

## KIDS MENU

(All dishes served with rice and chips)

Chicken Korma	€12.50
Chicken Tikka Masala	€12.50
Mango Prawns	€12.50

## Rice / Breads

Chips	€3.00
Lemon Rice (Vegan)	€3.00
A healthy South Indian rice with zing of lemon and curry leaf.	
Steamed Basmati Rice (Vegan)	€2.50
Jeera Pulao Rice (Vegan)	€2.75
Plain Naan	€2.50
Garlic Onion Coriander Naan	€3.00
Peshawari Naan	€3.50
Chilli Cheese Naan	€3.50
Pudina Naan	€2.75
Aloo Kulcha	€3.00
Naan stuffed with spiced potato.	
Bread Basket	€4.75
Three mini naans: Peshawari, garlic coriander & cheese chilli.	
Roti	€2.50
Soft Drinks	€2.00
Mango Lassi	€5.00
Papadam with Mango chutney	€2.50
Chutneys (Mint chutney / Tamarind chutney / Mango chutney / Tomato chutney / Rose yogurt)	€2.50

## Allergens



All our chicken and lamb is certified from  
Irish country meats and traceable.

Fish may contain small bones. Please let our staff know of any  
food allergies as some of our dishes may contain allergens.  
We will do our best to accommodate your requirements.



FLAVOURS OF INDIA

## Take Away Menu



All of our chicken and lamb is from Irish County Meats, and traceable. Fish may contain small bones. Please let us know of any food allergies as some of our dishes may contain allergens. We will do our best to accommodate your requirements.

73 Main St,  
Bray, Co. Wicklow  
Phone: (01) 561 1777  
[www.pinksalt.ie](http://www.pinksalt.ie)



## Starters

<b>Aloo Tikki</b> 🍟	€7.00
Crispy fried spiced potato cake dressed with tamarind and honey yogurt.	
<b>Punjabi Samosa</b> 🍷 🍷	€7.00
Delicious potato and peas in pastry parcel with tangy chutneys.	
<b>Onion Bhaji</b> 🍷 🍷	€7.00
Vegan's favorite crispy onion fritters with tamarind and mint chutney.	
<b>Veg Platter</b> 🍷	€10.00
Selection of Pink Salt's most popular starters.	
<b>Chicken Trilogy</b> 🍷 🍷 🍷	€8.00
Chargrilled chicken in the three tantalizing marinades of mustard-lemon, chilly-garlic, cheese-cardamom.	
<b>Chilli Chicken</b> 🍷 🍴	€8.00
South East Asian crispy battered chicken smothered in garlic, soy and chilli sauce.	
<b>Chicken Tikka</b> 🍷	€8.00
Succulent chicken in aromatic marinade of fenugreek, garlic and chilli, gently charred.	
<b>Seekh Kabab</b> 🍷	€9.00
Hand pounded Irish lamb mince infused with fresh herb and earthy spices, smoked in tandoor.	
<b>Pork Fry</b> 🍷	€8.00
Himalayan delicacy of marinated pork juliennes tossed with bell peppers and sweet & sour tomato sauce.	
<b>Lehsuni Prawn</b> 🍷	€9.00
Crispy fried tiger prawns infused with garlic, chilli and fenugreek.	
<b>Calamari</b> 🍷 🍷 🍷	€9.00
Semolina coated tender squids lightly spiced with turmeric, black pepper and Himalayan pink salt, served with smoky tomato chutney.	
<b>Fish Koliwada</b> 🍷	€9.00
Fish marinated in Mumbai koli-masala paste, batter fried, served with garlic-chilly relish.	
<b>Kerala Jhinga</b> 🍷	€12.00
Pan seared jumbo prawns spiked with rustic coastal-spice-blend, served with fresh melon and mango salad.	
<b>Pink Salt Platter</b> 🍷 🍷 🍷 🍷 🍷 🍷	€12.50
A selection of mini portions of Pink Salt's most loved starters; pork fry, murgh tikka, palak patta, calamari and prawn garlic.	
<b>Kashmiri Tandoori Lamb Chops</b> 🍷	€12.00
Over night marinated lamb chops, char grilled, served with mint chutney and salad greens.	

