

MENU

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Starters

- Poppadom & Dips (1, 7, 10)** €3.50
Basket of poppadoms with home made dips
- Kulcha (1, 3, 7,10)** €6.50
Tandoor baked soft bread with caramelised onions. Served with Confit Garlic & Methi butter, Tomato & Date Chutney.
- Papri Chaat (Vegetarian) (1, 7, 10)** €8.50
Spiced potatoes, chickpeas, honeyed yoghurt, sweet/spicy/tangy chutneys
- Gobi 65 (Vegan) (1,9,10,11)** €8.50
Crispy cauliflower. Spicy South Indian flavours, garlic & curry leaves
- Kale & Samphire Pakoras (Vegan) (10)** €8.50
Kale & Samphire pakodas. Tamarind, date & ginger chutney.
- Chicken Fennel Tikka (7, 10)** €8.90
Mild chicken breast tikka. Fennel, yogurt & aromatic spices. Tandoor grilled.
- Kari Chicken Wings (3, 7, 9,10,11)** €8.90
Spicy crispy Chicken wings. Spicy & sour mango sauce.
- Chicken Angarey (7, 10)** €8.90
Fiery chicken thigh tikka. Tandoor grilled.
- Shami Kebab (1,3,7,10)** €9.90
Pan fried minced Wicklow grass fed lamb & lentil patties, green chillies & black cardamom flavours.
- Kerala Pork Fry (10)** €9.90
Kerala style spicy sautéed pork, peppercorns, chillies & ginger. Mashed Tapioca.
- Kali Mirch Tandoori Prawns (2,7, 10)** €10.90
Tandoor grilled tiger prawns, telicherry black pepper & ginger. Samphire Salad
- Crab & Prawn Kebabs (2,3,10)** €10.90
Goan Prawn & Crab cakes. Cabbage & coconut poriyal salad. Coconut chutney
- Fish Pahadi Tikka (4,7,10)** €10.90
Mint & green chilli marinade. Tandoor grilled. Samphire Salad

Allergens

1 wheat, 2 crustaceans, 3 eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Almonds, Cashewnut & Pistachio, 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphites, 13 Lupin, 14 Molluscs Please note that we cannot guarantee any dish to be completely allergen free

Mains

ALL MAINS ARE SERVED WITH STEAMED RICE OR TURMERIC & GHEE RICE (7).
WE USE PREMIUM QUALITY AGED BASMATI RICE.

Mains from the Tandoor

GRILLED, SERVED WITH A COLD YOGURT, PINEAPPLE & MINT RAITA (7) AND A WARM, CREAMY MAKHANI SAUCE (7, 8).

Chicken Fennel Tikka (7, 10) €20.90

Mild chicken thigh tikka marinated overnight with fennel seeds, yogurt & aromatic spices, grilled in the Tandoor

Chicken Angarey (7,10) €20.90

Fiery chicken thigh tikka grilled in the Tandoor (on the bone)

Kali Mirch Tandoori Prawns (2,7,10)..... €22.50

Tandoor grilled tiger prawns, telicherry black pepper & ginger, Samphire Salad

Fish Pahadi Tikka (4,7,10) €22.50

Mint & green chilli marinade. Tandoor grilled. Samphire Salad

Curries, Biryani & Others.....

Paneer Makhani (7,8,10) €19.50

Paneer cheese, creamy, cashewnut & tomato sauce.

Achari Paneer (7,10) €19.50

Tangy, spicy & creamy Paneer. Onions, tomatoes, ginger & pickle spices.

Soya Saag (Vegan) (6,10) €19.50

vegan soya chunks, creamy browned onions, spinach & coconut milk sauce

Cauliflower & Potato Ghassi (Vegan) (10) €19.50

Cauliflower, potatoes & Indian black chickpeas, Roasted coconut sauce with dried red chillies, mustard seeds & curry leaves

Sambar Dal (Vegan) (10) €18.90

Yellow lentils and vegetables, South Indian spices, curry leaves & mustard seeds

Chicken Makhani (7,8,10) €20.90

Grilled chicken tikka in a smooth & creamy, cashewnut & tomato sauce

Chicken Kesari (7,8,10) €20.90

Creamy Saffron & Cashewnut Curry, mild & fragrant

Chicken Jalfrezi (10) €20.90

Sweet & spicy tomato curry, peppers & onions

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- Chicken Kari (10)** €20.90
Spiced fresh coconut sauce, curry leaves, mustard seeds, coconut oil
- Chicken Handi Saag(7,8,10)** €20.90
Yoghurt based creamy sauce, browned onions, aromatic whole spices, baby spinach
- Chicken Peralen (10)** €19.90
A classic country-style chicken thigh curry from Kerala. Shallots, fresh ginger, coconut oil, warm spices. Medium spicy.
+ + *Served with Coconut Lemon Rice*
- Lamb Raarha (7,10)** €21.50
Roasted brown onion & tomato sauce, whole spices, diced & minced Irish lamb.
+ *Wicklow grass fed Lamb*
- Lamb Jardaloo Boti (7,10)** €21.50
Slow cooked lamb with apricots, sweet, sour and spicy flavours
+ *Wicklow grass fed Lamb*
- Lamb Kolhapuri (10, garnish contains gluten - can be excluded)** ... €21.50
Slow cooked lamb in a spicy roasted coconut sauce with coconut oil & poppy seeds
+ *Wicklow grass fed lamb*
- Dum Biryani (7,10)** €21.50
Spiced Lamb layered with aged basmati rice, cooked in 'dum' (slow heat). Pineapple & mint, yoghurt Raita
+ *Wicklow grass fed Lamb*
- Goan Pork Vindaloo (10)** €21.50
Slow cooked pork shoulder, goan spices, red wine, garlic & red chillies
- Prawn Jalfrezi (2,10)** €22.90
Sweet & spicy tomato curry, peppers & onions
- Kesari Prawns (2,7,8,10)** €22.90
Creamy Saffron & Cashewnut Curry, mild & fragrant
- Fish & Prawn Caldine (10)** €22.90
Mild coconut milk, ginger, tamarind, tomatoes

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Sides

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| Sabzi (Vegan) (10) | €8.50 |
| Fresh seasonal vegetables, ginger & cumin | |
| Bombay Potatoes (Vegan) (10) | €8.50 |
| Bombay spiced roasted baby potatoes | |
| Dal (Vegan) - Side (10) | €8.50 |
| A mix of three yellow lentils, slow cooked & deliciously creamy. | |
| Masala Fries (Vegan) (1) | €4.50 |
| Kachumber Salad (10) | €4.50 |
| Finely diced salad with dried mango powder & cumin. | |
| Raita (7) | €4.50 |

Rice & Breads

ALL MAINS ARE SERVED WITH STEAMED RICE OR TURMERIC & GHEE RICE (7).
WE USE PREMIUM QUALITY AGED BASMATI RICE.

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| Turmeric & Ghee Rice (7) | €3.50 |
| Basmati Rice with homemade ghee/ clarified butter, browned onions | |
| Steamed Basmati Rice (Vegan) | €3.00 |
| Naan (1,3,7) | €3.50 |
| Garlic Naan (1,3,7) | €3.75 |
| Date & Coconut Naan (1,3,7,11) | €4.50 |
| Date & Coconut Naan, roasted sesame seeds | |
| Tandoori Roti (Vegan) (1) | €3.75 |

Allergens

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+ *Please note: Most ingredients used widely in our food are packed in plants that handle all 14 allergens. Also, the nature of cooking in our kitchen poses a risk of cross contamination. Please note that therefore we cannot guarantee any dish to be completely allergen free.*

