

Lamb and Poultry used in our kitchen is of Irish & EU origin and fully traceable.

Our Kitchen is fully HACCP Compliant.

Our Poultry and Lamb is Halal Certified



ADDRESS
Unit 2 Harbour Rd,
Crofton Rd.,
Dún Laoghaire,
Dublin, A96 XV65

TO ORDER ONLINE
www.indianvibedublin.ie

PHONE
(01) 444 1217

EMAIL: team@indianvibe.ie



Please scan
TO BOOK A TABLE



Please scan
TO ORDER ONLINE

Indian Breakfast Menu

DOSA (5,7,8,10) €12.00
Choose your topping Karam Podi 🍴🍴 or Butter/Ghee/Onion 🍴
A beloved Indian classic, this crispy, golden, paper thin dosa is made from a fermented rice and lentil batter with your selection of the tipping

EGG DOSA (3,5,7,8,10) 🍴 €12.00
Crispy, golden dosa made from fermented rice and lentil batter, topped with a perfectly cooked egg mixture for extra flavour.

RAGI DOSA (5,7,8,10) 🍴 €13.99
A healthy dosa made from nutrient rich ragi (finger millet), offering a light, crispy texture with an earthy flavour.

KEEMA DOSA (5,7,8,10) 🍴🍴 €14.99
Crispy, golden dosa made from fermented rice and lentil batter, filled with spiced minced lamb for a savoury, hearty bite.

MASALA DOSA / MYSORE MASALA DOSA 🍴🍴 (5,7,8,10) €13.99
Crispy, golden dosa made from fermented rice and lentil batter, filled with a mildly spiced mashed potato masala.

UPMA DOSA (5,7,8,10) 🍴 €13.99
Crispy, golden dosa made from fermented rice and lentil batter, filled with spiced upma for a savoury twist.

INDIAN VIBE SPECIAL DOSA (5,7,8,10) 🍴🍴 €14.99
A golden, crispy dosa generously filled with fluffy Upma, spiced Masala, gooey Cheese and a punch of podi (made from roasted lentils, red chillies and spices).

PESARATTU (5,7,8,10) 🍴 €12.99
A beloved Indian classic, this crispy, golden, paper thin dosa is made from a fermented rice and lentil batter with your selection of the tipping.

UPMA PESARATTU (5,7,8,10) 🍴 €13.99
A nutritious and crispy green gram dosa (Pesarattu) filled with a flavorful, fluffy semolina upma, an authentic Andhra style delicacy.

Indian Breakfast Menu

UTAPPAM (5,7,8,10) 🍴 €12.99
A thick, fluffy Indian pancake topped with onions, tomatoes, green chillies and fresh coriander.

VEGETABLE UTAPPAM (5,7,8,10) 🍴 €13.99
A thick, fluffy Indian pancake topped with a colourful mix of onions, tomatoes, carrots and capsicum.

IDLY (5,7,8,10) 🍴 €9.99
Soft, fluffy and steamed rice lentil cakes that are light, healthy and easily digestible.

CHITTI IDLY (5,7,8,10) 🍴 €9.99
Mini soft, fluffy and steamed rice lentil cakes that are light, healthy and easily digestible.

SAMBAR IDLY (5,7,8,10) 🍴🍴 €10.99
Soft, fluffy and steamed rice lentil cakes soaked in hot, tangy sambar (spiced lentil and vegetable stew).

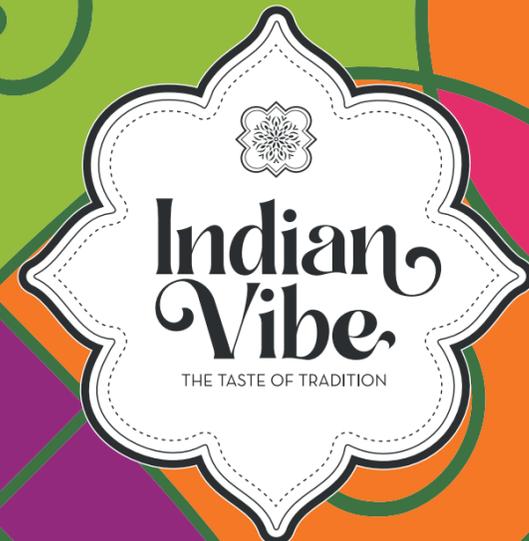
VADA (5,7,8,10) 🍴 €10.99
Crispy, golden lentil fritters made from seasoned urad dal batter crunchy outside, soft inside and full of flavour.