## Main Course

<b>Chicken Tikka Masala</b> 🍷	€15.25
Absolute Legend - tandoor smoked chicken in an aromatic cardamom-fenugreek flavoured tomato sauce finished with cream.	
<b>Butter Chicken</b> 🍷 🍷	€15.50
North Indian's most popular chicken dish. Tandoor grilled chicken tikka in rich velvety tomato sauce.	
<b>Chicken Chettinad</b> 🍷	€15.25
A classic South Indian speciality of Chettinad region - chicken marinated in a unique spice mix of kalpasi, fennel, poppy seed and tamarind, simmered in coconut milk.	
<b>Tandoori Murgh</b> 🍷 🍷	€16.95
Chicken on the bone marinated with minced garlic, yoghurt and home made red chilli paste, charred in tandoor. Served with tikka masala sauce and masala rice.	
<b>Chicken Korma</b> 🍷 🍷	€15.50
A royal delicacy of chicken cooked with cashew nuts, mace, onions, cardamom, dry rose petal finished with cream. No chilli but absolutely tasty.	
<b>Chicken Vindaloo</b>	€15.25
Flavour packed hot & tangy chicken dish spiked with vinegar and cinnamon.	
<b>Lamb Rogan Josh</b>	€15.95
Irish lamb delicately cooked with Kashmiri chilli seasoned with authentic regional garam masala.	
<b>Gosht Hyderabad</b> 🍷 🍷	€115.95
Lamb cooked with exotic spices and yogurt in a sealed container allowing the meat to cook in its own juice. Packed with flavour and unique taste... Chef's recommendation.	
<b>Kashmiri Tandoori Lamb Chops</b> 🍷	€21.00
The classic Kashmiri lamb chops marinated with aromatic Himalayan spices takes your taste buds on an exotic vacation to the spice land. Served with saffron rice and cinnamon flavored lamb jus.	
<b>Biryani -</b>	
<b>Chicken/Lamb/Prawn</b> 🍷	€15.25 / €16.95 / €17.25
Meats cooked with sweet aromatic spices, ginger and basmati rice finished with fresh yogurt, brown onion and fresh mint.	
<b>Tandoori Lamb Shank</b> 🍷 🍷	€17.50
48 hours marinated lamb shank cooked in tandoor, served with salad greens, cardamom & cinnamon flavoured reductions of lamb stock.	
<b>Allepey Fish Curry</b> 🍷 🍷	€16.95
Hake fish marinated with turmeric paste and sea salt simmered in coconut milk with coastal spice paste.	

<b>Prawn / Chicken / Jalfrezi</b> 🍷	€15.25 / €16.00
A culinary triumph for curry-loving dieter, juicy prawns stir fried with bell peppers, carom seed and tangy tomato-onion sauce.	
<b>Jhinga Manga</b> 🍷 🍷	€15.95
Tiger prawns cooked with mango purée, tamarind and coconut milk.	
<b>Duck Pepper Fry</b> 🍷 🍷	€15.95
Barbary duck breast cooked with three peppers & East-India five spice-mix.	
<b>Jumbo Prawn Goan Curry</b> 🍷	€20.50
Jumbo prawns simmered in Goa-styled masala-paste of cinnamon, cloves, coconut, tomato and malt vinegar.	
<b>Vegetarian</b>	
<b>Paneer Malai Saag</b> 🍷	€14.00
Paneer cooked with greens and spinach, tossed with smoked red chillies and ginger finished with a hint of cream and tomatoes.	
<b>Kadai Paneer</b> 🍷	€14.00
Cottage cheese, bell peppers and onion, tossed with tangy garlic and tomato sauce.	
<b>Palak Kofta</b> 🍷	€13.50
Spinach and fenugreek dumpling in garlic and tomato sauce finished with cream.	
<b>Mix Veg Curry</b> 🍷	€13.50
Seasonal fresh vegetables simmered with wine tomatoes, fragrant spices and fenugreek.	
<b>Mains / Sides</b>	
<b>Southern Potatoes (vegan)</b> 🍷	€13.00/€7.00
Potatoes tempered with mustard seeds, curry leaves, onion, green chilli and turmeric.	
<b>Channa Masala (vegan)</b>	€13.00/€7.00
Chickpeas simmered with onion yogurt and fresh cumin-chilli paste, finished with fennel powder.	
<b>Tadka Dal (vegan)</b>	€13.00/€7.00
Boiled lentil tempered with cumin, garlic and whole red chillies finished with fresh coriander.	
<b>Gobhi Masala (vegan)</b>	€13.00/€7.00
Stir fried cauliflower with ginger, green chillies and carom seed.	
<b>Bhindi Do-Pyaza (vegan)</b>	€13.00/€7.00
Okra dices tossed with onion, ginger, fresh coriander.	
<b>Raita</b> 🍷	€4.50
Yogurt with salt, honey and cumin.	