

Starters

Mini Samosa & Spring Roll- 6.25

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)

Saunfia Paneer - 7.95

Home-made cottage cheese, stuffed with fennel flavoured green herbs, skewered with shallots, capsicum & pineapple-glided in tandoor with pickle spices (7,10,12)

Palak Chana Tikki- 6.50

Calcutta street food-shallow fried spinach & chick-peas cake, Topped with assortment of chutneys (7,10,12)

Duo of Tikka - 7.5

Aachari tikka & Garlic tikka Chargrilled chicken marinated in pickle spices, garlic, chilli infuse in cardamom served with salad. (Medium)(7,10,12)

Lamb Chilli Garlic - 7.50

Kerala style succulent Irish lamb's diced stir fried with shallots and bell peppers served with grated carrot tempered in yoghurt (Medium)(3,7,10,12)

Papri chaat- 6.50

Typical Bombay Street food a melange of black gram, samosa, crisp mathri and a potato kachumber topped with assortment of chutneys (1,7,10,12)

Seekh Kebab - 7.50

Hand pounded Irish lamb mixed with fragrant spices cooked on skewers in tandoor served with grated carrot tempered in yoghurt (3,7,10,12)

Medley of Seafood - 8.50

Trio of Seafood in tantalising marinade of mustard, lemon, chilli garlic & cardamom served with home salad (2,4,7,10)

Taste of India - 8.50

A simple way to savour the wonders of Tandoor cooking: Tandoori prawns, marinated chicken, lamb seekh & samosa served with a selection of dips (3,7,10,12)

Jumbo Prawns Tandoori - 11.75 /20.50

An all-time favourite Jumbo prawns marinated with Indian spices cooked in our tandoor oven (Medium)(2,7,10,12)



All time favourites

Rogan Josh - 13.00

Caramelised onion & tomato stew flavoured with ginger, fennel & saffron (medium) Choose: Vegetarian, Chicken, Lamb, Paneer (1.00) or Tiger Prawn (2.00)

Tikka Masala - 13.00

Creamy tomato sauce flavoured with garlic, green chilli & roasted fenugreek leaves (medium) (7) Choose: Vegetarian, Chicken, Lamb, Paneer (1.00) or Tiger Prawn (2.00)

Jalfrezi - 13.25

Stir-fried onions, peppers & tomato flavoured with Ajowan caraway seeds (Medium) (2) Choose: Vegetarian, Chicken, Lamb, Paneer (1.00) or Tiger Prawn (2.00)

Biryani - 14.25

Aromatic spices in basmati rice, finished with yoghurt, sautéed shallots & fresh mint (medium) (7,10) Choose: Vegetarian, Chicken, Lamb, Paneer (1.00) or Tiger Prawn (2.00)

Zafrani Korma - 13.00

Mildly spiced, fresh cream, onions, ground almonds & cashew nut sauce (mild) (7,10) Choose: Vegetarian, Chicken, Lamb, Paneer (1.00) or Tiger Prawn (2.00)

Tikka Saag - 13.00

Spinach & leafy greens tossed with smoked red chilli & cream (Medium) (7) Choose: Vegetarian, Chicken, Lamb, Paneer (1.00) or Tiger Prawn (2.00)

Vindaloo - 13.00

Red chillies & Goan spice paste with coconut milk, vinegar cinnamon & palm sugar (Very Spicy) (10,12) Choose: Vegetarian, Chicken, Lamb, Paneer (1.00) or Tiger Prawn (2.00)

Madras - 13.00

A traditional dish from southern India, cooked with coconut, black pepper, mustard, curry leaves & tamarind (Very spicy) (8,10) Choose: Vegetarian, Chicken, Lamb, Paneer (1.00) or Tiger Prawn (2.00)

