

Early Chef's Special

Monday to Thursday €19.95

Starters

Machali Aloo ki Tiki

Codfish cake mixed with potatoes, fresh coriander, cumin seeds and mixed spices. Pan-fried and served with homemade chutney.

Lamb Kofta

Spicy meat balls mixed with fresh coriander and ginger. Served with tomatoes and garlic sauce.

Aloo Pakora

Thin slices of crispy Irish potatoes cooked with dry coriander and mixed spices. Served with mango chutney.

Main Course

Lamb Bhuna

Lamb cubes with a selection of spices and garnished with fresh coriander and tomato.

Murghi Khara Masala

Breast of Irish chicken marinated in garlic, cloves and mixed spices. Cooked in yoghurt sauce.

Prawn Curry

Prawn simmered in a combination of pickles, curry leaves and vinegar. Garnished with fresh coriander & mustard seeds.

Dessert

Any additional side dishes €6

*Dal Kinara • Aloo Zeera
Mushroom Baji • Sagg Aloo*

Please note our food is not available to carry out.

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Starters

Tali wali Prawn

*Prawn marinated with garlic, sea salt and lemon juice.
Deep fried and served with tamarind chutney.*

Champ Kandhari

*Succulent Irish lamb chops tenderised with garlic,
turmic, chilli and slowly cooked over charcoal. Served
with mint sauce.*

Aloo Pakora

*Thin slices of crispy Irish potatoes cooked with dry
coriander and mixed spices. Served with mango chutney.*

Main Course

Mrich Masala Prawn

*Prawn spiced with garlic, green chilli, and fresh tomato.
Garnished with fresh ginger and red chilli.*

Murghi Palak Paneer

*Breast of Irish chicken marinated in garlic, cloves and
mixed spices. Cooked with spinach and cottage cheese.*

Lamb Tikka Masala

*We present our unique recipe. Lean pieces of Irish lamb
barbecued and mellowed in a creamy tomato sauce and
garnished with flaked almond.*

Dessert

Any additional side dishes €6

*Dal Kinara • Aloo Zeera
Mushroom Baji • Sagg Aloo*

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