

Spice Levels

● MILD

● MEDIUM

● HOT

GF - Gluten Free



Appetizers

Palak Patta Chaat (GF) €8.50

Crispy spinach fritters topped with yogurt, chutneys, and sev.

Vada Sambar (GF) €9.00

Crispy lentil fritters served with flavorful spiced sambar.

Allergens: Mustard

Tadka fries €6.50

Crispy fries tossed with aromatic Indian tadka spices.

Breads, Rice & Sides

North Hing Aloo (GF) €7.50

Potatoes sautéed with aromatic spices and a hint of asafoetida (hing).

Salad €4.00

Crisp cucumber, onion, tomato, carrot, and salad leaves, tossed with tangy lime juice and chaat masala.

Besan Ka cheela (GF) €3.50

Savory chickpea flour pancake, lightly spiced and pan-fried.

Roti (Gluten) €3.00

Soft whole wheat flatbread

Basmati Rice €3.00

Pilau Rice €3.50

Mains

● Subz Chettinad (GF) €16.00

Mixed vegetables cooked in a bold, aromatic Chettinad spice gravy.

Allergens: Mustard

● Bhindi (GF) €16.50

Fresh okra sautéed with aromatic Indian spices.

● Raseeli Rajma (GF)

Side portion: €9.00 | Mains portion: €15.50

Slow-cooked red kidney beans in a rich, spiced tomato gravy.

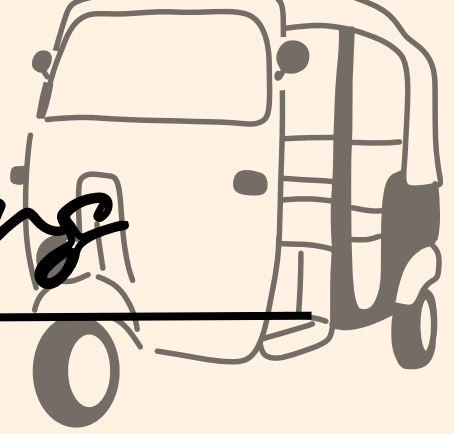
● Dal Panchmel (GF)

Side portion: €9.00 | Mains portion: €15.50

A hearty blend of five lentils slow-cooked with aromatic spices.



Appetizers



GF - Gluten Free

Palak Patta Chaat (GF) €8.50

Crispy spinach fritters topped with yogurt, chutneys, and sev.

Allergens: Dairy

Bird Nest Chaat €9.00

Crispy noodle "nest" topped with paneer balls and tangy chutneys.

Allergens: Dairy, Gluten

Stuffed Paneer (GF) €10.00

Soft paneer filled with spiced vegetable stuffing and lightly grilled.

Allergens: Dairy

Vada Sambar (GF) €9.00

Crispy lentil fritters served with flavorful spiced sambar.

Allergens: Mustard

Tadka fries €6.50

Crispy fries tossed with aromatic Indian tadka spices.

Tandoori Chicken Wings(GF) €10.00

Chicken wings marinated in spiced yogurt and roasted to smoky perfection.

Allergens: Dairy, Mustard

Lamb Cigar Rolls €10.00

Hand-pounded lamb kebab wrapped in naan and charred in the tandoor.

Allergens: Dairy, Gluten

Garlic Malai Tikka(GF) €9.50

Tender chicken marinated in creamy garlic and mild spices, grilled until succulent.

Allergens: Dairy

Tandoori Lamb Chops(GF) €11.00

Tender lamb chops marinated in spices and roasted in the tandoor.

Allergens: Dairy, Mustard

Prawn Bombs €11.00

Pappadoms filled with spiced prawns, fried to golden perfection.

Allergens: Gluten, Shellfish

Tandoori Prawns(GF) €13.00

Jumbo prawns marinated in aromatic spices and roasted in the tandoor.

Allergens: Dairy, Mustard, Shellfish

Punjabi Fish & Chips €12.00

Chef's take on classic Irish fish and chips with Punjabi spices.

Allergens: Fish, Gluten





Mains

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 Nargisi Kofta (GF) €17.00

Spinach dumplings stuffed with paneer, served in a rich cashew, tomato gravy. **Allergens:** Dairy, Nuts

 Paneer Do Pyaza (GF) €16.50

Soft paneer cooked with a generous mix of onions and aromatic spices. **Allergens:** Dairy

 Dal Makhani (GF) €16.00

Creamy black lentils slow-cooked with butter and aromatic spices. **Allergens:** Dairy

 Subz Chettinad (GF) €16.00

Mixed vegetables cooked in a bold Chettinad Masala. **Allergens:** Mustard

 Bhindi (GF) €16.50

Okra sautéed with julienned onions and aromatic Indian spices.

