This is Shakinah, where we celebrate the rich tapestry of Indian cuisine through the native interpretations of our gastronomic team.

Our efforts showcase the **bright flavours and textures** of this part of the world, captivating your palate with a dining experience that seeks to comfort and delight.

Let us feed you.

## **SMALL PLATES**

Madras Samosa
Paneer Samosa v€8.95 A chickpea pastry stuffed with paneer and potatoes in a spinach sauce
Vegetable Samosa   ▼  A classic pastry with peas and potato, served with a sweet chilli mayo
Onion Bhaji ▼
Rava Prawns
Tandoori Prawns with Couscous€14.95  Butterflied tandoori prawns on a bed of minted lemon couscous with pistachios and apricots, served with minted raita and fresh salad leaves
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Pakora
PakoraChicken €9.95 / Paneer V €8.50
Pakora
Pakora
Pakora

9	SAUCES	0
	Curry Ketchup v€1.99 Our in-house ketchup spiced with our curry powder blend	
	Crowning Glory v	
	Bollywood Blast v	
	Mango Chutney v€1.50 A sweet and tangy condiment made with mangoes and our own spice blend	
0	Pudina Chutney   Our extremely luscious mint sauce	
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# We at Shakinah **treat allergies and intolerances seriously,** therefore if you suffer from any allergies or intolerances, **please inform a member of the staff.**

## RICE

Basmati Rice V vg€4.75 A fluffy portion of India's finest grain
Pilau Rice ▼€5.90 Beautifully spiced and herbed basmati rice the Shakinah way
Peas Pilau   ✓  Our special pilau recipe with fresh garden peas
Jeera Rice v€5.90 Basmati rice flavoured with roasted cumin seeds
SIDES
Our Royal Shakarkandi v€4.95 Sweet potato fries served with a curried ketchup or coronation sauce
Cajun Fries V V9€4.75  Crispy salted fries dusted in a selection of medium hot spices
Kerala Wedges V Vg€5.25  Our triple cooked lemon & lime garlic wedges topped with crispy onions
Poppadoms V vg
Raita   ✓€4.50  A classic yoghurt-based cooling agent zested with onions, cucumber and coriander
SOUPS
Dal Soup v€8.95 A creamy soup made from lentils and our personalised selection of aromatics
Chicken Soup€9.50 A velvetised soup with cream and butter, flavoured with cardamom, cloves and peppercorns
Tomato Sorba V Vg
Mushroom Soup   ✓  A traditionally made soup with butter, cream and spices
Palak Soup ▼€8.95  Packed with flavourful spinach, spiced with cardamoms, cloves and peppercorns
BIRYANI
Chicken Biryani€15.95  Juicy chicken slowly cooked with saffron and basmati rice in a sealed pot
<b>Lamb Biryani</b>
Beef Biryani€16.50  Tender beef pieces slowly cooked together with a blend of Indian spices and basmati rice
Vegetable Biryani   A delectable mixture of spiced vegetables cooked with basmati rice  €12.95
Prawn Biryani€23.25 King prawns infused with a blend of Indian spices, cooked with a serving of basmati rice











#### SIZZLING GRILLS

SIZZLING GRILLS
Chicken Tikka
<b>Tandoori Chicken</b>
Pahadi Kebab€16.25  Tender tandoori chicken pieces marinated in yoghurt, fresh mint, garlic, ginger and coriander
Malai Tikka€16.80 Succulent tandoori chicken pieces marinated in yoghurt, almonds and a cashew nut paste
Achari Kebab
Sheikh Lamb Kebab€18.95 Minced lamb with chopped ginger, garlic, onion and fresh coriander
Pahadi King Prawns€21.95  Juicy king prawns marinated in yoghurt, fresh mint, garlic, ginger and coriander
<b>Tandoori King Prawns</b>
Tandoori Mixed Platter€30.50 A sizzling selection of our very best: Pahadi Chicken Kebab, Sheikh Lamb Kebab, Tandoori King Prawns ) and Achari Kebab
Paneer Tikka   □  □  □  □  □  □  □  □  □  □  □  □  □
Stuffed Mushrooms v€12.50 A house favourite. Juicy yet sizzling mushrooms filled with minced onions and vegetables
INDIAN BREAD
Plain Naan v v  A soft and doughy flat bread served fresh
Garlic Naan v€4.80 Brushed generously with melted butter and fresh garlic
Cheese Naan v€6.50 Beautifully buttered and topped with mozzarella
Butter Naan   ✓  Our fresh flat bread served with lashings of butter
Coconut Naan   Splendidly sprinkled with grated coconut  €6.50
Laccha Paratha ▼€4.25 A multi-layered North Indian bread made from wholewheat flour
Onion Kulcha v€4.50 A dense but fluffy flat bread stuffed with chopped onions
Plain Roti V vg€3.60 A delicate and slightly salty wholewheat flat bread
Butter Roti

Brushed generously with melted butter

#### **CURRIES**

VINDALOO )))

hicken Tikka Maca				
	oasted in our tandoori ov			
				€19
uicy lamb pieces cooke	ed in authentic Kashmiri	spices		
	d tomatoes cooked and			€12
Shialsan Tilska Lahah				61/
	odar narinated in ginger, toma			€14
	matoes and cashew nut			
amb Bhuna				€1º
	with tender caramelised la			
his Indian favourite pres	ents succulent chicken in	a blend of spices ar	d aromatics, tomato	es and green chili pep
Sakuti King Prawns (	)			€22
uicy king prawns sauté	ed in a roasted coconut	and onion sauce		
Palak Paneer 🔽				€I
_	ndian cheese smothered i			
	<u>))))</u>			
Mild Indian cheese delid Served medium or hot	cately cooked with fresh	onions and green	peppers in coconut	t cream and tangy sp
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	ed in a tomato and cashe			
Mild Indian cheese cooke Dal Tadka V 🛂 )		w nut sauce, flavour	ed with butter and f	enugreek
Mild Indian cheese cooke  Dal Tadka V Vg )  A golden bowl of yellow	ed in a tomato and cashe	w nut sauce, flavour	ed with butter and f	enugreek €12
Mild Indian cheese cooke  Dal Tadka V Vg )  A golden bowl of yellow    Dal Panchrani V )	ed in a tomato and cashe	w nut sauce, flavour	ed with butter and f	enugreek €12
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Beef 16.50

Chicken €14.50

A popular curry sauce cooked with potatoes and vinegar in a fiery sauce.

Lamb €19.50

King Prawns €22.50

