

*A La Carte*



## Sharing Plates (Serves for 2 or more)

### Sumandari Plate

€52 (extra portion €26 per person)  
Selection Of Fish & Shellfish including  
Lobster Tail, Crab Claws,  
Jumbo Prawns & Irish Hake.

### Tandoori Khas (BBQ Plate)

€32 (extra portion €16 per person)  
Chicken, Lamb, Jumbo Prawns & Aloo  
Pakora.

### Vegetarian Khas

€25 (For Two People)  
Vegetarian Samosa, Onion bajee,  
Aloo Pakura & Paneer Bhujia.

## Starters

### Tandoori Jhinga €15.95

Jumbo Prawns Marinated in Ginger, Garlic,  
Masala Spices, then Cooked in the Tandoor  
Until Golden & Tender.

### Onion Bhaji €10.95

Finely Sliced Onions Smothered in a  
Simple, Fragrantly Spiced Gram Flour  
Batter & Fried to Crispy Perfection  
Served with Our House Chutney.

### Malai Tikka €13.95

Tandoor Roasted Chicken Breast in a Mild  
Ginger, Garlic, Turmeric Yogurt Marinade  
with a Minty Dressing.

### Lasooni Machali €15.95

Pan Seared Fresh Monk Fish Medallions  
Marinated in Garlic, Ginger, Sea Salt &  
Yogurt, Dressed with Tamarind &  
Garlic Reduction.

### Behari Kebab (spicy) €14.50

Beef Tenderloin Slices Marinated with  
Sea Salt, Garlic & Mixed Pakistani Spices  
Cooked Over Charcoal. Served with Raita.

### Tandoori Lobster Tail €24.95

Lobster Tail Marinated with Garlic,  
Sea Salt, & Pepper. Served with  
Paneer Cheese & a Citrus Tamarind Relish.

### Lamb & Cheese Croquettes

€13.45

Pulled Lamb Mixed with Pakistani Spices &  
Cheese, Coated in Panko Bread Crumbs  
Served with Beetroot Chutney & Mint Sauce.

### Tandoori Thigh Chicken Tikka €12.50

Spiced Chargrilled Chicken Thigh  
Marinated in Our House Blend  
Served with House Chutney.

### Aloo Tikki €11.95

Spiced Potatoes with a Cumin,  
Sun Dried Tomato Hash,  
Dressed with Tamarind Reduction.

### Kakeragh €16.50

Pan-Fried Fresh Local Crab Claws  
Delicately Flavoured with Coriander Seeds,  
Cumin & Tamarind Reduction.

### Bagan Behar €11.50

Roasted Aubergine Filled with  
Mildly Spiced Vegetables & Served  
with Steamed Basmati Rice.

### Chilli Scallops €16.50

Pan-Fried Irish Scallops Marinated  
with Ginger, Garlic & Chilli.

### Champ Kandhari €15.50

Lamb Chops Tenderised with a Chilli  
Masala, Slowly Cooked Over Charcoal.  
Finished with Mint Sauce.

### Tali Wali Machali €13.95

Crispy Calamari Marinated in Garlic,  
Ginger, Coriander & Lime Juice.  
Drizzled with Homemade  
Mango Chutney.

### Chilli Chicken €12.95

Pan Fried Thigh Chicken Strips Mixed  
with Kashmiri Chilli Flakes Served in  
Thick Sweet & Sour sauce.

## From The Chargrill & Tandoor

### Chargrilled Sea Bass

€31

### Tandoori Monkfish

€34.95

### Chargrilled Champ Plate (Lamb Chops)

€32

### Chilli Garlic Prawns (spicy)

€33.95

### Tandoori Lobster Tail

€46.75

All The Above Dishes Are Served With Seasonal Sautéed Vegetables

### Tawanye Khana (Protein Meal) (spicy) €31

Tenderloin Beef, Chicken Breast Marinated in Ginger, Garlic & Yogurt. Served with Chickpeas & Spinach.

## Signature Dishes

### Nehari Gosht (spicy) €28.95

A Very Popular Dish, Eaten Daily in the Homes of Karachi, Pakistan.  
Tenderloin of Beef in a Spicy Curry Sauce.  
Dressed with Fresh Ginger & Coriander.

