

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



“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.