

Lunch 1:00 to 3:30 pm

## Lunch Set Menu

Choose a appetizers, a main & a side 24.9

### Appetizers - Choose one

**Kale & Samphire Pakoras** Kale & Samphire pakodas. Tamarind, date chutney.

**Gobi 65** Crispy cauliflower. Spicy South Indian flavours, garlic & curry leaves. (1,10,11)

**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)

### Mains - Choose one

**Saag Paneer 7.10** Indian cottage cheese in a creamy spinach sauce. Mild.

**Paneer Makhani (7,8,10)** Paneer in a mild, smooth & creamy, cashewnut & tomato sauce

**Vegetable Kari (10)** Fresh coconut sauce with curry leaves, mustard seeds & coconut oil. Medium Spicy.

**Chicken Makhani (7, 8, 10)** Chicken tikka in a mild, smooth & creamy, cashewnut & tomato sauce

**Chicken Kari (10)** Fresh coconut sauce with curry leaves, mustard seeds & coconut oil. Medium Spicy.

**Chicken Madras (10)** Red chilli, coconut sauce, mustard & curry leaves. Spicy.

**Lamb Kesari (7,8,10)** Creamy Saffron & Cashewnut sauce. Mild & fragrant.

**Lamb Kolhapuri (10)** Spicy roasted coconut sauce, coconut oil & poppy seeds.

**Prawn Madras (2,10)** Red 1.50  
chilli, coconut sauce, mustard & curry leaves. Spicy.

**Prawn Makhani (2,7,8,10)** A 1.50  
mild, smooth & creamy, cashewnut & tomato sauce

### Sides - Choose one

**Steamed Basmati Rice/Turmeric & Ghee Rice (7)**

**Plain Naan/ Garlic Naan (1, 3, 7)** 1.50

**Tandoori Roti (1)** 1.50

## Lunch Thali

A traditional meal consisting of a variety of dishes served together on a single plate called 'thali'.

• 2 dishes of the week, dal, aloo, rice, naan, papad & pickle

**Chicken & Lamb** 22.90

**Vegetarian** 22.90

**Vegan** 22.90

## Loaded Naan

Toasted Naan bread topped with Fries, Paneer or Chicken Makhani (a thick creamy tomato sauce), Salad & Chutneys. Deliciously messy! (1,3,7,8,10)

**Paneer Makhani Naan** 14.9

**Chicken Makhani Naan** 14.9

## Toasties

with Chips & Salad

**Butter Chicken Toastie** Butter 9.9  
Chicken, Spinach, Cheese, grilled onions (1,7,10)

**Goat's Cheese & Pepper Bagel (Toasted)** 9.9  
Bretzel Bakery Bagel, Goat's Cheese, Peppers, Onions, Balsamic, Rocket (1,7)

## Tea & Coffee

**Masala Chai** 2.9

**Tea (Breakfast, Apple & Mint, Turmeric, Peppermint, Green)** 3.9

**Americano** 3.5

**Macchiato | Espresso** 3.9

**Cappuccino | Flat White | Latte** 3.9

**Matcha Latte** 4.5

**Turmeric Latte** 3.9

**Iced Latte** 3.9

**Iced Americano** 3.5

**Iced Matcha Latte** 4.2

Shot of Vanilla, Hazelnut, or Salted Caramel .75

Plant milk supplement .5

## Juice & Drinks

**Mimosa** Prosecco, Fresh 10.9  
Orange Juice & a dash of Grenadine

**Freshly squeezed Orange Juice** 3.9

**Kari Green Juice** Apple, Orange, 4.9  
Ginger, Spinach

**Mango Lassi** Indian Smoothie 4.9  
with yoghurt, mango & cardamom (7)

**Iced Mint & lemon Tea** 3.9

**Soft Drinks 330ml** 2.2

**Still & Sparkling 750ml** 3.5

We source our ingredients from some of Ireland's finest suppliers, mostly independent family-run farms. Their commitment to quality, paired with carefully selected spices helps us create food full of freshness and flavour.

Eggs: Greenes Family Farm, Co. Westmeath

Milk: Muchgrange Farm, Co. Louth

Bread: Bretzel Bakery, Portobello, Co. Dublin

Pork & Bacon: Ivan Fitzpatrick's Farm, Co. Wicklow & Salters Free Range Farm, Carlow

Free Range lamb: Hughie Fitzpatrick, South Leinster