



Weekday Early Bird Menu
Two Course €24.50
Monday to Thursday
(4:30pm to 6:30pm)

Starter

Onion Bhaji

Thinly sliced onion fritters, fresh coriander, ginger, fennel seed and gram flour deep fried.

Chicken Satay

Grilled chicken breast marinated with coconut and Thai herbs.

Kathmandu King Kebab

Kathmandu Street food style lamb Sekuwa tender juicy spice with special Nepalese spice.

Crispy Prawn

Lightly battered tiger prawn, saffron, crunchy deep fried.

Main

Palak Paneer

Spinach cooked with cottage cheese cubes tomato and onion creamy sauce.

Chicken Korma

Creamy sauce infuse with cashew nut, pistachio, green cardamom and saffron.

Beef Red Curry

Red curry with coconut milk, peppers, courgette, cauliflower, corn, onion and sweet basil.

Lamb Jalfrezi

Medium spice with bell peppers, onions, garlic and ginger. Garnished with coriander and fresh ginger.

Kimchi Fried Rice

Korean style quick and easy fried rice, bursting with fresh veg., fried egg on the top, fermented food.

Prawns House Curry

Traditional Nepalese curry medium spicy to suit most plates.

All curry dishes serve with Boiled Basmati Rice OR Pulao Rice OR Plain Naan.

Allergy advice: Our some of dishes contains dairy, gluten, nuts, eggs and shell fish please inform your server if you have any allergy concern.

Note: Our chicken, beef and lamb are from local Irish supplier.



Weekend Early Bird Menu

Friday to Sunday

Two Courses: €27.50

(4:30pm to 6:30pm)

Starter

Veg-Spring Roll

Mixed vegetables, Asian spice deep fried roll.

Spicy Chicken Wings

Charcoal grilled chicken wings topped with hot sauce.

Chicken Satay

Grilled Chicken breast marinated with coconut and Thai herbs.

Calamari

Deep fried baby squid marinated with light spice and breadcrumbs.

Crispy Tiger Prawn

Lightly battered tiger prawn, saffron, crunchy deep fried.

Main

Palak Paneer

Spinach cooked with cottage cheese cubes tomato and onion creamy sauce.

Butter Chicken

Irish farm chicken breast cooked with Kerry gold's butter, green chilli, ginger, coriander.

Thai Beef Red Curry

Red curry with coconut milk, peppers, courgette, cauliflower, corn, onion and sweet basil.

Lamb Jalfrezi

Free range Chicken breast, medium spice with bell peppers, onions, garlic and ginger.

Prawns House Curry

Traditional Nepalese curry medium spicy to suit most plates.

All main courses serve with Boiled Basmati Rice OR Pulao Rice OR Plain Naan OR Plain Egg Noodle.

Allergy advice: Our some of dishes contains dairy, gluten, nuts, eggs and shell fish please inform your server if you have any allergy concern.

Note: Our chicken, beef and lamb are from local Irish supplier.

SOUPS

MISO SOUP (Healthy & Vegetarian)
7.50

Japanese Miso paste, Bio-Organic soft tofu, spring onion, crunchy curls of seaweed, medium heat cooked.

Tom Yum Thai Soup
Mix-Veg: 7.50 Chicken: 9.00 Prawn: 10.50

Freshly spicy, sour, vibrant & full of flavoured, Thai herbs, mushroom, spring onion cherry tomato and coriander.

SALADS

Chicken & Avocado Garden Salad (Chef Style)
10.50

Charcoal grilled chicken breast fillet, slice of ready to eat avocado, fresh garden salad leaves with BM dressing.

Seafood Mango Salad (BM Style)
15.00

Gently boiled shrimps, mussels, baby squid, fresh mango & mix leaves with BM dressing.

STREET FOOD STARTERS

Vegetarian Spring Roll (PAN Asian Style)
7.50

Mixed vegetables, Asian spice deep fried roll served with chilli coriander, ginger, fennel seed and gram flour deep fried served with fresh tamarind on the side.

Onion Bhaji (Indian Street Food Style)
7.50

Thinly sliced onion fritters, fresh coriander, ginger, fennel seed and gram flour deep fried served with fresh tamarind on side.

Irish Farm Garlic Mushroom
7.50

Seasoned generously with cracked pepper and salt and allow to cook undisturbed. Homemade Garlic mayo dips on side.

Chicken Skewers (Thai Street food Style)
8.50

Grilled chicken breast marinated with coconut and Thai herbs serve with satay sauce on side.

Chicken Tikka (Indian Street Food Style)
8.50

Charcoal grilled chicken boneless pieces marinated with wonderful of special herbs and spices.

Spicy Chicken Wings
8.50

Charcoal grilled chicken wings topped with hot sauce.

Chicken Tandoori
Starter: 10.50 Main: 17.50

North Indian Style chicken thigh on the bone overnight marinated grilled on medium heat on charcoal. Main served with curry sauce on side.

Crispy Tiger Prawn
12.50

Lightly battered tiger prawn, saffron, crunchy deep fried with chilli coriander syrup.

Tandoori Jumbo Prawn
Starter: 10.50 Main: 26.00

West Bengal Sea fresh water jumbo prawn overnight marinated with chef special spice and herbs grilled on charcoal tandoor. Main served with curry sauce.

Calamari
10.50

Deep fried baby squid marinated with light spice and breadcrumb serve with sweet chilli sauce on side.

Lamb Chop
Starter: 10.50 Main: 19.00

Tender Irish baby spring lamb chop marinated with Asian spice and herbs cooked on medium heat charcoal clay oven and grilled asparagus. Main course served with curry sauce.

