

# MENU

AVAILABLE  
THURSDAY - SUNDAY

KINARA  
KITCHEN

## STARTERS

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| <b>Tandoori Jhinga</b> €17.95<br>Jumbo prawns marinated in ginger, garlic, masala spices, then cooked in the tandoor until golden.  | <b>Tandoori Thigh Chicken</b> €13.50<br>Spiced chargrilled chicken thigh marinated in our house blend served with house chutney.                       | <b>Aloo Tikki</b> €12.95<br>Spiced potatoes with a cumin, sun dried tomato hash, dressed with tamarind reduction.                                      | <b>Champ Kandhari</b> €16.95<br>Lamb chops tenderised with a chilli masala, slowly cooked over charcoal, finished with mint sauce.    |
| <b>Kurkuri Machali</b> €15.95<br>Fresh sea bass fillet, marinated with ginger, garlic and mixed spices, coated with breadcrumbs and deep-fried. Served with homemade chutney. | <b>Behari Kebab</b> €15.50<br>Beef tenderloin slices marinated with sea salt, garlic & mixed Pakistani spices cooked over charcoal, served with raita. | <b>Onion Baji</b> €11.95<br>Finely sliced onions with fragrantly spiced gram flour batter & fried to crispy perfection, served with our house chutney. | <b>Chilli Chicken</b> €12.95<br>Pan fried breast chicken strips mixed with Kashmiri chilli flakes served in thick sweet & sour sauce. |

## SHARING

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| <b>Tandoori Khas</b> €36.50<br>(BBQ Plate for 2 people)<br>Chicken, lamb, jumbo prawns & aloo pakora. | <b>Vegetarian Khas</b> €25.00<br>(For 2 people)<br>Vegetarian samosa, onion bhaji, aloo pakora & paneer bhujia. | <b>Sumandari Plate</b> €59.95<br>(For 2 people)<br>Selection of fish & shellfish including lobster tail, crab claws, jumbo prawns & Irish hake. | <b>Tawanye Khanna</b> €34.00<br>(Protein Meal)<br>Tenderloin beef, chicken breast marinated in ginger, garlic & yogurt. Served with chickpeas & spinach. |
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## MAINS

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| <b>Makanwala Murghi</b> €26.95<br>Butter chicken curry. Chargrilled chicken breast cooked in a ginger & garlic butter with shallots, house spices & fenugreek. Finished with a sundried tomato cream. | <b>Tikka Masala</b> Chicken €26.95<br>Prawn €29.95<br>A creamy cashew & almond sauce. Garnished with toasted almond.   | <b>Slow Cooked Lamb Garam Masala</b> €26.50<br>Slow braised lamb in our classic garam masala marinade of turmeric, chilli, ginger & garlic, simmered with tomatoes & onion. Finished with freshly shredded coriander. | <b>Jalfrezi</b> Chicken/Beef €26.95<br>Prawn €29.95<br>From the Kashmir region, cooked with peppers, onions, spiced with garlic, coriander & ginger. Topped with spring onion. |
| <b>Gosht Rogan</b> €26.50<br>Slow braised lamb with tomatoes, onions & garlic with a touch of coriander yoghurt & garnished with crispy onions.   | <b>Korma</b> Veg €22.95<br>Chicken €26.95<br>Prawn €29.95<br>Chicken or beef with a blend of sautéed onions, ground almonds in a creamy yoghurt sauce. Garnished with toasted almond flakes. | <b>Palak Gosht</b> €25.95<br>Slow braised lamb cooked with spinach, garam masala & ginger. Finished with coriander & fresh ginger.  | <b>Machali Achari</b> €26.50<br>Fillet of Irish hake, gently simmered with Pakistani style pickles, a pungent mixed spice, curry leaves & coconut milk.                        |

## SIGNATURES

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| <b>Nehari Gosht</b> €29.95<br>Eaten daily in the homes of Karachi, Pakistan. Beef in a spicy curry sauce. Dressed with fresh ginger & coriander. | <b>Biryani</b> €25.95<br>(Chicken, Prawn or Lamb)<br>An aromatic, fluffy basmati rice dish with sautéed onions, cardamon & our blend of spices. Garnished with crispy onion & coriander. | <b>Khara Masala</b> Beef €26.50<br>Prawn €29.95<br>Slow braised beef or tiger prawns marinated in a garlic, ginger, mint, coriander, cumin yoghurt in an onion & tomato masala. |
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## VEGETARIAN

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| <b>Paneer Handi</b> €22.95<br>Paneer cooked with coconut milk in a garlic & ginger blend of house spices with mustard seeds. | <b>Palak Paneer</b> €22.95<br>Baby spinach & paneer cheese in a garlic & black pepper cream with pine nuts. |
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## SHARING SIDES

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| <b>Pilau Rice</b> €5.50                      | <b>Steamed Rice</b> €4.95 |
| <b>Roghni Lachcha Nan (Butter Nan)</b> €5.95 | <b>Garlic Nan</b> €4.25   |
| <b>Peshwari Nan (Sweet Nan)</b> €4.95        | <b>Paratha</b> €4.50      |
| <b>Classic Nan</b> €3.95                     | <b>Skinny Fries</b> €5.50 |

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| <b>Tarka Dal</b> €11.95<br>Famous lentil & garlic dish. Garnished with coriander, butter ghee & crispy onions. | <b>Channa Masala</b> €11.95<br>Chickpeas cooked with pisawa masala, ghee (butter) & sautéed onions. Garnished with ginger, coriander & spring onions. | <b>Spicy Potato</b> €10.95<br>Crushed potatoes cooked with turmeric & yogurt, ajwain, fennel, cumin & mustard seeds. Garnished with coriander. |
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### CURRY CLUB MENU

Monday, Tuesday & Wednesday  
4pm - 9pm

Ask to see the menu

GREAT  
VALUE!

Please ask to see our allergen detailed menu if you suffer from any food allergies. All our beef and lamb is of Irish origin. All meats Halal certified.

Our prices include 13.5% VAT. Discretionary 10% service charge for 5 or more persons.

All tips and discretionary service charges (credit/debit card and cash) are shared between all members of staff. Thank you.

Shukriya