

EARLY BIRD MENU

€28.99

05:00 PM TO 07:00 PM

*ENJOY OUR EARLY BIRD WITH COMPLIMENTARY GLASS OF HOUSE WINE RED/WHITE OR
COBRA BEER*

STARTERS

CHICKEN LASOONI TIKKA

Chicken marinated in yoghurt, Herbs and Indian Spices Cooked in the clay oven.

CHICKEN 65 (SIXTY FIVE)

CHICKEN CHUNKS, SLIGHTLY SPICED DIPPED IN BATTER AND DEEP FRIED

LAMB SEEKH KABAB

MINCED LAMB GRILLED IN TANDOOR AND FLAVOURED WITH INDIAN SPICES AND HERBS

ALOO CHANNA CHAAT

Chickpeas, served with boiled potatoe, tomatoe sauce, typical Delhi Street Food

ONION RING BHAJJI

*SLICE OF ONIONS, COMPLETELY DEEP FLOURED AND FRIED WITH A TOUCH OF HERBS AND
SPICES*

MEAT/VEG.SAMOSA

*CRISPY FRIED LIGHT PASTRY, FILLED WITH MINCED LAMB OR MIXED VEGETABLE MILDLY
SPICED*

ALOO TIKKI

MASHED POTATOES, battered in gram flour with spices & deep fried.

MAIN COURSE

CHOOSE ANY ONE OF THE FOLLOWING, ALL DISHES CAN BE PREPARED WITH CHICKEN/LAMB/PRAWN OR VEG.ON REQUEST, ADDITIONAL WILL BE CHARGED FOR LAMB(€3)AND PRAWN DISHES (€5)

KORMA

Boneless leg of Chicken /lamb/ diced and cooked in a cashew nut and melon seeds gravy.

TIKKA MASALA

Chicken breast / Lamb slowly cooked in tandoor and gently simmered in tomatoes, almonds mild spices and finished with fresh cream.

BHUNA

Boneless pieces of chicken tikka/or Lamb cooked in brown onion and garam masala, garnished with spring onions (Medium).

PUNJABI SAAG

Boneless pieces of lean lamb / or Chicken cooked with fresh spinach and flavoured with garlic fenugreek leaves and fresh ginger.

ROGAN JOSH

Lean pieces of lamb /or Chicken cooked in a medium spicy sauce, flavoured with fresh herbs, onions, tomatoes, home-made yoghurt and freshly ground spices.

KARAHI

Our classic dish of lean lamb or Chicken accompanied with red onion, bell peppers, tomatoes, fresh ginger and chilli, along with other spices (medium hot)

PLEASE REFER TO MAIN MENU FOR ALLERGEN INFORMATION