<u>VEGETARIAN</u>	Main Dish	Side Dish
MIXED VEGETABLE Fresh selection of vegetables cooked in a mediu	€7.75 m sauce.	€5.25
ALOO GOBI Potatoes and cauliflower cooked in a dry sauce.	€7.75	€5.25
DAL TARKA Lentils	€7.75	€5.25
BOMBAY ALOO Potatoes cooked in hot and sour sauce. A dry dis	€7.75 sh.	€5.25
SAG ALOO Spinach and potatoes.	€7.75	€5.25
CHANA PALAK Chick peas cooked with spinach.	€7.95	€5.25
VEGETABLE JAL FEREZI(HC	оп, €8.95	€6.25
VEGETABLE BALTI	€8.95	€6.25
<u>SUNDRIES</u>		
PILAU RICE Basmati		€1.85
BOILED RICE		€1.65
NAN · Leavened bread		€1.65
KEEMA NAN Stuffed with minced lamb.		€2.95
PESHWARI NAN Stuffed with almonds and sultanas.		€3.25
CHAPATI A wheat flour bread.		€1.65
GARLIC NAN Garlic flavoured leavened bread.		€2.95
CHEESE NAN Stuffed with cottage cheese.		€2.95
CORIANDER NAN		€2.95
CHIPS		€1.85
Popadums are provided with meals.		

# Kasturi Table dHote Dinner

VEGETARIAN DINNER Samosa Onion Bhajee Vegetable Pakora \*\*\*\*\* Chana Sag Vegetable Korma Aloo Gobi Pilau Rice **ャャャャャャ** €14.95 Per Person or

€24.95 for two

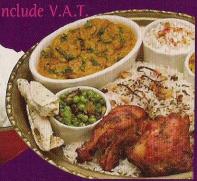
Chicken Tikka Boti Kebab Tandoori Chicken Nan Chicken Tikka Masala Balti Gosht Mixed Vegetables Pilau Rice €18.95 Per Person or €34.95 for two

**Opening Hours** 

Monday to Thursday 5.00pm - 11.30pm Friday & Saturday 5.00pm - 12.00am Sunday Special Lunch: 1.00pm - 4.00pm A La Carte 4.00pm - 10.30pm

If there is a dish that you would like and it is not on the menu, our chefs would be happy to prepare it for you.





€8.95

# UNIT 3, VILLAGE COURT, LUCAN, CO. DUBLIN Tel: 01-610 0543 · Fax: 01-610 0544 Takeaway Menu Delivery Service 6.00pm -11.00pm Delivery Starts from €1.50 Special Early Bird Dinner Menu €15.95 Sunday Special Lunch Menu 10% DISCOUNT WHEN YOU SPEND €20 OR MORE NO SERVICE CHARGE IN OUR RESTAURANT All our food is gluten free

### **APPETISERS**

ONION BHAJEE

A delicious preparation of finely sliced onions and ground lentils, pan fried.
A delicious choice for someone trying Indian food for the first time. €3.75 GARLIC MUSHROOMS
Deep fried mushrooms with a subtle hint of garlic. €3.75 VEGETARIAN PLATTER €5.55 Assortment of vegetarian starters. Ideal for those who want to try the most popular vegetarian dishes. Onion Bhajee, Samosa, Veg Kebab, Veg Pakora CHICKEN TIKKA
Tender pieces of chicken, marinated in yogurt and garlic and very
mild Indian spices, overnight barbequed in a clay oven and served
as a sizzling dish. A very popular dish with lovers of Tandoori cuisine. €4.50

Triangular shaped savoury delight which is mildly spicy. Made with a light pastry and stuffed with a selection of fresh vegetables

CHICKEN PAKORA €4.50 Chicken Tikka, marinated in gram flour, deep fried. A popular dish in India.

CHICKEN SHASHLIK KEBAB
Diced breast of chicken, marinated in mild spices, cooked over charcoal with onions, tomatoes, green peppers and mushrooms. An excellent choice for those looking for that middle of the road dish, not too hot - yet not too mild. TANDOORI CHICKEN

Spring chicken marinated with Indian herbs and yogurt, grilled in a clay oven. This very popular dish has made Indian cuisine famous the world over. HAMI KEBAB A delicious preparation of lamb and ground lentils, pan fried.

€4.50 BOTI KEBAB Barbequed pieces of lamb, which melt in the mouth. The meat is left to marinate in yogurt, papaya and spices overnight, to give the meat its soft texture and to bring out all the aroma of the added herbs and spices.

€4.50 SHEEK KEBAB Finely minced lamb rolled in a skewer, flavoured with an array of Indian herbs and gently cooked in a charcoal oven.

TANDOORI MACKEREL €4.95 Fresh whole mackerel, subtly seasoned and cooked in a clay oven. A rare treat for fish lovers.

JUMBO PRAWN BUTTERFLY
Marinated jumbo prawns with special herbs and spices, ground lentils & pan fried. A popular dish in India. €4.95

Combination of tandoori specialities. Ideal for those who want to try the most popular non-vegetarian starters. €7.60 Chicken Tikka, Boti Kebab, Tandoori Chicken, Sheek Kebab.

