

MENU



STARTERS

Kurkuri Machali €15.95 Fresh sea bass fillet, marinated with ginger, garlic and mixed spices, coated with breadcrumbs and deep-fried. Served with homemade chutney.	Tandoori Thigh Chicken €13.50 Spiced chargrilled chicken thigh marinated in our house blend served with house chutney.	Champ Kandhari €16.95 Lamb chops tenderised with a chilli masala, slowly cooked over charcoal, finished with mint sauce.	Chilli Scallops €17.95 Pan-fried Irish scallops marinated with ginger, garlic & chilli.
Behari Kebab €15.50 Beef tenderloin slices marinated with sea salt, garlic & mixed Pakistani spices cooked over charcoal, served with raita.	Tandoori Jhinga €17.95 Jumbo prawns marinated in ginger, garlic, masala spices, then cooked in the tandoor until golden.	Chilli Chicken €12.95 Pan fried breast chicken strips mixed with Kashmiri chilli flakes served in thick sweet & sour sauce.	Malai Tikka €13.95 Tandoor Roasted chicken breast in a mild ginger, garlic, turmeric yoghurt marinade with a minty dressing.
	Aloo Tikki €12.95 Spiced potatoes with a cumin, sun dried tomato hash, dressed with tamarind reduction.	Onion Bhaji €11.95 Finely sliced onions with fragrantly spiced gram flour batter & fried to crispy perfection, served with our house chutney.	Lasooni Machali €17.95 Pan seared fresh monkfish medallions marinated in garlic, ginger, sea salt & yoghurt, dressed with tamarind & garlic reduction.

SHARING

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

MAINS

Makanwala Murghi €26.95 Butter chicken curry. Chargrilled chicken breast cooked in a ginger & garlic butter with shallots, house spices & fenugreek. Finished with a sundried tomato cream.	Tikka Masala Chicken €26.95 Prawn €29.95 A creamy cashew & almond sauce. Garnished with toasted almond.	Slow Cooked Lamb Garam Masala €26.50 Slow braised lamb in our classic garam masala marinade of turmeric, chilli, ginger & garlic, simmered with tomatoes & onion. Finished with freshly shredded coriander.	Jalfrezi Chicken/Beef €26.95 Prawn €29.95 From the Kashmir region, cooked with peppers, onions, spiced with garlic, coriander & ginger. Topped with spring onion.
Gosht Rogan €26.50 Slow braised lamb with tomatoes, onions & garlic with a touch of coriander yoghurt & garnished with crispy onions.	Korma Veg €22.95 Chicken €26.95 Prawn €29.95 A blend of sautéed onions, ground almonds in a creamy yoghurt sauce. Garnished with toasted almond flakes.	Palak Gosht €25.95 Slow braised lamb cooked with spinach, garam masala & ginger. Finished with coriander & fresh ginger.	Machali Achari €26.50 Fillet of Irish hake, gently simmered with Pakistani style pickles, a pungent mixed spice, curry leaves & coconut milk.
Murghi Bhuna €26.50 Originating from the cuisine of northern Pakistan, breast of chicken with chopped onions & peppers & a selection of spices. Finished with fresh coriander & spring onion.	CURRY CLUB MENU Monday, Tuesday & Wednesday 4pm - 9pm Ask to see the menu GREAT VALUE!		

SIGNATURES

Nehari Gosht €29.95 Eaten daily in the homes of Karachi, Pakistan. Beef in a spicy curry sauce. Dressed with fresh ginger & coriander.	SHARING SIDES		VEGETARIAN
Biryani (Chicken, Prawn or Lamb) €25.95 An aromatic, fluffy basmati rice dish with sautéed onions, cardamom & our blend of spices. Garnished with crispy onion & coriander.	Pilau Rice €5.50	Tarka Dal €11.95 Famous lentil & garlic dish. Garnished with coriander, butter ghee & crispy onions.	Paneer Handi €22.95 Paneer cooked with coconut milk in a garlic & ginger blend of house spices with mustard seeds.
Khara Masala Beef €26.50 Prawn €29.95 Slow braised beef or tiger prawns marinated in a garlic, ginger, mint, coriander, cumin yoghurt in an onion & tomato masala.	Roghni Lachcha Nan (Butter Nan) €5.95	Channa Masala €11.95 Chickpeas cooked with pisawa masala, ghee (butter) & sautéed onions. Garnished with ginger, coriander & spring onions.	Palak Paneer €22.95 Baby spinach & paneer cheese in a garlic & black pepper cream with pine nuts.
	Garlic Nan €4.25	Spicy Potato €10.95 Crushed potatoes cooked with turmeric & yogurt, ajwain, fennel, cumin & mustard seeds. Garnished with coriander.	
	Peshwari Nan (Sweet Nan) €4.95		
	Paratha €4.50		
	Classic Nan €3.95		
	Skinny Fries €5.50		

DRINKS



WHITE WINE

1. Trebbiano/Garganega – Ponte Pietra, Veneto

Lively and crisp with marzipan, honey notes and citrus finish.

Glass: €7.15 Carafe: €18.95 Bottle: €28.00

2. Branco – Adegas de Penalva, Dao

Light, crisp and refreshing dry white wine.

