

Sharing Plates (Serves for 2 or more)

Sumandari Plate

€54 (extra portion €27 per person)

Selection Of Fish & Shellfish including Lobster Tail, Crab Claws, Jumbo Prawns & Irish Hake.

Tandoori Khas (BBQ Plate)

€34 (extra portion €17 per person)

Chicken, Lamb, Jumbo Prawns & Aloo Pakora.

Starters

Tandoori Jhinga €16.95

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

Onion Bhaji €11.95

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 €12.50

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

Chilli Scallops €16.95

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 €35

Tandoori Monkfish €35

Chargrilled Champ Plate (Lamb Chops) €35

Chilli Garlic Prawns (spicy) €35

Tandoori Lobster Tail €48

All The Above Dishes Are Served With Seasonal Sautéed Vegetables

Tawanye Khana (Protein Meal) (spicy) €34.00

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 €28.95

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 €23.90 / Vegetarian €20

An Aromatic, Fluffy Basmati Rice Dish with Sautéed Onions, Cardamon & Our Blend of Spices. Garnished with Crispy Onion & Coriander.

Palak Gosht €24.95

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

Mains

LAMB & BEEF

Bhindi Gosht €24.95

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

Lamb Garam Masala €24.95

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) €24.95

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) €25.95

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 €25.95

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.

Prawn Tikka Masala €27.95

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

Sumandari Badsha Jalfrezi €44.95

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 €25.95

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.

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