



## F I R S T   C O U R S E

### MIXED VEG PLATTER

Aloo Tikki, Veg Samosa, Onion Bhajia

*Allergens Advice: Contains Gluten, Dairy*

### MIXED NON-VEG PLATTER

Lamb Sheek Kebab, Chicken Tikka, Tulsi Prawn,

*Allergens Advice: Contain Egg, Dairy, Mustard, Crustaceans*

## S E C O N D   C O U R S E

*Pilau or Steam Rice Served with mains*

### CHICKEN TIKKA MASALA

Chicken tikka cooked with rich tomato sauce finished with fenugreek leaves

*Allergens Advice: Contains Dairy, Tree Nuts*

### INDIE LAMB CURRY-ROGAN JOSH SAUCE

Diced lamb simmered with aromatic spices

*Allergens Advice: Contains Dairy, Mustard*

### FARMER BUTTER CHICKEN- FENUGREEK SAUCE

Charcoal Chicken tikka with tomato puree

*Allergens Advice: Contains Dairy*

### MALABARI PRAWN

Tiger prawns cooked in a spicy coconut sauce with a smack of south Indian coastal spices.

*Allergens Advice: Contains Mustard, Crustaceans*

### DUM BIRIYANI CHICKEN/LAMB

Long grain basmati rice, saffron & potli herbs.

Served with biryani sauce and cucumber raita

*Allergens Advice: Contains Traces of Sulphite, Sesame, Mustard, Gluten, Tree Nuts*

## S W E E T   C O U R S E

### STRAWBERRY CHEESECAKE

*Allergens Advice: Contains Dairy, Gluten*

### DELIGHT CHOCOLATE

*Allergens Advice: Contains Dairy, Egg, Gluten*



INDIE

SPICE GRILL

TOTALLY INDIA LOCALLY

NAAS



## VALENTINE'S DINNER MENU

*THREE COURSE | € 35.00 PP*

*Welcome Drink - Glass of Pink Caroline Cocktail*

