# Early Bird

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Sunday - Thursday 5pm to 7pm Friday, Saturday 5pm to 6:30pm\*

## Starters

€28.95

Two Course Menu

## Main Course

## Aloo Tikki

Crispy fried spiced potato cake dressed with tamarind and honey yogurt

## Punjabi Samosa

Delicious potato and peas in pastry parcel with tangy chutneys

#### Seekh Kabab

Hand pounded Irish lamb infused with fresh herbs and earthly spices, smoked in tandoor

#### Chicken Tikka

Succulent chicken in aromatic marinade of fenugreek, garlic and chilli, gently charred

## Pork Fry 0

Himalayan delicacy of marinated pork juliennes tossed with bell peppers and sweet & sour tomato sauce

#### Calamari



Semolina coated tender squids lightly spiced with turmeric, black pepper and Himalayan pink salt, served with smoky tomato chutney

## Sides

#### Southern Potatoes 0



Potatoes tempered with mustard seeds, curry leaves, onion, green chilli and turmeric.

#### Channa Masala

€5.00

Chickpeas simmered with onion fresh cumin-chilli paste finished with fennel powder.

#### Tadka Dal

€5.00

Boiled Lentil tempered with cumin, garlic and whole red chillies finished with fresh coriander.

#### Gobhi Masala

€5.00

Stir fried cauliflower with ginger, green chillies and carom seed.

#### Raita 0

€3.45

Yogurt with salt, honey and cumin.

#### Chicken Tikka Masala

Absolute Legend - tandoor smoked chicken in an aromatic cardamom-fenugreek flavoured tomato sauce finished with cream

#### Chicken Korma

A royal delicacy of chicken cooked with cashew nuts, mace, onions, cardamon, dry rose petal finished with cream. No chilli but absolutely tasty.

## 👽 🕖 Jhinga Manga

Tiger prawns cooked with mango purée, tamarind and coconut milk

### Chicken Chettinad

A classic South Indian specialty of Chettinad region - chicken marinated in a unique spice mix of kalpasi, fennel, poppy seed and tamarind, simmered in coconut milk

## Lamb Roganjosh

Irish lamb delicately cooked with Kashmiri chilli seasoned with authentic regional garam masala

#### Palak Kofta

Spinach and fenugreek dumpling in garlic and tomato sauce finished with cream

## Mix Veg Curry

Seasonal fresh vegetables simmered with wine tomatoes, fragrant spices and fenugreek

All the above served with Rice, Plain Naan & Potato. Any flavored Naan €1.50



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