



Indian
Vibe

Christmas Special Menu

€37.99 PER PERSON (MON- THU) & €40.99 PER PERSON (FRI – SUN)

Starters

(Choose One)

Soya Chops (6,7,10)

Tandoor-grilled soya medallions marinated in velvety yogurt and Kashmiri chilli, finished with smoked mustard oil and served atop a mint-coriander espuma.

Turkey Sheek Kebab (3,7,10)

Hand-pounded turkey mince enriched with saffron, mace, and fresh herbs, skewered and roasted to perfection; accompanied pickled pearl onions.

Lamb Pepper Fry (5,7,10)

Confit lamb bites tossed with freshly cracked Malabar pepper, roasted coconut, and curry leaves, layered over coriander.

Chermoula Fish Fry (1,4,7,13)

Day-fresh fillet steeped in an Indian-inspired chermoula of coriander, cumin, garlic, and preserved lemon, lightly pan-fried to a golden crust.

Mains

(Choose One)

Pulao Rice / Steam Rice / Naan

Malai Kofta (1,5,7)

Delicate paneer dumplings stuffed with dried fruits and nuts, set in a silk-smooth cashew-saffron gravy; finished with kewra essence and gold-leaf cream.

Chicken Cafrel (3,7,9,10)

Chicken marinated overnight in a vibrant green Goan masala of coriander, chilli, and toddy vinegar; slow-seared.

Lamb Chops Masala (7,10)

Premium lamb chops marinated in royal cumin and stone-ground spices, tandoor-seared and nestled in a rich onion-tomato masala.

Prawn vindaloo (4,10,13)

Prawns marinated in vinegar and cooked in rich slightly sweet tomato-based sauce with a kick of hot chillis and coconut cream.

Dessert

CHEF SPECIAL CHEESECAKE (1,5,7)

Chef Special Indian style rich creamy cheese filling and often topped with Indian rice pudding.

Allergens

(1) Gluten (2) Crustaceans (3) Egg (4) Fish (5) Nuts (6) Soybean (7) Milk (8) Peanuts (9) Celery (10) Mustard (11) Sesame Seeds (12) Sulphur Dioxide and Sulphite (13) Lupin (14) Molluscs.

**BOOK YOUR TABLE
NOW**

SCAN ME

