

Extra

Fresh yogurt	2.00
With tomato, cucumber and onion (7)	
Mango Chutney (12)	.75
Indian Curry Sauce	3.50
Korma Sauce	3.50
Tikka Masala Sauce (7)	3.50
Portion of Chips	2.00
Canned Soft Drinks	1.50

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Meal for One	15.00
Mini Samosas and Spring rolls (1,3,7,10,12)	
Chicken Tikka Masala (7)	
Naan bread (1,3,7), Basmati rice,	
Poppadom (1), Can of Soft drink	

Meal for Two	28.00
Achari Tikka (7,10,12)	
Mini samosas and spring rolls (1,3,7,10,12)	
Lamb rogan josh, Chicken jalfrezi	
2 Naan bread (1,3,7), 2 Basmati rice, Poppadoms (1)	
Two cans of soft drink	

Meal for Three	55.00
Achari Tikka (7,10,12)	
Mini Samosas and spring rolls (1,3,7,10,12)	
Gilafi kebab (3,7,8,10,12)	
Lamb rogan josh, Lamb korma	
Prawn Jalfrezi (2)	
Chicken Tikka Masala (7)	
1 garlic coriander naan (1,3,7), 1 regular naan bread (1,3,7)	
2 Basmati rice, 2 pilau rice	
Poppadoms (1) dips (7,8,10)	
Bottle of Red or White wine	

takeaway

Available 7 days

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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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takeaway ਲਵਾ



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Starters

Mini Samosa and Spring Roll 4.95
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)

Achhari Tikka 6.95
Chargrilled chicken tikka, marinated in aromatic spices (7,10,12)

Kajmi Kebab 5.95
Toasted cumin, honey and tamarind marinated chicken shoulders, cherry tomato and cucumber raita (7,8,10,12)

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)

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)

Vegetarian

Subzi Korma 6.95
North Indian style medley of fresh seasonal vegetables cooked in a smooth coconut sauce (Medium) (8,10)

Channa Pinda 7.95
A recipe from Bahawalpur area of Punjab. Tangy chickpea with crunchy onion and ginger (Medium) (12)

Saag Paneer 7.95
Homemade Cottage cheese with coriander, root basil, fennel and chilli pesto (Medium) (7)

Aloo Punch Poran 5.50
New Potato tossed with roasted, pickled spices and ginger (Medium) (10,12)

Tadka Dal 5.95
Slow cooked moong, masoor, chana lentils, fried garlic and cumin (12)

Gobi Masala 5.95
Stir fried cauliflower with potatoes and green chillies (Medium)

Saag Aloo 5.95
Baby potatoes with spinach (Medium) (7)

Meat Dishes

Our dishes can be prepared to your preferred taste in terms of spice levels and with the following choices:

- Chicken • Lamb • Vegetables
- Tiger Prawns (€2 Supplement)

Lamb Rogan Josh 10.50
Caramelised onion and tomato stew flavoured with ginger, fennel and saffron (Medium)

Chicken Madras 10.50
A traditional dish from southern India, cooked with coconut, black pepper, mustard, curry leaves and tamarind (very spicy) (8,10)

Chicken Tikka Masala 10.50
Creamy tomato sauce flavoured with garlic, green chilli and roasted fenugreek leaves (Medium) (7)

Prawn Jalfrezi 10.50
Stir-fried onions, peppers and tomato flavoured with Ajowan caraway seeds (Medium) (2)

Chicken Korma 10.50
Mildly spiced, fresh cream, onions, ground almonds and cashew nut sauce (Mild) (7,8)

Lamb Chittinad 10.50
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 10.50
Red chillies and Goan spice paste with coconut milk, vinegar, cinnamon and palm sugar (Very Spicy) (10,12)

Lamb Biryani 11.50
Aromatic Spices in Basmati rice, finished with yogurt, saute shallots and fresh mint (Medium) (7,10)

Chicken Murgh Dhansak 10.50
Spiced lentils, tamarind and flavoured with fresh coriander (Medium) (8)

Chicken Tikka Saag 10.50
Spinach and leafy greens tossed with smoked red chilli and cream (Medium) (7)

All served with Poppadoms (1) and dips (7,8,10)

Hot Dishes

Medium Spicy Very Spicy

Seasonal Dishes

Tandoori Chicken 11.50
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 11.95
Irish lamb pieces, roasted mustard seeds, coconut, curry leaf, tamarind, onion & sun-dried tomatoes (Medium) (8,10)

Machhi Jugalbindi 11.95
Tandoori king prawns, tilapia delicately marinated in mild spices, tandoori salmon with coriander and coconut sauce (Mild) (2,4,8,10)

Chicken Makhni 11.95
Indian butter chicken, creamy tomato sauce, cardamom and fenugreek leaf infusion (Mild) (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)

All served with Poppadoms (1) and dips (7,8,10)

Rice

Steamed Basmati Rice 1.50

Pilau Rice 2.50
Cooked whole spices and saffron

Lemon Rice 2.50
Coconut and lemon flavoured with split Bengal gram, mustard seeds and fresh curry leaves (10)

Mushroom Rice (7) 2.50

Naan Bread

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