

WINES

HOUSE WHITES

1. Camino del Rey Reserva

Sauvignon Blanc (Chile)

Light and refreshing with mouth-watering tropical and citrus fruit flavours.

2. Saint Marc Reserve

Chardonnay (France)

A well-crafted and fresh white with loads of ripe apple, pear and cream flavours.

Bottle

€27.00

€27.00

WHITE WINES

3. Sonetti IGT

Pinot Grigio (Italy)

A nice fresh wine with crisp fruit flavours of citrus fruits and ripe apples.

4. Old Coach Road

Sauvignon Blanc (New Zealand)

Clean and crisp with layers of fruit and well balanced

5. Domaine Gautheron Chablis Emeraude

Chardonnay (France)

The aroma is fragrant with lemon and mineral notes and a hint of hazelnut. This wine also achieves amazing complexity, it is ripe and flattering with a silky mouthfeel and very long satisfying finish.

6. Pazo Cilleiro

Albariño (Spain)

Very lively golden yellow, with greenish reflections. Clean and balanced, with citric fruits and white fruits notes. Small white flower aromas. Fresh, round and elegant.

7. Real Compañia

Verdejo (Spain)

Fruity, with good structure and a touch of bitterness that is characteristic of the Verdejo grape. Nose of tropical fruits and citrus.

8. Leopard's Leap

Chenin Blanc (South Africa)

Zesty lemon and lime notes follow through to palate with hints of unripe tart-sour peaches, finishing with a well-balanced crisp acidity.

9. Domaine Combe Rouge

Picpoul Blanc (France)

Discreet and elegant nose, predominated by tasty aromas of white fruit and a hint of fresh almond. Fresh and peppery, pleasant and tonic with a very nice length.

€29.00

€36.00

€50.00

€34.00

€28.00

€29.00

€30.00

CHAMPAGNE AND SPARKLING WINE

10. Prosecco

Glera (Italy)

Fruity, floral and fresh. Excellent aperitif, ideal with delicate courses.

11. Moët et Chandon

Pinot Noir (France)

The delicious sumptuousness of white-fleshed fruits (pear, peach, apple) with the alluring caress of fine bubbles.

€30.00

€90.00

ROSÉ

12. Lodez Rosé

Cinsault (France)

Good mouthfeel, fruity with aromas of candies and strawberries.

€27.00

WINES

HOUSE REDS

13. Camino del Rey Reserva

Cabernet Sauvignon (Chile)

Easy-drinking in style and packed full of red fruit and sweet spice flavours.

14. Saint Marc Reserve

Merlot (France)

Generous and supple wine with silky tannins and intense aromas of red fruits and spices.

Bottle

€27.00

€27.00

RED WINES

15. Viña Eguía

Tempranillo (Spain)

An elegant palate of ripe fruit framed by soft, polished tannins.

16. Beaujolais Villages Lantignie

Gamay (France)

The wine has a superb structure, with grainy tannins, concentrated red fruit flavours and excellent acidity lifting the finish.

17. Les Jamelles

Pinot Noir (France)

Complex, rich, round and fat on the palate, it displays aromas of crushed black fruits, with well-integrated tannins.

18. Leopard's Leap

Pinotage, Shiraz (South Africa)

An array of complex flavours that settle with deeper notes of pepper, mocha and dark fruit. A firm structure ushers in a memorable finish.

19. Rhythm & Rhyme

Shiraz (Australia)

Aromas of spicy cherry and plum with some herbal notes. On the palate, good length, fine and soft tannins.

20. Alma Andina

Malbec (Argentina)

Wonderfully fresh aromas of honeysuckle, spice and citrus fruits, and an exhilarating, crisp finish.

21. Santalba Viña Hermosa Crianza

Tempranillo (Spain)

Classic Rioja, complex and balanced - perfect for enjoying on any occasion.

€28.00

€45.00

€34.00

€29.00

€29.00

€29.00

€35.00

GLASS OF WINE

22. Glass of House White

Sauvignon Blanc (Australia)

A lively wine with good citrus and green apple flavours.

23. Glass of House Red

Cabernet Sauvignon (Australia)

A deep ruby red colour. Its aromas are reminiscent of ripe red summer fruits.

