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Steamed Basmati Rice 2.00

Pilau Rice 2.50

Cooked whole spices and saffron

Lemon Rice 2.95

Coconut and lemon flavoured with split Bengal gram, mustard seeds and fresh curry leaves (10)

Mushroom Rice (7) 2.95

naan breads

Naan Bread (1,3,7) 1.50

Garlic and Coriander Naan (1,3,7) 1.95

Peshawari Naan 2.50

Coconut, almond and raisins (1,3,7,8)

Cheese and Chilli Naan (1,3,7) 2.50

Roti Wholemeal Bread (1) 1.50

আলার্জেন অডিচ

Some items on our menu contain nuts, shellfish and other allergens. As a result, traces of these could be found in other products served here. If you have any questions about any of our ingredients please ask a member of staff.

Please see table of allergens below:

1	CEREALS	8	NUTS
	[CONTAINING GLUTEN]	9	CELERY
2	CRUSTACEANS	10	MUSTARD
3	EGG	11	SESAME SEED
4	FISH	12	SULPHUR DIOXIDE
5	PEANUTS	13	LUPIN
6	SOYA	14	MOLLUSC
7	MILK		



The Curry House

authentic indian cuisine



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Starters

Mini Samosa and Spring Roll 5.95

Triangular shaped pastry parcels filled with spiced potato and peas.
Stir fried vegetables wrapped in crisp pastry rolls, Indian spiced chutney (1,3,7,10,12)

Batata Badda 5.95

Golden fried potato cake flavoured with mustard seeds, curry leaves, ginger & chilli, tamarind & mint relish (7,8,10,12)

Achari Tikka 6.95

Chargrilled chicken tikka, marinated in aromatic spices (7,10,12)

Kalmi Kebab 5.95

Toasted cumin, honey and tamarind marinated chicken shoulders, cherry tomato and cucumber raita (7,8,10,12)

Tawa Jhinga 8.50

Roasted tiger prawn in lemon, mustard, crisp shallots, cracked pepper, seasonal leaves & honey mustard yogurt dressing (2,7,10)

Gilafi Seekh 5.95

Minced lamb, rolled on a skewer with a ginger, chilli, coriander and cheddar crust served with chickpea masala (3,7,10,12)

Tandoori Jhinga 9.95

An all-time favourite: jumbo prawns marinated in Indian spices and herbs, cooked in our clay oven served with fresh melon, mango and avocado salad (2,7,8,10,12)

Taste of India 7.50

A simple way to savour the wonders of Tandoor cooking: Tandoori prawns, Marinated chicken and lamb seekh served with a selection of dips (2,3,7,10,12)

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Our dishes can be prepared to your preferred taste in terms of spice levels and with the following choices: • Chicken • Lamb • Vegetables.
• Tiger Prawns are available for a €1.50 supplement

Lamb Rogan Josh 14.50

Caramelised onion and tomato stew flavoured with ginger, fennel and saffron (Medium)

Chicken Tikka Masala 13.50

Creamy tomato sauce flavoured with garlic, green chilli and roasted fenugreek leaves (Medium) (7)

Chicken Madras 13.90

A traditional dish from southern India, cooked with coconut, black pepper, mustard, curry leaves and tamarind (very spicy) (8,10)

Lamb Biryani 14.50

Aromatic spices in basmati rice, finished with yogurt, saute shallots and fresh mint (Medium) (7,10)

Chicken Korma 13.50

Mildly spiced, fresh cream, onions, ground almonds and cashew nut sauce (Mild) (7,8)

Lamb Chittinad 14.50

Festive dish from the Chettiyar clan in the Tamil Nadu. A fiery dish made with black peppercorns, chillies, fennel and coconut in a rich spiced sauce (Spicy) (8,10)

Lamb Vindaloo 13.50

Red chillies and Goan spice paste with coconut milk, vinegar, cinnamon and palm sugar (Very Spicy) (10,12)

Prawn Jalfrezi 15.90

Stir-fried onions, peppers and tomato flavoured with Ajowan caraway seeds (Medium) (2)

Chicken Tikka Saag 13.50

Spinach and leafy greens tossed with smoked red chilli and cream (Medium) (7)

All dishes are served with your choice of basmati rice or pilau rice, poppadoms (1) & dips (7,8,10). Mushroom rice or lemon rice is available for a €1.50 supplement

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Medium 🍴 Spicy 🍴🍴 Very Spicy 🍴🍴🍴

इसराणा वीहेइ

Tandoori Chicken 13.50

India's most popular dish - Chicken on the bone marinated in yogurt, ginger and spices, cooked in our Tandoor, served with tikka masala sauce (Medium) (7)

Bharuchi Lamb 14.90

Irish lamb pieces, roasted mustard seeds, coconut, curry leaf, tamarind, onion & sun-dried tomatoes (Medium) (8,10)

Chicken Makhni 13.50

Indian butter chicken, creamy tomato sauce, cardomom and fenugreek leaf infusion (Mild) (7,8)

Machhi Jugalbindi 14.95

Tandoori king prawns, tilapia delicately marinated in mild spices, tandoori salmon with coriander and coconut sauce (Mild) (2,4,8,10)

Chicken Dhansak 13.90

Spiced lentil dahl, tamarind and flavoured with fresh coriander, green chilli & ginger (Medium) (7,8)

Goan Seafood Curry 12.95

Curry black tiger prawns and fish in a creamy coconut and spiced chilli masala sauce (Spicy) (2,4,10,12)

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Subz Korma 9.50

North Indian style medley of fresh seasonal vegetables cooked in a smooth coconut sauce (Medium) (8,10)

Channa Pinda 9.50

A recipe from Bahawalpur area of Punjab. Tangy chickpea with crunchy onion and ginger (Medium) (12)

Kaddai Paneer 10.50

Homemade Cottage cheese with coriander, root basil, fennel and chilli pesto (Medium) (7,8,10,12)

Jeera Aloo 5.50

Boiled Potatoes tossed in simple masalas and plenty of coarsely crushed roasted cumun seeds (Medium) (10,12)

Tadka Dal 9.50

Slow cooked moong, masoor, chana lentils, fried garlic and cumin (12)