

Starters

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- Aloo Tikki**  €8.00
Crispy fried spiced potato cake dressed with tamarind and honey yogurt.
- Palak Patta**   €8.50
Light batter-crisped baby spinach leaves with mint yogurt.
- Punjabi Samosa**   €8.00
Delicious potato and peas in pastry parcel with tangy chutneys.
- Veg Platter**   €12.50
Selection of Pink Salt's most popular starters.
- Chicken Tikka**  €9.50
Succulent chicken in aromatic marinade of fenugreek, garlic and chilli, gently charred.
- Chicken Trilogy**   €9.50
Chargrilled chicken in the three tantalizing marinades of mustard-lemon, chilli-garlic, cheese-cardamom.
- Chilli Chicken** €9.50
South East Asian crispy battered chicken smothered in garlic, soy and chilli sauce.
- Seekh Kabab**  €9.95
Hand pounded Irish lamb infused with fresh herbs and earthly spices, smoked in tandoor.
- Pork Fry**  €9.50
Himalayan delicacy of marinated pork juliennes tossed with bell peppers and sweet & sour tomato sauce.
- Fish Koliwada**  €9.50
Fish marinated in Mumbai koli-masala paste, batter fried, served with garlic chilli relish.
- Lehsuni Prawn**  €10.50
Crispy fried tiger prawns infused with garlic, chilli and fenugreek.
- Calamari**    €10.50
Semolina coated tender squids lightly spiced with turmeric, black pepper and Himalayan pink salt, served with smoky tomato chutney.
- Kerala Jhinga**  €12.50
Pan seared jumbo prawns spiked with rustic coastal-spice-blend, served with fresh melon and mango salad
- Kashmiri Tandoori Lamb Chops**  €13.00
Over night marinated lamb chops, char grilled, served with mint chutney and salad greens.
- Pink Salt Platter**       €13.95
A selection of mini portions of Pink Salt's most loved starters; pork fry, murgh tikka, onion bhaji, calamari and lehsuni prawn.

Main Course

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- Chicken Tikka Masala**  €18.50
Absolute Legend - tandoor smoked chicken in an aromatic cardamom-fenugreek flavoured tomato sauce finished with cream.
- Butter Chicken**   €18.50
North Indian's most popular chicken dish. Tandoor grilled chicken tikka in rich velvety tomato sauce.
- Chicken Chettinad**  €18.50
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.
- Tandoori Murgh**   €21.50
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.
- Chicken Korma**   €18.50
A royal delicacy of chicken cooked with cashew nuts, mace, onions, cardamom, dry rose petal finished with cream. No chilli but absolutely tasty.
- Chicken Vindaloo** €18.50
Flavour packed hot & tangy chicken dish spiked with vinegar and cinnamon.
- Lamb Rogan Josh** €19.25
Irish lamb delicately cooked with Kashmiri chilli seasoned with authentic regional garam masala.
- Gosht Hyderabad**   €19.25
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.
- Kashmiri Tandoori Lamb Chops**  €24.50
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 flavoured lamb jus.
- Biryani**  €18.50 €19.95 €20.95 €21.95
Veg/Chicken/Lamb/Prawn  Veggies or Meats cooked with sweet aromatic spices, ginger and basmati rice finished with fresh yogurt, brown onion and fresh mint
- Tandoori Lamb Shank**   €20.50
48 hours marinated lamb shank cooked in tandoor, served with salad greens, cardamom & cinnamon flavoured reductions of lamb stock.
- Allepey Fish Curry**   €20.25
Hake fish marinated with turmeric paste and sea salt simmered in coconut milk with coastal spice taste.



All our chicken and lamb is 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.

Main Course

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Prawn Jalfrezi 🌊 🌶️ €19.50
A culinary triumph for curry-loving dieter, juicy prawns stir fried with bell peppers, carom seed and tangy tomato-onion sauce

Jhinga Manga 🌊 🌶️ 🌱 €19.50
Tiger prawns cooked with mango purée, tamarind and coconut milk.