### Khara Masala €26.95

Tenderloin Beef Or Tiger Prawns Marinated in a Garlic,  
Ginger, Mint, Coriander, Cumin Yogurt.  
Braised in an Onion & Tomato Masala.

### Biryani (spicy)

The Famous Celebratory Dish of Pakistan

Choose from Lamb Or Chicken Or Prawn €22.90 / Vegetarian €20  
An Aromatic, Fluffy Basmati Rice Dish with Sautéed Onions, Cardamon  
& Our Blend of Spices. Garnished with Crispy Onion & Coriander.

### Palak Gosht €23.95

Slow Braised Lamb Cooked with Spinach, Garam Masala & Ginger.  
Finished with Coriander & Fresh Ginger.

## Mains

### LAMB & BEEF

#### Bhindi Gosht

€23.95

Tender Irish Lamb slow cooked with Okra, Tomatoes & Onions with our House selection of Spices. Garnished with Coriander & Ginger.

#### Lamb Garam Masala

€23.95

Tender Irish Lamb in our Classic Garam Masala Marinade of Turmeric, Chilli, Ginger & Garlic, Simmered with Tomatoes & Onions, Finished with Freshly Shredded Coriander.

#### Mirch Masala Gosht

(spicy)

€23.95

Lamb Masala in a Spicy Marinade with Garlic, Green Chilli, Fresh Tomato. Garnished with Coriander & Chilli.

#### Gosht Rogan

€24.95

Slow Braised Lamb with Tomatoes, Onions & Garlic with a Touch of Coriander Yogurt & Garnished with Crispy Onions.

#### Beef Lobia

€24.50

Tenderloin of Beef with Sautéed Onions, Tomatoes & Green Beans in a Ginger & Garlic Creamy Yogurt Masala.

### POULTRY

#### Makhanwala Murghi

(Butter Chicken)

€24.95

Our version of the very popular Butter Chicken curry. Chargrilled Chicken Breast cooked in a Ginger & Garlic Butter with Shallots, House Spices & Fenugreek. Finished with a Sundried Tomato Cream.

#### Murghi Jalfrezi

(spicy)

€24.50

From the Kashmir Region, Breast of chicken Cooked with Peppers, Onions, Spiced with Garlic, Coriander & Ginger. Topped with Spring Onion.

#### Murghi Bhuna

€24.50

Originating from the Cuisine of Northern Pakistan, Breast of Chicken with Chopped Onions & Peppers & a Selection of Spices. Finished with Fresh Coriander & Spring Onion.

#### Makhani Murghi

€24.50

Breast of Chicken Cooked with Ginger, Garlic & Onions & Our House Blend of Spices & Finished with a Cream Sauce.

#### Murgh Tikka Masala

€24.95

Our Unique Recipe of Breast of Chicken, Mellowed in a Creamy Cashew & Almond Sauce. Garnished with Toasted Almond.

### SEAFOOD

#### Machali Achari

€23.95

Fillet of Irish Hake, Gently Simmered with Pakistani Style Pickles, a Pungent Mixed Spice, Curry Leaves & Coconut Milk.

#### Jalfrezi Jhinga

€27.95

From the Kashmir Region, Jumbo Prawns Cooked with Peppers, Onions, Spiced with Garlic, Coriander & Ginger. Topped with Spring Onion.

#### Jhinga Tikka Masala

€27.95

Our Unique Recipe of Jumbo Prawns, Mellowed in a Creamy Cashew & Almond Sauce. Garnished with Toasted Almond.

#### Sumandari Badsha Jalfrezi

€41.95

Pan Seared Lobster Tails with Mix of Peppers, Spring Onions, Coriander, Ginger & Tomatoes. Served with Prawn Fried Rice.

#### Goan Fish Curry

€23.95

Fillet of Irish Hake in Coconut Milk with House Spices & Mustard Seeds.

### KORMA THREE WAYS

A very mild dish with no garlic

#### Korma

€24.95

Chicken Or Beef with a Blend of Sautéed Onions, Ground Almonds in a Creamy Yogurt Sauce. Garnished with Toasted Almond Flakes.

#### Vegetable Korma

€19.95

A selection of seasonal vegetables with Sautéed Onions, Ground Almonds in a Creamy Yogurt Sauce. Garnished with Toasted Almond Flakes.

## Vegetarian

#### Subzai Jalfrezi

€19.95

Seasonal Vegetables Cooked with Fresh Herbs & Our Classic Ginger & Scallion Curry Sauce.