 Chicken Tikka Masala (GF) €18.00

Tandoori chicken tikka simmered in a rich, onion tomato and cashew gravy. **Allergens:** Dairy, Nuts

 Butter Chicken (GF) €18.50

Tandoori boneless chicken thigh in a creamy cashew, tomato and butter gravy. **Allergens:** Dairy, Nuts

 Chicken Madras (GF) €18.50

Chicken simmered in a spicy Madras curry with creamy coconut milk. **Allergens:** Mustard, Dairy

 Murgh Makhan Palak (GF) €18.50

Tandoori chicken cooked with whole spinach leaves in a tomato gravy. **Allergens:** Dairy

 Chicken Jalfrezi (GF) €18.50

Chicken sautéed with peppers, onions, and tangy spices. **Allergens:** Dairy

 Lamb Korma (GF) €19.00

Tender lamb cooked in a creamy, mildly spiced cashew and yogurt gravy. **Allergens:** Dairy, Nuts

 Lamb Saag (GF) €19.00

Tender slow-cooked lamb in a rich, spiced spinach sauce. **Allergens:** Dairy

 Dum Pukht Ghost (GF) €19.50

Lamb simmered in onion, yogurt, cashew paste, coriander stems, and aromatic spices. **Allergens:** Dairy, Nuts

 Lamb Rogan Josh (GF) €19.50

Tender lamb cooked in a rich, spiced onion and tomato gravy.

To be continued in next page.....

Kishmish Carlow



Spice Levels



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Mains



Fish Moile (GF) €19.50

Fish(Tilapia) simmered in a light coconut milk and aromatic spice sauce.

Allergens: Fish, Mustard



Prawn Kadhai (GF) €20.00

Juicy king prawns cooked with onions, bell peppers, and bold kadhai spices. **Allergens:** Shellfish



Prawn Malabar (GF) €22.00

Jumbo Prawns cooked in a rich coconut and spice-infused Malabar-style curry.

Allergens: Dairy, Shellfish

Biryani & Thalis

Hyderabadi Chicken Dum Biryani (GF) €18.50

Fragrant basmati rice layered with marinated chicken and slow-cooked with aromatic spices. **Allergens:** Dairy, Mustard

Lakhnavi Lamb Biryani (GF) €19.00

Aromatic basmati rice layered with tender lamb and subtle Mughlai spices.

Allergens: Dairy

Veg Thali (GF Option Available) €23.00

A wholesome platter of assorted seasonal veg curries, lentils, rice, and breads.

Allergens: Gluten, Dairy

Meat Thali (GF Option Available) €25.00

A hearty platter featuring a variety of spiced meat curries, rice, and breads.

Allergens: Dairy, Mustard, Shellfish, Gluten

Kids Meal

Kids Chicken Korma €12.00

Served with Basmati rice and a choice of Chips OR Plain Naan

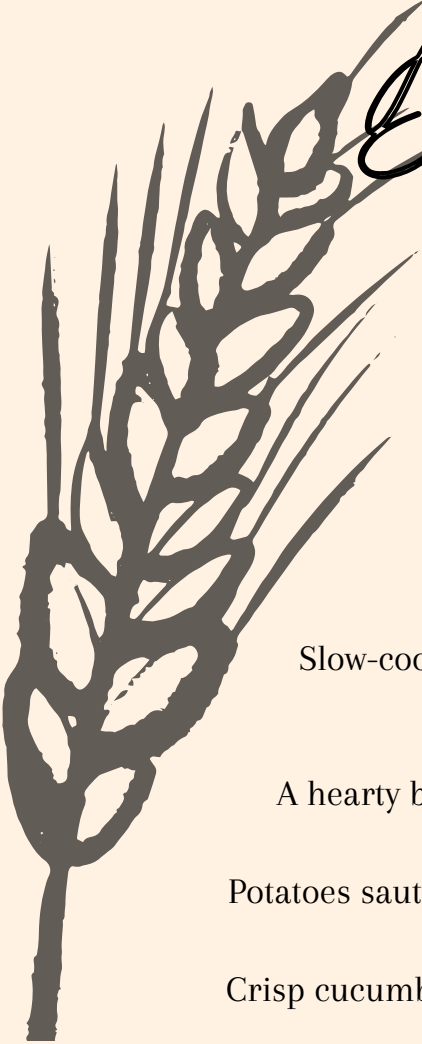
Allergens: Dairy, Gluten, Nuts

Kids Chicken Tikka Masala €12.00

Served with Basmati rice and a choice of Chips OR Plain Naan

Allergens: Dairy, Gluten, Nuts





Breads, Rice & Sides

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Sides

Raseeli Rajma (GF)

Side portion: €9.00 | Mains portion: €15.50

Slow-cooked red kidney beans in a rich, spiced tomato gravy.

Dal Panchmel (GF)

Side portion: €9.00 | Mains portion: €15.50

A hearty blend of five lentils slow-cooked with aromatic spices.

North Hing Aloo (GF) €7.50

Potatoes sautéed with aromatic spices and a hint of asafoetida (hing).

