



TAMARIND

INDIAN CUISINE

EARLY BIRD

€18.99 per person

APPETISERS

Pyaz Bhazi

Sliced onion lightly spiced with fresh coriander, green chillies, whole cumin then deep fried. (G)

Malmali Kebab

Minced lamb lightly spiced and cooked in the Tandoori oven.

Tandoori Spicy Chicken Wings

Spiced chicken wings cooked in the Tandoori oven.

Vegetable Samosa

A light Indian pastry parcel stuffed with delicately spiced vegetables. (G)

MAIN COURSES

Chicken Korma

A popular mild dish cooked with ground almond and coconut with fresh cream. (D,N)

Chicken Makhan Wala

This is lightly spiced, sweet flavours with lots of butter. (D)

Lamb Rogan Josh

Cooked with fresh tomato, spring onion, coriander, ginger, garlic and garnished with fresh tomatoes.

Lamb Jal Frezi

Cooked with a mix of peppers, onion, ginger and tomato, garnished with fresh green chilli. Madras Cooked with mustard seed.

Vegetable Bhuna

A gently spiced yet zingy curry, fresh onion, peppers and tomatoes are cooked with ginger, garlic and a secret blend of spices.

Vegetable Dopiazza

This is a gently spiced curry with fresh onion and coriander.

All main courses are served with pilau rice or plain naan bread

Note: Under no circumstance can this menu be changed

Many of our dishes contain Allergens such as Gluten, Nuts, Dairy & Shellfish. If you are unsure about allergens in our food please ask a member of staff. The following guide explains allergens that may be in our dishes
G = Gluten, D = Dairy, E = Egg, M = Mustard, N = Nuts, S = Shellfish