

Traditional Starter

- Boti Tikka** €7.95
Bite sized pieces of tender chicken breast marinated in ginger, garlic, mint and yoghurt sauce.
- Tandoori Jhinga** €11.95
Jumbo US prawns marinated in ginger, garlic, and masala sauce, cooked on charcoal. Served with pepper sauce.
- Batak Roll** €8.50
Julian duck meat with spicy Cajun, mix vegetables stuffed in crispy pastry. Served with chilli garlic sauce
- Machali Masala** €8.95
Pan fried cod fillet marinated in herbs, spices and chilli powder. Served with tamarind sauce.
- Bakri Paneer** €7.95
Spicy goat cheese wrapped in filo pastry. Served with fresh tomatoes and pineapple.
- Masalay Dar Champ** €9.95
Succulent lamb chops tenderized with garlic, turmeric and chilli. Slowly cooked over charcoal.
- Makhani Tikki** €6.50
Pan fried Irish mashed potato cake cooked with garlic, ginger and cornflour. Served with mint sauce.
- Behari Malai Boti** €8.95
tender Irish beef marinated with kebab masala sauce tenderized with sea salt .garnish with onion ring served with riata sauce.

Lamb and Beef

- Chilli Masala Gosht** €16.95
Succulent pieces of Irish lamb spiced with garlic, green chilli, fresh tomato. Garnished with coriander and red chilli.
- Beef korma** €16.50
Chunks of Irish beef mixed in spices, herbs, ginger and garlic. Cooked with pineapple, nuts. Finished with fresh cream.
- Beef Jalfrizi** €16.50
Chunks of tenderloin beef prepared with peppers Coriander, tomato sauce finish with spring onion.

- Bhuna Gosht** 16.50
Karachi's famous dish cubes of well cooked Irish lamb mixed with peppers, onion and curry sauce. Garnished with spring onion.

- Saag Gosht** 16.50
The combination of pure Irish lamb and fresh spinach mixed with our unique spices garam masala. Finished with coriander.

Poultry

- Murgh Jalfrizi** €15.95
Famous jalfrizi style chicken cooked with chopped onions and tomatoes. Garnished with coriander.

- Murgh Tikka Masala** €15.95
Flavoured recipe of barbecued chicken simmered in creamy tomato sauce. Garnished with crispy almonds.

- Murgh Sindhi Biryani** 16.95
From spicy cuisine of Sindh boneless chicken mixed with basmati rice, spices and coriander. Served with riata sauce.

- Murgh Naryal** 16.50
Tender pieces of chicken cooked in spicy curry, crushed coconut. Finished with coconut cream.

Seafood

- Jalfrizi Jhinga** 18.50
Jumbo prawns marinated in ground coriander, cumin, cooked with curry sauce. Finished with ginger.

- Bhuna Hoa Jingha** 17.50
Tiger prawns marinated in turmeric, garlic, cooked with mixed peppers, onion Garnished with spring onion.

- Machali Laziz Masala** 16.50
Fresh Sea bass fillet cooked in very authentic spices. Mixed with peppers and shallots.

Ethnic Delights

Beef Zaffrani Nehari 19.50

Chunks of beef prepared with Khas sauce from the Pakistani coast area, Karachi's famous dish with lemon, ginger, garlic. Served with crispy naan bread.

Began Aloo Gosht 16.95

Succulent Irish lamb mixed with curry paste, ginger and garlic, slowly cooked with tomato & aubergine. Finished with coriander & sliced crispy aubergine.

Beef Garam Masala 16.50

Tenderloin pieces of beef marinated in garlic cloves, yoghurt and spices, cooked slowly over charcoal.

Haryali Sabzi 11.50

Fresh mixed vegetables, spices, mustard seeds, cloves and coconut milk.

Gosht Rogani 16.95

Tender pure Irish lamb cooked with fresh tomato, coriander, Julian peppers & onions. Finished with saffron and fresh cream.

Murgh Thai 15.95

Traditional Thai style chicken mixed with lemongrass dried red chilli, shrimp paste and coconut milk.

Murgh Badami 16.50

Traditional Pakistani dish, pieces of tender chicken cooked with fried onion, yoghurt, cloves and coriander.

Okra's Zakheera 22.95

A selection of BBQ chicken, lamb chop, prawn Potato, Mushroom, mix pepper onion finished with spring onion served with sautéed onion mixed peppers and rice.

Jhinga Adrak Masala 17.50

Tiger prawns marinated in light curry sauce cooked with coriander masala, finished with ginger. A light flavoured dish.

Side Orders

Paneer Saag 6.50

Fresh spinach simmered in fresh cream cottage cheese, flavoured with garlic and black pepper, Finished with sliced tomatoes.

Kali Wali Dal 5.50

Black lentils cooked with tomatoes and onion sauce, finished with pure butter and ghee.

Aloo Bhujia 5.50

Mashed Irish potatoes cooked with turmeric and yoghurt, garnished with pomegranate seeds.

Mushroom Masala 5.95

Mushrooms cooked with onion, chilli powder, turmeric and touch of a fresh cream.

Channa Chaat Masala 5.00

A delicious dish of chickpeas cooked with garam masala, ghee and sautéed onions.

Accompaniments

Pilau Rice 2.50

Basmati rice cooked with fried onions and spices.

Dum Rice 2.00

Boiled plain basmati rice.

Hari Paneer Naan 3.00

Naan stuffed with cheese and coriander.

Pathani Naan 3.00

Famous Pakistani naan stuffed with red cherries, almond powder, coconut and honey.

Plain Naan 2.50

Plain naan with butter and ghee.

All meat is 100% Irish