Salad (GF) €4.00

Crisp cucumber, onion, tomato, carrot, and salad leaves, tossed with tangy lime juice and chaat masala.

Cucumber Raita (GF) €4.50

Freshly grated cucumber mixed with yogurt and mild spices.

Allergens: Dairy

Chips €4.50

Papadums with Chutney €3.00

Allergens: May contain Gluten, Dairy

Breads & Rice

Plain Naan €3.00

Allergens: Dairy, Gluten

Garlic Coriander and Onion Naan €3.50

Allergens: Dairy, Gluten

Roti [Vegan] €3.00

Allergens: Gluten

Lachha Paratha €3.50

Allergens: Dairy, Gluten

Amritsari Kulcha €4.00

Allergens: Dairy, Gluten

Pilau Rice €3.50

Basmati Rice €3.00

Besan Ka Cheela (Vegan, GF) €3.50

Bread Basket €3.50

Kishmish Carlow 

Desserts

Gajar ka Halwa with Rabdi (GF) €7.50

Classic North Indian carrot halwa, slow-cooked to a rich, velvety finish
[Allergens: Dairy, Nuts]

Homemade Pista Khulfi €7.50

Rich, dense Indian kulfi simmered with milk, cardamom, saffron, and pistachios, frozen to creamy perfection. [Allergens: Dairy, Nuts]

Almond & Coconut Chocolate Mousse (Vegan) €7.00

A smooth vegan chocolate mousse enriched with almond and coconut cream.
[Allergens: Nuts]

Selection of Ice cream €6.50

Scoop of Chocolate, Vanilla and Strawberry [Allergens: Dairy]

Selection of Sorbet (GF, Vegan) €5.00

Scoop of Passion fruit & Mango, Raspberry [Allergens: May contain nuts]

Tea/Coffee

Espresso €3.50

Americano €4.00

Cappuccino €4.00

Flat White €4.00

Latte €4.00

Hot Chocolate €4.50

Irish Breakfast Tea €3.50

Herbal Tea €4.00

(Green, Peppermint, Camomile)

Red Wine

Tempranillo | Castilla | Spain

Medium-bodied with bright cherry and raspberry fruit, supple tannins, and a dry, savoury finish.

€7.50

€28.00

Pinot Noir | Languedoc | France

Light-to-medium bodied with juicy red cherries, wild strawberry and cranberry, framed by silky tannins and a soft, elegant finish.

€8.00

€30.00

Merlot-Cabernet | Bordeaux | France

Medium-bodied with ripe red and black fruits, soft tannins, subtle oak spice, and a smooth, elegant finish.

€9.00

€34.00

Grenache-Mourvedre-Syrah

| Cotes du Rhone | France

A medium-bodied Rhône red with ripe blackberries, cherries, and warm spice, framed by velvety tannins and a smooth, elegant finish.

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€38.00

Rioja Reserva | Spain

Medium-bodied Rioja with rich red and dark berry fruits, mellow oak spice, smooth mature tannins, and a long, opulent finish.

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€40.00

White Wine

Pinot Grigio | Veneto | Italy

Bright and medium-light, offering lemon zest, pear, and subtle floral notes with a crisp, dry finish.

€7.50

€28.00

Sauvignon Blanc | Languedoc | France

Crisp and aromatic, featuring green fruits and citrus, balanced by a zesty acidity and lingering finish.

€8.00

€30.00

Picpoul | Languedoc | France

Light-bodied with peach and pear fruit, a subtle saline note, and a crisp, refreshing finish.

€9.00

€34.00

Gruener Veltliner | Wagram | Austria

Light-medium in body, with delicate citrus zest, hint of pineapple and white pepper, ending with a fresh, mineral-tinged finish.

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€38.00

Albarino | Rias Baixas | Spain

Crisp and elegant, with vibrant green apple and tropical pineapple notes, a touch of almond, and a refreshing, mineral finish.

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€40.00

Sparkling

BOTTLE

Barocco Prosecco Snipe, Italy (Glass)	€10.00
Belstar Prosecco, Italy (Bottle)	€45.00
Gaston Chiquet Brut Champagne France	€85.00

Rose

BY GLASS

BOTTLE

Nerello Mascalese Sicilia Italy	€8.50	€32.00
Light-bodied and crisp, with wild strawberry, blood orange, and a touch of salinity on the dry, mineral finish.		

Beers

Kingfisher (330 ml)	€5.50
Rockshore (330 ml)	€5.50
Bulmers Cider (330 ml)	€5.50
Daura Gluten Free (330 ml)	€5.50
Heineken 0.0 (330ml)	€5.00

Minerals

Coke / Diet Coke / Coke Zero / 7up / Fanta	€3.00
Still Water (750ml)	€4.00
Sparkling Water (750 ml)	€4.00
Lassi (Mango/Salted/Sweet)	€4.50

