

# Starters



## Aloo Matar Ki Tikki

Crispy potato and peas cake with honey yoghurt and tamarind chutney

€9.00

## Samosa Chat

Crispy samosa, chickpeas, tangy chutney

€9.00

## Tandoori Mushroom

Cup mushrooms, cheddar cheese, finished in tandoori masala paste.

€9.00

## Pink Salt Green Salad

Mixed green leaves herbs and fruit juliennes

€7.00

## Veg Platter

Selection of Pink Salt's most popular veg starters.

€13.50

## Onion Bhaji

Crispy onion fritters with tamarind and mint chutney.

€9.00

## Chicken Tikka

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

€10.50

## Chilli Chicken

South East Asian crispy battered chicken smothered in garlic, soya & chilli sauce.

€10.50

## Chicken Trilogy

Chargrilled chicken in three tantalizing marinades.

€10.50

## Tandoori Chicken Wings

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

€10.50

## Seekh Kebab

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

€11.00

## Pork Fry

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

€10.00

## Lehsuni Prawn

Crispy tiger prawns infused with garlic, chilli and fenugreek.

€11.50

## Masala Jhinga

Pan seared Jumbo prawn coated with garlic carom seed, turmeric paste and pepper.

€13.50

## Calamari

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

€11.50

## Kashmiri Tandoori Lamb Chops

Over night marinated lamb chops, char grilled, seved with mint chutney & salad greens

€14.50

## Pink Salt Platter

A selection of mini portions of Pink Salt's most loved starters : Pork fry, Chicken Tikka , onion Bhaji, Calamari and Lehsuni prawn

€14.50

# Main Course



## Chicken Tikka Masala

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

€20.50

## Butter Chicken

North India's most popular chicken dish. Tandoor grilled chicken tikka in rich velvety tomato saice

€20.50

## 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 in coconut milk

€20.50

## Tandori Murgh

Chicken on the bone marinated with minced garlic, yogurt & homemade red chilli paste, charred in tandoor. served with tikka masala sauce and masala rice.

€23.00

## Chicken Korma

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

€20.50

## Pahadi Chicken Curry

Himalayan Rustic village style chicken curry on the bone.

€20.50

## Lamb Rogan Josh

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

€21.50

## Gosht Hyderabad

Lamb cooked with exotic spices and yogurt in a sealed container allowing the meat to cook in it's own juice. Packed with flavour and unique taste... Chef's recommendation

€21.50

## Kashmiri Tandoori Lamb Chops

The classic Kashmiri lamb chops marinated with aromatic himalayan spices that takes your taste buds on an exotic vacation to the spice land. served with saffron rice and cinnamon flavoured lamb jus.

€26.50

## Biryani €21.50 €22.50 €21.50

Chicken/ Lamb/ Prawn with sweet aromatic spices, ginger and basmati rice finished with fresh yogurt, brown onion and fresh mint.

## Tandoori Lamb Shank

48 hours marinated lamb shank cooked in tandoor, seved with salad greens, caramom & cinnamon flavoured reductions of lamb stock.

€21.50

## Kerala Fish Curry

Seabass fish in vine tomato, curry leaf &

€22.50

### Allergens



Crustacean



Sesame



Nuts



Gluten



Egg



Fish



Shellfish



Mustard



Celery



Peanuts



Dairy



Sulphite



Soya



Lupins

# Mains



## Prawn Jalfrezi 🌱

A culinary triumph for curry-loving dieter, juicy prawns stir fried with bell peppers, carom seed & tangy tomato onion sauce.

€21.50

## Jhinga Manga 🌱🌶️

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

€21.50

## Goan Seafood Curry 🌱🌶️🌶️

Fresh seafood simmered in Goan-masala paste of cinnamon, cloves, malt vinegar, peppers and tomato.

€23.50

## Mansahari (non veg) Thali 🌶️🌶️🌶️

A perfect way of sampling dishes, contains chicken, lamb, prawn & potatoes served with rice, bread raita, chutney and roasted papad.

€28.95

# Vegetarian



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

## Paneer Malai Saag 🌱

Paneer cooked with greens and spinach, tossed with smoked red chillies and ginger finished with a hint of cream and tomatoes.

€17.50

## Paneer Butter Masala 🌱🌶️

Rich curry of cottage cheese, simmered with tomato, fenugreek, cashew, cream and butter.

€17.50

## Palak Kofta 🌱

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

€17.50

## Kadahi Veg 🌱

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

€17.00

## Veg Biryani 🌱

Veg cooked with sweet aromatic spices, ginger and basmati rice finished with fresh yogurt, brown onion and fresh Mint.

€19.50

## Shakahari (veg) Thali 🌶️🌶️

A perfect way to sampling vegetarian dishes. (paneer makai saag, palak kofta, dal & potatoes) served with rice, bread, raita, chutney and roasted papad.

€26.95

## Dal Makhani 🌱

Comforting creamy and buttery black smoky lentils. Extremely popular Indian dish.

€14.95

# Sides



## Southern Potato 🌶️

Potatoes tempered with mustard seeds, curry leaves, onions, green chilli & turmeric.

€9.00

## Chana Amritsari

Chickpeas cooked with ginger, mango powder and tomatoes.

€9.00

## Tadka Dal

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

€9.00

## Gobhi Manchurian

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

€9.00

## Bhindi Do-Pyaza

Okra dices tossed with onion, ginger, fresh coriander and mango powder.

€9.00

## Raita 🌱

Yogurt with salt, honey and cumin

€4.50

# Rice/Breads



## Lemon Rice 🌶️

A healthy south indian rice with a zing of lemon and curry leaf.

€2.25

## Steamed Basmati Rice

€2.00

## Pulao Rice

€2.00

## Plain Naan 🌱🌶️🌶️

€2.00

## Roti 🌱

€2.00

## Garlic Onion Coriander Naan 🌱🌶️🌶️

€3.50

## Peshawari Naan 🌱🌶️🌶️🌶️

€3.50

## Chilli Cheese Naan 🌱🌶️🌶️

€3.50

## Aloo Kulcha 🌱🌶️🌶️

Naan stuffed with spiced potato

€3.25

## Bread Basket 🌱🌶️🌶️🌶️

Three mini naans: Peshawari, Garlic Coriander and cheese Chilli.

€6.25

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