Duck Pepper Fry 🌊 🌶️ 🌱 €19.50
Barbary duck breast cooked with three peppers and East-India five spice-mix.

Jumbo Prawn Goan Curry 🌊 🌶️ €22.95
Jumbo prawns simmered in Goa-styled masala-paste of cinnamon, cloves, coconut, tomato and malt vinegar.

Mansahari (Non-Veg) Thali 🌊 🌶️ 🌱 🌶️ €27.95
A perfect way of sampling dishes contain chicken, lamb, prawn and potatoes served with rice, bread Raita, chutney and roasted papad.

Vegetarian

Fresh, healthy and nutritious vegetarian dishes
(vegan options available)

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Paneer Malai Saag 🌱 🌶️ €15.50
Paneer cooked with greens and spinach, tossed with smoked red chillies and ginger finished with a hint of cream.

Kadai Paneer 🌱 🌶️ €15.50
Cottage cheese, bell peppers and onion, tossed with tangy garlic and tomato sauce.

Palak Kofta 🌱 🌶️ €15.00
Spinach and fenugreek dumpling in garlic and tomato sauce finished with cream.

Mix Veg Curry 🌱 🌶️ €14.95
Seasonal fresh vegetables simmered with wine tomatoes, fragrant spices and fresh herbs.

Shakahari (Veg) Thali 🌱 🌶️ 🌱 🌶️ €24.95
A perfect way of sampling vegetarian dishes (paneer malai saag, palak kofta, daal and potatoes) served with rice, bread, raita, chutney, and roasted papad.

Sides

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Southern Potatoes 🌶️ €7.50
Potatoes tempered with mustard seeds, curry leaves, onion, green chilli and turmeric.

Channa Masala €7.50
Chickpeas simmered with onion fresh cumin-chilli paste finished with fennel powder.

Tadka Dal €7.50
Boiled Lentil tempered with cumin, garlic and whole red chillies finished with fresh coriander.

Gobhi Masala €7.50
Stir fried cauliflower with ginger, green chillies and carom seed.

Bhindi Do-Pyaza €7.75
Okra dices tossed with onion, ginger, fresh coriander and mango powder.

Raita 🌱 €3.45
Yogurt with salt, honey and cumin.

Rice/Breads

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Lemon Rice 🌶️ €3.25
A healthy South Indian rice with zing of lemon and curry leaf.

Steamed Basmati Rice €2.75

Pulao Rice €3.00

Plain Naan 🌱 🌶️ 🌱 🌶️ 🌱 €2.75

Roti 🌱 €2.75

Garlic Onion Coriander Naan 🌱 🌶️ 🌱 🌶️ 🌱 €3.25

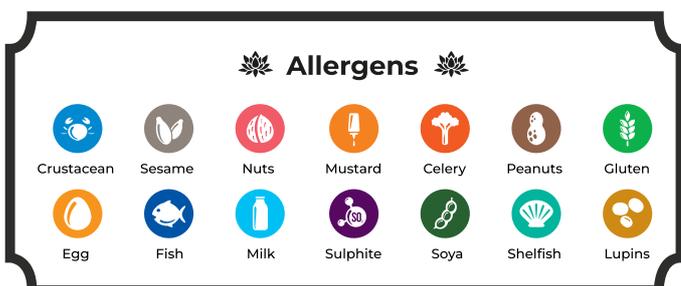
Peshawari Naan 🌱 🌶️ 🌱 🌶️ 🌱 🌶️ €3.50

Chilli Cheese Naan 🌱 🌶️ 🌱 🌶️ 🌱 🌶️ €3.50

Pudina Naan 🌱 🌶️ 🌱 🌶️ 🌱 🌶️ €2.95

Aloo Kulcha 🌱 🌶️ 🌱 🌶️ 🌱 🌶️ €3.25
Naan stuffed with spiced potato.

Bread Basket 🌱 🌶️ 🌱 🌶️ 🌱 🌶️ 🌱 €5.50
Three mini naans: Peshawari, Garlic Coriander and Cheese Chilli.



pink salt

FLAVOURS OF INDIA