

# SHAKINAH

## SET MENU 1

### STARTERS

#### ONION BHAJI (V) (Vg) (Gf)

A delicious onion mix deep fried and crispy

#### VEGETABLE PAKORA (V)

A spiced gram flour batter stuffed with curried peas, potato and onion

#### CHICKEN PAKORA (Gf)

Chicken pieces with spices and gram flour, deep fried

### SELECTION OF CURRIES

A CHOICE PER GUEST

#### CHANA MASALA (V) (Vg) (Gf) (Nt) (J)

Chick peas cooked in a medium spiced sauce

#### BUTTER CHICKEN (Gf) (Nt)

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

#### CHICKEN TIKKA MASALA (Gf) (Nt)

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

#### CHICKEN KORMA (Gf) (Nt)

Chicken pieces cooked in rich cashew nut creamy sauce

#### BEEF MADRAS (Gf) (Nt) (J) (J)

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

#### LAMB ROGHAN JOSH (Gf) (Nt)

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

### SIDES TO SHARE

Pilau rice (V) (Gf), Plain Naan bread and Garlic Naan bread

### COFFEE/TEA

All wines and drinks are to be charged on consumption

€40 PP

(V) VEGETARIAN

(Vg) VEGAN

(Gf) GLUTEN FREE

(Lf) LACTOSE FREE

(Nt) CONTAINS NUTS

# SHAKINAH

## SET MENU 2

### STARTERS

#### ONION BHAJI (V) (Vg) (Gf)

A delicious onion mix deep fried and crispy

#### STUFFED MUSHROOMS (V) (Gf)

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

#### RAVA PRAWNS (Gf) (J)

Crunchy red prawns deep-fried with classic mango chutney and a peppered popadom wafer

#### PANEER PAKORA (V) (Vg) (Gf)

Deep-fried strips of chicken or paneer in a spiced gram flour batter

#### PEPPER PAPADOM WITH DIP (V) (Vg) (Gf)

Paper thin peppered lentil wafers served with mango Chutney

### MAINS

A CHOICE PER GUEST

#### PAHADI KEBAB (Gf)

Tender chicken pieces marinated in yogurt, saffron and corriander

#### PALAK PANEER (V) (Nt) (Gf)

Cubes of homemade cheese smothered in freshly ground spinach

#### CHICKEN KORMA (Gf) (Nt)

Chicken pieces cooked in rich cashew nut creamy sauce

#### CHICKEN TIKKA MASALA (Gf) (Nt)

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

#### BEEF HYDRABADI (Gf) (Nt)

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

#### LAMB BHUNA (Gf) (Nt)

A rich slow-cooked curry with tender caramelised lamb, aromatic spices, tomatoes, onions, garlic, and ginger

### SIDES TO SHARE

Pilau rice (V) (Gf), Butter roti and Garlic Naan bread

### COFFEE/TEA

All wines and drinks are to be charged on consumption

€45 PP

(V) VEGETARIAN

(Vg) VEGAN

(Gf) GLUTEN FREE

(Nt) CONTAINS NUTS

# SHAKINAH

## SET MENU 3

### GLASS OF PROSECCO

## STARTERS

#### ONION BHAJI (V) (Vg) (Gf)

A delicious onion mix deep fried and crispy

#### STUFFED MUSHROOMS (V) (Gf)

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

#### CHEESE CORN MARBLES (V)

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

#### VEGETABLE PAKORA (V) (Vg) (Gf)

A spiced gram flour batter stuffed with curried peas, potato and onion

#### PEPPER PAPADOM WITH DIP (V) (Vg) (Gf)

Paper thin peppered lentil wafers served with mango Chutney

## MAINS

A CHOICE PER GUEST

#### PAHADI KEBAB (Gf)

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

#### PALAK PANEER (V) (Nt) (Gf)

Cubes of homemade cheese smothered in freshly ground spinach

#### CHICKEN KORMA (Gf) (Nt)

Chicken pieces cooked in rich cashew nut creamy sauce

#### CHICKEN TIKKA MASALA (Gf) (Nt)

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

#### BEEF HYDRABADI (Gf) (Nt)

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

#### LAMB MADRAS (Gf) (Nt)

Tender lamb pieces cooked in a dark red thick sauce cooked in fresh coconut cream and tangy yet fiery spices.

#### NAVRATAN KORMA (V) (Nt) (Gf)

Mixed vegetables cooked in a rich cashew nut creamy sauce

## SIDES TO SHARE

Pilau rice (V) (Gf), Plain Naan bread and Garlic Naan bread

## COFFEE/TEA

All wines and drinks are to be charged on consumption

€50 PP

(V) VEGETARIAN

(Vg) VEGAN

(Gf) GLUTEN FREE

(Lf) LACTOSE FREE

(Nt) CONTAINS NUTS