24. Glass of Pinot Grigio

Pinot Grigio (Italy)

Delicate and elegant nose of strawberries and raspberries.

25. Prosecco

Glera (Italy)

Fresh and fruity with lots of fruity flavours and lively bubbles.

€7.50

€7.50

€7.50

€10.00

COCKTAILS

Mr. L Whiskey Sour Cocktail

Smooth Irish whiskey sharpened with lemon juice, sugar and bitters.

€10.99

Mr. L 1930 Cosmo Cocktail

Fruit raspberry complimented by zingy lemon mixed with triple sec and London Dry Gin.

€10.99

Mr. L Pina Colada Cocktail

Sharp zingy pineapple blended with light and refreshing coconut pulp and smooth white rum.

€10.99

Mr. L Pornstar Martini

Sweet vanilla, sharp passionfruit, juice and smooth vodka

€10.99



Starters/Appetisers

SOUPS

- 1. Chicken Soup 1,6,8,9,10,11** € 6.50
Home made chicken soup with boiled chicken, infused with the warmth of ginger and garlicks, homemade spices, and garnished with fresh spring onion and coriander.
- 2. Lentils Soup 8** € 6.50
Homemade lentil soup made with variety of mixed lentils, infused with the warmth of ginger and garlicks, homemade spices, and garnished with fresh spring onion and coriander.

STARTERS

VEGETARIAN

- 3. Punjabi Samosa Chaat 1,8** € 9.50
Veg samosa with chick peas mint and tamarind chutneys
- 4. Dilli Ka Cheese Chilli 1,6,8,12** € 10.99
Very popular Indo Chinese dish where cubes of battered fried crispy paneer with onion & peppers are tossed in a sweet chilli, vinegar & soy sauce.
- 5. Sev Puri (Gol Gappe) 1,8,11** € 8.50
Small semolina bubbles, puri, filled with chickpeas, boiled potatoes, coriander, drizzled with fresh pomegranate, Mint & Tamarind chutney.
- 6. Bombay Vegetable Spring Rolls 3,6** € 9.50
Crispy spring rolls with sweet chilli sauce.
- 7. Onion Bhaji 1,3,8** € 8.99
Onion fritters flavoured with mild spices
- 8. Chowk Ki Aloo Tikki 1,3,8** € 9.50
Crispy potato cakes filled with crispy lentil & spices, tamarind & green chutney.
- 9. Veg Manchurian 6** € 10.99
A Tasty Indo Chinese dish of fried veggie balls in spicy, sweet and tangy manchurian sauce.
- 10. Panjabi Style Paneer Tikka 8** € 11.50
Freshly home-made cheese marinated with almonds, cream served with onion and peppers

FOODSHALA TRADITIONAL PAKORA(S)

Our Pakoras are crispy bite size veg and non veg fritters. Battered in a homemade gram flour loaded with gorgeous Indian spices and deep fried.

- 12. Veg Pakora 8** € 8.99
- 13. Paneer Pakora 8** € 8.99
- 14. Chicken Pakora 8** € 8.99
- 16. Prawn Pakora 4, 8** € 11.50

NON-VEGETARIAN

- 17. Tandoori Jumbo Prawns 4,8,9** € 11.99
Jambo prawns marinated with herbs, spices and cream cooked in clay oven
- 18. Fish Tikka Amritsari 4,8,11** € 11.99
Extremely popular dish from northern part of india. Fish Marinated with homemade Tikka spices, & cooked in clay (Tandoori) Oven.
- 20. Chicken Malai Tikka 8,9** € 10.50
Chicken breast marinated with creamy yoghurt & aromatic spices; grilled in the tandoor
- 21. Tandoori Chicken 8,9,11** € 10.50
Popular dish of chicken on the bone, marinated with yoghurt & tandoori spices, grilled in the clay oven
- 22. Kolkata Chilli Chicken 1,6,8,12** € 10.99
Kolkata's very popular street food dish
- 23. Tandoori lahsooni Chicken 8,9, 11** € 10.50
Garlicky juicy & tender chicken thigh marinated with yogurt, garlic, herbs & spices, cooked in a clay oven (tandoor)
- 24. Chennai Express Hot Wings 4** € 10.99
BBQ Roasted Chicken wings tossed with hot & spicy sauce & Homemade spices
- 25. Patiala Butter Chicken Wings 4** € 10.99
BBQ Roasted Chicken wings tossed with Mild Butter Chicken Sauce & Homemade spices
- 26. Lamb Meat samosa 1, 6, 8** € 8.99
Pastry triangles filled with spiced lamb mince.
- 27. Lamb Seekh Kebab 3, 8** € 10.50
Mildly spiced lamb mince kebabs, grilled in the tandoor, sautéed with mildly spiced peppers & onions.

