



Early Bird Menu



Starter

Sheek Kebab EG, GF

Fresh Irish minced lamb blended with garlic, ginger, coriander and mixed spices and grilled on skewers in our tandoori clay oven served with our homemade mint chutney.

Murg Tikka MK, GF

Fresh Irish free range chicken marinated overnight with mixed ground spices, yoghurt, garlic and ginger, delicately grilled in our tandoori clay oven served with our authentic dohi Chutney.

Samosa (v)

Homemade pastry filled with seasonal exotic fresh vegetables served with tamarind chutney.

Peyaj Bhajia (v) EG, WH

Finely sliced onion with a mix of lentils and fresh ground spices, deep fried in a coating of gram flour batter served with tamarind chutney.

Main Course

Masala MK, CE, TN, GF

Cooked with homemade masala sauce, peppered with almonds and coconut flour and touch of cream

Bhuna CE, GF

Cooked with chopped onion, peppers, tomato, herbs, spices and served in a medium curry sauce



Balti

Pan-cooked with homemade balti paste, herbs, ginger, garlic and finely chopped onion

Sobji Bhuna (v) GF

A medium spiced vegetable dish made from only the finest selection of seasonal exotic fresh vegetables

All the above mains are served with

Pilau Rice  GF (Aged Basmati Rice) or **Naan Bread** (Clay Oven leavened bread)  EG, MK

Dessert

Magnolia Chocolate Fudge Cake MK, EG, SO, PN

Moist Chocolate Sponge, Hand-Made Chocolate Cream Filling, Chocolate Ganache with strawberry & caramel sauce, vanilla ice cream

Lemon & White Chocolate Mousse Meringue MK, EG, WH, PN, SO
















Light Meringue, Lemon Curd, Chantilly Cream, served with touch of raspberry sauce and fresh fruits.


2 Course Meal € 18.95

3 Course Meal € 21.95

Available every day 5.00 PM – 7.00 PM

Information about allergens in our dishes:

Sesame  (SE), Crustaceans (i.e. crab, lobster)  (CR), Eggs  (EG), Fish  (FI), Peanuts  (PN), Soya  (SO), Milk  (MK), Tree Nuts  (TN), Celery  (CE), Wheat  (WH), Sulphites (food additive, preservatives)  (SU), Lupin (seed flour)  (LP), Mustard  (MU), Molluscs (i.e. squid, octopus)  (MO), Gluten Free  (GF)

 - mild

  - medium spicy

   - very spicy

V – Vegetarian