

STARTERS

- ST. TOLA GOAT'S CHEESE CHAKRI** € 9.50
A TRIO OF GOAT'S CHEESE TEXTURES, TANDOORI STUFFED KOHLRABI & CARPACCIO,
PURPLE POTATO DIMES, HAZELNUTS
- JAIPURI RAJ KACHORI** € 9.50
SEMOLINA AIR BREAD, MASALA GLENILEN YOGHURT, BLACK GRAM,
POTATO VERMICELLI, LENTIL DUMPLINGS, AGED TAMARIND PRESERVE
- TRIO OF CHICKEN** € 13.00
GUNPOWDER DUSTED, TANDOORI SMOKED & A CLASSIC MALAI TIKKA, EACH PAIRED
WITH RELISHES OF COCONUT, MIXED PEPPER & BEETROOT
- DUCK TIKKA** € 13.00
CHARCOAL SMOKED BARBARY DUCK, FIG & CONFIT LEG SAMOSA, PASSION FRUIT,
PLUM KETCHUP, MEDJOOL DATE
- SEEKH KEBAB** € 13.00
HAND POUNDED LAMB KEBAB, LOVAGE PESTO, PULLED LAMB SHANK SINGARA,
FILLED SWEET PEPPER, PARSNIP, APPLE & RAISIN SLAW
- TAWA SCALLOPS** € 15.50
SEARED KILKEEL SCALLOPS, DENIS HARFORDS' CAULIFLOWER KORMA & SHAVED PAKORA,
GOAN CHORIZO, BABY PEA PUREE
- DUBLIN BAY COASTAL PLATE** € 15.50
POTTED HOWTH LOBSTER SALAD, RECHADO SPICED CRAB BONDA, KATAIFI PRAWN,
PICKLED KELP, HORSERADISH RAITA
- TANDOORI JHINGA** € 15.50
CHARGRILLED JUMBO PRAWNS, OMUM SEEDS, SALTED LIME, AVOCADO KOSHIMBIRI,
MURABBA-A RAW MANGO CONFITURE
- ANANDA KEBAB TASTING** € 16.50
OUR SELECTION OF MOST LOVED STARTERS

MAINS

- JHINGA NEEL GIRI** € 26.00
WILD INDIAN OCEAN JUMBO PRAWNS, WARM CURRY LEAF EXTRACT, FRESH
CORIANDER & COCONUT QUORMA
- MUSTARD CRUSTED BENGALI MONKFISH** € 26.50
KILMORE QUAY MONKFISH TAIL, PATTY PAN SQUASH, COCONUT KEDGEREE,
HEIRLOOM TOMATO GLAZE, MONK CHEEK & BELLY KOFTA

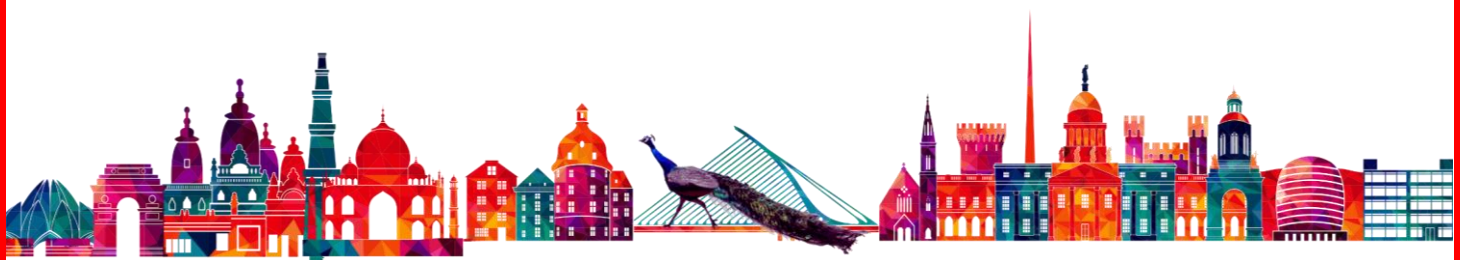


"BRIDGING CULTURES THROUGH FOOD - AUTHENTICALLY INDIAN; TRULY IRISH"

WHILST WE DO ALL TO ACCOMMODATE OUR GUEST WITH ALLERGIES & FOOD INTOLERANCES, WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE TOTALLY ALLERGEN-FREE. ALL GRATUITIES GO DIRECTLY TO OUR STAFF. A 12.5% SERVICE ADDED TO THE BILL FOR GROUPS OF 6 OR MORE. A DISCRETIONARY COVER CHARGE OF €35 PER DINER MAY BE LEVIED.

