Value Menu



Sunday - Thursday All Night

Friday & Saturday 5.00pm to 6.30pm

> €30.95 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 & earthly spices, smoked in tandoor.

Chicken Tikkao

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

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

Calamari 0000

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



Southern Potato

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

Chana Amritsari

Chickpeas cooked with ginger, mango power and tomatoes.

Tadka Dal

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

Yogurt with salt, honey and cumin

Main Course

Chicken Tikka Masala 🐽

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

nuts, mace, onions, caradamon, 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 o

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

Kadahi Vego

€6.00

€6.00

€6.00

€3.45

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