SAMBAR VADA (5,7,8,10) 🍴🍴 €11.99
Crispy lentil vada (donuts) soaked in hot, tangy sambar (spiced lentil and vegetable stew).

POORI (1,5,7,8,10) 🍴🍴 €13.99
Light, crispy, golden fried Indian bread made from whole wheat flour and puffed to perfection. Served with a choice of Potato or Chole (chickpea) curry.

MIRCHI BAJJI (5,7,8,10,11) 🍴🍴🍴 €9.99
Crispy, golden fried green chillies stuffed with spices, dipped in gram flour batter

🍴 MILD 🍴🍴 MEDIUM 🍴🍴🍴 SPICY



Take
away
Menu

OPENING HOURS
MONDAY TO SUNDAY
12:00pm - 10:00pm
TUESDAY CLOSED



Please scan
TO ORDER ONLINE

(01) 444 1217

TO ORDER ONLINE

indianvibedublin.ie

Vegetarian Starters

VEG MANCHURIAN (1,6) €7.99

Wok tossed vegetables dumplings ball mix with seasonal vegetables finish with pink salt, coriander.

INDIAN VIBE CHANA CHAT (1,5,7,10) €8.99

Spiced potatoes wrapped and fried in savoury pastry mix with chickpeas.

CORN WADA (V) €6.99

Deep fried corn fritters made from fresh sweet corn, onion, chilli & Indian herbs

VEG SAMOSA (1,5,6,7,10) €7.99

Spiced potatoes wrapped and fried in savoury pastry mix with chickpeas.

ONION BHAJI (V) €7.50

Deep fried golden onion balls bound together with chickpeas flour.

PANEER TIKKA (7,10) €9.50

Paneer (Cottage Cheese) marinated in a spiced yogurt blend with bell peppers and onions, then traditionally grilled in a tandoor for a smoky flavour and aromatic taste.

Non-Vegetarian Starters

CHICKEN WINGS (3,6,7,10) €8.99

Tender chicken wings grilled with garlic, crushed black pepper and Himalayan salt.

ANDHRA CHICKEN (3,7) €8.99

Chicken thighs marinated with traditional South India spice finish with cury leaf & coriander.

SOFIANA CHICKEN TIKKA (3,5,7) €8.50

JUICY Chicken thigh marinated with cream cheese, yogurt and Indian spices.

CHICKEN TIKKA (3,7,10) €9.99

Chicken Thigh Mix With Ginger Garlic Kashmiri Chilli & Lime Juice.

LAMB SAMOSA (1,3,6,7) €7.99

Golden Pastry Parcels stuffed with lamb mince

LAMB SHEEK KEBAB (7) €9.99

Lamb mince mixed with onion, mint, ginger, coriander & garam Masala.

Lamb and Poultry used in our kitchen is of Irish & EU origin and fully traceable. Our Kitchen is fully HACCP Compliant. Our Poultry and Lamb is Halal Certified.

Chef Special Main Dishes

(Choose Steam Rice or Pulao Rice or Plain Naan)

BUTTER CHICKEN (5,7) €17.99

Smoked chicken tikka tomato sauce saffron caramelised onion cardamon Kerry gold butter cream.

CHICKEN TIKKA MASALA (5,7) €17.99

Chicken tikka pieces, honey cardamom fenugreek powder almonds and tomatoes.

DHABA STYLE CHICKEN CURRY WITH BONE (7,10) €17.99

Char-grilled chicken on the bone caramelised onion, tomato sauce ground Kashmiri chilli, finish with fennel & coriander.

LAMB ROGAN JOSH (7) €18.99

Lamb cooked in tomatoes onion sauce freshly ground herbs, finish with low fat cream.

DAL TADKA (7,10) €15.50

Yellow lentil cooked with onion tomato tempered with cumin.

DAL MAKHANI (V) €15.50

Slowed cooked Black lentil cooked with onion & tomato sauce finished with low fat butter.

PANEER LABABDAR (7) €15.99

Indian cheese cooked in onion tomato sauce with fresh cream and pinch of Garam masala.

Vegetarian Mains

(Choose Steam Rice or Pulao Rice or Plain Naan)

BINDI MASALA (V) €15.50

Fresh okra, simmered with onion, tomato and Indian spices.

CHANA MASALA €15.50

Chickpeas, green chilli, clove cinnamon powder, onion and tomatoes.

VEGETBALE KADAI (7) €15.99

Fresh vegetables tossed in a traditional iron wok with our house-roasted kadai spice blend. Finished with crunchy capsicum, sun-ripened tomatoes, and a rich masala.

