



## EARLY BIRD MENU

UNTIL 7 PM EVERYDAY

€19.95 PER PERSON

### CHOICE OF STARTER

#### **Vegetable Samosa**

Mashed potatoes and peas flavoured with Indian spices and herbs filled inside a triangle-shaped fried pastry **Contains Gluten**

#### **Onion Bhajia**

Slice onion lightly battered in gram flour with Indian spices and herbs served with homemade tamarind dip.

#### **Allo Tikki**

Flavourful mashed potatoes patty with Indian spices and herbs topped with yogurt and chutneys.  
**Contains Milk(In Yogurt Dip)**

#### **Chicken Tikka**

Chicken breast pieces marinated in yogurt and chef's special spices overnight, grilled to perfection in a clay oven; garnished with herbs and chaat masala.  
**Contains: Milk**

#### **Chicken Wings**

Chicken wings marinated in Indian spices and fresh herbs cooked to perfection in the clay oven.  
**Contains Milk.**

### MAIN COURSE

**Veg, Paneer, Chicken, Lamb Included**  
**Prawn Extra €2.00**

#### **Zaika Tikka Masala**

Simmered in a delicate tomato sauce with mild spices and garnished with fresh cream and herbs.  
**Contains: Milk**

#### **Butter Masala**

Cooked in creamy butter and tomato sauce. Garnished with slit chillies and fresh herbs.  
Served medium/ spicy.  
**Contains Milk**

#### **Muglai Korma**

Cooked in mild cashew, cream sauce with mild spices. Garnished with almond flakes.  
**Contains: Milk, Cashew nuts**

#### **Kashmiri Rogan Josh**

A signature Kashmiri dish with a heady combination of intense spices in a delicate onion tomato sauce.

#### **Saag**

Cooked in spinach, Indian spiced sauce with a touch of cream.  
**Contains Milk.**

#### **Jalfrezi**

A semi-dry dish cooked with mixed peppers and onion, fresh coriander and green chillies.  
Served medium/hot.

**Served with Boiled Rice, Pilau Rice or Plain Naan**