

## STARTERS

<b>Eral Sukka</b> 🌶️ (CS, MD, MK). Jumbo prawns marinated in a ginger, garlic and garam masala hung yoghurt – cooked in the tandoor	<b>€14.95</b>
<b>Vermilion Tasting Plate</b> 🌶️🌶️ (MD, G, MK) <b>(for 1 person)</b> Chicken Tikka, Aloo Tikki and Onion Bhaji	<b>€11.95</b>
<b>Aloo Tikki</b> 🌶️ (G, MD, MK) Pan fried potato cakes with green peas and spices	<b>€8.95</b>
<b>Vegetable Samosas</b> 🌶️🌶️ (E, G, MK) Crispy pastry parcels stuffed with fresh mildly spiced vegetables	<b>€10.95</b>
<b>Onion Bhaji</b> 🌶️ (MD, G, MK) Freshly grated onion mixed with gram flour, fresh herbs and spices - fried until crispy and golden	<b>€9.95</b>
<b>Murgh Tikka</b> 🌶️ (MD, MK) Soft tikka of chicken breast steeped in yoghurt, ginger, garlic, chillies, cumin, and lemon juice	<b>€10.95</b>
<b>Lamb Pepper</b> 🌶️🌶️ (E, G, MK) A succulent lamb stir fry with crushed black peppercorns and curry leaves served on a mini-naan bread	<b>€10.95</b>
<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	<b>€23.95</b>
<b>Chilli and Garlic Prawns</b> 🌶️🌶️🌶️ (CS, MD) Prawns marinated in finely chopped garlic and chilli, pan seared, served with a spicy tomato sauce	<b>€13.75</b>

🌶️ - Mild , 🌶️🌶️ - Medium, 🌶️🌶️🌶️ - Hot

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

All of the listed wines contain sulphur dioxide

Please note that some of the dishes may contain the following allergens: CY – celery, CS – crustaceans such as lobster, prawn, 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 – Glutens

## MAIN COURSE

### CHICKEN DISHES

**Chana Murgh** ) €21.95

A medium hot chicken curry with roasted Indian spices and chickpeas.  
From the Punjab region of India.

**Chicken Jalfrezi** )) (MD) €21.95

Chicken pieces cooked in tandoor and simmered with onions, peppers and scallions, flavoured with traditional Indian herbs.

**Chicken Tikka Masala or Butter Chicken** (MK, MD, N) €22.95

Chicken cooked in tandoor and simmered in a tomato and cream sauce with crushed fenugreek leaves.

**Murgh Shahjahani** (MK, MD, N) €22.95

Juicy pieces of chicken cooked on a slow fire with onions, saffron and nuts finished with cream and flavoured with kewra water (similar to a chicken korma).

**Murgh Chilli Masala** ))) €21.95

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.

### SEAFOOD DISHES

**Mangalorean Fish Masala** )) (F, MD, SP) €23.95

Tilapia (chunky fish from East India) cooked in a sour and spicy tamarind and coconut sauce.

**Chameen Manga Kolambi** (CS, MD, MK). €24.95

Finest jumbo prawns cooked in a delicious mango flavoured sauce and tempered with curry leaves and mustard seeds.

**Jumbo Prawn Masala** (CS, MK, N). €24.95

Succulent jumbo prawns in a rich and creamy tomato masala, flavoured with fenugreek leaves

**Goan Prawn Curry** )) (CS, F, M) €23.95

Pieces of king prawn cooked in a coconut-based sauce, flavoured with mustard seeds, Goan red chillies, onions, tomatoes, and tamarind

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## LAMB DISHES

- Saag Gosht** (MK) €23.50  
Tender pieces of lamb cooked with fresh spinach and cream
- Lamb Chettinad** 🌶️🌶️ (S, MD, MK) €23.95  
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.
- Gosht Mehzabin** (MD, N) €23.50  
Tender pieces of lamb marinated overnight in chef's special marination & saffron water. Finished with cream & garnished with nuts.
- Lamb Bhuna** 🌶️ (S) €22.95  
A traditional lamb curry cooked on a slow fire with tomatoes, onions, ginger, garlic and garam masala.

## VEGETARIAN DISHES

- Vegetable Karahi** 🌶️🌶️ €17.95  
Garden Vegetables cooked in a tomato and onion sauce, flavoured with Robust karahi spices, coriander, chilli flakes and black pepper.
- Saag Paneer** (MK) €18.95  
Cubes of home-made cottage cheese, cooked with roughly chopped spinach, cumin, onion, tomatoes, garam masala and coriander. Finished with cream and a dash of lemon juice.
- Mili-Juli Tarkari** 🌶️🌶️ (MD) €17.95  
Fresh vegetables cooked in a tangy thick tomato and bhuna sauce, flavoured with cumin, fresh chillies, coriander, tomatoes, onions, and desiccated coconut.
- Vegetable Makhewala** (MK, N) €17.95  
Mixed vegetables cooked in Masala sauce.

