

# Value Menu



Sunday - Thursday  
All Night

Friday & Saturday  
5.00pm to 6.30pm

€28.95

3 Course Meal

## Starters



### Aloo Matar Ki Tikki

Crispy potato and peas cake with honey yoghurt and tamarind chutney

### Samosa Chat

Crispy samosa, chickpeas, tangy chutney

### Seekh Kebab

Hand pounded Irish lamb infused with fresh herbs & earthy spices, smoked in tandoor.

### Chicken Tikka

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

### Pork Fry

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

### Calamari

Semolina coated tender squids spiced with turmeric, black pepper & Himalayan pink salt, seved with smoky tomato chutney.

### Tandoori Chicken Wings

Chicken wings marinated in Kashmiri chilli, ginger, garlic, finished in tandoor.

## Sides



### Bombay Aloo

Tender potatoes in tangy tomato sauce with a kick of spice.

€5.00

### Chana Amritsari

Chickpeas cooked with ginger, mango power and tomatoes.

€5.00

### Tadka Dal (vegan)

Boiled lentil tempered with cumin, garlic and whole redchillies finished with fresh coriander

€5.00

### Gobhi Manchurian

Crispy fried colliflower in a sweet tangy & garlic sauce. An indo chinese dish.

€5.00

### Raita

Yogurt with salt, honey and cumin

€3.45

## Main Course



### 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, cardamom, dry rose petal finished with cream. no chilli absolutely tasty.

### Jhinga Manga

Tiger prawns cooked with mango purée, tamarind and coconut milk.

### Chicken Chettinad

A classic South Indian speciality of chettinad region chicken marinated in a unique spice mix of kalpasi, fennel, poppy seed and taramind, simmered coconut milk

### Lamb Rogan Josh

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.

### Kadahi Veg

Garden fresh vegetables of onion and bell pepper sauce. Cooked in traditional Indian Skillet

All the above are served with Rice,  
Plain Naan Any flavoured Naan €1.50

## 3rd Course Option

TEA / COFFEE / ICE CREAM /  
SORBET

### Allergens

