#### spices

All our spices are freshly prepared for you in the restaurant each day.

We add these spices to your dish shortly before serving it at your table, to retain their freshness and natural oils.

We use rice with a low glycemic index (GI).

#### spices at home

if you would like to try indian cooking at home, we would be delighted to blend any combination of rasam spices for you.

roasted cumin (15g)	2.50
garam masala (15g)	3.00

### allergens

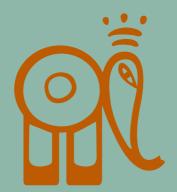
gf - gluten free

- wheatcrustacean
- 3 eggs
- 4 fish
- 5 peanut
- 6 soya bean
- 7 milk
- nf nut free

- 8 nuts
  - 9 celery
  - 10 mustard
  - 11 sesame seeds
  - 12 sulphur dioxide

Ic - low calorie

- 13 lupin
- 14 molluscs v - vegan





\*20% discount only applies to orders above €15.00.



# DINE AT HOME



the true taste of india









## starters

palak patta chaat <sup>7, nf, gf, lc</sup> spinach fritters, cumin yoghurt, tamarind, mint chutney, seasonal fruit, gram flour crispies	8.95
aloo tikki with crispy corn <sup>7, nf, gf</sup> mashed potato patties, crispy corn, mild spices, tamarind, mint chutney, yoghurt	8.95
chatpata pork <sup>6, nf</sup> , gf dark soy sauce, onion, tomato, spices, peppers	10.95
trio chicken <sup>7,10, nf, gf</sup> thigh on the bone, mustard, fennel, kashmiri chilli, yoghurt, lemon	12.50
calamari 1,3,6,7,14,nf semolina crust, sweet chilli, tamarind, fenugreek leaf	11.50
ajwaini jhinga <sup>2,7,10, nf, gf</sup> jumbo prawns, carom seed, lemon juice, turmeric, kashmiri chilli, mint chutney	18.50
rasam platter <sup>1,2,7,10,14</sup> chatpata pork, murgh tikka, duck roll, calamari, ajwaini jhinga	18.95

Our lamb and chicken are both fresh and proudly Irish, and our fish is sourced freshly from Wrights of Marino.



## mains

beetroot chicken <sup>7, nf, gf, lc</sup> tomato, onion, mild spices, pomegranate, coriander leaf, ginger, garlic	22.50
koli saaru <sup>gf, nf</sup> chicken, coconut milk, onion, coriander leaf, tomato, poppy seed	22.50
old delhi butter chicken <sup>7, nf, gf</sup> char-grilled, tomato sauce, cream, butter, fenugreek & kashmiri chilli, honey	23.50
awadhi lamb curry <sup>7, nf, gf</sup> clarified butter, poppy seed, whole spices, onion, tomato, ginger	24.95
dum pukht gosht - signature dish <sup>7, nf</sup> lamb, yoghurt, vetiver root, pan ki jad, stone flower, clarified butter, coriander leaf, onion	24.95
khade masale ki nalli <sup>7,nf,gf</sup> lamb shank, yoghurt, onion, ginger & garlic paste, kashmiri red chilli, mild spices	24.95
mango prawn <sup>2,10, nf, gf, lc</sup> sweet & tangy sauce, coconut milk, curry leaf, mild spices, mango chunks	24.95
whole sea bass 4, nf, gf, lc oven roasted, mild spices, lemon juice, ginger, garlic	24.50
vegetarian	
malai kofta <sup>7,8,gf</sup> potato, cottage cheese, onion, tomato, cashew nut, mace, cardamon, cream, chilli	18.95
subz makhana <sup>7, gf, nf</sup> carrot, beans, cauliflower, green peas, lotus seed, tomato, honey, onion, mild spices	17.95
chatpate aloo baingan <sup>nf, gf, v</sup> potato, aubergine, dried mango powder, green chilli, onion, tomato, panch phoron	17.95

## sides

raita of the day 7, nf, gf	4.00
dal panchmel <sup>nf, gf, lc, v</sup> melange of five lentils, onion, tomato, ginger, garlic, coriander leaf, turmeric, asafoetida	6.95
pindi choley <sup>nf, gf, v</sup> chickpea, tomato, green chilli, carom seed, tea extract, mild spices	6.95
gobhi methi <sup>nf, gf, lc, v</sup> cauliflower, fenugreek leaf, tomato, green chilli, ginger, lemon juice	6.95
aloo podimas <sup>10, nf, gf, v</sup> potato, asafoetida, turmeric, curry leaf, coconut, mustard seed	6.95
bhindi teen mirch nf,gf,lc,v okra, onion, peppers, tomato, ginger, lemon juice, mild spices	6.95
palak paneer <sup>7, nf, gf, lc</sup> spinach, cottage cheese, garlic, onion, tomato, mild spices	8.95
chaunka patta <sup>nf, gf, v, lc</sup> white, red & savoy cabbage, coriander seed, curry leaf, onion	6.95

# tandoori, breads, rice

garlic, onion & coriander naan 1,3,7, nf	4.50
roti 1,nf,v,lc wheat flour flatbread	3.00
plain naan 1,3,7,nf,lc leavened fermented wheat flour bread	3.00
peshawari naan 1,3,7,8 coconut, almond, raisin, cream, sugar	4.50
cheese chilli naan 1,3,7,nf cheddar cheese, onion, green chilli, dried fenugreek leaf	4.50
masala pulao <sup>7, nf, gf</sup> onion, mild spices, saffron	4.25
steamed basmati rice nf, gf, v	4.00