EARLYBIRD MENU - 2 COURSE MEAL €20.99 PER PERSON

Sunday - Thursday 5pm to 7pm | Friday - Saturday 5 pm to 6pm

STARTERS

PANJABI SAMOSA CHHAT

Crispy pastry parcels stuffed with potatoes & green peas, tamarind chutney.

Hand pounded skewered lamb kebab charred in tandoori oven with mint yoghurt, onion salad.

CRISPY PRAWNS OOO

Tiger prawns dusted with nigella seeds, rice flour & corn flour dill raita.

CHICKEN WINGS

Crispy chicken wings marinated with cardamom, turmeric and yoghurt, roasted tomatoes and sesame chutney.

MAIN

CHICKEN TIKKA MASALA

Chicken tikka simmered in velvety tikka masala sauce.

TRADITIONAL LAMB ROGANJOSH

Lamb cooked with onions, Kashmiri chilly fennel & dry ginger powder.

JHALFREZI (Chicken Lamb) €2.00 Suppliment with Prawns

Cooked with peppers, onion, tomato & peppers in jhalfrezi masala.

Perfect vegetarian option with Cottage cheese with spinach,

All the above served with Rice or Plain Naan.

ALLERGENS























































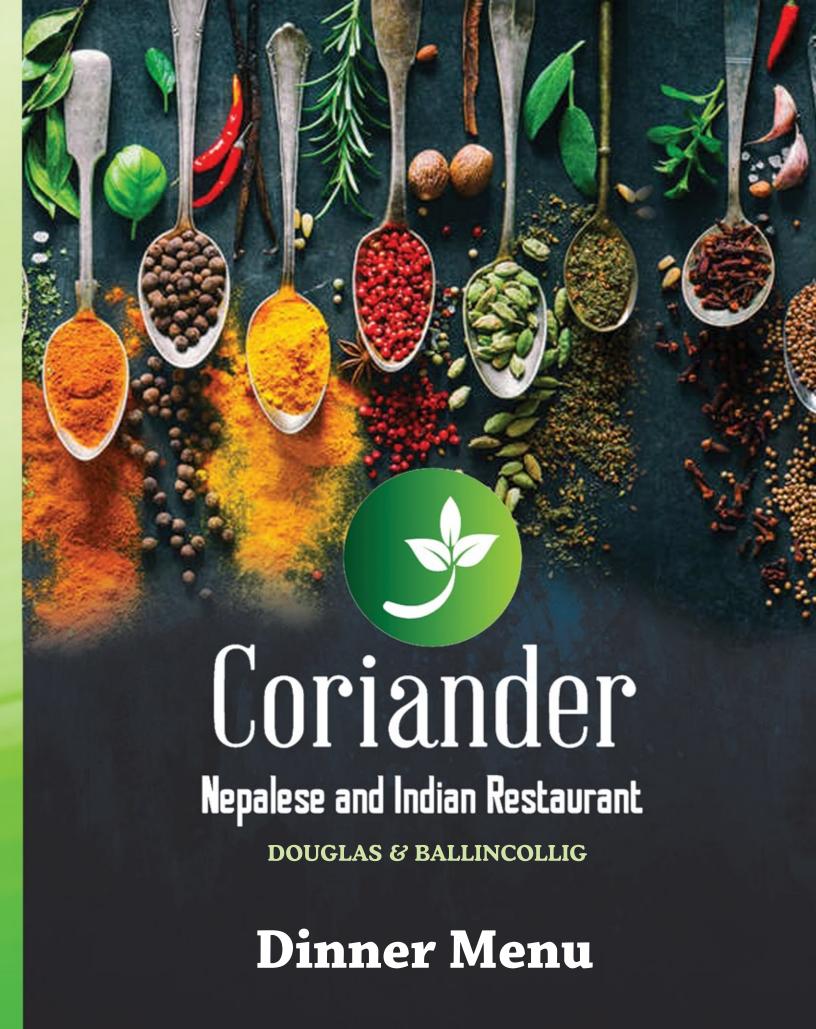
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DOUGLAS 021 4899 570 TRAMWAY TERRACE, **OLD GARDA STATION**

Monographical Control



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Dedicated to delivering authentic Nepalese and Indian food

