



NAMAK

a little pinch of India

**ALL
DAY
MENU**

1 PM TO 4 PM

€ 16.95

APPETISER



GOLDEN ALOO TIKKI CHAAT

The bowl is layered with trio refreshing chutney, garnish with crunchy nylon sev, and fresh pomegranate seed, a true treat for street zesty delight.

Allergen advice: Dairy



DESHI CRUSH SAMOSA CHAAT

Indian street food combines crispy, flaky samosa stuffed with potato, garden peas loaded in trio chutney, nylon sev and fresh pomegranate.

Allergen advice: Gluten, Dairy



ONION BHAJI

Golden crispy savory snack made by sliced onion in a seasoned ground cumin, crushed chilli & coriander seeds, check pea flour deep fried until golden mango kut relish.

Allergen advice: Gluten



PUNJABI CHICKEN TIKKA

Grilled to perfection in a chicken chunks marinated in a spicy blend of yogurt, chili and aromatic Indian spices garlic chili coriander pachadi.

Allergen advice: Dairy, Mustard



LAMB SHEEK KEBAB

Irish lamb minced seasonings with aromatic spices, and fresh herbs. Shaped on to skewers and grilled to perfection creating smoky tender.

Allergen advice: Dairy



KUTTI HARI MIRCH KA JHINGA

Highlights the fresh and zesty combination of prawns, green chili coriander and pink salt spicy kick onion gherkin pickle sauce.

Allergen advice: Sea Food, Mustard.

MAIN COURSE



LEAFY GREEN SAAG PANEER

Fresh spinach leaves re blanched and blended in to smooth bright green pure with fragrant spices such a garlic, cumin, rostead chili and perfection with cottage cheese and drizzle of cream.

Allergen advice: Dairy



MARWADI SUBZ HANDI

Flavor packed Indian originates from that Marwari region of Rajasthan, its bold and fiery spices based made from onion, tomato blended spices such as red chili, cumin, coriander seeds. It's a vegetarian's delight for spice lovers.

Allergen advice: Dairy, (Vegan Option)



PINDI CHANA MASALA

Hearty North Indian dish originating from Pind from Punjab. It features chickpeas cooked in a spiced tomato – onion gravy, infused with aromatic spice like cumin, coriander, gram masala and amchur powder.

Allergen advice: dairy, (vegan option)



GUNPOWDER CURRY LEAF POTATO

Flavorful tempered combining elements of mustard, dried red chill, fresh ground coconut, curry leaf and fiery south Indian various of spices.

Allergen advice: Mustard, (Vegan Option)



YELLOW DAL TADKA

Combines the pigeon peas cooked lentil with the aromatic freshness of onion, golden garlic and cumin tempering process.

Allergen advice: Dairy. (Vegan Option)



DAL BUKHARA

Luxurious and hearty dish that combines black lentils with a richness of creamy butter aromatic spices, 24HR slow cooked to perfection.

Allergen advice: Dairy



KERRYGOLD BUTTER CHICKEN

Tender chicken pieces cooked in rich, creamy tomato –based sauce infused with butter, balance of spiciness and creaminess making it favorites in Indian cuisine.

Allergen advice: Dairy



CHICKEN TIKKA MASALA

It features chicken pieces of marinated often cooked in tandoor infuses tomato based behonye flavored masala sauce.

Allergen advice: Dairy



KASHMIRI LAMB ROGAN JOSH

Tender chunks of lamb with fragrant bland spices, of including gram masala, fennel powder and coriander creating slow cooked lamb in rich onion aromatic gravy.

Allergen advice: Allergen free



BADAMI INFUESD KORMA

Korma has a luxurious and velvety sauce; it is often rich flavorful braised onions, almond, cardamom, cashew nut and creamy nutty texture and mild sweetness.

Meal serving optional {chicken, lamb}

Allergen advice: Dairy, Tree Nut



CHETTINAD SOUL SPICES

Aromatic south Indian bold and complete spices originating from chettinad region of Tamil nadu infused handmade spices black pepper, red chili, coriander seeds, fennel, tamarinds ,coconut and given perfections with kokum paste.

Meal serving optional {CHICKEN, LAMB, PRAWN,}

Allergen advice: Seafood, mustard.



STIR –FRIED –TOSSED JALFREZI

Stir-fried with a medley of colorful bell peppers, onion and tangy tomato based sauce infused with aromatic spices.

Meal serving optional: {Chicken, lamb, prawn, vegetable}

Allergen advice: Seafood, Mustard.



SKILLET KADHAI DELIGHT

Kadhai sauce is a flavorful and aromatic Indian curry sauce typically used in Kadhai dishes which are named after the traditional wok-like pan they are cooked, Kadhai sauce is a rich, tangy and spicy made with a blend of onion, tomato and variety of spices and add dice cut bellpeper.

Meal serving optional: {Chicken, lamb, prawn, vegetable, Paneer}

Allergen advice: Dairy, Tree Nut, Seafood

All main course will be served with pilau rice or naan bread.

All the Lamb dish will cost an additional €2

(Including Starters and Main Meals)

and Prawn dishes cost an additional €4

(Including Starters and Main Meals)

Please tell your server about any allergies as some garnishes may contain Nuts and Gluten.



Vegetarian **V** Gluten Free **G**



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