

VEGETABLE- €11.95 CHICKEN- €13.45 LAMB- €13.95 PRAWN- €16.45

Biryani Dishes


















BASMATI PILAU RICE COOKED WITH FRESH PEPPERS, TOMATOES AND ONIONS, SERVED WITH A BIRYANI SAUCE OR RAITA

- 56. Chicken/Lamb Briyani  €15.45
- 57. Vegetable Biryani  €14.95
- 58. Chicken Tikka Briyani  €16.95
- 59. Tandoori Chicken Biryani  €16.95
- 60. King Prawn Biryani   €17.95

Rices

- 61. Boiled Rice €3.00
- 62. Pilau Rice  €3.50
- 63. Egg Fried Rice  €3.95
- 64. Veg Pilau Rice  €3.95

Breads

- 65. Naan  €3.00
- 66. Garlic Naan  €3.95
- 67. Garlic & Corriander Naan  €3.95
- 68. Garlic, Onion & Corriander Naan  €3.95
- 69. Corriander Naan  €3.95
- 70. Garlic, Onion & Cheese   €4.45
- 71. Cheese Naan   €4.45
- 72. Afghani Naan  €4.45
- 73. Peshwari Naan   €4.45
- 74. Butter Naan  €4.45
- 75. Chapati  €3.00
- 76. Chicken Tikka Cheese Naan   €4.45
- 77. Keema Naan  €4.45

Main Courses served with Boiled Rice or Plain Naan Bread will be charged an Extra €1.50 Pilau Rice will be charged an Extra €2.50



Sundries

- 78. Chips €3.50
- 79. Korma, Curry, Masala Sauce  €5.55
- 80. Poppadom (served with a dip of your choice) €2.50
- 81. Raita  €3.95
- 82. Mango Chutney €1.10
- 83. Mint Dip  €1.10
- 84. Red Onion €1.10
- 85. Drinks €2.25

Restaurant Prices & Offers are different from Takeaway Menu

If you have any allergy to any of the below key allergens please speak with a member of staff before you order. The below ingredients are used in our kitchen and traces of these may be found in any of the dishes.



DINNER FOR 1

Starter-Vegetable Pakora OR Onion bhaji
Any Main Course (Chicken/Lamb/Vegetarian)
Pilau Rice OR Garlic Naan Bread
Can of soft drink

€17.95

DINNER FOR 2

Starter-(Order any two from these)
Chicken Tikka OR Chicken Pakora OR
Onion Bhaji OR Vegetable Pakora
Any 2 Main Courses
(Chicken/Lamb/Vegetarian)
Pilau Rice AND Garlic Naan Bread
2 Cans of soft drink

€34.95

DINNER FOR 4

Starters-Rebab Mixed and Veg Platter
Any 4 Main Courses
(Chicken/Lamb/Vegetarian)
2 Pilau Rice AND
2 Garlic Naan Bread
4 Cans of Soft Drinks

€64.95

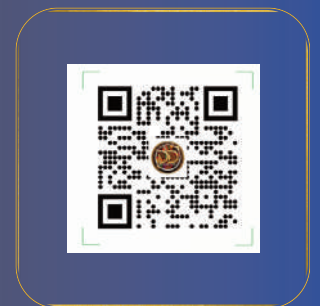
€3 Extra for king Prawn



Take Away MENU



(DELIVERY TIMES)
MONDAY - THURSDAY
5.00p.m. - 11.00p.m.
FRIDAY - SATURDAY
5.00p.m. - 11:30p.m.
SUNDAY
5.00p.m. - 10.00p.m.



SCAN TO ORDER

UNIT 5-7 MAIN STREET, CLONEE (BESIDE ALDI)
GIFT VOUCHERS AVAILABLE

LOCAL DELIVERY €3.00 MINIMUM ORDER €10.00

Phone: 01 - 801 5616 /
801 5691

DINE IN OR TAKEAWAY OR DELIVERY
ALLERGIES CATERED FOR, AND MANY DISHES ARE
GLUTEN FREE.

Appetizers

- 1. Onion Bhaji** €4.95
Sliced onions mixed with herbs, spices, gram flour and fried until golden brown
- 2. Veg Pakora** €4.95
Vegetables dipped in a seasoned gram flour batter and deep fried
- 3. Samosa (Veg or Meat)** €5.50
Triangular pastry parcels stuffed with spices potatoes and veg or spiced lamb
- 4. Veggie Platter** €9.45
Assortment of mixed vegetarian appetizers
- 5. Aloo Special Chaat** €7.45
Spiced potato cakes fried, served with chickpeas, yogurt and garnished with red onion
- 6. Chicken Pakora** €5.65
Chicken strips dipped in a spiced gram flour batter then fried
- 7. Chicken Tikka** €5.65
Chicken breast pieces marinated in spices, herbs and yogurt, cooked on skewers in the Tandoor Warning contains dairy
- 8. Tandoori Chicken (on bone)** €5.65
Succulent leg or breastpieces of chicken marinated in yogurt and spices, cooked in tandoor
- 9. Sheekh Kebab** €5.75
Minced lamb mixed with spices, onions, peppers and fresh coriander, cooked on skewers in the tandoor
- 10. Kebab Mix (for two)** €10.95
Our chef's own mix of tandoori meats
- 11. Prawn Wrap** €7.45
King Prawns wrapped in light pastry and fried
- 12. Jhjinga Kalimiri** €7.95
Prawns stir fried with shallots, crushed black pepper, pineapple, bell peppers contain and scallions
- 13. Tandoori Prawn** €7.45
Succulent king prawns marinated in yogurt & spices, cooked in the tandoor.



