



ANANDA

CHRISTMAS 2017

LUNCH MENU

€25.00 PER
PERSON

(SERVED DAILY FROM 12:30 UNTIL 14:30)

STARTERS

ANANDA KEBAB PLATTER

PAN SEARED TILAPIA, CUCUMBER DILL RELISH
CRISPY FRIED BLACK TIGER PRAWN WITH ONION SEEDS.
CHICKEN SUPREME IN CREAMY MARINADE WITH SAFFRON
MINCED LAMB KEBAB WITH MINT, GARLIC & CARDAMOM

OR

VEGETARIAN SELECTION

WHEAT BUBBLE, SPICED CHICKPEAS, YOGHURT & MINT CHUTNEY
PUNJABI PANEER TIKKA, MUSTARD AND CHILLI
TANDOORI BROCCOLI FENNEL & MASCARPONE
GREEN PEAS & RAISINS POTATO GALETTE, TAMARIND CHUTNEY

MAIN COURSE – CHOOSE ANY ONE

LAMB

LAMB ROGANJOSH LAMB, BROWN ONION, CARDAMOM, FENNEL & SAFFRON

LAMB CHETTINAD LAMB, GREEN CHILLIES, BLACK PEPPER, CURRY LEAF & COCONUT

SEAFOOD

PAN SEARED SEA BASS CURRIED MASH, COCONUT & CURRY LEAF

TAWA JHINGA TIGER PRAWNS, CAROM SEEDS, PEPPERS & RED ONION, KARAHAI SAUCE

POULTRY

CHICKEN TIKKA MASALA CHICKEN TIKKA WITH A TIKKA MASALA SAUCE.

CHICKEN KORMA IRISH CHICKEN, CARAMELIZED ONIONS, SAFFRON SAUCE.

VEGETARIAN

SUBZ KOFTA SEASONAL VEGETABLE DUMPLINGS, SAGE INFUSED KORMA SAUCE.

SAAG PANEER COTTAGE CHEESE, TEMPERED SPINACH PUREE & RAW MANGO POWDER

ALL MAINS SERVED WITH

SAFFRON PULAO AGED BASMATI RICE WITH SAFFRON

BREAD BASKET ASSORTED NAAN BREAD

PATRONS ARE REQUESTED TO VACATE TABLES BY 4:00 P.M. ALLERGEN MENU AVAILABLE ON REQUEST. WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE TOTALLY ALLERGEN -FREE. A 12.5% SERVICE CHARGE WILL BE LEVIED ON GROUPS OF 6 OR MORE.

