



Irish Produce Indian Flavours

## SMALL PLATES

**BLACK PUDDING SAMOSA, HOME MADE PICKLED VEG, AVOCADO PACHADI** €9.50

*Recommended Pairing*  
Don Genaro

**CRISPY MADRAS PULLED DUCK ROLL** €11.50

*Recommended Pairing*  
Tiger beer

**MUMBAI STREET CHEESE CROQUETTES (V)** €8.50

*Recommended Pairing*  
Muscadet Sevre-et-Maine, Landiers

**CHICKEN TIKKA AND MINT CHUTNEY** €10.50

*Recommended Pairing*  
Atlantic Way Albariño

**BAKED CHETTINAD COD, PUFFED RICE** €13.50

*Recommended Pairing*  
Aime Boucher Vouvray

**CRUNCHY KALE, MASALA POTATOES, POMEGRANATE, YOGHURT AND TANGY DRESSING.(V)** €8.50

*Recommended Pairing*  
Atlantic Way Albariño

**CHARRED CABBAGE AND WILD MUSHROOM WITH PEANUT TURMERIC CURRY (VEGAN)** €8.50

*Recommended Pairing*  
Rigal The Original, Gros Manseng

**CHENNAI PRAWN MASALA** €12.50

*Recommended Pairing*  
Escapada Vinho Verde

**SWEETCORN FRITTERS WITH COCONUT SAMBAL (VEGAN)** €8.50

*Recommended Pairing*  
Latido de Sara Garnacha Blanca  
Or Kinsale Pale Ale as beer option

**GOATS CHEESE AND GHEE DOSA WITH TOMATO RELISH (V)** €9.50

*Recommended Pairing*  
Blue Haven, Marlborough Sauvignon Blanc

**SAMPHIRE PAKORA, TAMARIND SAUCE (VEGAN)** €9.50

*Recommended Pairing*  
Vieil Armand Ollwiller Gran Cru Riesling

## LARGE PLATES

**MALABAR PRAWN CURRY, BASMATI RICE, PICKLE AND POPPADOM** €20.50

*Recommended Pairing*  
Escapada Vinho Verde

**GOATS CHEESE AND GHEE DOSA WITH TOMATO RELISH** €16.90

*Recommended Pairing*  
Blue Haven, Marlborough Sauvignon Blanc

**CHICKEN KORMA, COCONUT RICE, PICKLE AND POPPADOM** €18.90

*Recommended Pairing*  
Vieil Armand Ollwiller Gran Cru Riesling

## SIDES

**PILAF RICE** €4.50

**CRISPY RICE PANCAKE** €4.50

**MASALA POPPADOM** €4.50

## DESSERTS

Coconut pannacotta, mango & raspberry €7.50

Spiced rice and tapioca saffron pudding €7.50

Crème caramel, cardamom cookie crumb €7.50

## GLOSSARY

Achar - pickle

Bhajji - fritters

Biryani - flavoured rice

Chapli - pattie

Pachadi - jam

Paneer - soft indian cheese

Podi - coarse spice mix of ground dry spices & lentils

Poriyal - sautéed

Sambal - relish made with ground coconut, onion & red chilli

Tamarind - dried sour fruit

Tikki - croquette

Varuval - panfried

(V) Vegetarian (Vegan) Vegan  
Please ask your server for our list of allergens



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CHARRED CABBAGE AND WILD MUSHROOM WITH PEANUT TURMERIC CURRY (VEGAN)	€8.50
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SWEETCORN FRITTERS WITH COCONUT SAMBAL (VEGAN)	€8.50

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