Chittinad - 13.00

Festive dish from the Chattriya clan in Tamil Nadu. A fiery dish made with black peppercorns, chillies, fennel & coconut in a rich spiced sauce (Spicy) (8,10) Choose: Vegetarian, Chicken, Lamb, Paneer (1.00) or Tiger Prawn (2.00)

Spice levels

Medium Spicy Very Spicy

Curry house specialties

Tandoori Chicken - 13.50

India's most popular dish - Chicken on the bone marinated in yoghurt, ginger & spices, cooked in Tandoor, served with tikka masala sauce (Medium) (7,12)

Lamb Pepper Fry - 13.00

Tender morsels of Irish lamb marinated with exotic south Indian spices & red wine then stir fried with peppers (Medium)(7,10,12)

Chicken Makfni - 13.00

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

Alleppey Fish Curry - 13.25

Tilapia, Hake, & Prawn with coconut tomato sauce tempered with curry leaves and mustard (Mild)(2,4,10,12)

Chicken Dhansak - 13.00

Spiced lentil dahl, tamarind & flavoured with fresh coriander green chilli & ginger (Medium) (1)

Goan Prawn Curry - 13.50

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

Lababdar - 13.00

Old Delhi style chicken tikka with tomatoes, onion finish with cream & fenugreek leaves (Medium)(7)

Rice

Steamed Basmati Rice 2.25

Pilau Rice 2.50 Cooked whole spices & saffron

Lemon Rice 3.00

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

Mushroom Rice 3.00 (7)

Egg Fried Rice 4.00 (3,6,7)

naan breads

Naan Bread 2.20 (1,3,7)

Garlic & Coriander 3.00 (1,3,7)

Peshwari Naan 3.50 Coconut, almond & raisins(1,3,7,8)

Cheese & Chilli Naan 3.50 (1,3,7)

Keema Naan 3.50

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

Roti Wholemeal Bread 2.50 (1)



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Subz Meloni - 10.50 🍴

Delighted combinations of mixed vegetables, with spinach purée & fresh chill coriander (Medium) (12)

Channa Pinda - 10.50 🍴

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

Kaddai Paneer - 11.50 🍴

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

Aloo Hara Pyaz- 7.25 🍴

Cumin tossed potato with tomato & spring onion (Medium) (12)

Tadka Dal- 9.50

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

Saag Paneer - 11.50 🍴

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

Matter Paneer - 10.50

fresh green peas cottage cheese onion, tomato, roast spice and finished with cream (7,12)

Matter Mushroom - 9.50

Green peas, mushroom, onion, masala, spring onion & roasted spices (12)

Aloo Bangen Masala - 10.50

Aubergine, potato, carom seed, onion tomato Masala & fresh coriander chilli finish (12)

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Fresh yogurt - 4.00

With tomato, cucumber & onion (7)

Mango Chutney - 1.00(12)

Indian Curry Sauce - 5.00

Korma Sauce - 5.00

Tikka Masala Sauce - 5.00

Portion of Chips - 3.25 (7)

Canned Soft Drinks - 1.80



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Tasting Menu for 1 - 19.50

Mini Samosa & Spring rolls (1,3,7,10,12)

Chicken Tikka Masala (7)

Naan Bread (1,3,7) Basmati rice,

Poppadoms (1) Can of soft drink

Tasting Menu for 2 - 36.50

Aachari Tikka (7,10,12)

Mini Samosa & Spring rolls (1,3,7,10,12)

Lamb Rogan Josh, Chicken Jalfrezi

Two Naan Breads (1,3,7) Two Basmati rice,

Poppadoms (1) Two Can of soft drink

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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.

Allergen Information

1 Cereals (Containing Gluten), 2 Crustacean, 3 Egg,
4 Fish, 5 Peanut, 6 Soybeans, 7 Milk, 8 Nuts,
9 Celery, 10 Mustard, 11 Sesame Seed,
12 Sulphur Dioxide, 13 Lupin, 14 Mollusc



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The Curry House

authentic indian cuisine

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takeaway

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