

traditional menu

STARTERS

Tandoori Jhinga

Jumbo Indonesian prawns marinated in ginger, garlic and a masala sauce cooked in the tandoor until golden and tender. €12.50

Malai Tikka

Bite-sized pieces of tender chicken breast marinated in ginger, garlic, turmeric and yoghurt and chargrilled with a touch of Irish cheddar cheese. €9.50

Champ Kandhari

Succulent lamb chops tenderised with garlic, turmeric, chilli and slowly cooked over charcoal. €9.50

Kakeragh

Pan-fried fresh local crab claws delicately flavoured with garlic, yoghurt, spices and a tandoori masala sauce. €10.95

Lasooni Machali

Chunks of fresh monk fish marinated in garlic, ginger, sea salt and yoghurt and grilled in the tandoor oven. €11.95

Bagan Behar

Roasted aubergine filled with mildly spiced local vegetables and served with steamed basmati rice. €8.25

Tali Wali Machali

Squid rings marinated with garlic, ginger, dry coriander and lemon juice, deep fried and served with homemade chutney. €9.95

Tandoori Lobster Tail (please ask waiter if available)

Lobster tail marinated with garlic, sea salt, pepper and lemon juice. Served with tamarind sauce mixed with cottage cheese. €19.95

Aloo Tikki

Mashed Irish potato cakes cooked with garlic and ginger and pan-fried. €7.25

Behari Kebab

Succulent slices of tenderloin beef marinated with rock salt, garlic and mixed Pakistani spices cooked over charcoal. €9.50

Seafood Platter (2 persons)

Selection of fish and shellfish. €32.95

Saffron Yakhni

A traditional Pakistani clear soup, cooked with chicken pieces, rice, saffron and spices. €5.95

Additional poppadums and chutneys

€2.10

traditional main courses

SEAFOOD

Machall Achari

Fillet of red snapper simmered in a combination of pickles, curry leaves and vinegar. €18.50

Jalfrezi Jhinga

From the Kashmir region, tiger prawns cooked with peppers and onion and spiced with garlic and ginger. €21.50

Bhuna Jhinga

This dish combines tiger prawns with a selection of spices and garnished with fresh coriander and tomato. €22.75

Parsi Jhinga

Sweet and sour prawns semi-dry dish of tiger prawns cooked with tamarind, red chilli and crowned with coriander. €21.50

Sumandari Badsha Jalfrezi (please ask waiter if available)

Succulent lobster tails simmered with peppers, onions and spiced with garlic and ginger. €31.95

POULTRY

Murgh Tikka Masala

We present our unique recipe of tender breast of barbecued chicken, mellowed in a creamy tomato sauce and garnished with flaked almond. €18.50

Shimla Murghi

From the spicy cuisine of the Shimla region - chicken pieces simmered with chopped onions and tomato and garnished with fresh coriander. €18.50

Mughul Khopra

Tender chicken chunks cooked in a spicy kari sauce and finished with creamed coconut. €18.50

Mughlai Murghi

Breast of chicken fillet pieces flavoured with shredded coconut, aubergine and finished with a touch of ginger. €18.95

LAMB AND BEEF DISHES

Bhuna Gosht

Originating from the cuisine of Northern Pakistan, this dish combines cubes of Irish lamb with a selection of spices and garnished with fresh coriander and tomato. €18.50

Mirch Masala Gosht

Lean pieces of Irish lamb spiced with garlic, green chilli, fresh tomato and garnished with ginger and red chilli. €18.50

Palak Gosht

Succulent chunks of Irish lamb cooked with spinach, garam masala and finished with coriander. €18.50

Biriyani Gosht

The famous Eastern celebration dish combining tender Irish lamb, onion and spices and pan-fried with the finest basmati rice. €18.95

Beef Lobia

Sautéed onions, tomatoes, green beans and tenderloin beef chunks flavoured with ginger, garlic and cream. €21.25

Beef Jalfrezi

Tenderloin beef chunks are simmered with peppers, onions and spiced with garlic and ginger. €21.50

organic & lighter fare

main courses

Makhani Murhgi

Breast of organic spring chicken, flavoured with onions and traditional spices and finished with a cream sauce.

€18.50

Kajjal Khas

A selection of the freshest chicken, lamb, jumbo prawns and vegetables, flavoured with sautéed onions and cooked in a clay oven.

€19.50

Jhinga Khara Masala

Tandoori tiger prawns simmered with peppers, onions and a selection of spices to produce a rich flavoursome dish.

€21.95

Palak Paneer

Spinach simmered with cottage cheese and flavoured with garlic and black pepper.

€12.45

Subzai Jalfrezi

Seasonal vegetables cooked with fresh herbs and a curry sauce and garnished with fresh coriander.

€12.50

Gosht Rogan

Lean organic lamb cooked with tomatoes, onions and garlic with a touch of fresh cream.

€19.25

Murghi Bhuna

This dish combines fresh breast of chicken with a selection of spices and garnished with fresh coriander and tomato.

€18.50

Beef Korma

Tender organic beef flavoured with a creamy cashew nut and almond sauce.

€21.50

ethnic main courses

Nehari Gosht

A very popular dish, eaten daily in the homes of Karachi, Pakistan. Large chunks of tenderloin beef in a spiced light curry sauce. This dish is served with nan bread as is the tradition in Pakistan.

€24.95

Beef Khara Masala

Succulent pieces of tenderloin beef marinated in garlic, cloves, yoghurt and spices and cooked slowly over charcoal.

€21.50

Keema Aloo

Tender minced lamb simmered with potatoes, tomatoes, onion, chillies and fresh ginger.

€21.95

Vegetable Biryani

We combine seasonal vegetables, onion and spices and pan-fried with the finest basmati rice.

€14.95

Temater Aloo Gosht

Chunks of lamb cooked with tomatoes, potatoes, onions, chillies and fresh ginger.

€18.50

VEGETARIAN SIDE ORDERS

Please note that all our vegetarian dishes are available as main course portions.

Aloo Zeera

Crushed potatoes cooked with turmeric and yogurt, garnished with pomegranate.

€6.00

Bagan Aloo

Panfried potatoes and aubergine cooked with fresh tomato, coriander and spices.

€6.60

Mushroom Baji

Mushrooms cooked together with onions and red chillies with a touch of fresh cream.

€6.75

Channa Masala

A delicious dish of chickpeas cooked with pisawa masala, ghee and sautéed onions.

€6.50

Dal Kajjal

Our unique interpretation of the famous lentil and garlic dish.

€6.50

Sagg Aloo

Fresh spinach cooked with potato, ginger and garlic.

€6.50

Aloo Gobi

Cauliflower cooked with potato, tomatoes, ginger and garlic.

€6.50

ACCOMPANIMENTS

Pilau Rice

The finest long-grain basmati rice cooked with onion and garam masala - a highly aromatic dish.

€3.00

Chawal

Steamed basmati rice - perfect to accompany any meal.

€2.25

Chicken Tikka Fried Rice

Diced tandoori chicken cooked with basmati rice and vegetables.

€4.50

Nan

The classic, crispy bread cooked in the tandoor.

€2.00

Badam Kishmish Nan

Nan bread filled with almonds, raisins and mixed nuts.

€3.50

Dhania Paneer Nan

Traditional unleavened bread stuffed with cheese and coriander and cooked in the tandoor.

€3.50

Paratha

Layered wholemeal bread enriched with a touch of clarified butter.

€3.20

For the comfort of all our customers, please refrain from using your mobile phone.

Please note our food is not available to carry out.