweiser (33cl)	€5.50

## Water

Sparkling (75cl)	€4.50
Still (75cl)	€4.50

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