

EARLY BIRD

4.00pm - 6.00pm

Tuesday – Thursday €26.99
(Select two courses from menu)

STARTER

Aloo Kerau ko Tikki

Potato cakes with crushed onions & green herb

Veg Samos Chat

Triangular shaped savoury delight stuffed with well spiced potato & peas

Chicken Tikka

Juicy pieces of chicken marinated in yoghurt, garlic & Indian spices, grilled in a clay oven

Lamb Seekh Kebab

Minced lamb grilled in the tandoor with fresh herbs & Indian spices

Himali Fish Tukra


Himali fish tukra is cooked in a special batter fry and served with fresh mint chutney

Veg, Onion Bhaji

Finely spiced Onion, gram flour and deep fired

MAIN COURSE

Chicken Tikka Masala

Ordinary barbecued chunks of chicken cooked in a special cream with spices & almond sauce  



Chicken Korma

Fresh cubes of chicken cooked with onion & pepper

Chicken Madras (Hot)

Chicken cooked in medium hot curry sauce with brown onions & tomatoes   

Lamb Rogan Josh Curry

Lamb flavoured with melange of Indian herbs & Kashmiri spices, a delicacy Kashmir  



Veg Kofta Curry

Spinach & vegetable dumpling in garlic & tomato finished with creamy sauce

Prawn Tikka Butter Masala

Prawns cooked in special cream with spices & almond sauce

Prawn Jalfrezi Jomsom

Prawns tossed with green peppers, tomatoes, onion with predominant flavour of cumin seeds & curry sauce  

Karahi Paneer

Homemade cottage cheese cooked with sliced onion, peppers & tomatoes

All served with Rice and Naan
(Any other Naans is an additional 50c) and
Tea or Coffee

SIDES

Chana Masala

Bombay Aloo

Veg Karahi

Cucumber Raita

ALLERGENS

-  CRUSTACEAN  SESAME  NUTS  CASHEW
-  ALMOND  GLUTEN  EGG
-  FISH  SHELLFISH  MUSTARD  CELERY  PEANUTS
-  MILK  SULPHITE  SOYA  LUPINS
-  WHEAT  VEGETARIAN



MOUNT
TANDOORI

INDIAN &
NEPALESE CUISINE