

## Starters List

<b>Amaya Mix Platter For 2 (D)(N)</b> <small>(Almond)</small>	<b>€12.75</b>
<i>Combination of chicken tikka, lamb seekh kabab, malai tikka, tandoori prawns</i>	
<b>Amaya Mix Veg Platter For 2 (D) (E) (G)</b>	<b>€ 8.95</b>
<i>An assortment of vegetarian appetisers bread roll, veg samosa, onion bhaji</i>	
<b>Platter for 1(D) (E) (G)</b>	<b>€ 6.50</b>
<i>Our chefs own mix of lamb seekh kabab, chicken tikka, veg samosa, veg pakora</i>	
<b>Stuffed Bread Roll (D) (G)</b>	<b>€ 5.50</b>
<i>Bread roll filled with potato and spicy vegetable served with homemade sauce and salad</i>	
<b>Chandni Chowk Ki Spicy Wali Aloo Tikki (D)</b>	<b>€ 5.95</b>
<i>Crispy potato cake filled with spicy vegetable &amp; serve with tamarind sauce</i>	
<b>Karari Onion Bhagi (D)</b>	<b>€ 5.95</b>
<i>Slice onion mixed in spices, battered in gram flour &amp; fried in vegetable oil served with sauce</i>	
<b>Punjabi Murgh Tikka Hariyali (D)</b>	<b>€ 6.95</b>
<i>Tender boneless chicken pieces marinated with ginger, garlic, spinach, green chillies, spices cooked in clay oven and serve with fresh salad &amp; sauce</i>	
<b>LambSeekh Kabab (D)</b>	<b>€ 6.95</b>
<i>Hand pounded lamb mince with garlic, herbs and spices served with fresh salad chimichurri</i>	
<b>Lahori Paneer Tikka (D) (N)</b> <small>(Almond)</small>	<b>€ 6.75</b>
<i>Cheese marinated with coconut, chillies served with fresh leaves &amp; house sauce</i>	
<b>Kalmi Kabab (D)</b>	<b>€ 6.75</b>
<i>Chicken leg pieces marinated with green chillies, gram flour and cooked in the clay oven served with fresh salad and mint sauce</i>	
<b>Prawn Lot Pot (SF) (D)</b>	<b>€ 6.95</b>
<i>Stir fry black tiger prawn with pepper, onion, scallion, garlic, coriander and touch of lime</i>	
<b>Tandoori Jhinga Kolhapuri (SF) (D)</b>	<b>€ 8.95</b>
<i>Jambu prawns marinated with herbs, spices and cooked in the clay oven serve with fresh leaves and house sauce</i>	
<b>Amritsari Fried Fish (F) (M) (D)</b>	<b>€ 7.50</b>
<i>Marinated fish with ginger, garlic, mustard oil, spices, gram flour served with tartar sauce</i>	
<b>Choices of Samosas (G) (D)</b>	<b>€ 5.50, € 5.95, € 6.00</b>
<i>Choice of Lamb, chicken &amp; Vegetable Samosas served with salad and tamarind, mint sauce</i>	

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**SB: Soya Beans**

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**M: Mustard**

**SO2: Sulphur Di-Oxide**

**SF: ShellFish**

**MO: Molluscs**

WHILST WE DO ALL TO ACCOMMODATE OUR GUESTS WITH ALLERGIES & FOOD INTOLERANCES, WE ARE UNABLE TO

GUARANTEE THAT OUR DISHES ARE TOTALLY ALLERGEN FREE.

