

FAVOURITE CURRY CULTURE COLLETION

CHICKEN €15.95 | LAMB €16.95,
PRAWN €18.95

ALMOND –INFUSED 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.

Allergen advice: Dairy, tree nut.

DARYAGANJ BUTTER CHICKEN

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

VEGETARIAN AND VEGAN LOVER'S MENU

KOLHAPURI SUBZ HANDI

€12.50

Flavor packed Indian originates from that Marwari region of Rajasthan, its bold and fiery spices beasd 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)

LEAFY SAAG PANEER

€13.95

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.

PUNJABI CHANA MASALA

€12.50

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)

ANDHRA CURRY LEAF POTATO

€12.50

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

Allergen advice: Mustard, (vegan option)

LAHSOONI YELLOW DAL TADKA

€12.50

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

Allergen advice: Dairy (vegan option)

ALOO GOBHI ADRAKI

€12.50

aromatic Indian spice cooked with onion & tomato gravy tossed with fresh potato and cauliflower

Allergen advice: Dairy (vegan option)

DAAL BUKHARA

€12.50

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

Allergen advice:Dairy.

SAAG ALOO

€12.50

Flavour Indian dish made with tender potatoes and leafy green saag cooked to soft golden perfection,tossed with garlic and blend of aromatic spices

Allergen advice:Dairy.



GOLDEN GRAIN BIRYANI JUNCTION

Biryani is a feast for the senses, a symphony of fragrant golden grain basmati rice infused with saffron and rich blend of spices like cardamom, cloves and cinnamon, juicy pieces of marinated chicken, tender lamb cube, prawn or fresh vegetables are layered between the spiced rice, creating mosaic the textures and flavors .garnished with caramelized onions, fresh mint and sprinkle of roasted cashews.

CHICKEN BIRYANI €18.50

LAMB BIRYANI €19.50

TIGER PRAWN BIRYANI €21.50

PLANT-POWERED VEG BIRYANI €17.50

Biryani is often served alongside with cool cucumber burani raita or biryani butter rogan sauce .

Allergen advice: Dairy, seafood, tree nut.

NAMAK SPECIAL FOR 2 €50

STRATER

(choose two)

GOLDEN ONION BHAJJI

KUTTI MIRCH TANDOORI CHICKEN TIKKA

BIHARI LAMB SHEEK KEBAB

NIMBU HARI MIRCH KA JHINGA (€2.99 extra)

MAIN COURSE

(choose two)

CHICKEN TIKKA MASLA

KASHMIRI LAMB ROGAN JOSH

ALMOND –INFUSED CHICKEN KORMA

KOLHAPURI SUBZ HANDI

TIGER PRAWN KADHAI (€4.99 extra)

SIDES

BOMBAY ALOO

2 BASMATI PULAO RICE, 1 NAAN BREAD

WITH 2 CANS OF SOFT DRINKS OR 2

BOTTLES OF COBRA (€9 extra)

KIDS MEAL €11.95

(choose one)

KID'S MALAI CHICKEN TIKKA

WITH CHIPS.

KID'S CHICKEN PAKORA

WITH CHIPS.

KIDS CHICKEN TIKKA MASALA

WITH BOILED RICE OR CHIPS.

KIDS CHICKEN KORMA

WITH BOILED RICE OR CHIPS.

KID'S MANGO CHICKEN

WITH BOILED RICE OR CHIP.

DRINKS

COCO COLA €2.95

COKE ZERO €2.95

FANTA €2.95

SPRITE €2.95

DIET COKE €2.95

STILL WATER 330ML €3.95

SPARKLING WATER 330ML €3.95

MANGO LASSI €6.00

BEERS

COBRA SMALL BEER €5

LARGE COBRA €8

TIGER BEER €7

SUNDRIES

PLAIN NAAN

Allergen advice: Gluten, Dairy

€ 3.00

GARLIC NAAN

Allergen advice: Gluten, Dairy

€ 3.80

GARLIC ONION CORIANDER {GOC} NAAN € 3.95

Allergen advice: Gluten, Dairy

PESHAWARI NAAN

Allergen advice : dairy ,gluten , tree nut

€ 3.95

KEEMA NAAN

Allergen advice: Gluten, Dairy

€ 3.95

CHEDDAR CHEESE NAAN

Allergen advice: Gluten, Dairy

€ 3.95

TANDOORI ROTI

Allergen advice: Gluten, Dairy

€ 3.50

TANDOORI PARATHA

LACCHA

Allergen advice: Gluten, Dairy

€ 3.95

PILAU RICE

€ 3.50

BOILED RICE

€ 3.00

EGG FRIED RICE

€ 4.50

MUSHROOM RICE

€ 4.50

EXTRA CONDIMENTS FROM NAMAK

BAG OF POPADUMS (With Pickels)

€ 2.50

RAITA

€ 3.95

NUGGETS AND CHIPS

€ 5.50

REGULAR CHIPS

€ 3.00

MASALA CHIPS

€ 3.50

TAKEAWAY MENU



NAMAK
a little pinch of India

PRIVATE CATERING AVAILABLE

Private catering services offer customized, high-quality dining experiences for events of all sizes, featuring options like plated meals, buffets, and specialized menus.



NAMAK
a little pinch of India



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APPETISERS

GOLDEN ONION BHAJJI €7.95
Crispy savory snack made by sliced onion in a seasoned ground cumin , crushed chilli & coriander seeds , check pea flour deep fried until golden
Allergen advice: Gluten.

OLD DELHI SAMOSA CHAAT €7.95
Indian street food combines crispy, flaky samosa stuffed with potato, garden peas loaded in trio chutney, naylon sev and fresh pomegranate.
Allergen advice: Gluten, dairy.

