



VALENTINE'S MENU

WELCOME DRINK TO START...

STARTERS

CHOOSE ANY ONE

KALIMIRCH KA JHINGA CRISPY FRIED PRAWN, TANDOORI JUMBO PRAWN,
MANGO & AVOCADO KOSHAMBIRI

CHICKEN TASTING CHICKEN AND POMELO BHEL, GUNPOWDER DUSTED CHICKEN 65 &
CLASSIC MALAI TIKKA

GOSHT KE PAKWAAN TANDOORI LAMB BOTI, CRIPY CHEESE STUFFED LAMB SKEWERED

SUBZ THAAL TANDOORI ARTICHOKE, GOAT CHEESE BONDA, VEG SAMOSA

MAIN COURSE

CHOOSE ANY ONE

NEELGIRI JHINGA PAN-GRIDDLED PRAWNS, FENUGREEK & CORIANDER QUORMA

LAHSOONI MACCHI TANDOORI WATERFORD MONKFISH TAIL, MONK CHEEK AND BELLY
KOFTA, COCONUT RICE, STONE FLOWER FLAVOURED SAUCE **(SUPPLEMENT €5)**

JAIPURI BUTTER CHICKEN IRISH CHICKEN, CREAMED TOMATOES, WICKLOW WAY
HONEY, FRESH CREAM & CHURNED FENUGREEK BUTTER

TANDOORI MURGH FREE RANGE IRISH CHICKEN, AMRITSARI CHILLI,
GARLIC & YOGHURT **(SUPPLEMENT €5)**

LAMB SHANK BRAISED LAMB SHANK, NUTMEG, WILD HIMALAYAN SPICES,
GOLDEN ONIONS

CHAKRA SHAKAHARI THALI COMBINATION OF LENTILS, PANEER KOFTA,
BROCCOLI & SAAG KHUMBI

ALL MAINS SERVED WITH SAFFRON PILAU RICE,
CORRIANDER GARLIC & ONION SEED NAAN BREAD

DESSERT

RASPBERRY SORBET, WHITE CHOCOLATE ICE CREAM, SHRIKHAND

3-COURSES WITH WELCOME DRINK - €40.00 PER PERSON

"BRIDGING CULTURES THROUGH CUISINES...AUTHENTICALLY INDIAN, TRULY IRISH"

Whilst we do all to accommodate our guests with allergies & food intolerances,
we are unable to guarantee that our dishes are totally allergen free.

