

# STARTERS

- CALCUTTA BAINGAN BHAJA** € 9.50  
A BENGALI STREET FOOD. AUBERGINE FRITTERS, PALAK PATTA- SPINACH, ROASTED PEPPER,  
MUSTARD & SWEET GINGER DRESSING  
(GLUTEN, MUSTARD)
- JAIPUR SALAD** € 9.00  
MELON, APPLE, FIGS, MICRO GREENS, SORREL, RED RADDISH, ROASTED BEETS, CAMELIZED  
NUTS & CURRY LEAF DRESSING  
(WALNUTS)
- ALOO TIKKI CHAAT** € 9.00  
PAN FRIED POTATO CAKES WITH SPICED PEAS SERVED WITH DATE & TAMARIND RELISH  
(DAIRY)
- CHICKEN TWO WAY** € 13.00  
CLASSIC PUNJABI CHICKEN TIKKA, MINT & LIME, SAFFRON & DUBLINER CHEESE,  
CARLTON BROTHER'S COUNTY CAVAN  
(DAIRY)
- LAMB TASTING PLATE** € 13.00  
LAMB SAMOSA, LAMB GALETTE, HAND POUNDED LAMB SKEWERS, MINT CHIMICHURI,  
GOOSEBERRY RELISH  
(GLUTEN, DAIRY)
- MASALA CHAAPEIN** € 16.00  
SMOKED TANDOORI LAMB CHOPS, MASH CHICKPEAS, BABY SPINICH SALAD & ALMOND  
CORRIENDER PESTO  
(DAIRY)
- DUCK TIKKA** € 12.00  
TELLICHERRY PEPPERS DUSTED DUCK BREAST TIKKA, CHENPI (TANGERINE PEEL), PLUM GEL &  
CURED CUCUMBER  
(DAIRY)
- SEA FOOD PLATTER** € 17.00  
ASSORTED SELECTION OF JAIPUR'S FAVOURITE SEA FOOD STARTERS  
(DAIRY, SHELLFISH)
- AJWAINI JHINGA** € 16.50  
SMOKED WILD INDIAN OCEAN JUMBO PRAWNS, KASHMIRI CHILLI &  
CAROM SEEDS, AVOCADO KOSHIMBIRI  
(DAIRY, SHELLFISH)
- TANDOORI RATAN** € 16.00  
ASSORTED SELECTION OF JAIPUR'S FAVOURITE STARTERS  
(DAIRY, SHELLFISH)



## **"BRIDGING CULTURES THROUGH FOOD - AUTHENTICALLY INDIAN; TRULY IRISH"**

WHILST WE DO ALL TO ACCOMMODATE OUR GUEST WITH ALLERGIES & FOOD INTOLERANCES, WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE TOTALLY ALLERGEN-FREE. ALL GRATUITIES GO DIRECTLY TO OUR STAFF. A 10% SERVICE ADDED TO THE BILL FOR GROUPS OF 6 OR MORE.

## KIDS MEAL (EXTRA MILD FOR LITTLE ONES)

- CHICKEN TIKKA MASALA OR CHICKEN KORMA WITH RICE & BUTTER NAAN** € 12.50  
DAIRY IN TIKKA MASALA, CASHEWNUTS & PISTACHIO IN KORMA  
(DAIRY IN TIKKA MASALA, CASHEWNUTS & PISTACHIO IN KORMA)
- MURGH MALAI TIKKA, TIKKA MASALA OR KORMA SAUCE WITH RICE, BUTTER NAAN** € 12.50  
(DAIRY)
- CRISPY FRIED PRAWN WITH RICE, BUTTER NAAN & KORMA SAUCE** € 12.50  
(SHELLFISH)

## MAINS

- SEA BREAM - POLICHA MEEN** € 23.00  
WHOLE SEA BREAM MARINATED IN GREEN PEPPERCORNS, GARLIC, LIME & CORIANDER,  
TEMPERED TOMATO RICE  
(MUSTARD)
- SEA BASS - BOATMAN'S FISH CURRY** € 24.00  
PAN SEARED SEABASS FILLET, RUSTIC SMOKED KODAMPULI SAUCE, SEASONAL VEGETABLES  
(MUSTARD)
- JUMBO PRAWNS - KADHAI JHINGA (MAEVE BINCHY'S FAVOURITE)** € 26.00  
PAN-GRIDDLED JUMBO PRAWNS WITH CAROM SEEDS, PEPPERS &  
CAMELIZED ONION SAUCE  
(SHELLFISH)
- GOAN SEAFOOD CURRY** € 25.00  
SEA BREAM, CRAB CLAWS, TIGER PRAWNS, COCONUT AND MANGOSTEEN BOUILLABAISE  
(SHELLFISH)
- CHICKEN - TANDOORI CHICKEN** € 26.00  
IRISH CHICKEN, AMRITSARI CHILLI, GARLIC & YOGHURT, GARLIC CORIANDER AND ONION  
NAAN BREAD WITH TIKKA MASALA SAUCE  
(GLUTEN IN NAAN, DAIRY)
- CHICKEN - MURGHIWALA CHANDAN KORMA** € 23.00  
IRISH CHICKEN BREAST, SMOKED PISTACHIO, SANDALWOOD KORMA  
(DAIRY, CASHEWNUTS, PISTACHIO)
- CHICKEN - HAVELI MURGH (HUGH LEONARD'S FAVOURITE)** € 23.00  
IRISH CHICKEN, CREAMED TOMATOES, WICKLOW WAY HONEY, FENUGREEK & FENNEL, FRESH  
CREAM & CHURNED FENUGREEK BUTTER  
(DAIRY)
- DUCK - DINDIGUL DUCK** € 23.50  
TAMARIND GLAZED DUCK, PINTO BEANS, PARSNIP CHIPS & APRICOT CONFITURE  
(GLUTEN, DAIRY)



