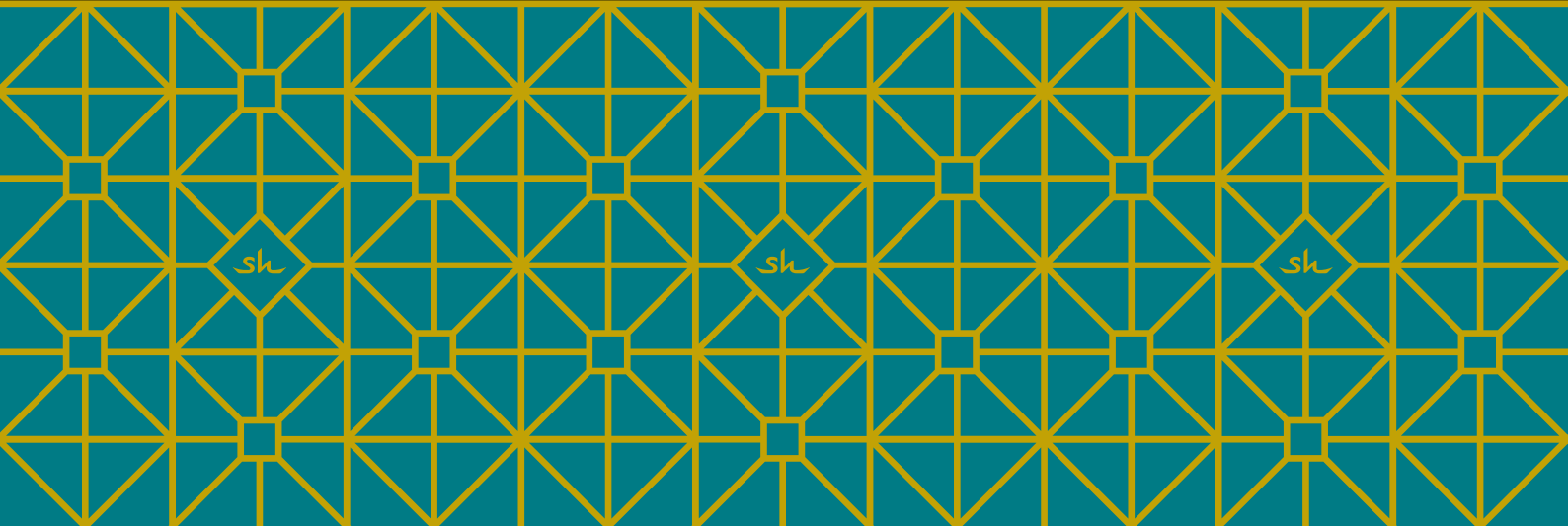


shakinah

THE PASSION FOR FLAVOUR





THE
PASSION
FOR
FLAVOUR

Thank you for choosing
the Shakinah experience.

We welcome you with an open heart.

The Angel Shakinah showers us with her divine gifts
of love, joy and peace. We too wish to extend
these gifts to you as we invite you
to surrender your senses to our
passion for flavour.

The spice intensity of certain dishes may be altered to your liking.

All items on the menu may contain traces of nuts or gluten.

For any special dietary requirements our staff will be more than happy to assist you.

 MEDIUM  HOT  VERY HOT

All meats are Halal Certified.

All prices are inclusive of 18% VAT. No service charge.



INDIAN BEVERAGES

1. INDIAN TEA €2.50

Also known as Chai Masala, a refreshing blend of Indian spices and sweetened milk

2. INDIAN COFFEE €2.50

Indian style coffee, brewed strong, sweet and creamy

3. SWEET LASSI €3.25

A tasty and refreshing yogurt drink. Sweet lassi is a great accompaniment to a spicy curry

4. STRAWBERRY LASSI €4.25

A tasty and refreshing yogurt drink with strawberries

5. MANGO LASSI €4.25

A tasty and refreshing yogurt drink with mango

6. SALTED LASSI €3.25

A tasty and refreshing yogurt drink with salt

 VEGETARIAN

 VEGAN

 GLUTEN FREE

 CONTAINS NUTS



SOUPS

7. DAL SOUP €5.95

An authentic Indian lentil soup

8. PALAK SOUP €6.25

Spinach soup flavoured with cardamom, cloves and peppercorns

9. MUSHROOM SOUP

 €6.25

A classic Indian mushroom soup made with butter, cream and spices

10. CHICKEN SOUP €6.75

Shakinah's nourishing chicken soup is made with cream and butter and flavoured with cardamom, cloves and peppercorns