FOODSHALA SIGNATURE PLATTER (S)

- 30. Mix Veg Platter 1,3** € 20.00
Combination of samosa, spring roll, onion bhaji and aloo tikki
- 31. Mix Meat Platter 3,6,8** € 22.00
Combination of Tandoori chicken, malai tikka, seekh kebab, meat samosa

• Can be Serve as Vegan

Main Courses

IRISH POULTRY

- 32. Foodshala Spl Chicken Makhani** € 19.49
Cooked in a mild curry sauce made with cream coconut and almond Powders garnished with cheddar cheese
- 33. Chicken Khajana** € 19.49
Cooked in a mild curry sauce made with cream coconut, almond powders, onion and peppers
- 34. Chicken Tikka Masala 8,9** € 18.99
Chicken tikka in a creamy tomato & coconut sauce
- 35. Chicken Korma 8,9** € 18.99
In a delicious & creamy saron, coconut & almond
- 36. Butter Chicken 8,9** € 18.99
Popular dish from Punjab - chicken tikka in a creamy tomato sauce and cooked in irish creamy; kerry gold butter
- 37. Chicken Pasanda 5,8,9,11** € 18.99
Cooked in a mild curry sauce made with cream coconut milk and almonds
- 38. Chicken Chettinad 8,11** € 18.99
Chicken simmered in a south-Indian style coconut sauce with curry leaves & turmeric
- 39. Chicken Kadai 8** € 18.99
Chicken tikka with peppers, onions & tomato in a spicy masala. semi dry
- 40. Chicken Jalfrezi 8** € 18.99
Chicken tikka with peppers & onions in a sweet & spicy tomato sauce
- 41. Chicken Bhuna 8** € 18.99
In a tomato and onion sauce with fresh green peppers and garnish with fresh coriander
- 42. Chicken Saag 8** € 18.99
In a creamy spinac sauce and ginger
- 43. Amristsari Chicken Curry 8,9** € 18.99
Chicken curry cooked with whole gram masala, turmeric and chashewnut paste
- 44. Chicken Madras 8** € 18.99
In a spicy tomato sauce with ginger, garlic and chopped onions
- 45. Chicken Vindaloo 8** € 18.99
Cooked with fresh ginger, garlic and very hot sauce
- 46. Garlic Chicken Chilli Masala 8** € 18.99
Chicken sauteed with green chilli, garlic, bell peppers, onion and finish with spice infused in chopped masala sauce
- 47. Tandoori Chicken Main 8** € 20.00
Chicken on the bone, marinated with yoghurt & tandoori spices, grilled in the clay oven (not in a sauce). Served with yoghurt raita or vegetable curry
- 48. Chicken Malai Tikka 8** € 20.00
Chicken breast marinated with yoghurt & aromatic spices; grilled in the tandoor. Served with yoghurt raita or veg curry
- 49. Tandoori Lahsooni Chicken Tikka 8,9** € 21.00
Garlicky juicy & tender chicken thigh marinated with yogurt, garlic, herbs & spices, cooked in a clay oven (tandoor), Served with yoghurt raita or veg curry