Bottle: €30.00

3. Chardonnay/Garnacha Blanca – Care Blanco Sobre Lias, Cariñena

Fresh citrus aromas with bright pale yellow colour.

Glass: €7.75 Carafe: €20.00 Bottle: €29.50

4. Albariño/Alvarinho – Niepoort, Vinho Verde

Lemon butter and white currant with superb acidity.

Glass: €11.00 Carafe: €31.00 Bottle: €45.00

5. Sauvignon – Babich, Marlborough

Rich tropical fruits with guava and gooseberry and mineral finish.

Glass: €11.15 Carafe: €29.50 Bottle: €44.00

6. Picpoul De Pinet – Grange De Rocs, Bassin de Thau

Crisp and unoaked with smooth dry finish.

Glass: €9.00 Carafe: €23.75 Bottle: €35.00

7. Pouilly-Fuissé – Sebastien Giroux, Burgundy

Ripe pears, orange oil and honeycomb with vibrant acidity.

Bottle: €68.00

8. Godello – Via Arxentea, Monterrei

Pear, lime and mineral notes with clean finish.

Bottle: €41.00

RED WINE

9. Merlot/Corvina – Ponte Pietra, Veneto

Soft easy drinking wine with cherry, cranberry and mint.

Glass: €7.15 Carafe: €18.95 Bottle: €28.00

10. Merlot – Marcel Martin, Languedoc-Roussillon

Velvety tannins with elegant fruit and long finish.

Glass: €7.50 Carafe: €19.75 Bottle: €29.00

11. Primitivo di Manduria – Paolo Leo, Puglia

Full-bodied wine with blackberry and cassis.

Bottle: €38.00

12. Malbec – El Bar, Mendoza

Deep coloured with ripe blackberry aromas.

Bottle: €34.00

13. Rioja Crianza – Hacienda Grimon, Rioja

Black fruits, pepper and spice balanced with acidity.

Glass: €11.50 Carafe: €30.50 Bottle: €45.00

14. Cotes du Rhone ‘Confidences’ – Fontaine du Clos, Rhône

Syrah and Grenache blend rich with herbs and spices.

Glass: €9.75 Carafe: €25.85 Bottle: €38.00

15. Pinot Noir – J.C Regnaudot & Fils, Bourgogne

Complex palate with spice, wild cherry and blackberry.

Bottle: €58.00

16. Sangiovese – Castello Banfi (Brunello di Montalcino), Tuscany

Full bodied Brunello with black fruit, liquorice and spice.

Bottle: €85.00

SPARKLING

17. Brut NV Champagne – Veuve Clicquot, Champagne

Perfect balance between fruit freshness with toasted nutmeg and vanilla aromas.

Glass: €18.00 Bottle: €95.00

18. Prosecco Frizzante – Soligo, Treviso

Delicate floral and fruity overtones with persistent acidity and balanced body.

Glass: €8.75 Bottle: €35.00

19. Bollinger NV Champagne, Champagne

Great combination of structure, length and vivacity with hints of caramelised apples and roasted walnut.

Bottle: €140.00

ROSÉ

20. Rosé Méditerranée 2021 – Côtes de Provence, Provence

Aromas of white flowers, citrus and exotic fruits with velvety texture and nectarine and watermelon flavours.

Glass: €9.95 Carafe: €26.50 Bottle: €39.00

BEERS

Cobra	4.5% abv	€5.25
Handsome Jack IPA (Hope Brewery)	6.7% abv	€6.50
Stonewell Dry Cider	5.5% abv	€7.00

Monty's Tipples

Session IPA (4.3% abv)
Bottled for Kinara Group by Hope Brewery
€6.50



NON-ALCOHOLIC

WINE

Fritz Non Alcoholic – Muller-Thurgau, Rheinhessen

Refreshing stone fruit flavours with herbal and white pepper nuances. Lightly sparkling.
Bottle: €26.50

BEERS

Heineken 0.0%	€4.50
Hop Off N/A IPA 0.0% (Hope Brewery)	€6.00

COCKTAILS

Passionfruit Mojito	
Passionfruit, mint, lime, sugar, soda*	€9.00
N/A Margarita	
Clean Co. Clean T, lime, orange, agave*	€9.00

COCKTAILS

Whiskey Sour	€13.50
Irish whiskey, lemon, bitters, sugar, aquafaba	
Cosmopolitan	€13.50
Vodka, triple sec, cranberry, lime*	
Espresso Martini	€13.50
Vanilla vodka, coffee liqueur, espresso, sugar*	
Margarita / (Spicy Margarita)	€13.50
Blanco Tequila, triple sec, lime, agave (chilli tincture)*	

*sulphites

Pornstar Martini	€13.50
Vanilla Vodka, passion fruit, lime, sugar, prosecco *	
Negroni	€13.50
Dry Gin, Sweet Vermouth, Campari*	
Mojito	€13.50
White Rum, lime, mint, sugar, soda*	
Old Fashioned	€13.50
Bourbon, bitters, sugar*	

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 VAT 9% (food) and 23% (drinks). 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.

Shukrifa