



## A La Carte

The Menu demonstrates the diversity of Indian cooking  
by using Quality local produce.  
The end result is truly exceptional.

Please note that the menu is subject to change due to seasonal produce.

### Starters

<i>Piazu (v, gf)</i>	€5.20
Fresh onions and baby spinach deep fried in a gram flour batter and served with tamarind sauce.	
<i>Nimbu Prawn (gf)</i>	€7.90
King prawns marinated in mace, cardamom, lemon juice, ginger and garlic then cooked on the sigri until tender and golden.	
<i>Crab Malibar</i>	€6.90
Spiced crab meat flavoured with ginger, chilli and lime with a generous helping of fresh cilantro.	
<i>Salmon-ka-Tikka</i>	€7.50
Delicately spiced chunks of local Irish salmon marinated in South Indian spices and barbecued in the tandoor.	
<i>Chicken Tikka 3 ways (gf)</i>	€6.50
Three individual pieces of chicken, each prepared with a different mouth-watering marinade - cheese, rose petals and cream - star anise and red chillies- mint and coriander.	
<i>Rasmi Kebab (gf)</i>	€5.20
Lamb chop marinated with raw papaya, fennel and yoghurt.	
<i>Tikki (v)</i>	€5.20
Full flavoured, pan fried potato cakes with green peas, fenugreek leaves and spices. Complimented with a sauce of tamarind and fresh mint.	
<i>Shingra (v)</i>	€5.20
Lightly spiced seasonal mixed vegetables wrapped in homemade thin crispy pastry.	
<i>Runaq - E-sheikh (gf)</i>	€5.90
The traditional skewers of finely mince lamb delicately flavoured with garlic, ginger and gram mashala. Creating an extraordinary play of aroma.	
<i>Treasure of the sea</i>	€8.90
Nimbu prawn, crab cake and salmon-ka-tikka. Served with homemade contrasting dips.	
<i>Peppers Kebab Tasting (gf)</i>	€7.90
A perfect way to savour the selection from robata grill & tandoori clay oven.	



## Main Courses

### *Sikhandari Raan*

€17.90

Shank of lamb marinated in kashmiri chilli, ground coriander, hung yoghurt and garam masala, lightly smoked and roasted slowly overnight, served with creamy red lentils. Inspired by the winning main course from the regional finals of the BBC's Great British menu.

### *Papeeta Ghol*

€17.90

Loin of line caught cod, pan fried in lime butter resting on green papaya simmered in a traditional Bengali garlic and coriander scented broth. Inspired by the winning fish dish on Gordon Ramsay's F Word.

### *Pistachio Chicken*

€15.90

Succulent pieces of tandoori baked chicken cooked in a delicate sauce with cream, coconut powder & ground pistachio.

### *Prawn Bollywood*

€17.90

This flavoursome thick tomato and fenugreek based curry has been cooked by Chef Suem for many celebrities, including Bollywood stars and this dish is a dedication to them.

### *Murug Jaipur*

€14.90

A special recipe of jaipur, prepared from tender pieces of barbecue chicken cooked with ground onion, fresh herbs and selected crushed spices.

### *Lamb Chettinad*

€15.90

Lamb rump with chettinad spice fry. Dry red hot chilli, roasted coriander seeds, tamarind paste.

### *Chicken Tikka Masala*

€14.90

This all-time favourite dish was invented by a world-famous but unknown British curry chef in the early '70's as a way of exploiting his already-popular chicken tikka. We present our own exclusive recipe.

### *Duck Sughanda*

€16.90

Breast of barbery duck cooked in a tangy sweet and sour curry, flavoured with fresh lemongrass. Of Thai origin but given an Indian twist.



## Traditional Main Courses

At Peppers we are committed to pushing boundaries and continue to evolve our trademark modern dining experience. However, we pride ourselves in serving authentic and popular Indian fare that is reflected in this selection.

### *Mansahari Thali*

The 'Thali' is a fully balanced, traditional meal. Our thali includes lamb, chicken, prawns, potatoes and spinach, served with pulao rice, naan bread and a sweet and sour pickle.

Chicken/Lamb	€13.90
Prawn	€15.90
Mixed Vegetable	€9.90

### *Korma*

Very mild, creamy curry. Sweetly flavoured with ground almond, coconut flour and fresh cream.

### *Madras*

Fairly hot curry with lots of sauce.

### *Balti*

Originated in northern-most Pakistan, it is an aromatic and herby dish using an abundance of freshly ground garam masala and dhaniya, cooked in a korai.

### *Naga*

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

### *Ghalfrezi*

Cooked in a spicy sauce with chopped onions, green peppers and fresh green chillies.

### *Biryani Dishes*

The common but much talked-about dish. Splendid in away an articulation of the hyderabadi ethos and personality. Since rice and meat constituted the staple diet of Hyderabad. Peppers has breathed the aroma and refinement of the biryanis into some of meat and non meat dishes. Biryani dishes are meals in themselves. Served with vegetable curry.

Chicken	€15.50
Lamb	€15.50
Prawn	€16.50



## Vegetable Dishes

These dishes are very palatable and part of Indian diet. Vegetable dishes are either cooked dry or with natural juices in the vegetable supplying the moisture or with a little sauce.

### *Smoky potatoes*

Baby potato tossed in a smoky masala with roasted red peppers, onions and tomatoes.

Side €5.90                      Main €9.90

### *Red spinach*

Very low calorie, red spinach is a good source of vitamins and iron, a staple diet among the Bengalis in the subcontinent. Red spinach tossed in garlic & spices.

Side €6.50                      Main €10.50

### *Dall*

Three types of lentils cooked with a strong hint of garlic.

Side €5.90                      Main €9.90

### *Shani Paneer*

All-time favourite of Delhi, capital of India. A rich tomato and cream based curry.

Side €6.50                      Main €10.50

### *Mixed Vegetables*

Seasonal vegetables tossed in a traditional wok with cumin and crushed black pepper.

Side €5.90                      Main €9.90

### *Kabuli Palak*

Softened chickpeas, garlic & sautéed spinach.

Side €5.90                      Main €10.50



## Rice, bread and accompaniments

*Saffron Pulau* €3.00

High quality basmati rice (low glycemic index) cooked with cinnamon, bay leaves, black cardamom and saffron.

*Steamed Rice* €2.80

High quality basmati rice (low glycemic index) steamed to perfection.

*Seasonal Vegetables Rice* €3.50

*Egg Fried Rice* €3.50

Steamed rice cooked with (pasture-raised) eggs

*Nan* €2.50

leavened bread baked in tandoor.

*Goat Cheese Nan* €2.80

*Peshwari Nan* €3.50

*Garlic, Onion & Coriander Nan* €3.00

*Garlic Nan* €2.80

*Chilli Nan* €2.80

*Raita* €2.80

Traditional dish served at every Indian meal, with the cooling elements of yoghurt, cucumber, roasted cumin and fresh coriander to balance any chillies.



V-vegetarian GF-Gluten free

If you have any food allergies or special dietary requirements please speak to a member of staff.

### Our suppliers:

Irish Chicken: Pallas food, Newcastle, Ireland.

Comeragh Lamb: Dawn meats, Waterford.

Hereford Beef: Dawn meats, Waterford.

Fish: Flanagan's Fresh Fish Merchants, Waterford.

Prawn:

Duck: Pallas food, Newcastle, Ireland.

Vegetables & fresh herbs: Gerry Walsh, Ballybeg Horticultural.

Pasture-raised egg:

Spices & Dry goods : BD food, Kilkenny.

Miscellanies: Musgrave Cash and Carry, Waterford.