

Kids Menu

(All dishes served with Rice and Chips/Naan)

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

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Rice / Breads

Chips	€3.00
Lemon Rice	€3.00
A healthy South Indian rice with zing of lemon and curry leaf.	
Steamed Basmati Rice (vegan)	€2.00
Jeera Pulao Rice	€2.50
Plain Naan	€1.95
Garlic Onion Coriander Naan	€3.00
Peshawari Naan	€3.50
Chilli Cheese Naan	€3.50
Aloo Kulcha	€3.00
Naan stuffed with spiced potato.	
Bread Basket	€4.75
Three mini naans: Peshawari, garlic coriander & cheese chilli.	
Roti	€2.00
Soft Drinks	€2.50
Mango Lassi	€4.75
Papadam with Assorted Chutney	€3.50
Chutneys (Mint Chutney / tamarind Chutney / Mango Chutney / Tomato Chutney / Rose Yogurt)	€2.75

Allergens



FLAVOURS OF INDIA

Take Away Menu



All our chicken and lamb is certified from
Irish Country Meats and traceable.

Fish may contain bones. Please let staff know of any
food allergies you may have as some of our dishes may
contain allergens.

We will do our best to accomadate your requirments



73 Main Street,
Bray, Co. Wicklow.
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Starters

Aloo Matar Ki Tikki 🍷	€7.00
Crispy potato and peas cake with honey yoghurt and tamarind chutney	
Samosa Chat 🌿 🍷	€7.00
Crispy samosa, chickpeas, tangy chutney	
Onion Bhaji 🌿	€7.00
Vegan's favourite crispy onion fritters with tamarind and mint chutney	
Veg Platter 🌿 🍷	€10.00
Selection of Pink Salt's most popular starters.	
Tandoori Mushrooms 🌿 🍷	€8.00
Cup mushrooms, cheddar cheese, finished in tandoori masala paste.	
Chicken Trilogy 🍷 🍷	€8.00
Chargrilled chicken in three tantalizing marinades.	
Chilli Chicken 🍷	€8.00
South East Asian crispy battered chicken smothered in garlic, soya & chilli sauce	
Tandoori Chicken Wings 🍷	€8.00
Chicken wings marinated in Kashmiri chilli, ginger, garlic, finished in tandoor.	
Chicken Tikka 🍷	€8.00
Succulent chicken in aromatic marinade of fenugreek, garlic & chilli, gently charred.	
Seekh Kabab 🍷	€9.00
Hand pounded Irish lamb mince infused with fresh herb and earthy spices, smoked in tandoor.	
Pork Fry 🍷	€8.00
Himalayan delicacy of marinated pork juliennes tossed with bell peppers and sweet & sour tomato sauce.	
Lehsuni Prawn 🍷	€9.25
Crispy fried tiger prawns infused with garlic, chilli and fenugreek.	
Calamari 🌿 🍷 🍷	€9.25
Semolina coated tender squids lightly spiced with turmeric, black pepper and Himalayan pink salt, served with smoky tomato chutney.	
Masala Jhinga 🍷	€12.00
Pan seared Jumbo prawn coated with garlic carom seed, turmeric paste and pepper.	
Pink Salt Platter 🌿 🍷 🍷 🍷 🍷 🍷	€12.50
A selection of mini portions of Pink Salt's most loved starters : Pork fry, Chicken Tikka, onion Bhaji, Calamari and Lehsuni prawn	
Kashmiri Tandoori Lamb Chops 🍷	€13.00
Over night marinated lamb chops, char grilled, served with mint chutney and salad greens.	

Main Course

Chicken Tikka Masala 🍷	€15.50
Absolute Legend - tandoor smoked chicken in an aromatic cardamom-fenugreek flavoured tomato sauce finished with cream.	
Butter Chicken 🍷 🍷	€15.50
North India's most popular chicken dish. Tandoor grilled chicken tikka in rich velvety tomato sauce	
Chicken Chettinad 🍷	€15.50
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.	
Chicken Madras	€15.50
Popular aromatic spicy south Indian dish	
Tandoori Murgh 🍷 🍷	€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.	
Chicken Korma 🍷 🍷	€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.	
Pahadi Chicken Curry	€15.50
Himalayan Rustic village style chicken curry on the bone.	
Lamb Rogan Josh	€15.95
Irish lamb delicately cooked with Kashmiri chilli seasoned with authentic regional garam masala.	
Gosht Hyderabad 🍷 🍷 🍷	€15.95
Lamb cooked with exotic spices and yoghurt.	
Kashmiri Tandoori Lamb Chops 🍷	€22.00
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.	
Biryani - Chicken/Lamb/Prawn 🍷	€15.25 €17.25 €16.95
Meats cooked with sweet aromatic spices, ginger and basmati rice finished with fresh yogurt, brown onion and fresh mint.	
Tandoori Lamb Shank 🍷 🍷	€17.50
48 hours marinated lamb shank cooked in tandoor, served with salad greens, cardamom & cinnamon flavoured reductions of lamb stock.	
Kerala Fish Curry 🍷 🍷	€16.95
Seabass fish in vine tomato, curry leaf & coconut milk	
Prawn / Chicken Jalfrezi 🍷	€16.00 / €15.25
A culinary triumph for curry-loving dieter, juicy prawns stir fried with bell peppers, carom seed and tangy tomato-onion sauce.	

Jhinga Manga 🍷 🍷	€15.95
Tiger prawns cooked with mango purée, tamarind and coconut milk.	
Goan Seafood Curry 🍷	€19.95
Fresh seafood simmered in Goan-masala paste of cinnamon, cloves, malt vinegar, peppers and tomato.	

Vegetarian

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

Paneer Malai Sag 🍷	€14.00
cottage cheese cooked with green spinach and garlic	
Kadai Veg 🍷	€14.00
Garden fresh vegetables, onion and bell pepper sauce. Cooked in traditional Indian Skillet	
Palak Kofta 🍷	€14.00
Spinach and fenugreek dumpling in garlic and tomato sauce finished with cream.	
Paneer Butter Masala 🍷 🍷	€14.00
Rich curry of cottage cheese, simmered with tomato, fenugreek, cashew, cream and butter.	
Dal Makhani 🍷	€13.50
Comforting creamy and buttery black smoky lentils. Extremely popular Indian dish.	
Veg Biryani 🍷	€14.50
Veg cooked with sweet aromatic spices, ginger and basmati rice finished with fresh yogurt, brown onion and fresh Mint.	
Kadai Paneer 🍷	€14.00
Cottage cheese, bell peppers, and onion tossed with garlic and tomato sauce	

Sides

	Main	Sides
Southern Potato	€13.00	/€7.00
Potatoes tempered with mustard seeds, curry leaves, onions, green chilli, and turmeric		
Channa Amritsari	€13.00	/€7.00
Chickpeas cooked with ginger, mango powder and tomatoes.		
Tadka Dal 🍷	€13.00	/€7.00
Boiled lentil tempered with cumin, garlic and whole red chillies finished with fresh coriander.		
Gobhi Manchurian	€13.00	/€7.00
Crispy fried colliflower in a sweet tangy & garlic sauce. An indo chinese dish.		
Bhindi Do-Pyaza	€13.00	/€7.00
Okra dices tossed with onion, ginger, fresh coriander and mango powder.		
Raita 🍷	€3.45	
Yogurt with salt, honey and cumin.		