MAINS

- GOAN HALIBUT** € 27.50
PAN-SEARED HALIBUT, RICE VERMICELLI, CRAB CLAWS, SEA FENNEL FRITTER,
TIMUR PATIO PRAWNS, MANGOSTEEN BOUILLABAISE
- TANDOORI MURGH AMRITSARI** € 24.50
A QUINTESSENTIALY PUNJABI STAPLE - FREE RANGE CHICKEN, MUSKY FENUGREEK,
KASHMIRI CHILLI, CORN PULAO, TIKKA SAUCE
- BLACK & GOLD GUINEA FOWL** € 27.50
ROBATA BLACKENED GUINEA FOWL, 24 CARAT GOLD LEAF, QUINOA BHEL,
NATIVE BEAN ARANCINI, SAFFRON HONEY SHEERMAL (SOFT BREAD)
- MUGHLAI KORMA** € 25.00
STUFFED CHICKEN, ROSE PETALS, WILD MUSHROOM, PISTACHIO, SAFFRON &
CARDAMOM
- ANANDA'S BUTTER CHICKEN** € 24.50
OUR INTERPRETATION OF THE CLASSIC-IRISH CHICKEN, TOMATOES, LOCAL HEATHER
HONEY, CREAM, FENUGREEK CRACKER, PICKLED SHALLOTS
- MALABAR DUCK** € 25.50
TAMARIND GLAZED BARBARY DUCK BREAST, PARSNIP CHIPS, CELERIAC PUREE,
CHERRY CHUTNEY
- JUNGLEE VENISON** € 28.50
GHEE POELED, SIKA DEER HAUNCH, WILD MOSS MASALA RUB, WITH FERMENTED
PANCAKES, A TEMPERED COCONUT, COCOA JAGGERY & A WINTER BERRY RELISH
- VARQUAY LAMB NALLI** € 31.00
TANDOOR SMOKED LAMB SHANK, DUM BIRYANI RICE, LAMB YAKHNI, GOLDEN FRIED
ONIONS, SILVER LEAF
- KASHMIRI ROGAN JOSH** € 24.50
CAUSEY FARM LAMB IN A SAFFRON INFUSED ROGAN, WITH LAMB CHOPS,
BABY TURNIPS & MARIGOLD FLOWER DUST
- SOUTHERN COASTAL THAALI** € 31.50
A PERFECT WAY OF SAVOURING A FULLY BALANCED SOUTHERN COASTAL INSPIRED
INDIAN MEAL, WITH A SELECTION OF SEAFOOD, CHICKEN, POTATO, RICE & BREAD
- HYDERABADI BIRYANI** € 26.50
PERFUMED BASMATI RICE INFUSED WITH SAFFRON & ROSE WATER, IN A TRADITIONAL
SEALED POT, SERVED WITH RAITA & CURRY, CHOICE OF LAMB, CHICKEN OR PRAWNS



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VEGETARIAN

KOFTA SELECTION BLACK EYED BEAN ARANCINI, BROCCOLI STEM & APRICOT, ST.TOLA GOAT'S CHEESE KOFTA, STUFFED PEPPER, SPINACH TEMPURA	€ 21.00
PUNJABI CHOLAY KULCHAY DARJEELING TEA BLACKENED CHICKPEAS, SUN DRIED POMEGRANATE, ACHARI PURPLE POTATOES, SWEET ONIONS, RAITA, SPICED KULCHAY	€ 22.50
BHARWAN PANEER CLAY OVEN COTTAGE CHEESE, BABY PEAS & ASPARAGUS, GRILLED PEDRON PEPPER, LABABDAR SAUCE, CURED CUCUMBER	€ 21.00
NORTHERN FRONTIER THAALI A PERFECT WAY OF SAVOURING A COMPLETE PAN - INDIAN VEGETARIAN MEAL WITH LEAFY GREENS, POTATOES, LENTILS & FRESH VEGETABLES WITH RICE & BREAD	€ 28.50

ACCOMPANIMENTS

RAJASTHANI BHINDI: OKRA RINGS, ONIONS, GINGER & DRIED MANGO	€ 7.50
TADKA SABZI: SEASONAL VEGETABLES, BLACK KALE, CUMIN & ANISEED	€ 7.50
ALOO GOBI: KERR'S PINK POTATOES, CAULIFLOWER, ASAFOETIDA & TOMATOES	€ 7.50
DAL MAKHANI: 24 HOUR SLOW COOKED LENTILS, BUTTER & CREAM	€ 8.50

RICE & BREADS

NAAN /TANDOORI ROTI	€ 3.75
FLAVOURED NAAN: GARLIC ONION CORIANDER / CHILLI CHEESE / SWEET PESHAWARI	€ 3.95
BREAD BASKET: ASSORTED NAAN BREADS (3 PCS)	€ 5.75
RICE: AGED BASMATI PULAO / STEAMED BASMATI RICE	€ 3.95
CHILLA: GRIDDLED GLUTEN FREE GRAM FLOUR PANCAKE	€ 3.75



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