

## ਰਿਸ਼

Steamed Basmati Rice 2.00

Pilau Rice 2.50

Cooked whole spices and saffron

Lemon Rice 3.50

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

Mushroom Rice (7) 3.50

Egg Fried Rice (3,6,7) 3.50

## naan breads

Naan Bread (1,3,7) 2.00

Garlic and Coriander Naan (1,3,7) 2.50

Peshawari Naan 3.00

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

Cheese and Chilli Naan (1,3,7) 3.00

Roti Wholemeal Bread (1) 2.00

## ਬੀਠਰਗੁਣ ਅਵਚਿਣ

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



# The Curry House

ਭਾਠਰਗੁਣ ਭਿੰਦੀਅਨ ਟਾਊਫ਼ਿੰਠ



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# ਮਨੁ



Irish Curry Awards

## Starters

### Mini Samosa and Spring Roll 6.50

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 6.50

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

### Achari Tikka 7.50

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

### Tawa Jhinga 9.00

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

### Gilafi Seekh 6.75

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

### Tandoori Jhinga 10.75/19.50

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

### Taste of India 8.00

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)

## ભોજી તોલક વિચારણોદય

Our dishes can be prepared to your preferred taste in terms of spice levels and with the following choices: Chicken • Lamb • Vegetables • Tiger Prawns

### Rogan Josh 15.95

Vegetarian 13.95 / Tiger Prawns 17.95

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

### Tikka Masala 14.95

Vegetarian 12.95 / Tiger Prawns 16.95

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

### Madras 15.50

Vegetarian 13.50 / Tiger Prawns 17.95

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

### Biryani 15.95

Vegetarian 13.95 / Tiger Prawns 17.95

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

### Korma 14.75

Vegetarian 12.75 / Tiger Prawns 16.75

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

### Chittinad 15.95

Vegetarian 13.95 / Tiger Prawns 17.95

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)

### Vindaloo 14.95

Vegetarian 12.95 / Tiger Prawns 17.95

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

### Jalfrezi 15.95

Vegetarian 13.95 / Tiger Prawns 17.95

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

### Tikka Saag 15.95

Vegetarian 13.95 / Tiger Prawns 17.95

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

All dishes are served with basmati rice, poppadoms (1) & dips (7,8,10).

## ઇપોટક દેવદોઈ

Medium Spicy Very Spicy

## इष्टांशना वीशेदइ

### Tandoori Chicken 14.95

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 16.50

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

### Chicken Makhni 14.95

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

### Machhi Jugalbindi 16.50

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

### Chicken Dhansak 14.95

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

### Goan Seafood Curry 14.95

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

## વેજેટારીઅન

### Subz Korma 10.00

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

### Channa Pinda 10.00

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

### Kaddai Paneer 11.50

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

### Jeera Aloo 6.00

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

### Tadka Dal 10.00

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

### Saag Paneer 11.50

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