



EARLY BIRD MENU

€23.95 – 2 course + Tea/Coffee

€27.95 – 3 course + Tea/Coffee

STARTERS

Vegetable Samosas 🌶️ 🌶️ (E, G, MK)

Crispy pastry parcels stuffed with fresh mildly spiced vegetables

Onion Bhaji 🌶️ (G, MD, MK)

Grated onion mixed with gram flour, herbs and spices - fried until crispy and golden

Chicken Tikka 🌶️ (MD, MK)

Chicken tikka steeped in yoghurt, ginger, garlic, chillies, cumin and lemon juice

Chilli and Garlic Prawns 🌶️ 🌶️ 🌶️ (€3 supplement) (CS, MD)

Prawns marinated in garlic and chilli, pan seared, served with a spicy tomato sauce

Mixed Sizzler for 2 🌶️ 🌶️ (€6 supplement) (CS, MD, MK)

Chicken tikka, jumbo prawns and lamb pieces with onions, bell peppers and chillies served sizzling

MAINS

Chicken Tikka Masala (MD, MK, N)

Pieces of chicken tikka cooked in tandoor and then simmered in a tomato and cream based sauce with crushed fenugreek leaves

Chana Murgh 🌶️

This dish comes from the Punjab region of India. A medium hot chicken curry with roasted Indian spices and chickpeas

Chameen Manga Kolambi (€5 supplement) (CS, MD, MK)

Jumbo prawns cooked in a mango sauce, curry leaves and mustard seeds

Lamb Chettinad 🌶️ 🌶️ 🌶️ (F, MD, MK)

Black peppercorns, chillies, coconut and fennel in a rich brown spiced sauce

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

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MAINS

Lamb Do Pyaza 🍴 🍴

Tender pieces of Irish lamb braised in a tomato and onion sauce with traditional Indian spices, diced onion, ginger and chopped chilli

Saag Paneer (MK)

Cubes of home-made cottage cheese with roughly chopped spinach, onion, tomatoes, garam masala & coriander. Finished with cream and a dash of lemon juice

Vegetarian Makhenwala (MK, N)

Mixed vegetables cooked in masala sauce

**Main courses are served with choice of steamed/pulao rice OR plain naan.
Any vegetable side dish - €3**

DESSERTS

Kulfi (MK, N)

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

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

Vanilla ice cream and Cookies & Cream ice cream with hot fudge chocolate sauce topped with fresh cream and toasted hazelnuts

Chocolate Fudge Brownies (E, G, MK)

Warm, chewy and slightly sticky fudgebrownies served with chocolate sauce and vanilla ice cream or fresh cream

Selection of Ice Creams (E, G, MK)

Choose 3 scoops from:

Vanilla, Chocolate, Cookies & Cream,
Strawberry, Rum & Raisin, Mint Chocolate

Selection of Sorbets

Tropical, Raspberry or Green Apple
served in an assortment of three.

TEA OR COFFEE INCLUDED

Early Bird Menu available: Sun-Thurs – All Evening (Mon-Thurs 5.30-10.30pm; Sunday 4pm-10pm)
Fri-Sat from 5.30pm with last orders at 6.45pm. We kindly ask for all early bird tables
to be vacated by 8.15pm on Fridays and Saturdays to facilitate the next sitting

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