11. DAL SORBA

   €5.95

An authentic Indian lentil sorba prepared by our Chef for our vegan and gluten free patrons, using lentils flavoured with garlic, ginger, coriander and Indian spices

12. TOMATO SORBA

   €5.95

An authentic Indian tomato sorba prepared by our Chef for our vegan and gluten free patrons, using fresh tomatoes flavoured with garlic, ginger, coriander and Indian spices

 VEGETARIAN

 VEGAN

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STARTERS

13. ONION BHAJI

V Vg Gf €5.50

A delicious onion mix
deep fried and crispy

14. INDIAN SAMOSA

V Vg €5.75

Cumin flavoured potatoes
and peas, wrapped in flaky
pastry and deep fried. 2 pieces

15. PANEER PAKORA

V Gf €6.00

Cubes of home-made cottage
cheese smothered in gram flour
and deep fried

16. CAULIFLOWER PAKORA

V Vg Gf €5.50

Cauliflower pieces with spices
and gram flour, deep fried

17. MUSHROOM PAKORA

V Vg Gf €5.75

Mushroom pieces with spices
and gram flour, deep fried

18. CHICKEN PAKORA

Gf €6.95

Chicken pieces with spices
and gram flour, deep fried

V VEGETARIAN

Vg VEGAN

Gf GLUTEN FREE

Nt CONTAINS NUTS



STARTERS

19. CHEESE CORN

V €7.50

A blend of spices mixed together
with potatoes, sweet corn
and cheese. Formed into
balls and deep fried

20. ALOO TIKKI **V** €7.50

Boiled potatoes flavoured
with fresh coriander & ginger,
covered in bread crumbs,
fried with butter ghee

21. STUFFED MUSHROOMS

V Gf €9.50

Mushrooms stuffed with
minced vegetables and onions,
served on a sizzling platter

22. CHAT PATA JHINGA

Gf J €10.00

King prawns marinated in a
selection of medium strength
spices and deep fried

23. PRAWNS KOLIWADA

Gf J J J €10.00

King Prawns marinated
in a fresh ginger and garlic
paste, topped with coriander
leaves and deep fried

V VEGETARIAN

Vg VEGAN

Gf GLUTEN FREE

Nt CONTAINS NUTS

TANDOORI CLAY OVEN DISHES

COOKED IN OUR TANDOORI OVEN AND SERVED ON A SIZZLING PLATTER

24. TANDOORI CHICKEN

Gf **J** €9.00

Chicken leg on the bone marinated in yogurt, ginger and spices

25. CHICKEN TIKKA

Gf **J** €9.00

Tender chicken pieces marinated in yogurt and herbs

26. PANEER TIKKA **V** **Gf** €9.00

Cubes of home-made cottage cheese marinated in ginger, garlic paste, yogurt and garnished with green peppers and fresh onions

27. LASOONI KEBAB **Gf** €9.50

Succulent chicken pieces marinated in yogurt, fresh garlic, herbs and delicately brushed with butter

28. ACHARI KEBAB **Gf** **J** €9.50

Tender chicken pieces marinated in yogurt, medium spiced pickles, garlic, ginger and a touch of ground herbs

29. CHEESE KEBAB **Gf** €11.00

Tender chicken pieces marinated in yogurt and cheese

30. MALAI TIKKA **Gf** **Nt** €11.95

Tender chicken pieces marinated in yogurt, almond and cashew nut paste

31. SAFFRON TIKKA **Gf** €11.95

Tender chicken pieces marinated in yogurt, saffron and coriander

32. PAHADI KEBAB **Gf** €11.95

Tender chicken pieces marinated in yogurt, fresh mint, garlic, ginger and coriander

V VEGETARIAN **Vg** VEGAN **Gf** GLUTEN FREE **Nt** CONTAINS NUTS

TANDOORI CLAY OVEN DISHES

COOKED IN OUR TANDOORI OVEN AND SERVED ON A SIZZLING PLATTER

33. SHEIKH KEBAB CHICKEN

Gf €11.95

Minced chicken infused with chopped ginger, garlic, onion and fresh coriander

34. SHEIKH KEBAB LAMB

Gf €13.95

Minced lamb infused with chopped ginger, garlic, onion and fresh coriander

35. PAHADI PRAWNS **Gf** €16.95

King prawns marinated in yogurt, fresh mint, garlic, ginger and coriander

36. TANDOORI KING PRAWNS

Gf **J** €16.95

King prawns marinated in yogurt and herbs

37. KESARI JHINGA **Gf** €17.95

Prawns marinated in yogurt, saffron, ginger and garlic

38. AJWAINI JHINGA

Gf **J** €17.95

Prawns marinated in yogurt with carom seeds. (Carom seeds are a smaller version of cumin seeds with a taste similar to thyme)

