

## દરબાર

Fresh yogurt	3.00
With tomato, cucumber and onion (7)	
Mango Chutney (12)	1.00
Indian Curry Sauce	3.80
Korma Sauce	3.80
Tikka Masala Sauce (7)	3.80
Portion of Chips	2.20
Canned Soft Drinks	1.80

## લઢાકો વેદાકો

<b>Meal for One</b>	<b>17.50</b>
Mini Samosas & Spring rolls (1,3,7,10,12)	
Chicken Tikka Masala (7)	
Naan bread (1,3,7), Basmati rice,	
Poppadom (1), Can of Soft drink	

<b>Meal for Two</b>	<b>31.50</b>
Achari Tikka (7,10,12)	
Mini samosas & 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	

<b>Meal for Three</b>	<b>60.00</b>
Achari Tikka (7,10,12)	
Mini Samosas & 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) chips (7,8,10)	
3 Cans of Soft Drink	

## takeaway

Available 7 days

## ઘોરઘન ઘવેવેદ

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

authentic indian cuisine



The Curry House, Raheen Roundabout,  
Raheen, Limerick

t. 061 487 405

e. [info@southcourthotel.com](mailto:info@southcourthotel.com)

w. [curryhouselimerick.com](http://curryhouselimerick.com)

## takeaway લઢનુ



© Copyright Great National Hotels and Resorts 2018



## Starters

- Mini Samosa and Spring Roll** 5.20  
Triangular shaped pastry parcels filled with spiced potato & peas. Stir fried vegetables wrapped in crisp pastry rolls, Indian spiced chutney (1,3,7,10,12)
- Batata Badda** 6.30  
Golden fried potato cake flavoured with mustard seeds, curry leaves, ginger & chilli, tamarind & mint relish (7,8,10,12)
- Gilafi Seekh** 6.30  
Minced lamb, rolled on a skewer with a ginger, chilli, coriander & cheddar crust served with chickpea masala (3,7,10,12)
- Achari Tikka** 7.50  
Char grilled chicken tikka, marinated in aromatic spices (7,10,12)
- All Time Favorite: Tandoori Jhinga** 10.50  
Jumbo prawns marinated in Indian Spices and herbs, cooked in our clay oven served with fresh mint & 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 & lamb seekh served with a selection of dips (2,3,7,10,12)
- Vegetarian**
- Sube Korma** 7.95  
North Indian style medley of fresh seasonal vegetables cooked in a smooth coconut sauce (Medium) (8,10)
- Channa Pinda** 8.95  
A recipe from Bahawalpur area of Punjab. Tangy chickpea with crunchy onion & ginger (Medium) (12)
- Saag Paneer** 8.95  
Homemade Cottage cheese with coriander, root basil, fennel and chilli pesto (Medium) (7)
- Aloo Punch Poran** 6.25  
New Potato tossed with roasted, pickled spices & ginger (Medium) (10,12)
- Tadka Dal** 6.95  
Slow cooked moong, masoor, chana lentils, fried garlic & cumin (12)
- Gobi Masala** 6.95  
Stir fried cauliflower with potatoes & green chillies (Medium)
- Saag Aloo** 6.95  
Baby potatoes with spinach (Medium) (7)

## શ્રી પિલેટ ચિવરુનોટદ

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

- Rogan Josh** 11.50  
Caramelised onion & tomato stew flavoured with ginger, fennel & saffron (Medium)  
Choose Lamb, Chicken, Vegetables. With Tiger Prawns 2 supplement
- Madras** 11.25  
A traditional dish from southern India, cooked with coconut, black pepper, mustard, curry leaves & tamarind (very spicy) (8,10)  
Choose Lamb, Chicken, Vegetables. With Tiger Prawns 2 supplement
- Tikka Masala** 11.25  
Creamy tomato sauce flavoured with garlic, green chilli and roasted fenugreek leaves (Medium) (7)  
Choose Lamb, Chicken, Vegetables. With Tiger Prawns 2 supplement
- Jalfrezi** 11.95  
Stir-fried onions, peppers & tomato flavoured with Ajowan caraway seeds (Medium) (2)  
Choose Lamb, Chicken, Vegetables. With Tiger Prawns 2 supplement
- Korma** 11.25  
Mildly spiced, fresh cream, onions, ground almonds & cashew nut sauce (Mild) (7,8)  
Choose Lamb, Chicken, Vegetables. With Tiger Prawns 2 supplement
- Chittinad** 11.50  
Restive dish from the Chettiyar clan in the Tamil Nadu. A fiery dish made with black peppercorns, chillies, fennel & coconut in a rich spiced sauce (Spicy) (8,10) Choose Lamb, Chicken, Vegetables. With Tiger Prawns 2 supplement
- Vindaloo** 11.50  
Red chillies & Goan spice paste with coconut milk, vinegar, cinnamon & palm sugar (Very Spicy) (10,12)  
Choose Lamb, Chicken, Vegetables. With Tiger Prawns 2 supplement
- Biryani** 12.95  
Aromatic spices in basmati rice, finished with yogurt, saute shallots and fresh mint (Medium) (7,10)  
Choose Lamb, Chicken, Vegetables. With Tiger Prawns 2 supplement
- Murgh Dhansak** 11.50  
Spiced lentils, tamarind and flavoured with fresh coriander (Medium) (8)  
Choose Lamb, Chicken, Vegetables. With Tiger Prawns 2 supplement
- Tikka Saag** 11.50  
Spinach & leafy greens tossed with smoked red chilli & cream (Medium) (7) Choose Lamb, Chicken, Vegetables. With Tiger Prawns 2 supplement
- All served with Poppadoms (1) and dips (7,8,10)

## ફાપોટ દિવદો

Medium 1 Spicy 2 Very Spicy 3

## દહાદોનો વીંદોટદ

- Tandoori Chicken** 12.50  
India's most popular dish - Chicken on the bone marinated in yogurt, ginger & spices, cooked in our Tandoor, served with tikka masala sauce (Medium) (7)
- Bharuchi Lamb** 12.95  
Irish lamb pieces, roasted mustard seeds, coconut, curry leaf, tamarind, onion & sun-dried tomatoes (Medium) (8,10)
- Machhi Jugalbindi** 13.80  
Tandoori king prawns, tilapia delicately marinated in mild spices, tandoori salmon with coriander & coconut sauce (mild) (2,4,8,10)
- Chefs Special Biryani** 13.95  
Aromatic spices in basmati rice cooked with chicken, prawns, and lamb, finished with yogurt, saute shallots & mint (Medium) (8,10)
- Chicken Makhni** 12.95  
Indian butter chicken, creamy tomato sauce, cardamom & fenugreek leaf infusion (Mild) (7,8)
- Goan Seafood Curry** 13.80  
Curry black tiger prawns and fish in a creamy coconut & spiced chilli masala sauce (Spicy) (2,4,10,12)
- All served with Poppadoms (1) and dips (7,8,10)
- RICE**
- Steamed Basmati Rice** 1.80
- Pilau Rice** 2.80  
Cooked whole spices & saffron
- Lemon Rice** 2.80  
Coconut & lemon flavoured with split Bengal gram, mustard seeds & fresh curry leaves (10)
- Mushroom Rice** (7) 2.80
- Egg Fried Rice** (3,6,7) 3.50
- naan bread**
- Naan Bread** (1,3,7) 1.80
- Garlic & Coriander Naan** (1,3,7) 2.30
- Peshawari Naan** 2.70  
Coconut, almond and raisins (1,3,7,8)
- Cheese & Chilli Naan** (1,3,7) 2.80
- Roti Wholemeal Bread** (1) 1.80