Peppers

Early Bird Menu

Available daily until 7pm - €18.90 per person

Starters

Onion Bhaji
World famous snack of spicy onions deep fried in a coating of gram flour, until golden brown. (3)

Samosa
Lightly spiced seasonal mixed vegetables wrapped in homemade thin crispy pastry. (1) (V)

Tikki
Full flavoured, pan fried potato cakes with green peas, fenugreek leaves and spices. (1,3)

Chicken Pakura
Selected pieces of spiced chicken dipped in batter & dipped fried.(1,3)

Chicken Tikka
Locally source Irish Brest chicken marinated in a special blend of spices, cooked in a Tandoor. (4)

Sheikh Kebab
The traditional skewers of finely fresh minced lamb delicately flavoured with garlic, ginger and gram massala. Creating an extraordinary play of aroma. (3)

Main Courses

(Available with Chicken, Lamb, Vegetables and King Prawns)

(King prawn € 2.00 Extra Supplement)

Joypur (medium)
A special recipe of Jaipur, cooked with ground onion, fresh herbs and selected crushed spices. (4)

Korma (mild)
Creamy curry sweetly flavoured with ground almonds, coconut flour & fresh cream. (2,4)

Deshi
A spicy massala of garlic, ginger, onions, tomatoes & capsicums with a light coating of crushed coriander seeds.

Massala (mild)
The all-time favourite dish was invented by a world famous but unknown British curry chef in the early '70s as a way of exploiting his already popular tikka. We present our own exclusive recipe. (2,4)

Jhalfrezi (medium)
Cooked in a spicy sauce with chopped onions, green peppers & fresh green chillies. (4)

Naga (extremely hot)
Naga is the hottest chilli - you need gloves to handle it. If you like a h...h. HOT dish, then look no further!

Balti
An aromatic & herby dish using an abundance of freshly-ground garam massala cooked in a korai.

All dishes above served with steamed or Pilau rice or fresh plain naan bread/Garlic naan
(ALL other rice's and naan breads will have a .50cent supplement charge)