

SOUPS

7. DAL SOUP (V) €7.25

An authentic Indian lentil soup

8. PALAK SOUP (V) €7.75

Spinach soup flavoured with cardamom, cloves and peppercorns

9. MUSHROOM SOUP (V) €7.75

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

10. CHICKEN SOUP €8.25

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

11. DAL SORBA (V) (Vg) (Gf) €7.25

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 (V) (Vg) (Gf) €7.25

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

STARTERS

13. ONION BHAJI (V) (Vg) (Gf) €6.50

A delicious onion mix deep fried and crispy

14. INDIAN SAMOSA (V) (Vg) €6.95

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

15. PANEER PAKORA (V) (Gf) €6.95

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

16. CAULIFLOWER PAKORA (V) (Vg) (Gf) €6.50

Cauliflower pieces with spices and gram flour, deep fried

17. MUSHROOM PAKORA (V) (Vg) (Gf) €6.95

Mushroom pieces with spices and gram flour, deep fried

18. CHICKEN PAKORA (Gf) €8.25

Chicken pieces with spices and gram flour, deep fried

19. CHEESE CORN MARBLES (V) €8.75

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

20. ALOO TIKKI (V) €8.75

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

21. STUFFED MUSHROOMS (V) (Gf) €11.00

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

22. CHAT PATA JHINGA (Gf) (J) €11.50

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

23. PRAWNS KOLIWADA (Gf) (J) (J) (J) €11.50

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

TANDOORI CLAY OVEN DISHES

24. TANDOORI CHICKEN (Gf) (J) €11.00

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

25. CHICKEN TIKKA (Gf) (J) €11.00

Tender chicken pieces marinated in yogurt and herbs

26. PANEER TIKKA (V) (Gf) €11.00

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

27. LASOONI KEBAB (Gf) €11.50

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

28. ACHARI KEBAB (Gf) (J) €11.50

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

29. CHEESE KEBAB (Gf) €13.25

Tender chicken pieces marinated in yogurt and cheese

30. MALAI TIKKA (Gf) (Nt) €14.25

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

shakinah

THE PASSION FOR FLAVOUR

31. SAFFRON TIKKA €14.25

Tender chicken pieces marinated in yogurt, saffron and coriander

32. PAHADI KEBAB €14.25

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

33. SHEIKH KEBAB CHICKEN €14.25

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

34. SHEIKH KEBAB LAMB €16.50

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

35. PAHADI PRAWNS €19.50

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

36. TANDOORI KING PRAWNS €19.50

King prawns marinated in yogurt and herbs

37. KESARI JHINGA €20.50

Prawns marinated in yogurt, saffron, ginger and garlic

38. AJWAINI JHINGA €20.50

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 €25.50

A selection of 4 of Shakinah's

Tandoori Dishes (ideal for two persons)