IRISH LAMB

- 50. Lamb Khajana 8,9** € 19.99
Cooked in a mild curry sauce made with cream coconut, almond Powders, Onions and Peppers
- 51. Lamb Tikka Masala 8,9** € 19.50
Lamb cooked in a creamy tomato & coconut sauce
- 52. Lamb Lababdar 8** € 19.50
Lamb cooked with chefs special sauce
- 53. Lamb Korma 8,9** € 19.50
In a delicious & creamy coconut almond sauce
- 54. Lamb Roganjosh 8** € 19.50
Lamb cooked in ginger garlic and tomato sauce.
- 55. Lamb Vindaloo 8** € 19.50
Lamb in a very hot, red chilli sauce
- 56. Lamb Saag 8** € 19.50
In a creamy spinach sauce with fresh ginger
- 57. Lamb Balti 8** € 19.50
In garlic ginger tomato onion peppers & chefs Spl balti sauce
- 58. Foodshala Chef SPL Lamb Curry 8** € 19.50
Cooked in cream, slice onion and chef homemade spices
- 59. Lamb Bhuna 8** € 19.50
In a tomato and onion sauce with fresh green peppers and garnish with fresh coriander
- 60. Lamb Pasanda 5,8,9,11** € 19.50
Cooked in a mild curry sauce made with coconut milk & almonds
- 61. Lamb Madras 8** € 19.50
In a very spicy tomato sauce with ginger garlic and onions
- 62. Foodshala Tandoori Mix Grill 4,8,9** € 21.99
Jambo prawn, seekh kebab, tandoori chicken, malai tikka served with sauteed peppers & onion with Raita or Curry

SEA FOOD

- 63. Goan Fish Curry 4,8,11** € 21.00
Fried fish in a traditional red chilli paste from goa, served in a spicy sauce finished with cream.
- 64. Prawn Butter Masala 4,8** € 21.00
Prawns in a creamy, medium spiced tomato & butter sauce
- 65. Prawn Jalfrezi 4,8** € 20.50
With peppers & onions in a sweet & spicy tomato sauce
- 66. Jambo Prawn Tandoori 4,8,9** € 22.00
Prawns grilled in the tandoor & sauteed with mildly spiced peppers & onions. Served with yoghurt raita or veg curry
- 67. Prawn Bhuna 4,8** € 21.00
In a tomato and onion sauce with fresh green peppers and garnish with fresh coriander
- 68. Prawn Balti 4,8** € 21.00
In garlic ginger tomato onion peppers & chefs Spl balti sauce

FOODSHALA'S SIGNATURE SET PLATES

70. Lamb Keema with garlic Naan 1,3,8 € 22.99
Irish Lamb mince dish cooked in a tomato sauce, homemade spices & fenugreek.

71. Lamb Keema with Pao 1,3,8 € 22.99
Irish lamb mince dish braised with onion, tomatoes and black cardamon and buttered Pao bread

72. Cholley or Paneer do piazza

with Bhature 1,8,11 € 22.00, € 24.00

Cholley: chickpeas curry or Do piazza Paneer curry- Cooked with onion, tomatoes & garam masala. garnished with fresh coriander Served with bhature (puffed fried bread), pickle and salad

73. Stuffed Amritsari Kulche Naan with choley or Paneer do piazza 1,8 € 22.00/€ 24.00

Two Naan breads stuffed with boiled potatoes, herbs & spices, served with chickpeas curry, or Paneer do piazza

BIRYANI

A traditional dish, cooked with finest aged basmati long grain rice and biryani spices served with yoghurt riata or curry sauce.

74-Veg Biryani 8 € 16.99

75- Chicken 8 € 19.99

76-Lamb 8 € 20.49

77-Prawn 4,8 € 21.49

78-Foodshala Special Biryani 4,8 € 22.49
Chicken, Lamb, Prawn

THALIS

79.Veg Thali 1,3,8,9 € 25.99

A combination of complete Veg Indian meal includes curries of Paneer, Lentils, Green Leaves, Potatoes, Rice, Naan & Gulab Jamun (Dessert). Served on a Silver Plate

80. Non-Veg Thali 1,4,8,9 € 27.99

A complete Non-Veg Indian meal includes curries of Lamb, Chicken, Prawns, Potatoes, Rice, Naan & Gulab Jamun (Dessert). Served on Silver Plate

