

GROUP MENU TWO COURSE €49.99

DISHES CANNOT BE SUBSTITUTED

STARTERS

(CHOOSE ONE)

Chowk Ki Aloo Tikki 1, 8

Crispy **potato** cakes filled with cumin & ginger tempered green peas, 3 chutneys.

Tandoori Prawns 2, 8

Jumbo prawns marinated in saffron, fennel & yellow chilli infused creamy marinade. Watermelon & mint salad.

Duck two ways 1, 8, 11

Tandoori barbery **duck** tikka marinated overnight in red chilly, cinnamon & ginger paste, duck leg confit dumpling. Passion fruit & chilli drizzle, grilled fig

Bhatti Murgh 8, 11

Manor Farm **chicken** (B/L thigh) in black pepper, fennel, staraniseed, pomegranate extract & greek yoghurt marinade, garlic raita, onion salad

Achari Pork Ribs 11

Slow cooked **pork belly** ribs with pineapple & chilly pickle sprinkled with toasted fennel & pink pepper .

BREAD & RICE

(INCLUDED IN MAIN COURSE)

Tandoori Bread Basket 1, 3, 8, 9 ALMOND

3 Different flavours.

Basmati Rice

Best quality aged.

ALLERGENS

1	Gluten-Wheat	5	Peanuts	10	Celery
2	Crustaceans	6	Soya beans	11	Mustard
3	Eggs	7	Lupins	12	Sesame Seeds
4	Fish	8	Milk	13	Sulphites
		9	Nuts	14	Molluscs

MAINS (CHOOSE ONE)

All mains with two courses are served with rice and assorted breads

Tawa jhinga masala 1, 2, 10

Black Tiger prawns cooked with fenugreek, curry leaf & lime finished with shallots, tomato & fresh coriander leaf.

Zafrani Chicken Korma

8, 9 PISTACHIO CASHEW

Irish **chicken** supreme stuffed with wild mushrooms, salted pistachio & chicken mince with North Indian saffron & cashew nut Korma sauce.

Farmers Butter Chicken 8

Old Delhi style **chicken** tikka with fenugreek, ginger, green chilli & cardamom flavoured - velvety tomato & onion masala, finished with fresh cream.

Goat Keema Pao 1, 8 SIGNATURE

Free range **goat** mince & diced, braised with onion, garlic & black cardamom with Maska pao (bread).

Nalli Nihari 8, 11

Wicklow **lamb** shank simmered for 12 hrs with caramelized onion, ginger & turmeric flavoured with saffron & ginger.

Dal Bukhara Plate 1, 8

36hrs slow cooked black lentil, tomato, kasoori methi finished with cream & white butter delicacy of Punjab. Chur chur parantha.

Paneer Makhanwala 1, 8, 9 CASHEWNUTS

Cottage cheese dumplings with lotus seeds, cashew nuts simmered in velvety tomato sauce finished with honey & green cardamom.

A 12.5% discretionary service Charge Will Be Added of groups of 5 & over. All gratuities are distributed to the entire team. We regret to inform you that a maximum of two credit cards can be debited as payment per table.

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. Fish may contain small bones. We import some of our spices directly from approved growers across India.