



DINNER MENU 3 COURSE: €28

Corkage Fee applicable (see overleaf)

STARTERS (ANY1)

Ragada Pattice ⁽³⁾: potato cake served on a bed of chickpeas and dressed with chefs signature sauces.

Scallop Basundi ^(3,6): grilled scallops on a bed of crispy salad and spiced curry mayo and (Extra 2.50).

Gaulouti Kebab ⁽³⁾: mouth melting Lamb Kebab served with a side of mixed salad.

Lamb and Chicken Radish Salad ⁽³⁾: tempered lamb and chicken on a bed of crispy ginger-radish salad.

Tandoori Chicken Chaat ⁽¹⁾: chicken marinated with tandoori spiced and dressed with Chef's signature sauces .

MAINS (ANY1)

All mains served with rice & bread

Butter Chicken ^(2,3): diced marinated chicken breast cooked in mild spices and Cashewnuts

Achari Beef: Beef slow cooked in a tomato based sauce with a combination of tempered pickling and aromaticspices

Masoor Dhal and mixed veggies ^(vegan): An flavourful red lentil curry with a side of spiced vegetables.

Taster menu ^(2,3,9): A selection of curries, a unique way to experience different flavours (extra € 2.50)

DESSERT (ANY1)

Malai Makhan ⁽³⁾: a treat made by churning sweetened milk flavoured with saffron, rose petals, and almonds

Aamraz: Sweet mango pulp served with strawberries and raspberries

Allergen Information: 3Leaves operates an open kitchen as such we stock many ingredients which may contain allergens. We cannot fully guarantee against cross contaminations of allergens. Please advise us if you have an allergies

Please see overleaf or ask a member of staff for more information