

# SHAKINAH

## BUSINESS LUNCH

### SMALL PLATES

#### Madras Samosa 🍲

A chickpea pastry with pulled beef madras, peas, potatoes and fresh coriander

#### Vegetable Samosa 🍲

A classic pastry with peas and potato, served with a sweet chilli mayo

#### Onion Bhaji 🍲

Deconstructed shreds of onion, battered and served with minted chutney

#### Sweet & Spicy Chicken Wings 🍲

Fiery chicken wings sweetened with honey, served with our curried ketchup

#### Beef Cups

Pulled beef in tikka sauce with roasted salted peanuts, served with fresh lettuce cups and mint leaves

#### Shakinah's Crown

Tandoori saffron chicken in our coronation sauce with toasted almond flakes and dried sultanas

### MAIN COURSE

*All main courses are served with plain rice and plain naan*

#### CURRIES

#### Chicken Tikka Masala

Tender chicken pieces roasted in our tandoori oven, then served in a tomato and cashew nut sauce

#### Beef Madras 🍲

A dark red thick sauce delicately cooked in fresh coconut cream and tangy yet fiery spices

#### Aloo Gobi 🍲 🌱 🌱

Cauliflower, potatoes and tomatoes cooked and fried with Indian spices

#### Chana Masala 🍲 🌱 🌱

Chickpeas cooked in a medium spiced sauce

#### SIZZLING GRILLS

#### Chicken Tikka 🍲

Tender tandoori chicken pieces marinated in herbs and yoghurt

#### Achari Kebab 🍲

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

#### Stuffed Mushrooms 🍲

A house favourite. Juicy yet sizzling mushrooms filled with minced onions and vegetables

### DESSERT

#### When life gives you Lemons 🍲

A digestive biscuit crumb base with desiccated coconut, topped with a zesty and creamy layer of ganache whipped up with lemon purée and white chocolate

#### The Belgian 🍲

A digestive biscuit butter chocolate base topped with a decadent dark chocolate ganache

#### From the ice-cream parlour

Two scoops of ice-cream or sorbets

2 Course €24 | 3 Course €29

🍲 Vegetarian

🌱 Vegan

🍲 Medium

🍲 Hot

🍲 Very Hot