

STARTERS

ST' TOLA'S GOAT CHEESE CHAKRI TRIO OF GOAT'S CHEESE, TANDOORI STUFFED KOHLRABI & TEXTURES, HAZELNUTS, PURPLE POTATO DIMES, PLUMS	€ 9.00
JAIPURI RAJ KACHORI HAND ROLLED SEMOLINA AIR BREAD, MASALA GLENILEN YOGHURT, BLACK GRAM, POTATO VERMICELLI, LENTIL DUMPLINGS, AGED TAMARIND PRESERVE	€ 9.50
TRIO OF CHICKEN DUKKAH DUSTED CHICKEN BREAST, TANDOORI SMOKED & CLASSIC MALAI TIKKA, CARTON BROTHER'S COUNTY CAVAN	€ 13.00
DUCK TIKKA TANDOOR SMOKED BARBARY DUCK, DUCK-LEG & FIG SAMOSA, PASSION FRUIT, PLUM KETCHUP, MEDJOOOL DATE	€ 12.50
SEEKH KEBAB HAND POUNDED LAMB KEBAB, PUMPKIN SEED PESTO, KHURCHAN, LAMB SINGARA, PARSNIP, APPLE & RAISIN SLAW, SWEET PEPPER	€ 12.50
TAWA SCALLOPS SEARED KILKEEL SCALLOPS, DENIS HARFORDS' CAULIFLOWER KORMA & TEXTURES, CHORIZO CHUTNEY, BABY PEA PUREE	€ 15.00
HOWTH COASTAL PLATE POTTED LOBSTER SALAD, DINGLE BAY CRAB KOFTA, PICKLED KELP, CRISP KATAIFI PRAWN, JHAL MOOLI- HORSERADISH RAITA	€ 15.50
TANDOORI JHINGA CHARGRILLED JUMBO PRAWNS, OMUM SEEDS, SALTED LIME, AVOCADO KOSHIMBIRI, MURABBA-RAW MANGO CONFITURE	€ 15.50
ANANDA KEBAB TASTING A SELECTION OF ANANDA'S MOST LOVED STARTERS FROM THE ROBATA GRILL & TANDOOR	€ 16.00

MAIN COURSES

JHINGA NEEL GIRI WILD INDIAN OCEAN JUMBO PRAWNS, WARM CURRY LEAF EXTRACT, FRESH CORIANDER & COCONUT QUORMA	€ 26.00
LAHSOONI RAI-WAALI MACCHI KILMORE QUAY MONKFISH TAIL, CURED MUSTARD, HEIRLOOM TOMATO GLAZE, MONK CHEEK & BELLY KOFTA	€ 26.00



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

WHILE WE DO ALL, WE CAN 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 DISCRETIONARY 12.5% SERVICE ADDED TO THE BILL FOR GROUPS OF 6 OR MORE.

PANJIM FISH CURRY	€ 26.50
<i>PAN-SEARED HALIBUT, RICE VERMICELLI, MUSSELS, CLAMS & COCKLES, SAMPHIRE FRITTER, TIMUR PATIO PRAWNS, MANGOSTEEN BOUILLABAISE</i>	
TANDOORI MURGH AMRITSARI	€ 24.50
<i>A PUNJABI CLASSIC, FREE RANGE IRISH CHICKEN, KASHMIRI CHILLI, GARLIC YOGHURT, MUSKY FENUGREEK TIKKA SAUCE - CARTON BROTHERS COUNTY CAVAN</i>	
24 CARAT SONAY WALAH GUINEA FOWL	€ 27.50
<i>ROBATA GRILLED, PURE GOLD LEAF, BLACK EYED BEAN POTLI (ARANCINI), QUINOA BHEL, SAFFRON HONEY NAAN</i>	
MUGHLAI KORMA	€ 25.00
<i>STUFFED CHICKEN, ROSE PETALS, WILD MUSHROOM, PISTACHIO, SAFFRON & CARDAMOM</i>	
BUTTER CHICKEN	€ 25.00
<i>POPULAR ROADSIDE FARE - IRISH CHICKEN, TOMATOES, HONEY, SOUR CREAM & HERB BUTTER, FENUGREEK NAAN</i>	
KONGU NADU DUCK	€ 25.00
<i>FREE-RANGE BARBARY DUCK, PARSNIP CHIPS, CELERiac PUREE, CHERRY CHUTNEY, TAMARIND GLAZE</i>	
VINDALOO PORK CHOP	€ 25.50
<i>GLEN OF AHERLOW SPICE GRILLED PORK, BELLY MASALA, CAMELIZED APPLE PORIAL, COCONUT RICE</i>	
SALLI KEEMA	€ 24.00
<i>HAND POUNDED NAVAN CAUSEY FARM LAMB, BLACK CARDAMOM, FENUGREEK, STRAW POTATOES, QUAIL'S EGG</i>	
VARQI BANJARA BOTI	€ 31.00
<i>SMOKED LAMB SHANK, DUM BIRYANI RICE, LAMB YAKHNI, BEATEN SILVER</i>	
KASHMIRI ROGAN JOSH	€ 24.00
<i>CAUSEY FARM LAMB CHOP, SAFFRON INFUSED ROGAN, MARIGOLD FLOWER DUST</i>	
ANANDA MASAHARI THAALI	€ 30.00
<i>THAALI IS A PERFECT WAY OF SAVOURING A FULLY BALANCED, TRADITIONAL INDIAN MEAL. SELECTION OF MEATS, SEAFOOD, POTATO DISHES, RICE & BREAD</i>	
HYDERABADI BIRYANI	€ 25.50
<i>PERFUMED BASMATI RICE, SAFFRON & ROSE WATER, CHOICE OF LAMB, CHICKEN OR PRAWNS, RAITA & CURRY SERVED IN A TRADITIONAL SEALED POT</i>	



