



“AUTHENTICALLY INDIAN; TRULY IRISH”

## STARTERS

<b>ST' TOLA'S GOAT CHEESE CHAKRI</b> <i>TRIO OF GOAT'S CHEESE, TANDOORI STUFFED KOHLRABI &amp; TEXTURES, HAZELNUTS, PURPLE POTATO DIMES, PLUMS</i>	€ 9.50
<b>JAIPURI RAJ KACHORI</b> <i>HAND ROLLED SEMOLINA AIR BREAD, MASALA GLENILEN YOGHURT, BLACK GRAM, POTATO VERMICELLI, LENTIL DUMPLINGS, AGED TAMARIND PRESERVE</i>	€ 9.50
<b>TRIO OF CHICKEN</b> <i>GUNPOWDER DUSTED CHICKEN, TANDOORI SMOKED &amp; CLASSIC MALAI TIKKA, CARTON BROTHER'S COUNTY CAVAN</i>	€ 13.00
<b>DUCK TIKKA</b> <i>TANDOOR SMOKED BARBARY DUCK, DUCK-LEG &amp; FIG SAMOSA, PASSION FRUIT, PLUM KETCHUP, MEDJOOOL DATE</i>	€ 12.50
<b>SEEKH KEBAB</b> <i>HAND POUNDED LAMB KEBAB, WILD GARLIC CHUTNEY, LAMB KHURCHAN SINGARA, PARSNIP, APPLE &amp; RAISIN SLAW, SWEET PEPPER</i>	€ 12.50
<b>TAWA SCALLOPS</b> <i>SEARED KILKEEL SCALLOPS, DENIS HARFORDS' CAULIFLOWER KORMA &amp; TEXTURES, CHORIZO CHUTNEY, BABY PEA PUREE</i>	€ 15.50
<b>HOWTH COASTAL PLATE</b> <i>POTTED LOBSTER SALAD, DINGLE BAY CRAB KOFTA, PICKLED KELP, CRISP KATAIFI PRAWN, JHAL MOOLI- HORSERADISH RAITA</i>	€ 15.50
<b>TANDOORI JHINGA</b> <i>CHARGRILLED JUMBO PRAWNS, OMUM SEEDS, SALTED LIME, AVOCADO KOSHIMBIRI, MURABBA-RAW MANGO CONFITURE</i>	€ 15.50
<b>ANANDA KEBAB TASTING</b> <i>A SELECTION OF ANANDA'S MOST LOVED STARTERS FROM THE ROBATA GRILL &amp; TANDOOR</i>	€ 16.00



“BRIDGING CULTURES THROUGH FOOD “

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## MAIN COURSES

<b>JHINGA NEEL GIRI</b> WILD INDIAN OCEAN JUMBO <b>PRAWNS</b> , WARM CURRY LEAF EXTRACT, FRESH CORIANDER & COCONUT QUORMA	€ 26.00
<b>LAHSOONI RAI-WAALI MACCHI</b> KILMORE QUAY <b>MONKFISH</b> TAIL, CURED MUSTARD, HEIRLOOM TOMATO GLAZE, MONK CHEEK & BELLY KOFTA	€ 26.00
<b>GOAN HALIBUT</b> PAN-SEARED <b>HALIBUT</b> , RICE VERMICELLI, MUSSELS, CLAMS & COCKLES, SAMPHIRE FRITTER, TIMUR PATIO PRAWNS, MANGOSTEEN BOUILLABAISE	€ 26.50
<b>TANDOORI MURGH AMRITSARI</b> A PUNJABI CLASSIC, FREE RANGE IRISH <b>CHICKEN</b> , KASHMIRI CHILLI, CORN PULAO, MUSKY FENUGREEK TIKKA SAUCE - CARTON BROTHERS COUNTY CAVAN	€ 24.50
<b>24 CARAT SONAY WALAH GUINEA FOWL</b> ROBATA GRILLED, PURE GOLD LEAF, BLACK EYED BEAN POTLI (ARANCINI), QUINOA BHEL, SAFFRON HONEY NAAN	€ 27.50
<b>MUGHLAI KORMA</b> STUFFED <b>CHICKEN</b> , ROSE PETALS, WILD MUSHROOM, PISTACHIO, SAFFRON & CARDAMOM	€ 25.00
<b>BUTTER CHICKEN</b> POPULAR ROADSIDE FARE - IRISH <b>CHICKEN</b> , TOMATOES, HONEY, SOUR CREAM & HERB BUTTER	€ 23.50
<b>KONGU NADU DUCK</b> TAMARIND GLAZED BARBARY <b>DUCK</b> BREAST, PARSNIP CHIPS, CELERIAC PUREE, CHERRY CHUTNEY	€ 25.00