39. TANDOORI MIXED SIZZLING PLATTER **Gf** €22.95

A selection of 4 of Shakinah's Tandoori Dishes (ideal for two persons)

Chicken Achari Kebab **J**

Chicken Pahadi Kebab

Sheikh Kebab Lamb

Ajwaini Jhingia

V VEGETARIAN **Vg** VEGAN **Gf** GLUTEN FREE **Nt** CONTAINS NUTS

CURRIES

40. DAL TADKA (V) (Vg) (Gf) (J) €8.50

Yellow lentils cooked with a selection of Indian spices

41. DAL PANCHRANI (V) (Gf) (J) €9.50

Five types of lentils cooked with butter ghee, ginger and coriander leaves

42. CHANA MASALA (V) (Vg) (Gf) (Nt) (J) €8.50

Chick peas cooked in a medium spiced sauce

43. ALOO GOBI (V) (Vg) (Gf) (Nt) (J) €8.75

Cauliflower, potatoes and tomato pieces cooked with Indian spices and fried

44. VEGETABLE JALFRAZI (V) (Vg) (Gf) (Nt) €9.00

Fresh garden vegetables marinated with ginger and sweet and sour sauce

45. VEGETABLE ANGAN (V) (Vg) (Gf) (Nt) €9.75

Chopped vegetables cooked in an Indian sauce

46. MUTTER MUSHROOMS (V) (Vg) (Gf) (Nt) (J) €10.00

Green peas and mushrooms cooked in an authentic medium spiced Indian sauce

47. NAVRATAN KORMA (V) (Gf) (Nt) €10.50

Mixed vegetables cooked in a rich cashew nut creamy sauce

48. PALAK PANEER (V) (Gf) (Nt) €10.50

Cubes of homemade cheese smothered in freshly ground spinach

49. VEGETABLE KOLHAPURI (V) (Gf) (Nt) (J) (J) (J) €9.50

Vegetables cooked delicately with fresh onions and green peppers in coconut and tangy spices (Served medium or hot)

50. PANEER KOLHAPURI (V) (Gf) (Nt) (J) (J) (J) €10.50

Cubes of home-made cottage cheese cooked delicately with fresh onion and green peppers in coconut and tangy spices (Served medium or hot)

(V) VEGETARIAN (Vg) VEGAN (Gf) GLUTEN FREE (Nt) CONTAINS NUTS

CURRIES

51. PANEER BUTTER MASALA (V) (Gf) (Nt) €10.50

Cubes of home-made cottage cheese cooked in a tomato and cashew nut sauce and flavoured with butter and fenugreek

52. CHICKEN VINDALOO (Gf) (Nt) (J) (J) (J) €10.75

A delicious combination of vinegar marinated chicken pieces and potatoes in a very hot spicy sauce

53. CHICKEN TIKKA LABABDAR (Gf) (Nt) €11.00

Tender chicken pieces marinated with ginger, tomatoes and a selection of mild spices

54. CHICKEN KORMA (Gf) (Nt) €11.75

Chicken pieces cooked in rich cashew nut creamy sauce

55. CHICKEN HYDRABADI (Gf) (Nt) €10.75

An authentic recipe from North India. Chicken pieces cooked to perfection with green chutney and a selection of spices

(V) VEGETARIAN (Vg) VEGAN (Gf) GLUTEN FREE (Nt) CONTAINS NUTS

56. CHICKEN TIKKA MASALA (Gf) (Nt) €11.00

Chicken pieces seared in the tandoori oven, then cooked in a tomato and cashew nut sauce

57. CHICKEN JALFREZI (Gf) (Nt) €10.75

Chicken sautéed with onions, tomatoes and bell peppers, creating a delicious sweet and sour sauce

58. CHICKEN MADRAS (Gf) (Nt) (J) (J) €10.75

Pieces of chicken cooked delicately in fresh coconut and tangy spices. (Served medium or hot)

59. BUTTER CHICKEN (Gf) (Nt) €11.50

Delicious tender chicken pieces cooked in tomatoes and cashew nuts and flavoured with butter and fenugreek