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Tandoor Main Courses

DRY DISHES SAUTED WITH ONIONS AND PEPPERS (NO Sauce)

- 14. Sheek Kebab** €13.95
Minced lamb mixes with spices, onions, peppers and fresh coriander, cooked on skewers in the tandoor
- 15. Tandoori Chicken** Half €13.45 Full €18.95
Succulent leg or breast pieces of chicken marinated in yogurt and spices, cooked in Tandoor contains dairy
- 16. Chicken Shashlik** €13.45
Chicken marinated in spices and yogurt then cooked in the tandoor with onions, and peppers contains dairy
- 17. Chicken Tikka (DRY)** €13.45
Chicken marinated in spices and yogurt then cooked in the tandoor with onions, and peppers contains dairy
- 18. Mixed Grill** €17.45
Our chef's own mix of tandoori meats
- 19. Tandoori King Prawns** €16.45
Succulent king prawns marinated in yogurt

Main Courses

MILD DISHES

- 20. Korma**
A very mild sauce cooked with fresh cream and an in house nut paste
- 21. Tikka Masala**
Marinated chicken or lamb cooked in cream, spices and in house nut paste
- 22. Makhani**
Marinated chicken cooked in a nutty cream and tomato sauce flavoured with butter and spices
- 23. Butter Masala**
A dish cooked using tandoori chicken, fresh cream and cashew nuts in a butter & onion sauce
- 24. Pasanda**
Chicken or Lamb cooked with fruit in a creamy sauce topped with flaked almonds



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MEDIUM DISHES

- 25. Lababdar** NEW
Tender pieces cooked in a rich, aromatic gravy made with tomatoes, onions, chopped pepper and a blend of traditional Indian spices and touch of cream.
- 26. Chettinad** NEW
Succulent pieces marinated in fiery spices, cooked in tangy tomato-coconut gravy with curry leaves. for an unforgettable South Indian culinary experience. touch of mint and yoghurt
- 27. Keema Boti Masala** NEW
Juicy chunks of tender lamb marinated in a flavorful blend of spices, cooked to perfection in a rich and aromatic masala gravy. served in minced lamb
- 28. Goan Curry** NEW
A vibrant dish from India's coastal paradise, featuring your choice of tender chicken, seafood, or vegetables simmered in a fragrant coconut-based curry infused with spices like cumin, coriander, turmeric, mustard seeds and curry leaves
- 29. Rogan Josh**
cooked in a tomato based curry made with spices, onions, peppers and
- 30. Curry**
Traditional Punjab style dish to suit all palates, cooked with curry leaves
- 31. Bhuna**
A thick sauce with garlic, tomato and spring onion contains dairy
- 32. Adraki**
A thick sauce with ginger, tomato, spices garnished with sliced ginger and fresh
- 33. Saag**
Spinach cooked with spices, tomatoes and a garlic and ginger paste contains dairy
- 34. Jalfrezi**
Cooked in a tomato based medium to hot sauce with onions
- 35. Dansak**
A sweet & sour dish cooked with sweetened lentils, chillies and pineapple
- 36. Balti**
Dish is prepared in a karai with spices, garlic, ginger, tomato finished with a touch of yogurt
- 37. Kadhai**
cooked in a sauce with bell peppers, pounded garlic and Tomato garnished with sliced ginger
- 38. Royal Chicken**
Chicken Tikka cooked in a tomato based creamy sauce, with peppers
- 39. Khazana**
Cooked with onions, peppers, Cashewnuts in spicy creamy masala sauce
- 40. Punjabi Garlic Chilli Masala**
Sauce of green chillies, onions, tomatoes, peppers and lemon juice

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HOT DISHES

- 41. Laal Maas** NEW
A regal Rajasthani delicacy showcasing tender pieces of succulent lamb simmered in a rich, spicy gravy infused with fiery red chili, aromatic spices, and fragrant garlic.
- 42. Madras**
A hot sauce, well spiced, cooked with coconut milk
- 43. Vindaloo**
A very hot spiced sauce, cooked with tomato, potato, green chilli and flavoured lemon

Vegetarian Main Dishes

- 44. Dal Makhani** €11.95
Black lentils cooked with onions, tomato cumin butter and cream
- 45. Shahi Paneer** €11.95
In house paneer, cooked in a cream sauce with a spicy tomato blend
- 46. Mutter Paneer** €11.95
Indian in house paneer and peas cooked in spices with tomatoes and onions
- 47. Cheese Chilli** €11.95
Paneer sautéed with peppers, onions, tomato, garam masala and fresh chilli

Vegetable Side Dishes

- 48. Saag Paneer** €9.45
Indian cottage cheese with spinach
- 49. Saag Aloo** €9.45
Potatoes cooked with spinach
- 50. Bombay Aloo** €9.45
Potatoes cooked in a tomato sauce with onions and lemon juice
- 51. Tarka Dal** €9.45
Lentils flavoured with spices, garlic and cumin seeds
- 52. Chana Masala** €9.45
Chickpeas cooked with onions, tomatoes and spices

ROLLS

- 53. Chicken Tikka Roll** €10.45
- 54. Sheek Kebab Roll** €10.45
- 55. Donner Kebab Roll** €10.45