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<b>VINDALOO PORK CHOP</b> GLEN OF AHERLOW SPICE GRILLED <b>PORK</b> , BELLY MASALA, CARAMELIZED APPLE PORIAL, COCONUT RICE	€ 25.50
<b>BOMBAY KEEMA SALLI</b> HAND POUNDED NAVAN CAUSEY FARM <b>LAMB</b> , STRAW POTATOES, QUAIL'S EGG BONDA, PEDRON PEPPERS, TANDOORI BREAD	€ 25.00
<b>CAUSEY FARM LAMB SHANK</b> TANDOOR SMOKED <b>LAMB</b> SHANK, DUM BIRYANI RICE, LAMB YAKHNI, BEATEN SILVER	€ 31.00
<b>KASHMIRI ROGAN JOSH</b> CAUSEY FARM <b>LAMB</b> CHOP, SAFFRON INFUSED ROGAN, MARIGOLD FLOWER DUST	€ 24.00
<b>ANANDA MASAHARI THAALI</b> THAALI IS A PERFECT WAY OF SAVOURING A FULLY BALANCED, TRADITIONAL INDIAN MEAL. SELECTION OF MEATS, SEAFOOD, POTATO DISHES, RICE & BREAD	€ 30.00
<b>HYDERABADI BIRYANI</b> PERFUMED BASMATI RICE, SAFFRON & ROSE WATER, CHOICE OF LAMB, CHICKEN OR PRAWNS, RAITA & CURRY SERVED IN A TRADITIONAL SEALED POT	€ 26.50

## VEGETARIAN

<b>KOFTA SELECTION</b> ST TOLA'S GOAT CHEESE, ARANCINI, BROCCOLI & ROOT VEGETABLES KOFTA, STUFFED PEPPERS, SPINACH TEMPURA	€ 20.00
<b>PUNJABI CHOLE KULCHA</b> ASSAM TEA BLACKENED CHICKPEAS, SWEET ONIONS, ACHARI POTATOES, RAITA, PANEER KULCHA	€ 22.00
<b>HOUSE SPECIAL LENTILS - FRONTIER DAL MAKHANI</b> 24 HRS SLOW COOKED BLACK LENTILS, GINGER & SOUR CREAM, CRESS BUTTER	€ 18.00
<b>ANANDA SHAKAHARI THAALI</b> A PERFECT WAY OF SAVOURING A COMPLETE VEGETARIAN INDIAN MEAL LEAFY GREENS, POTATOES, LENTILS & FRESH VEGETABLES WITH RICE & BREAD	€ 28.50



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## ACCOMPANIMENTS \*

<b>RAJASTHANI BHINDI:</b> OKRA RINGS, ONIONS & DRIED MANGO	€ 7.00
<b>TADKA SABZI:</b> SEASONAL FRESH VEGETABLES, CUMIN, ANISEED	€ 7.00
<b>ALOO GOBI:</b> CAULIFLOWER, POTATOES, GINGER & TOMATOES	€ 7.00
<b>JEERA ALOO:</b> KERR'S PINK POTATOES, CUMIN, ASAFOETIDA & TURMERIC	€ 6.50
<b>DAL TADKA:</b> TEMPERED YELLOW LENTILS, WILD HIMALAYAN JHAKIA SEEDS	€ 6.50
<b>RAITA:</b> CHILLED CUCUMBER YOGHURT	€ 4.00

\* Charged as a main portion if not accompanied with a main dish

## RICE & BREADS

<b>NAAN /TANDOORI ROTI /MISSI ROTI*:</b> (*GRAM FLOUR PANCAKE, GLUTEN FREE)	€ 3.25
<b>FLAVOURED NAAN:</b> GARLIC ONION CORIANDER / CHILLY CHEESE / SWEET PESHAWARI	€ 3.95
<b>BREAD BASKET:</b> ASSORTED NAAN BREADS (3 PCS)	€ 5.50
<b>RICE:</b> AGED BASMATI PULAO / STEAMED BASMATI RICE / LEMON RICE	€ 3.95



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