VEGAN

81. Bhindi Masala € 16.99
Okra cooked with chopped onions and turmeric.

82. Tadka Dal € 16.99
Yellow lentil cooked with garlic & ginger.

83. Aloo gobhi € 16.99
Cauliflower cooked with Potatoes, & Garam masala.

84. Vegan Kadhai € 16.99
Vegetables cooked in Kadhai tomato base medium sauce

85. Vegan Chana Masala € 16.49
Chickpeas with homemade spices & curry sauce.

VEGETARIAN

86. Mattar Paneer 8 € 16.99

Paneer & Green Peas cooked in a tomato base sauce & Coriander

87. Kofta Curry 1,8 € 17.50

Paneer and vegetable balls cooked in tangy, creamy and mild spicy onion tomato base curry

88. Kadhai Paneer 8 € 17.50

Paneer tikka with peppers, onions & tomato in a spicy masala. Semi dry

89. Paneer Butter Masala 8 € 18.50
(Shahi Paneer)

Popular dish from northern region in a mild tomato sauce cooked with creamy kerrygold butter.

90. Dal Makhni 8 € 17.00

Very slow cooked black lentil in creamy buttery sauce.

91. Paneer Jalferzi 8 € 18.50

Paneer tikka with peppers & onions in a sweet & spicy tomato sauce

92. Saag Paneer (or) Aloo 8 € 18.50

Fresh spinach with potato or paneer cooked with onion, tomato, garlic and creamy sauce

93. Paneer Achari 8 € 18.50

Cooked with homemade spices and pickle sauce

94. Chana Masala 8 € 16.50

Chickpeas curry cooked in a tomato base with medium spices

95. Mushroom Bhaji Masala 8 € 16.99

Fresh mushroom cooked with tomato base with medium Spice

96. Mix Veg Curry 8 € 16.99

Mix vegetable in a tomato base sauce, coriander & Garam masala

KIDS MENU

97. Chicken Dippers & Chips € 11.99

Dippers made with 100% chicken breast and chips served with sweet chilli sauce/ketchup

98. Mild Chicken Korma with Rice 8,9 € 11.95
and one drink

99. Chicken Tikka Masala with Rice 8,9 € 11.95
and one drink

SIDES

100.Bombay Aloo 8 € 8.49

Traditional dish cooked with lightly spiced tomato sauce

101. Jeera Aloo 8 € 8.49

Potatos cooked with cumin and spices (Dry)

TANDOORI BAKED BREAD & RICE

We use the finest basmati rice.

Naan bread cooked to order at 500°C in Tandoori oven.

103. Steamed Basmati Rice € 3.50

104. Pilau Rice € 3.50

The finest long-grain basmati rice cooked with cumin - A highly aromatic dish.

105. Egg Fried Rice 3,6, 8 € 4.99

Made with free range irish eggs

106. Mushroom Rice 6,8 € 4.49

107. Coconut Rice 8,9 € 4.99

108. Vegetable Rice 6,8 € 4.99

109. Lemon Rice 8,9 € 4.99

NAAN

109. Plain Naan 1,3,8 € 3.50

The classic, crispy bread cooked in tandoor.

110. Garlic Naan 1,3,8 € 3.99

The classic naan with garlic

111. Garlic Coriander Naan 1,3,8 € 4.50

112. Keema Naan 1,3,8 € 4.99

Naan bread stuffed with lamb mince

113. Peshawari Naan (sweet) 1,3,8 € 4.99

114. Tandoori Roti € 2.75

(Whole Meal Flour)

Made with whole meal flour

115. Garlic Chilli, Coriander Naan 1,3,8 € 4.50

Onion, Coriander, fresh green Chilli Naan

116. Lacha Paratha 1,3,8 € 4.99

Made with layers of bread

117. GOC Naan 1,3,8 € 4.99

Garlic, onion, coriander

118. Cheese Naan 1,3,8 € 4.50

119. Cheese Garlic Naan 1,3,8 € 4.99

EXTRA

120. Chips € 5.00

121. Masala Chips € 5.49

Chips with mix herbs & spices

121. Masala Chips with Cheese € 5.99

Chips with mix herbs & spices and cheese

122. Raita Cucumbers € 3.50

Fresh mint, burnt cumin

123. Mix Pickle / Achar € 2.75

124. Side Salad € 3.75

DESSERT

125. Selection Of Ice Cream € 6.50

Vanilla/ Chocolate / Strawberry

126. Cheese Cake Of The Day 8 € 7.50

127. Gulab Jamun 1,8,3 € 6.50

Gulab jamun is an Indian Dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup.