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**BIRYANI** (N,MD) 🌶️🌶️**Vegetable** €19.95**Lamb/chicken or jumbo prawns (€2 supplement)** €23.95

Cooked with aromatic basmati rice, fresh herbs, and nuts, served with spicy tomato sauce or raita

**PLAINER OPTION** €19.50**Fish 'n' Chips** (E, F, G, MK)

Batter fried chunky cod with hand-cut chips and tartare sauce.

**SIDE DISHES****Any 2 Side Dishes €11.95****Tarka Dal** 🌶️ (MD)

€7.50

Moong and masoor lentils tempered with mustard and cumin seeds

**Aloo Gobhi** 🌶️🌶️

€7.50

Florets of cauliflower and potatoes stir fried with Ground chillies, coriander, tomatoes, turmeric, ginger, and garlic.

**Smoky Potatoes** 🌶️ (MD)

€7.50

Deep fried potato cubes tossed in a smoky masala with roasted red peppers, onions, and tomatoes.

**Aloo Palak** (MK)

€7.95

An exotic vegetarian dish of potatoes and spinach.

**Chana Masala** 🌶️

€7.50

Chickpeas, tomatoes, onions, ginger, garlic and fresh homemade spices

**Vermilion Dal Makhani** 🌶️ (MK)

€7.95

Slowly cooked black lentils and red kidney beans in a butter and cream with traditional Indian spices

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## RICE

Steamed Basmati Rice	€3.95
Pulao	€4.50
Masala Bhat (steamed basmati rice with onions and spices) (S, G)	€4.95
Fries	€5.95

## BREADS

Plain naan (E, G, MK)	€3.95
Garlic naan (E, G, MK)	€4.25
Garlic, onion, and coriander naan (E, G, MK)	€4.50
Chilli, cheese, and onion naan (E, G, MK)	€4.75
Peshwari naan (coconut and saffron) (E, G, MK, N)	€4.50
Cucumber Raita (MK)	€3.95

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## DESSERTS

### **Vermilion Warm Fudge Sundae** (E, G, MK, N)

**€6.95**

Cookies & cream ice-cream with hot fudge chocolate sauce topped with fresh cream and toasted hazelnuts.

### **Eton Mess** (MK, E)

**€7.95**

Lightly crushed meringue with fresh strawberries and whipped cream, vanilla malt ice cream and raspberry and strawberry puree.

### **Kulfi** (MK, N)

**€7.50**

Homemade Indian ice-cream. Pistachio, nuts. and saffron – milk reduced on a slow fire (not too sweet).

### **Chocolate Fudge Brownies** (E, G, MK)

**€7.50**

Warm, chewy, and slightly sticky fudge brownies served with chocolate sauce and vanilla ice cream or fresh cream.

### **Selection of ice-creams** (E, G, MK)

**€7.50**

Choose 3 scoops from: Vanilla, Chocolate, Cookies & Cream Strawberry or Mint Choc

### **OR - One Scoop** (E, G, MK)

**€3.25**

scoop of any flavour sorbet or ice cream.

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## UNDER 10s CHILDREN'S MENU

### KIDS MEAL DEAL – €10.95

Choose one kids main course and starter or dessert  
Includes a drink

OR – Choose individually

#### STARTERS/SIDES

Chicken Tikka (MD, MK)	€ 5.50
Homemade fries (G)	€ 5.00
Garlic Nann (G)	€ 3.95

#### MAIN COURSES

Chicken Tikka Masala - served with rice (G, MK, N)	€ 9.75
Chicken Korma - served with rice (G, MD, MK, N)	€ 9.75
Sausage & chips (G)	€ 8.50
Fish 'n' chips (E, F, G, MK)	€ 9.75
Chicken Goujons & chips (E, G, MK)	€ 9.75

#### DESSERTS

Warm fudge brownies – served with a scoop of ice-cream (E, G, MK)	€ 5.75
Ice-cream – 2 scoops of your choice (E, G, MK)	
Eton Mess – meringue, strawberries, ice-cream, and cream (E, MK)	
Kulfi – Indian pistachio ice-cream (MK, N)	

#### DRINKS

Soft drinks – 7up/Free, Coke/Zero, Club Orange/Zero	€ 2.75
Juices – Orange, Pineapple or Cranberry	
Milk	

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