

## **ANANDA PRE-THEATRE MENU € 28.00**

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

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### **STARTERS**

CARDAMOM & MACE SPICED CHICKEN SUPREME, FRESH BEETROOT RELISH  
HAND-POUNDED SKEWERED LAMB KEBABS, RED PEPPER TAPENADE & MUSTARD YOGHURT  
BATTERED FRESH WATER TIGER PRAWNS, CUCUMBER YOGHURT & SMOKED BLACK CHILLY  
PAN FRIED POTATO CAKE, SPICED LENTILS, PEAS, RAISINS, TAMARIND & DATE CHUTNEY  
GRILLED PORTOBELLO MUSHROOM, PICKLED BEETS, GOAT CHEESE SALAD ORGANIC LEAVES

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### **MAIN COURSES (CHOOSE ANY ONE)**

#### **SEAFOOD**

PAN SEARED SEABASS FILLET WITH CURRIED 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  
KERALA STYLE MEAT BALL CURRY WITH MASALA RICE

#### **VEGETARIAN**

TANDOORI COTTAGE CHEESE, FRESH SPINACH, GREENS & TOMATOES  
SEASONAL VEGETABLES & ONIONS RAISINS, SALTED CASHEWNUTS, LOTUS SEEDS  
POTATO, APRICOT & ROOT VEGETABLE DUMPLINGS, SAGE INFUSED KORMA SAUCE

### **MAIN COURSES ARE SERVED WITH PULAO RICE & PLAIN NAAN**

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**YELLOW LENTILS €5.00**

**LAHSOONI PATTI €5.50**

**TADKA SUBZI €5.50**

**JEERA ALOO €5.00**

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PATRONS ARE REQUESTED TO VACATE THE TABLES BY 8.00 P.M. IF AVAILING THIS MENU

ALLERGEN MENU AVAILABLE. PLEASE INFORM YOUR SERVER ABOUT ANY ALLERGIES THAT YOU MAY HAVE. WHILST WE DO ALL TO ACCOMMODATE OUR GUESTS WITH ALLERGIES & FOOD INTOLERANCES, 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.