

Vegetarian

These dishes are very palatable & an appropriate part of Indian diet. Vegetable dishes are either cooked dry or with natural juices in the vegetables supplying the moisture, or with a little sauce.

Kabuli palak Side €4.90 Main €7.90
Softened chickpeas, garlic & sautéed spinach.

Smokey potatoes Side €5.20 Main €7.90
Baby potatoes tossed in a smokey masala with roasted red peppers, onions and tomatoes.

Dall Side €4.20 Main €7.90
Three types of lentil cooked with a strong hint of garlic.

Mixed Vegetables Side €4.20 Main €7.90
Seasonal vegetables tossed in a traditional wok with cumin and crushed black pepper.

Sag Paneer Side €5.20 Main €10.50
Spinach cooked with paneer (Indian cottage cheese).

Rice

Pilau: High quality basmati rice (low glycemic index) cooked with cinnamon, bay leaves, black cardamom and saffron. €2.50

Steamed Rice: High quality basmati rice (low glycemic index) steamed to perfection €2.30

Egg Fried Rice: Steamed rice cooked with (pasture-raised) eggs. (3) €2.50

Seasonal Vegetable Rice: Rice with mixed vegetables €2.50

Bread & Accompaniments

Naan: Leavened bread baked in the tandoor (1) €2.20

Fresh Garlic Naan: Naan coated with an abundance of fresh garlic & coriander €2.50

Sweet Naan: Stuffed with a sweet paste of crushed nuts & sultanas (1,2,4) €2.50

Green Chilli Naan: Naan infused with fresh green chillies & coriander €2.50

Cheese Naan: Naan coated with an abundance of cheese. (1,4) €2.50

Raitha: Yogurt with cucumber & cumin (4) €1.90

Fresh chips €1.90

Spicy chips €2.20

OUR CHEFS WILL BE HAPPY TO PROVIDE DISHES NOT ON THE MENU (SUBJECT TO AVAILABILITY).
PLEASE FEEL FREE TO REQUEST YOUR PREFERENCES.

Our spices are freshly blended, dry-roasted and ground daily. We only add these spices to your dish shortly before serving it at your food, to retain their freshness and natural oils. We only use rice with a low glycemic index (GI). As all our dishes are prepared freshly to order, we ask for your patience at busy times.

Allergen Information

1 = Wheat 2 = Nuts 3 = eggs 4 = Dairy

Heat Guide 🌶️ = fairly hot 🌶️🌶️ = hot 🌶️🌶️🌶️ = very hot 🌶️🌶️🌶️🌶️ = extremely hot!

Peppers at Home Menu



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www.peppersrestaurant.ie



Opening Hours

Monday - Thursday, 5 - 10pm

Friday - Saturday, 5 - 11pm

Sunday, 1 - 3pm. Evening: 3 - 10pm

Meal Deals

Meal for 1, €13.90
Poppadom

Starter (choose from 1 - 5)

Main (choose from 11 - 15)

Rice / Naan Bread

Meal for 2, €26.90
2 Poppadoms

2 Starters (choose from 1 - 6)

2 Mains (choose from 11 - 16)

2 Pilau Rice / Naan Breads



Starters

- 1. Piazu: (3)**
World famous snack of spicy onions deep-fried in a gram flour coating until golden brown. €3.20
- 2. Samosa: (1)**
Triangular shaped pastry pocket, deep-fried. Your choice of fillings: minced lamb / vegetables. €3.20
- 3. Tikki: (1,3)**
Full flavoured, pan-fried potato cakes with green peas, fenugreek leaves and spices. €3.20
- 4. Chicken Pakura:**
Selected pieces of spiced chicken dipped in butter and deep-fried. €3.50
- 5. Tandoori Chicken:**
Chicken on the bone marinated in traditional spices & yogurt, barbecued in the tandoor oven. €3.90
- 6. Chicken Tikka 3 ways: (4)**
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. €4.20
- 7. Nimbu Prawn:**
King prawns marinated in mace, cardamom, lemon juice, ginger and garlic then cooked on the sigri until tender and golden. €6.50
- 8. Sheikh Kebab: (3)**
The traditional skewers of finely minced lamb, delicately flavoured with garlic, ginger and garam mashala. Creating an extraordinary play of aroma. €3.90
- 9. Meat Platter**
A fabulous amalgam of chicken tikka, Sheikh kebab, meat samosa & piazu served with dips. €6.90
- 10. Vegetable Platter**
A fabulous amalgam of piazu, vegetable samosa & tikki served with dips. €5.90

Main Courses

- 11. Chicken Joypur:** €9.90
A special recipe of Jaipur, prepared from tender pieces of barbecued chicken cooked with ground onion, fresh herbs and selected crushed spices.
- 12. Rasmi Chicken / Lamb:** €9.90
Rasmi is an aromatic & herby dish using an abundance of freshly-ground garam massala cooked in a korai.
- 13. Jalfrezi Chicken/Lamb:** €9.90
Cooked in a spicy sauce with chopped onions, green peppers & fresh green chillies.
- 14. Korma Chicken: (2,4)** €9.90
Very mild, creamy curry. Sweetly flavoured with ground almonds, coconut flour & fresh cream.
- 15. Chicken Tikka Massala: (2,4)** €9.90
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 chicken tikka. We present our own exclusive recipe.
- 16. Deshi Chicken:** €9.90
An exquisite dish from Punjab: chicken braised in a spicy massala of garlic, ginger, onions, tomatoes & capsicum with a light coating of crushed coriander seeds.
- 17. Pistachio Chicken: (2,4)** €9.90
Succulent pieces of tandoori baked chicken cooked in a delicate sauce with cream, ground pistachio, coconut, butter & aromatic spices.
- 18. Lamb Chettinad:** €15.90
Lamb rump with chettinad spice fry. Dry red hot chilli, roasted coriander seeds, tamarind paste.
- 19. Naga Chicken:** €9.90
Naga is the hottest chilli - you need gloves to handle it. If you like a h...h...HOT dish, Then look no further!
- 20. King Prawn Chilli Massala** €9.90
Marinated king prawns barbecued, then delicately spiced with onion & green pepper in a thick, spicy sauce.

21. Pathia Chicken / Lamb: €9.90
Sweet, sour & spicy dish, cooked with onion, peppers and tomatoes.

22. Rogan Josh Chicken / Lamb: €9.90
This dish acquires its name from its rich red appearance, which is derived from fried tomatoes & paprika

From our kebab factory

An ancient style of cooking which originated in the rugged North West frontier of India, the natural, healthy and earthy tones of our tandoori dishes are achieved by the use of only fresh herbs & spices in the marinade, resulting in maybe not the most colourful, but definitely the most delicious & succulent kebab! Served with onion, fresh green salad and yogurt relish.

Chicken Tikka (4) €9.90

Tandoori Chicken (4) €8.90

Chicken Shaslik (4) €9.90

Biryanis

The common and much talked-about dish. Splendid in taste and, in a way, an articulation of the Hyderabadi ethos and personality. Since rice and meat constituted the staple diet of Hyderabad, peppers have breathed the aroma and refinement of the biryanis into some of the meat and non-meat dishes. Biryani dishes are meals in themselves. Served with a mixed vegetable curry.

Chicken or Lamb €12.50

Mixed Vegetable €10.50

King Prawn €13.50

