# SHAKINAH

# SHAKINAH FESTIVE SET MENU | €45 PP

#### **SMALL PLATES** To Share

#### Tikka & Brie Croquettes (G)(D)

Chicken tikka · Brie · Mozzarella · Crispy coating · Cranberry-orange glaze

#### Home-Made Masala Meatballs (G)(D)

Beef meatballs • Curried tomato sauce • Mild vindaloo • Cream drizzle • Fresh coriander • Crispy fried onions

# Masala Crimson Florets (VG)(N)

Crispy cauliflower • Spices • Hazelnut crunch • Cranberry-orange-cinnamon glaze

# LARGE PLATES Choose one main

# Tandoori Jewel (N)(D)(G) +€2.00

Juicy chicken breast coated in a fragrant dry rub of smoked paprika, cinnamon, and warm spices, grilled to perfection on a bed of rich Madras curry sauce. Finished with creamy burrata, crunchy spiced nuts, and sweet dried cranberries for a smoky, festive bite.

# From the Sultan's Banquet (N) +€4.00

Tender lamb shanks braised with aromatic spices, sweet apricots, and hearty chickpeas, all in a rich, fragrant sauce. Finished with crushed pistachios and fresh coriander for a royal touch, perfectly balancing heat, sweetness, and depth.

# Aloo Gobi (VG)(D)(N)(€)

Cauliflower, potatoes and tomatoes cooked and fried with Indian spices

#### Tandoori King Prawns (N)(F)(€)

Sizzling ruby red tandoori prawns marinated in herbs and yoghurt.

#### Beef Madras (D)(N)(M)(€)

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

# Stuffed Mushrooms (D)(M)(V)

Juicy yet sizzling mushrooms filled with minced onions and vegetables.

# SIDES To Share

#### Bombay Bravas (V)(D)

Crispy Bombay potatoes • Chili & Cajun spices • Lime sour cream • Crunchy onions

### Chatpata Christmas Sprouts (VG) Twice-cooked Brussels Sprouts

• Sriracha honey glaze • Crunchy onions

Pilau Rice (VG)
Beautifully spiced and
herbed basmati rice

# DESERT

Sorbet or Ice cream

(M) Mustard (G) Gluten (D) Dairy (N) Tree Nuts (P) Peanuts (FH) Fish (E) Eggs (S) Sesame (F) Shellfish ( ) Spicy (VG) Vegan (V) Vegetarian

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