



Signature Main Courses

Sikhandari Raan (4)

€18.90

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

Papeeta Jhol

€16.90

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

Pistachio Chicken (2.4)

€14.90

Succulent pieces of chicken tandoori baked chicken cooked in a delicate sauce with cream, coconut powder & ground pistachio. (2,4)

King Prawn Chilli Massala * (4)

€15.90

Marinated King Prawn barbecued, then delicately spiced with onion & green pepper in thick spicy sauce.

Murug Jaipur (4)

€14.90

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

Lamb Chettinad *

€15.90

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

Chicken Tikka Masala *(2.4)

€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

€15.90

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