128. Pistachio Kulfi 8,9 € 6.50

Homemade ice-cream made with Pistachio nuts.

DRINKS SOFT DRINKS & WATER

129. Cocacola € 3.00

130. Coke Zero € 3.00

131. Diet Coke € 3.00

132. Fanta, Sprite € 3.00

133. Sparkling Water € 4.99

134. Aqua Panna Still Water € 4.99

135. Fresh Lime Soda Water € 5.99

BEER

136. Kingfisher 330ml Btl (Indian Lager) € 5.85

137. Cobra 330ml Btl (Indian Lager) € 5.85

138. Fresh Pint Cobra € 6.99

139. Tiger Beer € 5.75

140. Non Alcoholic Heineken € 5.85

141. Heinekin € 5.85

142. Birra Moretti Pint € 7.40

LASSI

143. Mango Lassi 8 € 5.50

144. Salted Lassi 8 € 5.00

popular yogurt drink, salt, cumin powder

145. Sweet Lassi 8 € 5.00

146. Rose Lassi 8 € 5.50

TEA/COFFEE

146. Bailey's Coffee € 6.75

147. Cappuccino € 5.50

148. Coffee Americano € 4.00

149. Espresso € 3.50

150. Double Espresso € 4.75

151. Irish Coffee € 6.75

152. Tea Pot € 4.99

153. Selection Of Herbal Tea € 4.99

Allergens

1. Gluten- Wheat

2. Crustaceans

3. Eggs

4. Fish

5. Peanuts

6. Soybeans

7. Lupins

8. Dairy

9. Nuts

10. Celery

11. Mustard

12. Sesame seeds

13. Sulphites

14. Molluscs

Saturday/Sunday Special

€24.99 per person
From 12:30 to 18:00

CHOOSE ANY 1 STARTER

Punjabi Samosa Chaat 1,8

Veg samosa with chick peas mint and tamarind chutneys

Onion Bhaji 1,3,8

Onion fritters flavoured with mild spices

Chicken Pakora 3

Homemade chicken battered in gram flour with spicy mix and deep fried

Chicken Malai Tikka 8,9

Chicken breast marinated with creamy yoghurt & aromatic spices; grilled in the tandoor

Tandoori Chicken 8,9

Popular dish of chicken on the bone, marinated with yoghurt & tandoori spices, grilled in the clay oven

Lamb Meat samosa 1, 6, 8

Pastry triangles filled with spiced lamb mince.

Lamb Seekh Kebab 8

Mildly spiced lamb mince kebabs, grilled in the tandoor, sautéed with mildly spiced peppers & onions.

Tandoori Jumbo Prawns 4,8,9

Jumbo prawns marinated with herbs, spices and cream cooked in clay oven

CHOOSE ANY 1 MAIN COURSE

Chicken Tikka Masala 8,9

Chicken tikka in a creamy tomato & coconut sauce

Chicken Korma 8,9

In a delicious & creamy saron, coconut & almond

Lamb Rogan Josh 8

Lamb cooked in ginger garlic and tomato sauce.

Butter Chicken 8,9

Popular dish from Punjab - chicken tikka in a creamy tomato sauce and cooked in irish creamy; kerry gold butter

Chicken Jalfrezi 8

Chicken tikka with peppers & onions in a sweet & spicy tomato sauce

Lamb Balti 8

In a garlic, ginger, tomato, onions, peppers and chefs special balti sauce

Dal Makhni 8

Very slow cooked black lentil in creamy buttery sauce.

Chana Masala 8

Chickpeas curry cooked in a tomato base with medium spices

Saag Paneer (or) Aloo 8

Fresh spinach with potato or paneer cooked with onion, tomato, garlic and creamy sauce

Chicken Biryani 8

Lamb Biryani 8

A traditional dish, cooked with finest aged basmati long grain rice and biryani spices served with yoghurt riata or curry sauce.

WITH PLAIN BUTTER NAAN (OR) PILAU RICE

ADD DESSERT (€5 EXTRA)

Selection Of Ice Cream

Vanilla/ Chocolate / Strawberry

Cheese Cake Of The Day 8

Gulab Jamun 1,8,3

Gulab jamun is an Indian Dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup.