

DALKEY LUNCH MENU (SUNDAYS 2PM – 5PM)

TWO-COURSE €20.00 PER PERSON

STARTERS

LUNCH PLATTER

KARARA JHINGA, SEEKH KEBAB, MURG MALAI KEBAB

VEGETARIAN PLATTER

CHANA SAMOSA, ALOO MATAR KI TIKKI, TANDOORI BROCCOLI

MAINS

SEA BREAM - POLICHA MEEN (SUPPLEMENT€6.00)

WHOLE SEA BREAM MARINATED IN GREEN PEPPERCORNS, GARLIC, LIME & CORIANDER, BAKED IN BANANA LEAF WITH TEMPERED TOMATO RICE

PRAWN JALFREZI

BUTTER GARLIC INFUSED TIGER PRAWNS, BROWN ONION, TOMATOES

COASTAL SEAFOOD CURRY

TIGER PRAWNS, TILAPIA SIMMERED IN SMOOTH COCONUT & CHILLI MASALA PASTE

MURGH KORMA

IRISH CHICKEN MILD & RICH CREAMY CURRY WITH CARDAMOM & MACE

LAMB SHANK

CARDAMOM, WATERCRESS & CORN PULAO (SUPPLEMENT €5)

ROGAN JOSH

WICKLOW LAMB BRAISED WITH TOMATO, BROWN ONION, CARDAMOM & SAFFRON

HYDERABADI BIRYANI

PERFUMED BASMATI RICE WITH LAMB OR CHICKEN, MINT & GOLDEN ONIONS.

SAAG PANEER TIKKA

COTTAGE CHEESE & SPINACH WITH GINGER & GARLIC

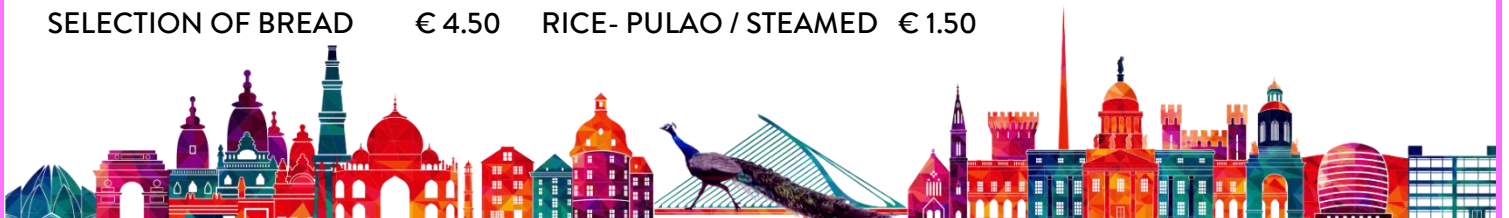
SHAKAHARI THAALI (SUPPLEMENT€6.00)

TASTER PORTIONS OF LENTILS, GREENS, POTATOES & VEGETABLES SERVED WITH RICE & BREAD. AN IDEAL WAY TO SAVOUR A FULLY BALANCED TRADITIONAL INDIAN MEAL.

ALL MAIN COURSES WILL BE SERVED WITH RICE

SIDES

PAPAD CHUTNEY	€ 1.50	YELLOW LENTILS	€ 3.50	PLAIN NAAN	€ 1.50
CHANNA MASALA	€ 4.00	FLAVOURED NAAN	€ 2.00	SAAG ALOO	€ 3.50
SELECTION OF BREAD	€ 4.50	RICE- PULAO / STEAMED	€ 1.50		



“BRIDGING CULTURES THROUGH FOOD...AUTHENTICALLY INDIAN, TRULY IRISH”

WHILST WE DO ALL WE CAN TO ACCOMMODATE OUR GUESTS WITH ALLERGIES & FOOD INTOLERANCES,
WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE TOTALLY ALLERGEN FREE
A 10% SERVICE CHARGE WILL BE LEVIED ON GROUPS OF 6 OR MORE