

extra

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

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Meal for One	18.50
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	

Meal for Two	34.00
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	

Meal for Three	65.00
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) dips (7,8,10)	
3 Cans of Soft Drink	

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

Please scan here to order:



takeaway menu



The Curry House, Raheen Roundabout,
Raheen, Limerick

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Irish Curry Awards

Starters

Mini Samosa and Spring Roll 5.95

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 7.05

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

Gilafi Seekh 7.05

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

Achari Tikka 8.25

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

All Time Favorite: Tandoori Jhinga 11.25

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 8.75

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

Subz Korma 8.70

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

Channa Pinda 9.70

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

Saag Paneer 9.70

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

Aloo Punch Poran 7.00

New Potato tossed with roasted, pickled spices & ginger (Medium) (10,12)

Tadka Dal 7.70

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

Gobi Masala 7.70

Stir fried cauliflower with potatoes & green chillies (Medium)

Saag Aloo 7.70

Baby potatoes with spinach (Medium) (7)

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

Rogan Josh 12.50

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

Choose Lamb, Chicken, Vegetables. With Tiger Prawns €2 supplement

Madras 12.25

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 12.25

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

Choose Lamb, Chicken, Vegetables. With Tiger Prawns €2 supplement

Jalfrezi 12.95

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

Choose Lamb, Chicken, Vegetables. With Tiger Prawns €2 supplement

Korma 12.25

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

Choose Lamb, Chicken, Vegetables. With Tiger Prawns €2 supplement

Chittinad 12.50

Festive 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 12.50

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 13.95

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 12.50

Spiced lentils, tamarind and flavoured with fresh coriander (Medium) (8)

Choose Lamb, Chicken, Vegetables. With Tiger Prawns €2 supplement

Tikka Saag 12.50

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)

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Medium Spicy Very Spicy

દરરોજના વહેવકાર

Tandoori Chicken 13.50

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 13.95

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

Machhi Jugabindi 15.80

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

Chefs Special Biryani 14.95

Aromatic spices in basmati rice cooked with chicken, prawns, and lamb, finished with yogurt, saute shallots & mint (Medium) (7,10)

Chicken Makhni 13.95

Indian butter chicken, creamy tomato sauce, cardamom & fenugreek leaf infusion (Mild) (7,8)

Goan Seafood Curry 14.80

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)

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Steamed Basmati Rice 1.80

Pilau Rice Cooked whole spices & saffron 2.80

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 breads

Naan Bread (1,3,7) 2.00

Garlic & Coriander Naan (1,3,7) 2.60

Peshawari Naan Coconut, almond and raisins (1,3,7,8) 3.00

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

Roti Wholemeal Bread (1) 2.00

Keema Naan 3.00

Lamb mince, roasted cumin, mint, ginger & coriander (1,3,7)