SAAG PANEER (7) €16.99

spinach with Indian cottage cheese garam Masala, fenugreek and fresh cream.

GASSI PANEER (5,7,8,10,11) €16.99

Paneer (Cottage Cheese) in a rich South Indian-style sauce with spices, nuts and a tangy tomato-onion base.

VEGETABLE KORMA (5,7) €16.99

Mixed vegetables simmered in a whole spices, almond, tomato, bay leaf & ginger

IMPORTANT ALLERGENS INFORMATION

Our food is prepared in the kitchen that contain Dairy, Gluten, Nuts, Soya therefore we cannot guarantee that our dishes are completely free for allergen.

PLEASE NOTE

If any one of our customers has an allergy to any products list below. Please inform a member of staff prior to ordering, and they will be happy to assist you.

GLUTEN (2) CRUSTACEANS (3) EGG (4) FISH (5) NUTS
SOYBEAN (7) MILK (8) PEANUTS (9) CELERY (10) MUSTARD
SESAME SEEDS (12) SULPHUR DIOXIDE & SULPHATES
(13) LUPIN (14) MOLLUSC'S

🍴 MILD 🍴 MEDIUM 🍴 SPICY

Non-Vegetarian Mains

(Choose Steam Rice or Pulao Rice or Plain Naan)

KADAI CHICKEN (7) €17.99

Spicy Indian dish made with marinated chicken cooked in a kadai (wok) with onions, bell peppers, tomatoes, and a blend of Indian spices.

KORMA (5,7) €19.99

Chicken - €17.99 | Lamb - €18.99 | Prawn - €19.99
Chicken tikka pieces, honey cardamom fenugreek powder almonds & tomatoes.

GASSI (5,7,8,10,11) €19.99

Chicken - €17.99 | Lamb - €18.99 | Prawn - €19.99
South Indian selected spices mustard seed curry leaf dry red chilli black pepper desiccated coconut.

NAWABI NALLI GHOST (5,7) €19.99

Slow cooked lamb shank with freshly ground herbs spices & chillies finish.

LAMB SAAG VALA (7) €18.99

Tender lamb off the bone with spinach and tomato fenugreek.

INDIAN VIBE LAMB CURRY (7) €18.99

Minced lamb and chunks of lamb slow cooked with onion tomato sauce and Indian herbs.

MALABAR FISH CURRY (5,10) €19.50

Fresh fish simmered in ginger garlic paste, tomatoes, mustard seeds, fresh cury leaf finish with coconut cream.

MANGO PRAWN (2,10) €19.99

Tiger Prawns cooked with mango pulp tamarind, mustard seeds cury leaf and coconut milk

Hyderabadi Dum Biryani

Biryani is a celebratory rice & meat dish cherished in the Indian sub continent. A traditional biryani consists of fluffy basmati rice layered over tender & succulent pieces of meat & Vegetables, accompanied with the mesmerizing aromas of spices, herbs & caramelized onions

VEGETABLE (2,7) €17.99

CHICKEN (2,7) €19.99

LAMB (2,7) €20.99

PRAWN (2,7) €21.99

Kids Menu

CHICKEN GOUJONS & CHIPS €10.99

BUTTER CHICKEN & PULAO RICE €10.99

DUM KA CHICKEN & PULAO RICE €10.99

Rice

STEAMED RICE €2.50

PULAO RICE €2.99

VEGETABLE FRIED RICE (1,6) €5.99

EGG FRIED RICE (3,6) €5.99

CHANA RICE €5.99

Breads

NAAN (1,7) €2.99

TANDOORI ROTI (1,7) €2.99

GARLIC NAAN (1,7) €2.99

GARLIC ONION CORIANDER

NAAN (GOC) (1,7) €3.50

PESHWAR NAAN (1,5,7) €4.00

CHILLI CORRIANDER NAAN (1,7) €3.50

KEEMA NAAN (1,7) €4.50

Accompaniments

SKINNY CHIPS €3.99

MASALA CHIPS €4.50

MIXED PICKELS (10) €3.00

TAMARIND CHUTNEY €2.00

PAPADAM & MANGO CHUTNEY €3.00

Desserts

GULAB JAMUN (7) €7.99

RASAMALAI (7) €6.99

Drinks

SPRITE €3.50

COKE €3.50

ZERO COKE €3.50

FANTA ORANGE €3.50

STILL WATER €4.00

SPARKLING €4.00