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VEGETARIAN

KOFTA SELECTION	€ 20.00
ST TOLA'S GOAT CHEESE, ARANCINI, BROCCOLI & ROOT VEGETABLES KOFTA, STUFFED PEPPERS, SPINACH TEMPURA	
PUNJABI CHOLE KULCHA	€ 22.00
ASSAM TEA BLACKENED CHICKPEAS, SWEET ONIONS, ACHARI POTATOES, RAITA, PANEER KULCHA	
HOUSE SPECIAL LENTILS - FRONTIER DAL MAKHANI	€ 18.00
36 HRS SLOW COOKED BLACK LENTILS, GINGER & SOUR CREAM, CRESS BUTTER	
RAJASTHANI BHINDI OKRA TASTING	€ 17.50
OKRA RINGS, TOMATOES, GINGER, DEHYDRATED MANGO, OKRA CHIPS	
ANANDA SHAKAHARI THAALI	€ 28.50
A PERFECT WAY OF SAVOURING A COMPLETE VEGETARIAN INDIAN MEAL LEAFY GREENS, POTATOES, LENTILS & FRESH VEGETABLES WITH RICE & BREAD	

ACCOMPANIMENTS *

LAHSOONI PATTA: BABY SPINACH, BUTTERED GARLIC & ANISEED	€ 6.50
TADKA SABZI: SEASONAL FRESH VEGETABLES, CUMIN, CURRY LEAVES	€ 7.00
ALOO GOBI: CAULIFLOWER, POTATOES, GINGER & TOMATOES	€ 7.00
JEERA ALOO: KERR'S PINK POTATOES, CUMIN, ASAFOETIDA & TURMERIC	€ 6.50
DAL TADKA: TEMPERED YELLOW LENTILS, WILD HIMALAYAN JHAKIA SEEDS	€ 6.50
RAITA: CHILLED CUCUMBER YOGHURT	€ 4.00

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

RICE & BREADS

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



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ANANDA PRE-THEATRE MENU € 28.00

SUNDAY TO THURSDAY 17:30 -19:00 / FRIDAY & SATURDAY 17:30-18:30

STARTERS (CHOOSE ANY ONE)

PAN FRIED POTATO GALETTES, SPICED LENTIL, PEA, RAISINS, TAMARIND & DATE
GRILLED PORTOBELLO MUSHROOM, BEETS, GOAT CHEESE SALAD, ORGANIC LEAVES
CARDAMOM & MACE SPICED CHICKEN SUPREME, FRESH BEETROOT RELISH
HAND-POUNDED SKEWERED LAMB KEBABS, RED PEPPER TAPENADE & MUSTARD YOGHURT
CRISP FRESH WATER TIGER PRAWNS, CUCUMBER YOGHURT & CHILI GARLIC

MAIN COURSES (CHOOSE ANY ONE)

SEAFOOD

PAN SEARED SEABASS FILLET SPICED POTATO MASH, COCONUT & CURRY LEAF SAUCE
SEAFOOD IN A GOAN COASTAL SPICE MASALA, PALM VINEGAR, JAGGERY & CINNAMON
GARLIC & BUTTER INFUSED TIGER PRAWNS IN A JALFREZI SAUCE

POULTRY

ROBATA GRILLED GUINEA FOWL, 18HRS COOKED LENTIL SAUCE & CRUSHED POTATO
FRESH TURMERIC INFUSED CHICKEN, GREENS, VINE TOMATOES & SPINACH SAUCE
OLD DELHI STYLE CHICKEN IN A TRADITIONAL TIKKA MASALA SAUCE

LAMB

WICKLOW LAMB BRAISED WITH BROWN ONION & CARDAMOM
TAMARIND & COCONUT SCENTED WICKLOW LAMB WITH MUSTARD & TELlicherry PEPPERS

VEGETARIAN

TANDOORI COTTAGE CHEESE, FRESH SPINACH, GREENS & TOMATOES
POTATO, APRICOT & ROOT VEGETABLE DUMPLINGS, SAGE INFUSED KORMA SAUCE

MAIN COURSES ARE SERVED WITH PULAO RICE & PLAIN NAAN

YELLOW LENTILS € 5.00

LAHSOONI PATTI € 5.50

TADKA SUBZI € 5.50

JEERA ALOO € 4.50

Patrons are requested to vacate tables by 8.00 p.m. if availing this menu



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