CRISPY ALOO TIKKI CHAAT €7.95
Golden crispy potato layered with trio refreshing chutney, garnish with crunchy nylon sev, and fresh pomegranate seed, a true treat for street zesty delight.
Allergen advice: Dairy.

TANDOORI PANEER TIKKA €9.50
Soft cubed cottage cheese, mix bell peppers marinated in spicy infused bland of aromatic spice and charred in tandoor oven slightly smoky spicy chilli lemon mint flavors.
Allergen advice: Dairy.

SMOKEY MURGH KI CHAMP €9.95
Popular north Indian chicken marinates yogurt chilli our hand pound gram masala traditional clay oven (Bhatti)
Allergen advice: Dairy, Mustard.

KUTTI MIRCH TANDOORI CHICKEN TIKKA €9.95
Grilled to perfection in a chicken chunks marinated in a spicy bland of yogurt, chili and aromatic Indian spices.
Allergen advice: Dairy, Mustard.

BIHARI LAMB SHEEK KEBAB €10.50
Lamb minced seasonings with aromatic spices, and fresh herbs. Shaped on to skewers and grilled to perfection creating smoky tender.
Allergen advice: Dairy.

CHARGRILLED TANDOORI JUMBO PRAWN €12.95
Marinating tandoor jhinga in a authentic Andhra blend roasted gunpowder spices achieve a grilled flavor.
Allergen advice: Shellfish, mustard.

NAMAK CLAY OVEN GRILLED MAINS

CHICKEN SHASHLIK €18.95
Chunks of chicken, skewered along with colorful bell peppers, onions marinated in a spiced yogurt chilli and hand pound aromatic seasoning. Served with Rogan josh sauce with basmati rice.
Allergen advice: Dairy, mustard.

CHARGRILLED TANDOORI JUMBO PRAWN €22.95
Marinating tandoor jhinga in a authentic Andhra blend roasted gunpowder spices achieve a grilled flavor. Served with coconut malvani sauce with boiled rice.
Allergen advice: Shellfish, mustard, crustaceans.

NAMAK SPECIAL NON VEG GRILLED PLATTER €23.95
Chef selection kebab marinated three meats, Chicken, lamb and prawn. Served with Rogan josh sauce with basmati rice .
Allergen advice: dairy, crustacean mustard.

BHATTI MURGH KI CHAMP €18.95
Popular north Indian chicken marinates yogurt chilli our hand pound gram masala traditional clay oven (Bhatti) with. Main served with rogan josh sauce with boiled rice
Allergen advice: Dairy, mustard.

GRILLED LAMB CHOPS €21.95
A luxurious dish that cpmbs tender juicy lamb chops marinated in a rich Awadhi blend of regal aromatic in house spice,served with rogan sauce and pilau rice
Allergen advice: Dairy.

NAMAK COCKTAILS AT HOME

PORN STAR MARTINI € 8.00
ESPRESSO MARTINI € 8.00
MARGARITA € 8.00



Opening Times:

Monday - Thursday
1:00pm - 10:30pm
Friday - Saturday
1:00pm - 11:00pm
Sunday
1:00pm - 10:00pm

Special All Day Menu Available:
1:00pm - 4:00pm

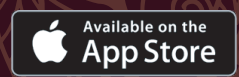
HOUSE WINES FROM NAMAK

HENRI BEAUMONT €25.00
Sauvignon Blanc France (white wine)
HENRI BEAUMONT €25.00
Merlot France (Red Wine)

PLEASE NOTE:

All prices are correctat the time of printing, however due to circumstances prices can be increased or decreased without any prior notice. For correct pricing please contact the premises or check our website.

Download and order on Namak App or online:
www.namak.ie



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CHEF'S SPECIAL CLASSIC MAIN COURSE

CHICKEN €14.95 | LAMB €15.95
PRAWN €16.95 | PANEER €13.95

IRON WOK 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 pen 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 ball paper.
Allergen advice: Dairy, tree nut, seafood.

CHETTINAD SPICE SOUL
Aromatic south Indian bold and complete spices originating from chettinad region of Tamil nadu infused handmade spice black pepper, red chili, coriander seeds, fennel, tamarinds ,coconut and given perfections with kokum paste. Meal
Allergen advice: Sea food, mustard.

SIGNATURE STIR –FRIED –TOSSED JALFREZI
Stir-fried with a medley of colorful bell peppers, onion and tangy tomato based sauce infused with aromatic spices.
Allergen advice: Sea food.

VINDALOO
Vindaloo originates from Portuguese dish introduced to goa; Indian local cooks adapt it by substituting wine with core laments' palm vinegar, onion, chili, garlic and blend of goan iconic spices
Allergen free.

ROGAN JOSH
Cooked in brown onion, tomato masala and Indian spices.
Allergen advice: Dairy, mustard.

BHUNA
Gently spiced with fresh spring, onion & tomato.
Allergen advice: Dairy.

MADRAS
A fiery and intensely flavorful South Indian classic. Tender pieces of choice which are slowly simmered in a rich, dark-red tomato and onion gravy. Infused with aromatic curry leaves, tamarind, and a complex blend of roasted spices, this curry delivers a bold, tangy, and hot finish.
Allergen Advice: Dairy, mustard.

GOAN PRAWN CURRY €19.95
A classic coastal Indian specialty, Goan Prawn Curry features tender prawns simmered in a rich, aromatic, and tangy coconut-based sauce. It perfectly balances the creaminess of coconut with the bright, sour notes of tamarind and is beautifully seasoned with a blend of traditional spices
Allergen Advice: Dairy, mustard, crustaceans.

