

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

CONTAINS: DAIRY

GRILLED PORTOBELLO MUSHROOM, BEETS, GOAT CHEESE SALAD, ORGANIC LEAVES

CONTAINS: DAIRY

CARDAMOM & MACE SPICED CHICKEN SUPREME, FRESH BEETROOT RELISH

CONTAINS: DAIRY

HAND-POUNDED SKEWERED LAMB KEBABS, RED PEPPER TAPENADE & MUSTARD YOGHURT

CONTAINS: DAIRY, MUSTARD

CRISP FRESH WATER TIGER PRAWNS, CUCUMBER YOGHURT & CHILI GARLIC

CONTAINS: CRUSTACEANS, DAIRY, GLUTEN

MAIN COURSES (CHOOSE ANY ONE)

SEAFOOD

PAN SEARED SEABASS FILLET SPICED POTATO MASH, COCONUT & CURRY LEAF SAUCE

CONTAINS: DAIRY, FISH, MUSTARD

SEAFOOD IN A GOAN COASTAL SPICE MASALA, PALM VINEGAR, JAGGERY & CINNAMON

CONTAINS: FISH, CRUSTACEANS, MUSTARD, DAIRY

GARLIC & BUTTER INFUSED TIGER PRAWNS IN A JALFREZI SAUCE

CONTAINS: CRUSTACEANS, DAIRY

POULTRY

ROBATA GRILLED GUINEA FOWL, 18HRS COOKED LENTIL SAUCE & CRUSHED POTATO

CONTAINS: DAIRY, MUSTARD

FRESH TURMERIC INFUSED CHICKEN, GREENS, VINE TOMATOES & SPINACH SAUCE

CONTAINS: DAIRY

OLD DELHI STYLE CHICKEN IN A TRADITIONAL TIKKA MASALA SAUCE

CONTAINS: DAIRY

LAMB

WICKLOW LAMB BRAISED WITH BROWN ONION & CARDAMOM

CONTAINS: NUTS, DAIRY

TAMARIND & COCONUT SCENTED WICKLOW LAMB WITH MUSTARD & TELlicherry PEPPERS

CONTAINS: MUSTARD, NUTS, DAIRY

VEGETARIAN

TANDOORI COTTAGE CHEESE, FRESH SPINACH, GREENS & TOMATOES

CONTAINS: DAIRY

POTATO, APRICOT & ROOT VEGETABLE DUMPLINGS, SAGE INFUSED KORMA SAUCE

CONTAINS: DAIRY, NUTS

MAIN COURSES ARE SERVED WITH PULAO RICE & PLAIN NAAN

CONTAINS: DAIRY

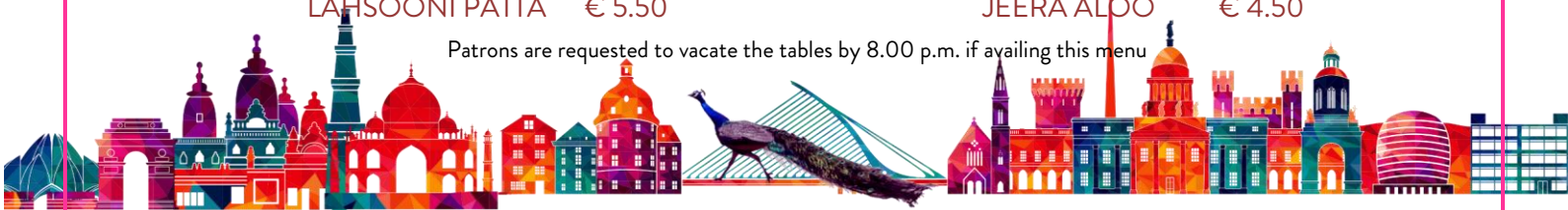
YELLOW LENTILS € 5.00

TADKA SUBZI € 5.50

LAHSONI PATTI € 5.50

JEERA ALOO € 4.50

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



“BRIDGING CULTURES THROUGH FOOD - AUTHENTICALLY INDIAN; TRULY IRISH”