

FIRST COURSE (Choose one)

BENGALI PANEER CUTLET

Homemade cottage cheese with halloumi sour cream served with seasonal vegetable and coconut & mango chutney

Allergen Advice: Dairy (Milk), Tree Nuts, Mustard, Celiac

CHICKEN HABANERO

24 hrs marinated boneless chicken thigh, black lentil sprout & roasted peanut and habanero aioli

Allergen Advice: Mustard, Dairy (Milk, Cream, Yoghurt), Tree Nuts

KADIWALA DRY PRAWN

Blue ocean tiger prawn, tempura dusted, nigella seeds, roasted melon seeds served with dill mayo

Allergen Advice: Mustard, Crustaceans, Celiac, Tree Nuts

WOODEN FIRE LAMB CHOP

Wicklow lamb chop, nutmeg, braised onion, potatoes & kakara ko (cucumber) pickle

Allergen Advice: Dairy (Milk), Mustard

SECOND COURSE (Choose one)

PAN FRY SEABASS

Pan seared semolina coated seabass, cardamom and coconut curry. Served with coconut rice

Allergen advice: Mustard, Crustaceans

FARMER BUTTER CHICKEN

Charcoal chicken, fenugreek, tomatoes and velvety sauce. Served with butter naan

Allergen Advice: Mustard, Dairy (Milk, Eggs), Tree Nuts, Celiac

IMPERIAL TANDOORI GUINEAFOWL

Seasonal tossed vegetable, male breast guineafowl. Served with saffron scented rice and masala sauce

Allergen Advice: Mustard, Dairy (Milk, Cream, Yoghurt)

PANEER SPINACH

Homemade cottage cheese, irish garden spinach, baby corn, kerry gold's butter. Served with chur-chur paratha

Allergen Advice: Dairy (Milk, Eggs), Celiac

DHAKA LAMB CURRY

24 hrs slow cooked wicklow lamb stew, stone flower, cardamom, kashmiri chilli. Served with paratha

Allergen Advice: Dairy (Milk, Eggs), Celiac

DESSERT

MOLTEN LYONS TEA AND GINGER CAKE | *Elaichi Ice Cream, Rose Dust*

Allergen Advice: Contains Tree Nuts, Dairy, Gluten

WILD BERRY SORBET

Allergen Advice: Dairy (Milk, Cream)

INDIE

SPICE GRILL

TOTALLY INDIA LOCALLY

SWORDS



MOTHER'S DAY

DINNER MENU

€ 40.00 PP | *FOUR COURSE*

AMUSE-BOUCHE

CANAPES

Blue Ocean shrimp mince with mango & dates chutney, melon foam
Allergen Advice: Crustaceans, Dairy, Mustard, Celiac