Starter & Main Course Or Main Course & Dessert €21 All 3 Courses For €26

ştarterş

Mini Samosa & Spring Roll

Triangular shaped pastry parcels filled with spiced potato & peas.

Stir fried vegetables wrapped in crisp pastry rolls, Indian spiced chutney (1(wheat),3,7,10,12)

Batata Badda

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

Achari Tikka

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

Gilafi Seekh

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

लंबांत टठपान्इट

Jamb Rogan Josh

Caramelised onion & tomato stew flavoured with ginger, fennel & saffron (10)

Chicken Tikka Masala

Creamy tomato sauce flavoured with garlic, green chilli & roasted fenugreek leaves (7,10)

Jamb Jalfrezi

Stir-fried onions, peppers & tomato flavoured with Ajowan caraway seeds (7,10)

Chicken Korma

Mildly spiced, fresh cream, onions, ground almonds & cashew nut sauce (7,8(cashew)10)

Channa Pinda

A recipe from Bahawalpur area of Punjab.

Tangy chickpea with crunchy onion & ginger (12)

Kaddai Paneer

Homemade cottage cheese with coriander, root basil, fennel & chilli pesto (7,8,10,12)

All served with

Basmati rice | Poppadom | Dips

dessert

Gooey Chocolate Brownie

Served with chocolate sauce and vanilla ice cream (3,7,8(almond))

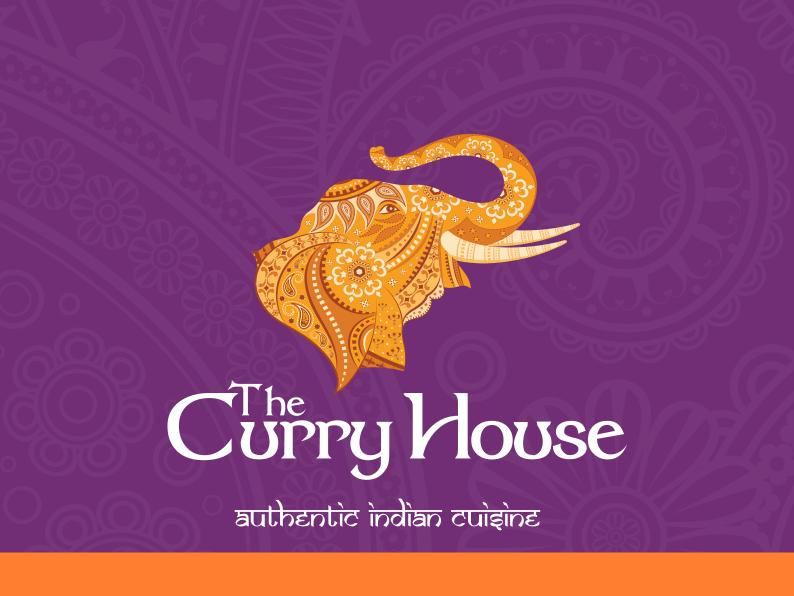
Gulab Jamun

Semolina and milk dumpling in sugar syrup, served with pistachio ice cream (1(wheat),3,7,8(pistachio))

Kulfi

Indian eggless ice cream available in your choice of mango or pistachio (7,8(pistachio))

/// Allerger



Early bird