STARTERS

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	ANJABI SAMOSA CHAAT ① ① rispy pastry parcels stuffed with potatoes & green peas, tamarind, mint chutney and spiced yougurt.				
	ALU TIKKI Crispy potato cakes filled with ginger, green peas & raisins, asafoetida infused, Date & Tamarind, mint chutney and spiced yogurt	€7.00			
	CURLY KALE CHAAT ight battered crisped kale leaves with vale Date & Tamarind, mint chutney and spiced yogurt				
	PANEER SHASHLIK Outrage cheese, onion & peppers marinated with yoghurt, fennel & Kashmiri chilly charred in tandoor oven served with mint chutney.				
	CRISPY PRAWNS 000 Tiger prawns dusted with nigella seeds, rice flour & corn flour served with watermelon salad & dill raita.	€10.0			
	PAN FRIED SCALLOPS				
	TANDOORI JUMBO PRAWN ◎ ① Freshly marinated jumbo prawns with fennel seeds, spices, black salt, yoghurt & lemon juice. Cooked on clay oven. Served with Avocado				
	CHICKEN THIGH TIKKA ① © Chicken thigh in chilly & yoghurt marinade with pickled onion salad & mint yoghurt.	€7.50			
	CHICKEN WINGS OCCUPATION CHICKEN WINGS OCCUPAT	€7.00			
	SEEKH KEBAB Hand pounded skewered lamb kebab charred in tandoori oven with mint yoghurt, onion salad.	€8.00			
	KATHMANDU CHICKEN CHOILA SALAD U Marinated chicken cubes with a flavour of fresh ginger, lime, coriander & infused fenugreek seed oil.				
KATHMANDU TANDOORI LAMB CHOPS Overnight marinated lamb chops, char grilled, served with mint chutney and coriander spicy mash potato .					
	MO: MO (For sharing) ① ⑥ ⑦ Steamed Nepalese chicken dumpling served with tomato, onion, chilli and sesame chutney.				
	MAIN MEAL				
	CHICKEN TIKKA MASALA OCHICKEN tikka masala sauce.	€17.50			
	TANDOORI CHICKEN	€18.50			
	FARMER'S BUTTER CHICKEN A traditional Punjabi dish - chicken tikka cooked with onion & tomato sauce finished with musky fenugreek, cream & honey.	€18.00			
	CHICKEN OR LAMB SAAG	€18.50			
	KORMA	€18.50			
	STONE BASS FISH CURRY On the control of the control	€20.00			
	GOAN PRAWN CURRY O All time favourite coastal prawn curry aromatic cinnamon, green cardamom & coconut and fresh green vegetables.	€19.50			
	JHALFREZI Cooked with peppers, onion, tomato & peppers in jhalfrezi masala. O Chicken €18.00 Lamb €18.50 Prawns © in jhalfrezi masala.	€19.50			
	TRADITIONAL LAMB ROGANJOSH lamb cooked with onions, Kashmiri chilly fennel & dry ginger powder.	€18.50			
	MADRAS Old fashioned lamb curry cooked with, onion & fresh coriander curry leaves. ○ Chicken €18.50 Lamb	€19.00			

VINDALOO			O Chicken €18.00	Lamb €18.50		
Cooked slowly in traditional vindaloo sauce with shallots						
LAMB SHANK 000						
KATHMANDU TANDOORI LAMB CHOPS Overnight marinated lamb chops, char grilled, served with mint chutney and coriander spicy crushed potato.						
BIRYANIS ALL BIRYANIS ARE SERVED WITH RAITA						
DUM BIRYANI 🕕 🕖		Chicken €19.00), Lamb €19.50 Pi	awn ○ €20.50		
Basmati rice cooked with chicken/lamb morsels, caramalized onion, cardamom & mint finished with rose extract.						
VEGETABLE BIRYANI © 1 Perfumed aged rice cooked with vegetables, fried onions, raisins & Kashmiri spices. €15						
THALI OOOO OOOO (Sharing not available) A perfect way of sampling dishes contains chicken ,lamb and prawn , Or assorted vegetable served with rice ,bread , raita , chutney, and house potato .						
NON VEGETARIAN: VEGETARIAN :				€24.00 €21.00		
VEGETARIAN PANEER MAKHAN MASALA Cottage cheese simmered in velvety tomato sauce finished with touch of cream & honey.						
MATTAR OR SAAG PANEER Perfect vegetarian option with Cottage cheese or spinach ,	with green peas			€14.50		
DAL MAKHANI Creamy mixed lentils tempered with velvety tor masala	matoes & garam			€12.50		
CHANA BHATURA OO Chickpeas curry with onion, tomato, cumin & fresh coriander served with Nepalese fried puffy bread.						
MANGO OKRA MASALA (VEGAN) Okra dices cooked with smoked chilly, raw mango powder & tomatoes.						
SIDES						
DAL TADKA Yellow lentils tempered with tomatoes & garam masala						
ALOO GOBHI (VEGAN) Potato & cauliflower florets tempered with cumin, turmeric & ginger.						
HOUSE SPECIAL ALOO Crispy potatoes tossed in coriander, tamarind & green chilly blend.						
LASHUNI PATTA Garlic Sauté Spinach						
BREADS		CONDIMENTS/RICE				
PLAIN NAAN OOO	€3.00	CONDINIENTS/RICE				
GARLIC CORIANDER & ONION NAAN	€3.50	AGED BOILED BASMATI RICE	€2.50			
PESHAWARI NAAN 0000	€4.00	PULAO RICE	€2.75			
CHEESE, CHILLY & NAAN OOO	€3.50	BOONDI RAITA 🕕	€2.50			
GARLIC NAAN OOO	€3.25	AVOCADO RAITA 🕕	€3.50			
ROTI (MULTI GRAIN WHOLE WHEAT BREAD)	€3.00	CHIPS	€3.00			
BUTTER NAAN 🔿 🚯 🚺	€4.00	PAPADOMS	€3.00			