Steam Mo Mo (Dumpling)
Starter: 8.50 Main: 17.00

Tibetan style dumpling handmade dough filling up chicken mince mixed with Tibetan Himalayan spice and Mo Mo masala. Served with Mo Mo chutney on side.

Buddha MaMa Veg. Tapas for Two
15.00

A platter of veg-spring roll, onion bhaji, and Garlic Mushroom served with sweet chilli coriander syrup & garlic mayo on the side.

Buddha MaMa Non-Veg Tapas for Two
22.00

A platter of chicken satay, chicken tikka, crispy tiger prawn and calamari served with satay sauce and fresh sweet chilli

BUDDHA MAMA CHEF SPECIAL

Monkfish Mesmerize
27.00

Skinless, boneless Monkfish cooked with mustard seed onion, curry leaves, fresh ginger and green chilly finish with coconut.

Hyderabadi Mixed Biryani
25.50

Long grain basmati rice stir together, prawn, barbecued chicken and lamb with saffron, cocktail or dry fruit and special Indian spice medium heat cooked until aroma come over. Served with raita.

Crispy Chilly Chicken
17.50

Lightly battered crispy fried chicken, onion mixed peppers with Chef special mother sauce.



BUDDHA MAMA

NOODLE BAR

Singapore Noodle
17.50

Healthy refinement, less carbs and all the fresh veg, chicken, prawns, carrots, bean sprouts and Asian greens stir-fried with noodles.

Potala Noodle Soup
Chicken: 14.50 Beef: 16.50 Prawn: 19.50

Tibetan style mixed green veg broth Tukpa noodle soup with Tibetan fresh herbs and spice.

Lasha Laphing
17.50

Tibetan style handmade flat noodle, chicken tikka cubes instant mama noodles wraps special with Tibetan flavour's.

ASIAN CONTEMPORARY

MAINS

Tokyo Teriyaki
Chicken: 17.50 Beef: 19.50

Tokyo street food style Chicken or beef skinless boneless, garlic cloves crushed with teriyaki sauce and garnish sesame seeds with green mixed veg.

Kimchi Fried Rice
14.50

Korean style quick and easy fried rice, bursting with fresh veg., fried egg on the top, fermented foods as kimchi help to promote good gut bacteria.

Beijing Duck Roast
18.50

Deep fried aromatic duck, steam mix veg, sweet and sour sauce on the top. Served on very hot sizzler.

Big Bali Dinner
22.50

Indonesian style big fried rice stir chicken, prawn, beef and egg on the top.

Bombay Bass
Chicken: 18.50 Prawn: 22.50

Irish farm chicken breast or prawns creamy curry, Kerry gold's butter, green chilli, ginger and fresh coriander finish with fenugreek leaves.

Kathmandu King Kebab
20.50

Kathmandu Street food style lamb Sekuwa tender juicy spice with special Nepalese spice and herbs grilled on charcoal tandoor serve with curry sauce.

Manbu Magic Chilly Masala
17.50

Nepalese country side style Irish free range chicken tikka with fresh Nepalese spice, green chilli, onion, tomato, coriander and fresh sweet basil.

ASIAN ALL-TIME FAVOURITE

Korma
Chicken: 17.50 Lamb: 20.00 Prawns: 21.50

Creamy sauce infuse with cashew nut, pistachio, green cardamom and saffron.

Chicken Tikka Masala
17.50

Chicken tikka cooked with creamy rich tomato sauce.

Thai Red Curry
Chicken: 17.50 Beef: 20.00 Prawn: 21.50

Red curry with coconut milk, peppers, courgette, cauliflower, corn, onion and sweet basil.

Thai Green Curry
Chicken: 17.50 Beef: 20.00 Prawn: 21.50

Green curry with coconut milk, peppers, broccoli, bamboo, sweet basil and green beans.

Jalfrezi
Chicken: 17.50 Lamb: 20.00 Prawn: 21.50

Medium spice with bell peppers, onions, garlic and ginger. Garnished with coriander and fresh ginger.

Madras
Chicken: 17.50 Lamb: 20.00 Prawn: 21.50

Cooked with curry leaves, coconut, mustard seed finishing with touch of lemon juice.

Vindaloo
Chicken: 17.50 Lamb: 20.00 Prawn: 21.50

Extremely hot cooked with tomato, green chilli, potato finish with touch of lemon juice.

House Curry
Chicken: 17.50 Lamb: 20.00 Prawn: 21.50

Traditional Nepalese curry medium spicy to suit most palates.

SIDES

Palak Paneer Side: 9.00 Main: 15.00
Spinach cooked with cottage cheese cubes tomato and onion creamy sauce.

Matar Paneer Side: 9.00 Main: 15.00
Garden peas, spinach cooked with cottage cheese cubes tomato and onion finished with fresh cream.

Saag Aloo Side: 9.00 Main: 15.00
Irish farm potato and fresh Spanish finish Asian herbs creamy dish.

Aloo Jira Side: 9.00 Main: 15.00
Irish farm potato stir-fried with cumin seed and curry leaves.

Tarka Dal Side: 9.00 Main: 15.00
Selection of lentil with a tinge of garlic.

Steam Green Veg. 5.50

Naan 3.00

Garlic Naan 4.50

Peshawori Naan 4.50

G.O.C. Naan 4.50

Tandoori Roti 3.50

Steam Rice 3.00

Pulau Rice 4.00

Egg Fried Rice 5.50

Mushroom Rice 5.50

Egg Noodle 5.00

French fries 3.00