Lunch special menu

Vegetarian

Chole & puri	€9	Ker
Delicious chickpea curry with fried bread		Off t
Bagara baigan & roti	€9	Coc
Eggplant cooked with coconut milk in a mild		A mile Duas
creamy sauce.	€9	Prav Birya
Palak paneer & puri.		Chie
Spinach & Indian home made cheese, in a creamy sauce.	€9	Chick
Aloo gobi & puri		Rail
Cauliflower, baby potatoes, herbs & spices.	€9	"from
Yellow dhal & roti		Lan
Lentil curry tempered with garlic & dry chillies.	€9	Lamb Kee
Black dhal & roti		Minc
	€9	
Black lentil, butter & cream		
Shabji & puri	€9	
Lightly spiced mix vegetables		

Lightly spiced mix vegets Chilli bhindi aloo & puri

Okra (ladies fingers) & potatoes cooked with spices & green chillies

Just grills served with bread	€l2
Fish kebab & kachumber	€ I2
(2pc) spicy white fish .	
Jumbo grilled prawns & salad	€l2
(2pc) off the shell grilled in a mild chilli sauce.	
Masala Fish & green peppers	€l2
succulent grilled fillets, mixed with lightly spiced onions.	
Malai Macchi & aloo	
grilled with mild spices & served with spicy potatoes	

Non vegetarian

	€l2
erala chilli prawn curry & rice	
the shell prawns cooked with mixed spices, onions & chillies.	€ I2
oconut fish curry & rice.	
nild sea hake curry cooked with coconut and tomato.	€ 3
awn biryani	
vani is a traditional rice dish mixed with prawn	€l2
nicken makhani & rice	012
cken cooked in a buttery tomato sauce.	€ 3
nilway lamb curry & saffron rice	
m the days of the british raj, slow cooked lamb in a medium sauce.	
mb curry & saffron rice	€l3
nb cooked with mild tomato buttery sauce,	
eema & paratha	€l3
nced lamb cooked with onion,tomato and chillies	

Sides	
Plain naan	€2
Roti	€2
Thin baked bread.	
Puri /Poori	€3
Thin fried bread.	
Buttery paratha	€2
oven cooked bread.	02
Saffron rice	0 /
Steamed rice.	€4
Papadom basket	€3
(6pcs) variety lentil flour popadoms.	€5
Cucumber raita	
yogurt, cucumber & carrot, masala	€3
kachumber salad	
Lemon, chaat masala,tomato , cucumber, coriander,	€3
red onion, chillies	



LUNCH MENU