# Chicken Main Courses

## **Shahi Murgh Nawabi Korma (D) (N)(Almond) € 14.75**

*Creamy chicken breast, rich almond paste, rose petal korma & cardamom. This creamy chicken korma has tender chicken in a mildly spiced curry sauce*

## **Chicken Tikka Masala (D)(N) (Cashewnut) € 14.50**

*Old Delhi style chicken breast with tikka spices, tomatoes & finished with creamy sauce. Chicken tikka masala, the yogurt helps tenderize the chicken, garlic, ginger, and spices in the marinade infuse it with lots of flavor.*

## **Hariyali Murgh Masala (D) € 14.75**

*Free range chicken marinated with coriander, mint, ginger, garlic, yoghurt and tossed with spinach, tomato masala & homemade spices*

## **Tandoori Chicken (D)(M) € 14.50**

*Chicken with bone marinated Chilli paste, Ginger, Garlic, spices, Yoghurt & chard in tandoor (Serve with tikka sauce and Pulao rice)*

## **North Indian Karahi Chicken (D) € 14.75**

*Cubes of boneless tender Chicken cooked in onion based gravy, flavoured with Onion, Peppers, crushed Indian spices & cooked in a wok*

## **Chicken Hara Bhara Noorani (D) € 15.50**

*Stuffed chicken breast with Basil, garlic, spices, chicken mousse (Serve with pulao rice, papadom & homemade curry sauce*

## **South Indian Chicken Chettinad (M) (D) € 14.50**

*South Indian style Chicken curry with mustard seeds, curry leaves, sambar powder, chilli, and coconut milk*

## **Chicken Chilli Fry (D) € 14.50**

*Chicken sauteed with green chilli, garlic, bell peppers, onion & finish with Spiced infused chop masala sauce*

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## Lamb Main Courses

### **Kashmiri Rogan josh (D)** € 15.50

Lamb braised with tomatoes, brown onion, cardamon, Saffron cooked in kashmiri style. Lean lamb releases its juices during slow, gentle cooking in this mild curry flavoured with dry-roasted spices

### **Lamb Mirchi Masala (D)** € 15.50

Slow cooked lamb speciality in chilli paste, garlic & chop masala

### **Lamb Bhuna Gosht (D)** € 15.50

The cooking of the lamb in a delicious blend of aromatic spices, Onion, & tomato gravy and its own juices is what makes this dish special

### **Keema Mutter Masala (D)** € 15.25

Hand pounded tender lamb, green peas, coriander, ginger, garlic & chilli chop masala. Keema curry is a delicious Indian ground meat and pea curry

### **Lamb Badami Korma (N)(D) (Cashewnut)** € 15.75

Badami Lamb Korma is a delicately flavored mutton dish, that was traditionally slow cooked to infused the wonderful spices into the meat along with rich almond paste

### **Lamb Shank (D)** € 15.95

Discover our collection of succulent slow-cooked lamb shank. This tender meat is delicious when braised and served in curries

### **Lamb Karahi (D)** € 15.95

Succulent and juicy cubes of lamb slow cooked in a karahi along with onions, tomatoes, ginger-garlic and spices

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# Seafood Main Course

## **Karahi Prawn (D)(SF)**

€ 16.95

Tiger Prawn cooked with karahi masala sauce containing garlic, onion, fresh peppers, coriander, chilli & ginger

## **Goa fish Curry (SF) (F)(D)(M)**

€ 16.95

Tilapia fish cooked in curry contains mustard, curry leaves, garlic. This Goan Fish Curry is a warm and tangy fish curry that is cooled with coconut milk. it's a perfect Indian seafood curry to warm up with!

## **Achari Jhinga (SF)(D)**

€ 17.95

Tandoori jumbo prawns marinated with pickle, five spices  
Achari Jhinga is a spicy pickled prawn made with Indian spices and herbs.

## **Tandoori Prawn Butter Masala (SF)(D)(N) (Almond)**

€ 16.95

Tiger Prawns are marinated in a very flavorful tandoori masala cooked with onion, tomato base tikka sauce finished with musky fenugreek and cream

## **Chef Special Seabass (SF) (F)(D)**

€ 15.95

Pan seared sea bass fillets with coconut curry and vegetable hash brown

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## **BIRYANIS**

*Hyderabadi specialty: Aromatic spices & herbs infused rice cooked along with vegetables or meat, contains browned onion and tomato.*

**Vegetable Biryani (D)(N)(Cashewnut)** €12.95  
*Fresh vegetables, cottage cheese, nuts served with biryani sauce or raita or raita.  
Garnished with cashew nuts.*

