

TRADITIONAL STARTERS

Tikka Boti (D) €8.50
Bite-sized pieces of tender chicken breast marinated with ginger, garlic and yoghurt sauce.

Tandoori Prawns (S) €11.50
Jumbo prawns marinated in ginger and garlic. Cooked in clay oven. Served with pepper sauce.

Batak Roll (G) €8.50
Julienne duck meat with spicy Cajun and mix vegetables stuffed in a crispy pastry. Served with chilli garlic sauce.

Lahori Fish (F) (G) €8.95
Pan fried cod fillet marinated in lemon juice, coriander and cumin powder, ground flour. Served with sauce.

Bakri Paneer €8.50
Spicy goat cheese wrapped in filo pastry. Served with fresh tomatoes and pineapple.

Masalay Dar Champ (D) €9.50
Succulent lamb chops tenderized with garlic, turmeric and ginger. Slowly cooked on the grill.

Makhni Sabzi Tikki (G) €6.95
Pan-fried Irish mashed potatoes cakes cooked with garlic, ginger and corn flour. Served with sauce.

LAMB AND BEEF

Lamb Chilli Masala €18.50
Succulent pieces of Irish lamb spiced with garlic, red chilli and tomatoes. Garnished with coriander.

Bhuna Gosht €16.95
Famous Pakistani dish from Karachi. Cubes of well cooked Irish lamb mixed with peppers, onion and curry sauce. Garnished with spring onion.

Beef Jalfrezi €17.50
Chunks of tenderloin Irish beef prepared with peppers, onion and tomatoes. Garnished with ginger.

Makhani Gosht (D) (N) €18.50
A combination of pure Irish lamb and fresh spinach mixed with our unique spices. Finished with coriander.

POULTRY

Mughlai Murgh (D) €17.50
Pieces of chicken breast flavoured with coconut milk and cream, aubergine, chopped garlic and peppers.

Murgh Korma (D) (N) €17.50
Most popular dish. Chicken flavoured with creamy cashew nuts and almond sauce.

Murgh Jalfrezi €17.95
Famous jalfrezi style chicken with peppers, onions and tomatoes. Garnished with coriander and ginger.

Murgh Tikka Masala (N) (D) €17.50
Flavoured recipe of barbecued chicken breast simmered in cream and tomato sauce. Garnished with crispy almonds.

Murgh Sindhi Biryani (D) €16.95
From the spicy cuisine of Sindh. Boneless chicken mixed with potatoes, basmati rice, spices and coriander. Served with raita sauce.

Murgh Nariyal (D) €17.50
Tender chicken pieces cooked with a touch of spices. Finished with coconut cream.

Murgh Badami (D) €17.50
Traditional Pakistani dish. Tender pieces of chicken cooked with fried onion, yoghurt, cloves and coriander. Finished with kewra water.

SEAFOOD

Prawn Jalfrezi (S) €18.95
Prawns marinated in ground coriander, cumin and cooked with mixed peppers, onion and curry sauce. Finished with ginger.

Bhuna Hoa Jhinga (S) €18.95
Tiger prawns marinated in turmeric and garlic, cooked with mixed peppers, onions and garnished with spring onion.

Machli Laziz Masala (F) €17.50
Cod fillet cooked in very authentic spices mixed with peppers and shallots.