TANDOORI SPECIALITIES (Real Barbeques - Main Course) POULTRY

MIXED PLATTER

TANDOORI CHICKEN (MURGI) €8.9.
Spring chicken, marinated with Indian herbs and yogurt, grilled in a clay oven.
This very popular dish has made Indian food famous the world over. €8.95

**CHICKEN TIKKA** Tender chicken pieces marinated in yogurt, garlic and very mild Indian spices, overnight barbequed in a clay oven and served as a sizzling dish. A very popular dish with lovers of Tandoori cuisine.

#### CHICKEN SHASHLIK KEBAB

Diced breast of chicken, marinated in mild spices, cooked over charcoal with onions tomatoes, green peppers and mushrooms. An excellent choice for those looking for that middle of the road dish, not too hot - yet not too mild.

#### MEAT

€3.75

€8.95 Barbecued pieces of lamb, which melt in the mouth. The meat is left to marinate in yogurt, papaya and spices overnight, to give the meat its soft texture and to bring out all the aroma of the added herbs and spices.

SHEEK KEBAB Finely minced lamb, rolled in a skewer, flavoured with an array of Indian herbs and gently cooked in a charcoal oven.

TANDOORI MIXED SPECIAL €14.95 Tandoori Murghi, Chicken Tikka, Sheek kebab, Boti kebab, Jumbo Prawns and Crab Claws.

#### SEAFOOD

TANDOORI MACKEREL €10.95 Fresh whole mackerel, subtly seasoned and cooked in a clay oven. A rare treat for fish lovers.

TANDOORI JUMBO PRAWNS €15.95 Jumbo prawns, marinated, mildly spiced, cooked over charcoal on a skewer.

#### **BIRYANI DISHES**

VEGETABLE BIRYANI €10.95

Basmati rice cooked with mixed vegetables, flavoured saffron and mild Oriental spices, garnished with nuts and served with Dall.

CHICKEN / LAMB BIRYANI €12.75 Basmati rice cooked together with chicken and flavoured with saffron and mild Oriental spices, garnished with nuts and served with vegetable curry.

#### RECOMMENDED EXQUISITE DISHES

€10.45 W SHAHI PASANDA Lean pieces of chicken or lamb, cooked with almonds, nuts and sultanas in a mild creamy sauce.

€10.45 BADAMI KORMA

Chicken or lamb, mildly spiced with a touch of yogurt, fresh cream, with a coconut flavour

€10.45 **BUTTERED CHICKEN** 

Tandoori chicken, cooked in butter with tomatoes, yogurt and fresh cream.

TANDOORI TIKKA MASALA €10.45 Barbecued chunks of chicken or lamb cooked in a creamy Tandoori sauce

TANDOORI JUMBO PRAWN MASALA Jumbo prawns marinated in yogurt and mild spices, grilled in the Tandoori oven and then gently cooked in a mild creamy sauce. Topped with almonds.

# CHICKEN / LAMB CUISINE

CHICKEN / LAMB ROGAN JOSH Cooked with herbs and spices. Covered with tomatoes and onions

CHICKEN/LAMB MASALA €9.75

€9.75

€9.99

Delicately spiced with herbs, cooked with tomatoes and garnished with egg.

CHICKEN / LAMB BHUNA €9.99 Indian pot roast chicken or lamb with spring onion and tomato sauce

€9.99 CHICKEN / LAMB SAG Chicken / Lamb cooked with spinach

€9.99 CHICKEN / LAMB BALTI Authentic Punjabi dish diced chicken / lamb cooked with fresh ginger, chopped garlic and herbs on ground coriander.

CHICKEN / LAMB TIKKA BHUNA €9.99 Diced chicken / lamb tikka cooked with fresh ginger, garlic and spring onions. Garnished with tomato and coriander.

CHICKEN / LAMB DANSAK (HOT AND SOUR) €9.99

CHICKEN / LAMB JAL FEREZI (HOT) Chicken / Lamb tossed with green peppers and onions.

CHICKEN / L'AMB CHILLI MASALA (HOT ) €9.99 Tender pieces of chicken / lamb cooked with green chilli and hot spices.

SPECIAL KASTURI CHICKEN/LAMB CURRY €9.99 Chicken / lamb cooked with Kasturi special sauce, medium spiced. Based on ground coriander, fresh garlic and fresh ginger.

## BEEF DISHES

€9.99 Diced beef cooked with spring onion, chopped tomatoes and green herbs, extensively treated to provide a dish with medium strength.

BEEF JAL FEREZI (HOT) €9.99

Beef cooked with green peppers and tomatoes in a hot and sour sauce.

SEAFOOD SELECTION

PRAWN BHUNA €12.95 Prawns cooked with spring onions and tomatoes in a semi-dry sauce. PRAWN JAL FEREZI (HOT) **€12.95** 

Prawns cooked with green peppers and onions in a hot sauce. JUMBO PRAWN MASALA €15.95

Jumbo prawns cooked with fresh tomatoes, topped with egg. JUMBO PRAWN BHUNA €15.95

Jumbo prawns cooked with spring onions, fresh coriander and tomatoes on a dry to medium hot sauce.