

Our menu is inspired by memories of home-cooked meals, travels across India, and the special dishes shared during festivals and weddings. We blend regional Indian classics with modern favourites, marrying the finest Irish ingredients with Indian spices to create food that's simple yet extraordinary.

Starters

Poppadom & dips (1,10) Crispy lentil crackers	€3.9
Cheese Kulcha (1, 3, 7,10) Tandoor baked soft bread, creamy brie & cheddar filling. Cranberry Achaar.	€8.9
Gobi 65 (Vegan) (1,9,10,11) Crispy cauliflower. Spicy South Indian flavours, garlic & curry leaves.	€9.9
Kale & Samphire Pakoras (10) Kale & Samphire fritters with chickpea flour. Tamarind, date & ginger chutney.	€9.9
Trio of Indian Chaat (1,7,10) Selection of Indian Chaat....a taste of popular Indian street food. Sweet, sour, spicy flavours.	€9.9
Chicken Fennel Tikka (7, 10) Mild chicken tikka, fennel, yogurt & aromatic spices. Tandoor grilled.	€10.9
Murg Palak Kebab (7, 10) Creamy chicken breast kebabs with spinach and chicken mince filling.	€11.9
Shikhampuri Goat Kebab (3,7,10) Irish Boer goat patties with a creamy, spiced yogurt centre.	€11.9
Goan Pork Chop (10, 12) Spicy grilled pork chops. Goan spices & Burren Balsamics Armagh apple vinegar marinade.	€11.5
Crab & Prawn Kebabs (1,2,3,10) Goan Prawn & Crab cakes. Carrot & Coconut Poriyal salad. Curry leaf chutney.	€12.5
Malvani Prawn & Squid Fry (1, 2, 5, 10, 14) Crispy squid & prawns, spicy rice flour coating. Crushed green chilli, peanut & garlic chutney.	€11.9
Kerala Prawns (1,2, 7,10) Jumbo Prawns (two), South Indian style coconut oil, curry leaf, garlic marinade. Mango pachadi salad.	€12.9

Allergen

1 wheat,2 crustaceans,3 eggs,4 Fish,5 Peanuts,6 Soybeans,7 Milk,8 Almonds, Cashewnut & Pistachio,9 Celery,10 Mustard,11 Sesame seeds,12 Sulphites,13 Lupin,14 Molluscs .

– Important: If you have any allergies, please let us know when you order — even if you don't see the allergen listed on the menu. Some ingredients come from facilities that handle all 14 major allergens, and there may be cross-contamination in our kitchen. We'll do our best, but we can't guarantee any dish will be completely allergen-free.

Mains Course.....from the Tandoor

Timur Tandoori Prawns (2,7,10) Tandoor grilled jumbo prawns. Citrusy, tongue tingling Himalayan Timur pepper berries marinade. Samphire Salad.(4/5)	€24.9	Chicken Fennel Tikka (7, 10) Mild chicken tikka, fennel, yogurt & aromatic spices. Tandoor grilled.	€22.9	Chicken Angarey (7,10) Fiery chicken thigh tikka (on the bone). Tandoor grilled.	€23.9
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Served with Raita (7) & Makhani Sauce (7,8).

Served with Aged Basmati Rice, Steamed or with Turmeric & Ghee (7).

Main Course

Celeriac & Tofu Kofta (6,10) Celeriac & tofu fritters in a creamy coconut milk, kale & spinach sauce	€21.9
Noolkol Tamarind Kootu (1,5,10) Kohlrabi & yellow lentils in a coconut, tamarind, peanut, chilli & curry leaf broth. – Served with Lemon & Peanut Rice	€20.9
Methi Malai Mushroom (7,8,10) Golden pan seared shimeji mushroom, creamy cashewnut & fenugreek sauce.	€21.9
Saag Paneer (7,10) Paneer cheese, creamy kale & spinach sauce.	€21.9
Paneer Makhani (7,8,10) Tandoori paneer cheese. Mild & creamy, cashewnut & tomato sauce.	€21.9
Chicken Kesari (7,8,10) Creamy Saffron & Cashewnut Curry. Mild & fragrant.	€22.9
Chicken Makhani (7,8,10) Grilled chicken tikka in a mild, smooth & creamy, cashewnut & tomato sauce.	€22.9
Chicken Kari (10) Our signature dish. Fresh coconut sauce with curry leaves, coconut oil. Medium Spicy.	€22.9
Chicken Ghee Roast Masala (5, 7, 10) Shredded Chicken Breast with South Indian flavours of black pepper, fresh coconut, curry leaves, ghee in a tomato, onion & ginger masala. – Served with Lemon & Peanut Rice	€22.9
Pork Pandi Curry (10) Slow cooked rich, spicy pork from Coorg in Western India....dark roasted spices, sour kokum fruit. – Served with a traditional accompaniment of steamed coarse-ground rice & coconut ball.	€23.9
Shalgam Goat (7,10) Irish boer goat from Roscommon, cooked low and slow with aromatic spices, onions, tomatoes, ginger, and earthy turnips	€23.9

Lamb Kesari (7,8,10)	€23.9
Wicklow lamb in a creamy saffron & cashewnut sauce. Mild & fragrant	
Aam ki Boti (7, 8, 10)	€23.9
Grassfed Wicklow Lamb simmered in a creamy cashew & yoghurt sauce with delicate flavours of mango, ginger & green chilli	
Lamb Kolhapuri (10)	€23.9
Slow cooked Wicklow lamb in a spicy roasted coconut sauce with coconut oil & poppy seeds .	
Dum Biryani (7,10)	€23.9
Spiced Wicklow lamb, layered with aged basmati rice, cooked in 'dum' (slow heat). – Pineapple & mint, yoghurt Raita	
Prawn Pappas (2,10)	€23.9
A spicy coconut milk & kokum broth with mustard seeds, shallots & green chillies. – (Kokum: a dried sour fruit from the southern/western coast of India)	
Prawn Makhani (2,7,8,10)	€23.9
A mild, smooth & creamy, cashewnut & tomato sauce	
Prawn & Aubergine Patia (2,10)	€23.9
Tangy, spicy tomato and tamarind sauce with a hint of sweet sugarcane jaggery. An iconic favorite from Mumbai's Parsi kitchens.	

All Mains are served with Steamed Rice or Turmeric & Ghee Rice (7) unless mentioned otherwise. We use premium quality aged Basmati Rice.

Sides

Aloo Baigan	€8.5
Aubergine & potatoes. Cumin, ginger & tomato masala.	
Tarka Dal (1,10)	€8.5
A mix of three yellow lentils, with cumin, asafoetida, turmeric & fresh green chillies	
Steamed Cauliflower & Broccoli (just steamed...nothing added!)	€6.5
Masala Fries (1)	€4.5
Raita (7)	€4.5

Rice & Breads

Steamed Basmati Rice	€3.0	Date & Coconut Naan (1,3,7,11)	€4.5
Turmeric & Ghee Rice (7)	€3.5	Date & Coconut Naan, roasted sesame seeds	
Basmati Rice with homemade ghee/clarified butter		Tandoori Roti (1)	€3.75
Naan (1,3,7)	€3.5	Malabar Parotta (1)	€3.0
Garlic Naan (1,3,7)	€3.75	Flaky layered bread from Kerala.	

Dinner: Wed- Sun 4:30 to 10:30pm
Brunch: Sat- Sun 11:00 to 3:30pm
Booking: www.kari.ie