

# Main Courses

## main courses

Our Main Course meals can be prepared by our Chef in any strength, type or combination you require. You may add extra herbs and spices from our ethnic section to personalise the dish to your own taste.

### MASALA

Chicken	€ 45
Chicken Tikka	€ 45
Lamb	€ 45
Keema	€ 45
King Prawn	€ 55
Vegetarian	€ 35 (x)

A spicy and dry dish infused with Kashmiri spices with a hint of ginger and garlic.

### ROGAN JOSH

Chicken	€ 75
Lamb	€ 75
Keema	€ 75
King Prawn	€ 85
Vegetarian	€ 55 (x)

Fresh onions, garlic, coriander and tomatoes in a specially prepared thick sauce.

### DOPIAZA

Chicken	€ 75
Lamb	€ 75
Keema	€ 75
King Prawn	€ 85

Purple onions cooked with cubed onions and yogurt in a rich sauce.

### JALFRAIZI

Chicken	€ 75
Lamb	€ 75
Keema	€ 75
King Prawn	€ 85
Vegetarian	€ 55 (x)

A delicate dish prepared with capsicum, onions, tomatoes and garlic in a spicy sauce.

### KORMA BADDAMI

Chicken	€ 55
Lamb	€ 55
Keema	€ 55

Mildly spiced and sweet, this Korma is a popular dish cooked in a creamy sauce containing almonds.



### KORMA KASHMIRI

Chicken	€ 55
Lamb	€ 55
Keema	€ 55

An alternative Korma using exotic Kashmiri spices and tender lamb meat in traditional yogurt and sautéed using butter.

### COCONY

Chicken	€ 95
Lamb	€ 95
Keema	€ 95

A mild infusion of spices in coconut milk gravy.

### ZAFFRANI

Chicken	7.45
Lamb	7.45

The Jewel of the Indian spice, saffron, used to flavour the meat or chicken. A traditional dish from Northern India.

### MOGHLAI

Chicken	€ 95
Lamb	€ 95

Boneless meat or chicken specially seasoned with spices and herbs, cooked using cream and yogurt.

### DANSAK

Chicken	€ 95
Lamb	€ 95

A subtle blend of spices with lentils, pineapples and a hint of onion.

### ACHARI PUNJABI

Lamb	7.25
Chicken	7.25

A hot and spicy dish using Kashmiri pickles, capsicum and green chilies in yogurt and blended with Punjabi spices.