60. CHICKEN SAAGWALA (Gf) (Nt) €10.75

An authentic nutritious and tasty recipe from North India. Chicken pieces cooked to perfection with a spinach paste and a selection of Indian spices

CURRIES

61. BEEF VINDALOO €11.25

A delicious combination of vinegar marinated beef pieces and potatoes in a very hot spicy sauce

62. BEEF HYDRABADI €11.25

An authentic recipe from North India. Beef pieces cooked to perfection with green chutney and a selection of spices

63. BEEF MADRAS €11.25

Pieces of beef cooked delicately in fresh coconut and tangy spices (Served medium or hot)

64. BEEF SAAGWALA €11.25

An authentic nutritious and tasty recipe from North India. Beef pieces cooked to perfection with a spinach paste and a selection of Indian spices

65. LAMB VINDALOO €12.50

A delicious combination of vinegar marinated lamb pieces and potatoes in a very hot spicy sauce

66. LAMB KORMA €13.00

Pieces of lamb cooked in rich cashew nut creamy sauce

67. LAMB DO PIAZA €12.50

Tender lamb pieces cooked with onions, ginger and Indian spices

68. LAMB HYDRABADI €12.50

An authentic recipe from North India. Lamb pieces cooked to perfection with green chutney and a selection of spices

69. LAMB ROGHAN JOSH €12.50

Tender juicy lamb pieces cooked with the authentic Indian spices from Kashmiri

70. LAMB JALFRESI €12.50

Lamb sautéed with onions, ginger, tomatoes and bell peppers, creating a delicious sweet and sour sauce

71. LAMB SAAGWALA €12.50

An authentic nutritious and tasty recipe from North India. Lamb pieces cooked to perfection with a spinach paste and a selection of Indian spices

 VEGETARIAN  VEGAN  GLUTEN FREE  CONTAINS NUTS

CURRIES

72. LAMB MADRAS €12.50

Pieces of lamb cooked delicately in fresh coconut and tangy spices (served medium or hot)

73. KING PRAWNS MADRAS €18.25

Prawns cooked delicately in fresh coconut and tangy spices (Served medium or hot)

74. KING PRAWNS HYRADBADI €18.25

An authentic recipe from North India. Prawns cooked with green chutney and a selection of spices

75. KING PRAWNS VINDALOO €18.25

A delicious combination of vinegar marinated prawns and potatoes in a very hot spicy sauce

76. KING PRAWNS SAKUTI €18.25

Prawns sautéed in a roasted coconut and onion sauce

 VEGETARIAN  VEGAN  GLUTEN FREE  CONTAINS NUTS

77. KING PRAWNS MALWANI €18.25

Prawns cooked with dried coriander and Indian Maharashtrian spices

78. PRAWN SAAGWALA €18.25

An authentic nutritious and tasty recipe from North India. Prawn pieces cooked to perfection with a spinach paste and a selection of Indian spices

79. SHAKINAH KING PRAWNS €19.25

Our chef's authentic curry recipe from North India. A delicious combination of king prawns and lentils cooked to perfection

BIRYANI

80. VEGETABLE BIRYANI

V **Gf** **Nt** €9.50

A delicious combination of basmati rice and spiced vegetables

81. BEEF BIRYANI

Gf **Nt** €12.50

Tender pieces of beef and basmati rice cooked together with a blend of Indian spices

82. CHICKEN BIRYANI

Gf **Nt** €12.25

Succulent pieces of chicken and basmati rice cooked in a sealed pot with saffron

83. LAMB BIRYANI

Gf **Nt** €13.00

Tender pieces of lamb and basmati rice cooked together with a blend of Indian spices

84. KING PRAWNS BIRYANI

Gf **Nt** €17.75

King prawns and basmati rice cooked with a delicious blend of Indian spiced rice cooked together with a blend of Indian spices

V VEGETARIAN **Vg** VEGAN **Gf** GLUTEN FREE **Nt** CONTAINS NUTS

SIDE DISHES

85. PEPPER PAPADOM WITH DIP

V **Vg** **Gf** €1.25

Paper thin peppered lentil wafers served with mango Chutney

86. MASALA PAPADOM

V **Vg** **Gf** **J** €1.50

1 paper thin lentil wafer topped with spiced chopped tomatoes, onions and fresh coriander

