

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

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## Starters

### 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)

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## Main Course

### Lamb 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)

### Lamb 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

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## Dessert

### Goosey 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))

### Allergens

1: Cereals(Containing Gluten) 2: Crustaceans(Shellfish) 3: Eggs 4: Fish 5: Peanuts 6: Soya Beans  
7: Milk 8: Nuts 9: Celery 10: Mustard 11: Sesame Seeds 12: Sulphites 13: Lupin 14: Molluscs



# The Curry House

authentic indian cuisine

early bird  
menu

