



SPECIAL EVENING MENU

3 COURSE MEAL

Lamb | Beef | Chicken 100% IRISH

Please Note: No service charge.
All prices include VAT. Minimum charge

FOOD ALLERGEN INFORMATION

- 1.** Gluten **2.** Crustaceans **3.** Eggs
4. Fish **5.** Nuts **6.** Soy-beans **7.** Dairy
8. Peanuts **9.** Celery **10.** Mustard
11. Sesame Seed **12.** Lupin

STARTERS

(CHOICE OF ONE)

CHICKEN SHASHLIK KEBAB (10)

Diced chicken marinated in mild spices, cooked in clay oven, with onions, tomatoes, green peppers and mushrooms.

VEGETABLE PAKORA (1,3)

Deep fried crispy potato and onion bites with spices

ONION BHAJEE (1,3)

A delicious preparation of finely sliced onions and ground lentils, deep fried.

SHEEK KEBAB (3)

Minced lamb rolled on a skewer, flavoured with Indian herbs and cooked in a clay oven.

MAINS

(CHOICE OF ONE)

CHICKEN TIKKA MASALA (5, 7,10)

Barbequed chunks of chicken tikka cooked in a creamy tandoori sauce with mild herbs and spices.

CHICKEN KORMA (5, 7)

Barbecued chunks of chicken tikka cooked in a creamy tandoori sauce with mild herbs and spices.

CHICKEN TIKKA BHUNA (7, 10)

Barbecued chunks of chicken tikka cooked in a medium spice onion sauce with herbs and spices.

BEEF JAL FREIZI

Beef cooked with green peppers, tomatoes and onions in a hot & sour sauce.

LAMB BALTI (10)

Diced lamb cooked with fresh ginger and garlic, green herbs and tomatoes, garnished with coriander.

VEGETABLE BHUNA (10)

Barbecued vegetables cooked in a medium spice onion sauce with herbs and spices.



TEA / COFFEE

€18.95

Per Person

€17.50

M.D.P House Wine