#### Paneer Handi

€19.95

Paneer Cooked with Coconut Milk in a Garlic & Ginger Blend of House Spices with mustard Seeds.

Additional Poppadums & Chutneys €3.95

*Please Ask To See Our Allergen Detailed Menu If You Suffer From Any Food Allergies*

## Vegetarian (sides)

### **Bhindi Fries** €5.50

Okra Deep Fried in a Spiced Batter.

### **Aloo Gobi** €9.95

Florets of Cauliflower & Potatoes with Tomatoes, Ginger & Garlic Finished with Toasted Onion Seeds.

### **Channa Masala** €9.95

A Delicious Dish of Chickpeas Cooked with Pisawa Masala, Ghee (Butter) & Sautéed Onions. Garnished with Ginger, Coriander & Spring Onions.

### **Bagan Aloo** €11.50

Fried Potatoes & Aubergine Cooked with Fresh Tomato, Coriander & Spices.

### **Mushroom Masala**

€11.95

Creamy Button Mushrooms in a Coriander, Chilli, Garlic & Spring Onion Cream Sauce.

### **Tarka Dal** €9.50

Our Unique Interpretation of the Famous Lentil & Garlic Dish. Garnished with Coriander, Butter Ghee & Crispy Onions.

### **Bhindi Bhuna** €10.50

Okra with Garlic, Onion, Tomatoes, Turmeric Powder & Garam Masala. Garnished with Curry Leaves.

### **Palak Paneer** €12.50

Baby Spinach & Paneer Cheese in a Garlic & Black Pepper Cream with Pine Nuts.

### **Spicy Potato** €7.95

Crushed Potatoes Cooked with Turmeric & Yogurt, Ajwain, Fennel, Cumin & Mustard Seeds. Garnished with Coriander.

*Please ask your waiter if you would like a main portion of the above vegetarian side dishes.*

## Tandoor Baked Breads

Our nan breads are cooked to order at 500° in our clay tandoor oven using our freshly made dough

### **Roghni Lachcha Nan**

(Buttered Nan) €4.95

A truly delicious Nan Bread. A Flaky Layered Nan with Butter.

### **Classic Nan** €2.95

The Classic, Crispy Bread Cooked in the Tandoor.

### **Dhania Paneer Nan** €3.80

Traditional Unleavened Bread Stuffed with Cheese & Coriander & Cooked in the Tandoor.

### **Paratha** €3.65

Layered Wholemeal Bread with a Touch of Butter.

### **Badam Kishmish Nan**

(Sweet Nan) €4.10

Nan Bread Filled with Almonds, Raisins & Mixed Nuts.

### **Garlic Nan** €3.95

Classic Nan Cooked with Garlic.

## Rice

We use the finest basmati rice

### **Chicken Tikka Fried Rice**

€7.95

Tandoori Chicken Cooked with Basmati Rice & Vegetables.

### **Mushroom Fried Rice** €7.50

Pan-Fried Mushrooms Cooked with Basmati Rice & Dressed with Spring Onions.

### **Chawal** €3.50

Steamed Rice.

### **Pilau Rice** €4.50

The Finest Long-Grain Basmati Rice Cooked with Onions & Garam Masala - A Highly Aromatic Dish.

Please Ask To See Our Allergen Detailed Menu If You Suffer From Any Food Allergies. For the comfort of all our customers, please refrain from using your mobile phone. Please Note that to maintain the integrity of our dishes, we do not serve our food to take away. All our Beef and Lamb is of Irish origin - All meats Halal Certified

### **Kinara Restaurant Group**

Our prices include 13.5% VAT. Discretionary 10% Service Charge for 5 or more persons. All tips and discretionary service charge (credit/debit card and cash) are shared between all members of staff. Thank you.

*Kinara*

318 Clontarf Road, Clontarf,  
Dublin 3  
Tel: 01 833 6759  
www.kinara.ie

*Kajjal*

7 The Green, Strand Street, Malahide,  
Co. Dublin  
Tel: 01 806 1960  
www.kajjal.ie

*Kinara Kitchen*

17 Ranelagh Village, Ranelagh,  
Dublin 6  
Tel: 01 406 0066  
www.kinarakitchen.ie

ALLERGEN MENU