87. FRIES **V** **Vg** **Gf** €3.50

Strips of potatoes, deep fried

88. RAITA **V** **Gf** €3.95

A delicious, refreshing side dish. Fresh yogurt mixed with shredded onions, cucumbers, tomatoes, fresh chopped coriander and cumin

89. GREEN SALAD

V **Vg** **Gf** €4.25

A selection of fresh garden greens

Extra mango chutney, mixed pickle or mango pickle at €0.50

Extra Spicy sauce on the side at €5.25 **Nt**

V VEGETARIAN **Vg** VEGAN **Gf** GLUTEN FREE **Nt** CONTAINS NUTS

90. KHACHUMBAR SALAD

V **Vg** **Gf** **J** **J** €5.95

A crunchy mix of fresh garden greens mixed with Indian spices

91. PLAIN BASMATI RICE

V **Vg** **Gf** €4.50

Seasoned basmati rice

92. PILAU RICE **V** **Gf** €5.50

Basmati rice cooked with aromatic herbs and spices

93. PEAS PILAU **V** **Gf** €5.50

Basmati rice and peas cooked with aromatic herbs and spices

94. JEERA RICE **V** **Gf** €5.50

Steaming hot basmati rice flavoured with roasted cumin seeds

INDIAN BREAD

TRADITIONAL FRESHLY BAKED IN OUR TANDOORI CLAY OVEN

95. PLAIN NAAN €3.50

Soft white flat bread

96. BUTTER NAAN €3.50

Soft white flat bread brushed abundantly with melted butter

97. GARLIC NAAN €4.00

Soft white flat bread brushed abundantly with melted butter and topped with fresh garlic

98. ONION KULCHA €4.00

White flat bread stuffed with chopped onions

99. MINT KULCHA €4.00

Soft white flat bread brushed abundantly with melted butter and topped with fresh chopped mint

100. CHEESE NAAN €6.00

Soft white flat bread brushed abundantly with melted butter and topped with mozzarella cheese

101. COCONUT NAAN €6.00

Soft white flat bread with coconut

102. PESHWARI NAAN (Nt) €6.75

Sweet soft white flat bread with dried fruit and nuts, topped with fresh cream

103. PLAIN ROTI (Vg) €3.00

Indian flatbread made from whole wheat flour and salt

104. BUTTER ROTI €3.00

Indian flatbread made from whole wheat flour and salt, brushed abundantly with melted butter

105. LACCHA PARATHA €3.50

Multi-layered North Indian bread made from whole wheat flour

106. CHICKEN KEEMA PARATHA €6.25

North Indian bread made from whole wheat flour stuffed with minced chicken mixed with Indian spices

107. LAMB KEEMA PARATHA €7.25

Indian bread made from whole wheat flour stuffed with minced lamb mixed with Indian spices

(V) VEGETARIAN (Vg) VEGAN (Gf) GLUTEN FREE (Nt) CONTAINS NUTS

DESSERTS

108. PASSION FOR MANGO (Nt) €6.00

A white chocolate and pistachio rocher base with a delicate layer of mango mousse, pistachio paste and smooth mango purée

109. CHOCOLATE RAJ (V) €6.50

Chocolate butter biscuit base with a decadent dark chocolate ganache filling, topped with a scoop of creamy white chocolate ice-cream. For those real chocolate lovers

110. NOT JUST CITRUS (V) €6.50

Tangy lemon and lime white chocolate baked cheesecake with a coconut biscuit crumb and a white chocolate fancy

111. THE LOCAL (V)(Nt) €5.75

Pillows of fried pastry filled with rich smooth dates, topped with chopped apricots and pistachios. Served drizzled with honey, a good pinch of cinnamon and a scoop of vanilla bean ice-cream

(V) VEGETARIAN (Vg) VEGAN (Gf) GLUTEN FREE (Nt) CONTAINS NUTS

112. TRADITIONALLY SWEET (V)(Nt) €5.75

Rich milk dough balls fried and soaked in a fragrant cardamom and pistachio syrup. Served with plain yogurt and fresh orange segments

113. LAVENDER VELVET (V)(Vg)(Gf)(Nt) €6.00

A combination of smooth cashew nuts and white chocolate blended together with a fragrant hint of purple lavender. Smooth, delicate and pretty

114. THE FRUIT BASKET (V)(Gf) €5.75

Sliced fresh fruit with a side of passion fruit yogurt

115. FROM THE ICE-CREAM PARLOUR €3.50

A selection of ice-creams and sorbets



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WIFI PASSWORD:
Kashmir

