# Early Bird

### Wednesday & Thursday 4:00 - 7:00pm

2 Course €29.50

## Starters

#### Achari Tikka

Chicken Marinated in Ginger, Garlic, Turmeric, Yogurt and Pickle Spices, Cooked in a Clay Oven. Served with Homemade Chutney.

#### Dum Boti

Tenderloin Beef Marinated with Yoghurt, Mixed Spices Cooked in Traditional Khaddi Pot on a Slow Fire. Served with Pakistani Kachumar Salad .

#### Kurkurri Machali

Fresh Sea Bass Fillet, Marinated with Ginger, Garlic and Mixed Spices, Coated with Breadcrumbs and Deep-Fried. Served with Traditional Homemade Chutney.

#### Aloo Pakora

Thin Slices of Potatoes Coated in Gram Flour, Spices and Deep-Fried. Served with Mango and Tamarind Chutney.

## Mains

#### Prawn Bhuna

Prawns with Chopped Onions, Peppers and a Selection of Spices. Garnished with Fresh Coriander and Spring Onion.

#### Makhani Murghi

Breast of Chicken Flavoured with Ginger, Garlic, Onions and Traditional Spices. Finished with a Cream Sauce.

#### Lamb Do Piaza

Lamb Cooked with Onions and Tomato Masala, With Yogurt and a Touch of Cream. Garnished with Fried Onions.

#### Vegetable Korma

Seasonal Fresh Vegetable Flavoured with Creamy Cashew-Nut and Almond Sauce. Garnished with Almond Flakes.

All Mains Served with Pilau Rice and Plain Nan

## **Sides** €5.50

#### Tarka Dal Aloo Gobi Bombay Aloo Bhindi Fries (Okra)

Additional Poppadums & Chutneys. €3

## Dessert €4.50

Rice Pudding or Ice-Cream or please ask to see our full Dessert Menu

Please Ask To See Our Allergen Detailed Menu If You Suffer From Any Food Allergies. For the comfort of all our customers, please refrain from using your mobile phone.

#### Kinara Restaurant Group

Our prices include 13.5% VAT. Discretionary 10% Service Charge for 5 or more persons. All tips and discretionary service charge (credit/debit card and cash) are shared between all members of staff. Thank you.