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<b>LAMB SAAGWALA</b>	€ 26.00
CAUSEY FARM LAMB IN TRADITIONAL PUNJABI MUSTARD LEAF & SPINACH PUREE WITH LAMB CHOPS (DAIRY)	
<b>LAMB SHANK - BARRAH NALLI</b>	€ 26.00
LAMB SHANK, BLACK CARDAMOM, NUTMEG, HIMALAYAN JIMBU & FRIED ONIONS (DAIRY)	
<b>LAMB - KASHMIRI ROGAN JOSH</b>	€ 23.00
CAUSEY FARM LAMB IN A SAFFRON INFUSED ROGAN, BABY TURNIPS & MARIGOLD FLOWER DUST	
<b>JAIPUR MASAHARI THAALI</b>	€ 28.00
A FULLY BALANCED TRADITIONAL MEAL. SELECTION OF SEAFOOD, MEAT & POTATO DISHES WITH KEBAB, RICE & BREAD (GLUTEN, DAIRY, SHELLFISH, MUSTARD)	
<b>HYDERABADI BIRYANI</b>	€ 26.00
PERFUMED BASMATI RICE INFUSED WITH SAFFRON & ROSE WATER, IN A TRADITIONAL SEALED POT, SERVED WITH RAITA & CURRY, CHOICE OF LAMB, CHICKEN OR PRAWNS (GLUTEN, SHELLFISH, DAIRY)	

## VEGERATIAN

<b>KALONJI BAINGAN</b>	€ 15.00
BABY AUBERGINE BLACK SEEDS, ONION AND TOMATO	
<b>JAIPUR KOFTA</b>	€ 17.00
SEASONAL VEGETABLES AND GREEN CHILLI KOFTA SAUTED BABY SPINICH SIMMERED IN VELVETY TOMATO & BROWN ONION SAUCE (DAIRY)	
<b>JAIPUR SHAKAHARI THAALI</b>	€ 27.00
A PERFECT WAY OF SAVOURING A COMPLETE PAN - INDIAN VEGETARIAN MEAL WITH LEAFY GREENS, POTATOES, LENTILS & FRESH VEGETABLES WITH RICE & BREAD (DAIRY, MUSTARD, GLUTEN)	
<b>ANARDANA TIKKA SAAGWALA</b>	€ 16.00
GRILLED TANDOORI COTTAGE CHEESE, CREAMED GARLIC FRESH SPINACH, GINGER & CHILLIES (DAIRY)	
<b>SUBZ MILONI</b>	€ 15.50
FRESH SEASONAL VEGETABLES STIR FRIED WITH GARLIC, BABY SPINACH	



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## ACCOMPANIMENTS

<b>JEERA ALOO:</b> CRISPY POTATOES, CUMEIN SEEDS	€ 5.50
<b>TADKA BROCCOLI, ASPARAGUS &amp; MUSTARD LEAF:</b> TOSSED WITH TOASTED GARLIC, LIME & CHILLI	€ 7.50
<b>ALOO GOBI:</b> CAULIFLOWER, POTATOES, GINGER & TOMATOES	€ 6.50
<b>PINDI CHANA:</b> KABULI CHANA, FRESH GINGER, PALAMPUR TEA LEAVES, BROWN ONION	€ 6.50
<b>TARKA DAAL:</b> YELLOW LENTILS TEMPERED WITH CUMIN, GARLIC & GINGER	€ 5.50
<b>RAJASTHANI BHINDI:</b> OKRA RINGS, ONIONS, GINGER & DRIED MANGO	€ 7.50

## RAITA

<b>CHILLED CUCUMBER YOGHURT, CUMIN SEEDS</b> (DAIRY)	€ 4.00
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## RICE & BREADS

<b>NAAN</b>	€ 3.75
<b>FLAVOURED NAAN:</b> GARLIC ONION CORIANDER / CHILLY CHEESE / ONION & CHILLI NAAN (GLUTEN & DAIRY)	€ 3.95
<b>BREAD BASKET:</b> ASSORTED NAAN BREADS (GLUTEN & DAIRY)	€ 6.50
<b>STUFFED SPECIAL BREADS:</b>	€ 3.75
<b>KEEMA NAAN:</b> MINCED SPICED LAMB / PESHAWARI: COCONUT, ALMOND, RAISINS (GLUTEN, DAIRY, ALMONDS)	
<b>PARANTHA:</b> LAYERED WHOLE WHEAT BREAD (GLUTEN & DAIRY)	€ 3.50
<b>CHILLA:</b> GRIDDLED GLUTEN FREE GRAM FLOUR PANCAKE (COELIAC FRIENDLY)	€ 3.50
<b>ROTI:</b> WHOLE WHEAT BREAD (GLUTEN)	€ 3.50
<b>RICE:</b> SAFFRON PULAO / STEAMED BASMATI RICE	€ 3.50
<b>LEMON RICE / MUSHROOM PULAO</b> (MUSTARD)	€ 4.00



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