Chicken Achari Kebab 	Sheikh Kebab Lamb
Chicken Pahadi Kebab	Ajwaini Jhinga

CURRIES

40. DAL TADKA €10.50

Yellow lentils cooked with a selection of Indian spices

41. DAL PANCHRANI €11.25

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

42. CHANA MASALA €10.50

Chick peas cooked in a medium spiced sauce

43. ALOO GOBI €10.75

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

44. VEGETABLE JALFRAZI €10.75

Fresh garden vegetables marinated with ginger and sweet and sour sauce

45. VEGETABLE ANGAN €11.25

Chopped vegetables cooked in an Indian sauce

46. MUTTER MUSHROOMS

     €11.50

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

47. NAVRATAN KORMA €11.95

Mixed vegetables cooked in a rich cashew nut creamy sauce

48. PALAK PANEER €11.95

Cubes of homemade cheese smothered in freshly ground spinach

49. VEGETABLE KOLHAPURI

      €11.50

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

50. PANEER KOLHAPURI €11.95

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

51. PANEER BUTTER MASALA €11.95

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

52. CHICKEN VINDALOO €12.50

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

53. CHICKEN TIKKA LABABDAR €12.75

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

54. CHICKEN KORMA €13.50

Chicken pieces cooked in rich cashew nut creamy sauce

55. CHICKEN HYDRABADI €12.50

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

shakinah

THE PASSION FOR FLAVOUR

56. CHICKEN TIKKA MASALA €12.75

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

57. CHICKEN JALFREZI €12.50

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

58. CHICKEN MADRAS €12.75

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

59. BUTTER CHICKEN €13.25

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

60. CHICKEN SAAGWALA €12.50

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

61. BEEF VINDALOO €13.75

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

62. BEEF HYDRABADI €13.75

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

63. BEEF MADRAS €14.00

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

64. BEEF SAAGWALA €13.75

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 €14.50

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

66. LAMB KORMA €15.00

Pieces of lamb cooked in rich cashew nut creamy sauce

67. LAMB DO PIAZA €14.50

Tender lamb pieces cooked with onions, ginger and Indian spices

68. LAMB HYDRABADI €14.50

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

69. LAMB ROGHAN JOSH €14.50

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

70. LAMB JALFRESI €14.50

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

71. LAMB SAAGWALA €14.50

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

72. LAMB MADRAS €14.75

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

73. KING PRAWNS MADRAS

    €19.95

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

74. KING PRAWNS HYRADBADI €19.95

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

75. KING PRAWNS VINDALOO

     €19.95

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

76. KING PRAWNS SAKUTI €19.95

Prawns sautéed in a roasted coconut and onion sauce

77. KING PRAWNS MALWANI €19.95

Prawns cooked with dried coriander and Indian Maharashtrian spices

78. PRAWN SAAGWALA €19.95

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 €20.95

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

56. CHICKEN TIKKA MASALA €12.75

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

57. CHICKEN JALFREZI €12.50

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

58. CHICKEN MADRAS €12.75

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

59. BUTTER CHICKEN €13.25

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

60. CHICKEN SAAGWALA €12.50

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

61. BEEF VINDALOO €13.75

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

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

66. LAMB KORMA €15.00

Pieces of lamb cooked in rich cashew nut creamy sauce

67. LAMB DO PIAZA €14.50

Tender lamb pieces cooked with onions, ginger and Indian spices

68. LAMB HYDRABADI €14.50

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

69. LAMB ROGHAN JOSH €14.50

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

70. LAMB JALFREZI €14.50

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

71. LAMB SAAGWALA €14.50

An authentic nutritious and tasty recipe from North India.

Lamb pieces cooked to perfection with a spinach paste and a selection of Indian spices

72. LAMB MADRAS €14.75

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

73. KING PRAWNS MADRAS

   €19.95

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

74. KING PRAWNS HYDRABADI €19.95

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

75. KING PRAWNS VINDALOO

    €19.95

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

76. KING PRAWNS SAKUTI €19.95

Prawns sautéed in a roasted coconut and onion sauce

77. KING PRAWNS MALWANI €19.95

Prawns cooked with dried coriander and Indian Maharashtra spices

78. PRAWN SAAGWALA €19.95

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 €20.95

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 €11.25

A delicious combination of basmati rice and spiced vegetables

81. BEEF BIRYANI Gf Nt €14.50

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

82. CHICKEN BIRYANI Gf Nt €14.25

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

83. LAMB BIRYANI Gf Nt €14.75

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

84. KING PRAWNS BIRYANI Gf Nt €19.50

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

SIDE DISHES

85. PEPPER PAPADOM WITH DIP

V Vg Gf €1.50

Paper thin peppered lentil wafers served with mango Chutney

86. MASALA PAPADOM V Vg Gf J €1.75

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 €4.50

A selection of fresh garden greens

90. KHACHUMBAR SALAD

V Vg Gf J J €6.25

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 €5.75

Basmati rice cooked with aromatic herbs and spices

93. PEAS PILAU V Gf €5.75

Basmati rice and peas cooked with aromatic herbs and spices

94. JEERA RICE V Gf €5.75

Steaming hot basmati rice flavoured with roasted cumin seeds

INDIAN BREAD

95. PLAIN NAAN €3.75

Soft white flat bread

96. BUTTER NAAN €3.95

Soft white flat bread brushed abundantly with melted butter

97. GARLIC NAAN €4.50

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

98. ONION KULCHA €4.50

White flat bread stuffed with chopped onions

99. MINT KULCHA €4.50

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

100. CHEESE NAAN €6.50

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

101. COCONUT NAAN €6.50

Soft white flat bread with coconut

102. PESHWARI NAAN Nt €7.25

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

103. PLAIN ROTI Vg €3.25

Indian flatbread made from whole wheat flour and salt

104. BUTTER ROTI €3.50

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

105. LACCHA PARATHA Vg €3.95

Multi-layered North Indian bread made from whole wheat flour

106. CHICKEN KEEMA PARATHA €6.75

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

107. LAMB KEEMA PARATHA €7.95

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