

MOTHERS DAY SPECIAL

€42.50 PER PERSON

To Start

Glass, Furlan Prosecco Frizzante (Italy)

APPETISER: Trio

Kale & Samphire Pakoras

Kale & Samphire pakoras.
Tamarind, date & ginger
chutney.(10)

Chicken Fennel Tikka

Mild chicken tikka. Fennel,
yogurt & aromatic spices.
Tandoor grilled. (7, 10)

Goan Pork Samosa

Hand-folded crisp golden
samosas with Goan spiced
pork. Apple & Pomegranate
chutney. (1, 10)

MAIN: Choose One

Chicken Makhani

Grilled chicken tikka in a smooth & creamy,
cashewnut & tomato sauce (7,8,10)

Chicken Kari

Spiced fresh coconut sauce, curry leaves,
mustard seeds, coconut oil (10)

Aam ki Boti

Grassfed Wicklow Lamb simmered in a creamy
cashew & yoghurt sauce with delicate flavours
of mango, ginger & green chilli (7, 8, 10)

Celeriac & Tofu Kofta

Celeriac & tofu fritters in a creamy coconut
milk, kale & spinach sauce (6,10)

Chicken Ghee Roast Masala

Shredded Chicken Breast- South Indian flavours
of black pepper, fresh coconut, curry leaves,
ghee in a tomato, onion & ginger(5, 7, 10)

Prawn Pappas

A spicy coconut milk & kokum broth with
mustard seeds, shallots & green chillies.(2,10)

Lamb Kolhapuri

Slow cooked lamb in a spicy roasted coconut
sauce with coconut oil & poppy seeds (10)

Saag Paneer

Paneer cubes. Spicy, creamy, kale & spinach
sauce.(7,10)

SIDES

Steamed Basmati Rice

Small Plain or Garlic Naan(1, 3, 7)

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

+ Most ingredients used widely in our food are packed in plants that handle all 14 allergens. Also, the nature of cooking in our
kitchen poses a risk of cross contamination. Therefore we cannot guarantee any dish to be completely allergen free. +