



**MONDAY – FRIDAY  
EARLY BIRD MENU**

**5.00pm – 7.00pm  
€15.99**

## *Starters (Any One)*

### **SHAMI KEBAB**

Delicacy minced lamb kebab from Diwali in house chef's special.

### **SHAHI MALAI TIKKA**

Chicken breast marinated in yogurt fresh herbs and grilled in the clay oven.

### **CHICKEN PAKORA**

Strips of chicken breast slightly spiced, dipped in gram flour batter and deep fried.

### **ONION BHAJI**

Shallow fried onion slices with cumin seeds, mild spices and deep fried.

### **ALOO CHAP**

Mashed potatoes infused with ginger and cumin, dipped in the batter and deep fried.

### **VEG SAMOSA**

Golden fried pastry parcels stuffed with cumin, green peas and mashed potato.

## *Main Course (Any One)*

### **PRAWN BHUNA**

A roast dish tossed with red onions, spring onions and garden tomatoes.

### **CHICKEN KORMA**

Chicken breast with almond cream sauce sprinkled with ground cardamom.

### **LAMB or CHICKEN BALTÍ** 🌶️

Chicken or Lamb cooked with special balti sauce, pickled spice, yoghurt and finished with fresh mint.

### **HIMALAYAN LAMB or CHICKEN or DUCK** 🌶️🌶️

Spicy Nepali dish with yogurt, fresh chilies, coriander, ginger and a touch of garlic.

### **LAMB LEDOBEDO**

Lamb curry cooked with medium spicy, cream, brown onion and tomato sauce.

### **LAMB SAAG** 🌶️

Tender pieces of Lamb cooked with spinach and fresh herbs.

### **MIX-MAX VEGETABLE TARKARI**

Fresh seasonal vegetables cooked in a coconut sauce and onion sauce tempered with cumin, seeds and curry leaves.

### **ALOO GOBHI**

Cauliflower cooked with potato and onion sauce.

### **MUTTER PANEER**

Cottage cheese and green peas cooked with creamy tomato sauce and fresh herbs.

**ALL MAIN COURSE SERVED WITH RICE OR PLAIN NAAN**

**FRESH TEA / COFFEE**





**SATURDAY – SUNDAY  
FEAST**

**5.00pm – 7.00pm  
€15.99**

## *Starters (Any One)*

### **BUTTERFLY PRAWN**

Fresh marinated prawns with garlic, mild spiced, dipped in the roasted gram flour batter and deep fried.

### **SHEEKH KEBAB 🌶️**

Mince lamb marinated with bell peppers, fresh green coriander and mild sauce slow cooked in the clay oven.

### **CHICKEN PAKORA**

Strips of chicken breast slightly spiced, dipped in gram flour batter and deep fried.

### **SAFFRON MALAI TIKKA**

Tender pieces of chicken breast marinated with yogurt, turmeric powder, mild spice, fresh herbs and grilled with perfection in the clay oven.

### **VEGETABLE PAKORA**

Mix vegetables marinated with mild spices, dipped in gram flour batter and deep fried.

### **ONION BHAJI**

Shallow fried onion with cumin seeds, mild spices and deep fried.

## *Main Course (Any One)*

### **PRAWN LEDOBEDO**

Prawn curry cooked with medium spicy, cream, brown onion and tomato sauce.

### **CHICKEN TIKKA MASALA**

Grilled breast piece of chicken cooked in cream, tomato and cashew nut sauce, All time favourite.

### **CHICKEN or LAMB NASHEELI 🌶️**

Well cooked breast pieces of chicken with mushrooms, mixed peppers and fresh green coriander.

### **LAMB or DUCK or CHICKEN GARLIC CHILLY 🌶️🌶️**

Tender lamb or roasted duck cooked with onion sauce, tomato, red onion, fresh green chilies, garlic and Indian herbs.

### **HIMALAYAN LAMB or CHICKEN or PRAWN 🌶️🌶️**

Lamb / Chicken/Prawn cooked in Himalayan spices with yogurt and coriander.

### **MIX-MAX VEGETABLE TARKARI**

Fresh seasonal vegetables cooked in a coconut sauce and onion sauce tempered with cumin seeds and curry leaves.

### **SAAG PANEER**

Home-made cottage cheese cooked with spinach, mild spices and fresh herbs

### **VEGETABLE MAKHANWALA**

Mixed vegetable cooked in a creamy curry sauce with fresh spices and tomatoes.

**ALL MAIN COURSE SERVED WITH RICE OR PLAIN NAAN  
FRESH TEA / COFFEE**



## KUNDAN TANDOORI SPECIAL SET MENU

### €60 *Non-Vegetarian Set meal for Two*

Bottle of House wine

#### *Starters*

Assorted Meat starter for two served in sizzler hot plate

#### *Main Course*

Himalayan Lamb  
Butter Chicken  
Mixed Vegetables  
Pilau Rice  
Naan Bread

#### *Dessert*

Dessert of the day  
or  
Fresh Tea or Coffee



### €50 *Vegetarian Set meal for Two*

Bottle of House wine

#### *Starters*

Assorted Vegetarian Platter for Two

#### *Main Course*

Himalayan Vegetable  
Vegetable Korma  
Vegetable Mix-Max  
Pilau Rice  
Naan Bread

#### *Dessert*

Dessert of the day  
or  
Fresh Tea or Coffee



Feel Free to choose or substitute any dishes from the main menu.