



Dinner menu: 3 COURSES: €30.50

Corkage Fee applicable (see across)

STARTERS (ANY1)

Jheenga Gambos with crunchy salad^(2,3,6) (extra 2.50)

Jumbo prawns marinated in mild spices, infused in saffron and cheese, served with crunchy salad and mango sauce.

Sukha Adraki Chicken Kebab^(4,9)

Boneless chicken thighs marinated with ginger, cardamom, and star anise and served with chef's signature sauces.

Patrani Maachi^(2,3,5)

Mildly spiced marinated sea bass wrapped in banana leaf and grilled to serve. (extra 2.50)

Shakarkandi with herb yogurt (v)

Crispy sweet and new potatoes dressed with herb yogurt and served with crispy okra

Paneer Tikka with Salad (N, D)

Homemade cheese which is marinated three times to layer the flavours and served with salad.

MAINS (ANY1)

All mains served with rice and Indian bread

Murg Mumtaz^(2,3)

Diced marinated chicken thighs cooked in fragrant spices, and creamy yogurt sauce

Lamb Rasella^(2,3)

Slow cooked Lamb prepared in rich Qorma paste and aromatic spices.

Dal Masala & Sabzi Bahar (vegan)

Red Lentils cooked to perfection served with mixed veg masala on the side

Taster menu^(2,3) (extra € 2.50):

A selection of curries, a unique way to experience different flavours

DESSERT (ANY1)

Amarkhand^(2,3) : *Mango folded into hung yogurt along with green cardamom and pistachios*

Sago Kheer⁽²⁾ : *a warm and comforting treat is made with coconut milk, sago pearls, jaggery, and cardamom.*

*Allergen Information: Please advise us if you have an allergies
Please see across or ask a member of staff for more information*