**Chicken Biryani (D)** €15.00  
*Served with biryani sauce or raita*

**Lamb Biryani (D)** €15.95  
*Served with biryani sauce or raita*

**Prawn Biryani (D)(SF)** €16.95  
*Served with biryani sauce or raita*

## **Kids Meal**

*(Extra Mild For Little Ones)*

**Chicken tikka masala with boiled rice (D) (N) (G)(Almond, Cashewnut)** €8.50

**Chicken Korma with Boiled rice (D) (N) (G)(Almond)** €8.50

**Veg. Korma with Boiled rice (D) (N) (G) (Almond)** €8.50

**Chicken Goujons with chips (E)(G)** €6.00

**Butter chicken (D) (N) (G) (Cashewnut)** €8.50

**+ Ice cream with all kids meal**

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## Set Menu

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### Set Meal for One

Onion Bhaji or Veg Pakora  
One Chicken or lamb or Veg Main Course  
(from Tikka Masala, Balti, Jalfrezi or Madras)  
Boiled Rice or plain Naan  
Cobra Beer  
Tea or filter Coffee

**€ 22.95**

### Set Meal for Two

Mix Platter Veg or Non veg  
Two Chicken or Lamb or Veg Main Courses  
(from Tikka Masala, Balti, Jalfrezi, Madras or Makhani)  
Pilau Rice and Garlic or Plain Naan  
Bottle of Red or White Wine  
Tea or Filter Coffee

**€ 59.95**

### **Terms and Conditions Apply**

*Please ask staff for options available for large parties.*

### **Allergen Notice:-**

*All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. "Ask our staff for any special dietary requirements or allergies"*



## **Festive Meal for One**

Mix Platter for 1

(Chicken Tikka, Lamb Seekh Kabab, Tandoori Tiger Prawn)

Any Chicken or lamb or Prawn Main Course

Pilau Rice and Garlic or Plain Naan

Dessert Asset

(Warm Christmas Pudding, Liqueur Cheese Cake, Carrot Cake & Scoop of Ice Cream)

Glass of Red or White Wine

**€ 29.95**

## **Festive Meal for Two**

Mix Platter for 2

(Chicken Tikka, Lamb Seekh Kabab, Tandoori Tiger Prawn)

Any Chicken or lamb or Prawn Main Course

Pilau Rice and Garlic or Plain Naan

Dessert Asset

(Warm Christmas Pudding, Liqueur Cheese Cake, Carrot Cake & Scoop of Ice Cream)

Bottle of Red or White Wine

**€ 65.95**

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## Vegetarian Main Courses (Side Portion € 6.50)

### **Dal Makhni (D)** € 10.95

3Type of Lentil soaked overnight, dal makhani is rich, creamy and loaded with flavor. Dal makhni is a dish originating from the Punjab region of the Indian subcontinent.

### **Amritsari Chana Masala(D)** € 9.95

Braised chickpeas with chop masala sauce. Amritsari chole is the most popular and mouth-watering spicy dish

### **Paneer Darbari (N) (D)**(Almond, Cashewnut) € 11.95

Cottage cheese, pepper, cashew, cumin, garam masala & chop masala sauce

### **Aloo Gobi (D)** € 10.95

Potatoes & cauliflower is a popular Indian dish in which potatoes and cauliflower are cooked with onions, tomatoes and spices.

### **Sabji Mohini (D)** € 10.95

Mix Vegetables with homemade spices cooked in a tangy Indian gravy

### **Vegetable Kofta Curry(D) (N)** (Almond) € 10.95

Paneer, Potato & vegetables balls cooked in tangy, creamy and spicy onion tomato base curry

### **Dal Tarka (D)** € 10.95

Yellow lentils tempered with cumin, garlic & fried onions. tadka dal is a delicious Indian lentil curry made with red lentils. It's easy to make, flavorful, and healthy. Naturally vegan and gluten free!

### **Bhindi Masala** € 11.50

Okra tossed with cumin, onion, turmeric & fresh ginger. Bhindi Masala is a spicy preparation of okra

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