



Christmas

M E N U

Three Course | €44.95

INDIETM

SINCE 1999

SWORDS

CANAPÉS

CHEF'S CHOICE

FIRST COURSE - pick one

DUAL CHICKEN TIKKA

Saffron Malai tikka, Kashmiri chilli tikka and tendered tomato relish.
Allergen advice: contains Dairy, Mustard

LAMB TASTING KEBAB

Seekh kebab, Himalayan lamb chops and Hemp's aioli.
Allergen advice: Contains Dairy, Mustard, Gluten

PRAWNS TASTING

Fennel prawns, Tandoori jumbo prawn and Avocado pachadi.
Allergen advice: Contains Dairy, Mustard, Gluten, Crustaceans

VEGETABLE TASTING

Onion Bhaji, vegetable samosa and Savoy chutney.
Allergen advice: Contains Dairy, Gluten

SECOND COURSE - pick one

FARMER BUTTER CHICKEN

Smoked Irish farm chicken breast, Kerry gold's butter, makhani and Irish fresh cream.
Allergen advice: Contains Dairy

GOAN PRAWNS CURRY

Goan sauce, coastal spices and tiger prawns.
Allergen advice: Contains Dairy, Gluten

KADHAI PANEER

Cottage cheese stir fried with bell peppers in a tomato and onion sauce.
Allergen advice: Contains Dairy (Cottage cheese)

DHAKA LAMB CURRY

Slow cooked Wicklow lamb chunk, Bengali spices, tomato and caramelized onion.
Allergen advice: Contains Dairy

All main courses will be served with Pulao Rice or Plain Naan.

Allergen advice: Contains Dairy

DESSERT - pick one

MANGO CHEESE CAKE

Pulled honey mango, mascarpone cheese.
Allergen advice: Contains Dairy, Egg

WILD RASPBERRY SORBET

Allergen advice: Allergen Free

SIDES

CUMIN POTATOES

Ghee roasted Irish farm potatoes, achari and scallion crush.
Allergen advice: Contains Dairy

TARKA DAAL

Tempering cumin and garlic and Bengali yellow split peas.
Allergen advice: Contains Dairy

CHANA MASALA

Ghee tempering White chick peas Ragda, dry mango powder.
Allergen advice: Contains Dairy



BEST RESTAURANT
2006, 2009, 2013, 2018, 2023