

## STARTERS

<b>Goat Cheese Tikki</b> Pan-fried potato & <b>St' Tola goat cheese</b> cake, smoked walnut crumb, grape chutney	€ 8.50
<b>Jaipuri Raj Kachori</b> Hand rolled wheat bubble filled with crispy lentils, masala <b>Glenilen yoghurt</b> , vermicelli	€ 8.00
<b>Lazwaab Murgh</b> <b>Irish Chicken</b> in three traditional & regional flavours - Kashmiri chilli spiced Tikka, saffron & cardamom supreme , Chennai “Special 65 spice ”	€ 12.50
<b>Vathu Travancore</b> Duck two ways. Smoked tikka & crisp potted-leg & apple cracker, orange, chilli jam	€ 12.50
<b>Kurkura Seekh Kebab</b> <b>Wicklow lamb</b> kebab, water chestnut & rocket pesto, aubergine fries, chilli & garlic	€ 12.50
<b>Samundari Moti</b> Mumbai style-pan seared <b>Kilkee scallops</b> , Ghaati masala, tomato ragout & tangy mix	€ 14.50
<b>Goan Costal Plate</b> <b>Howth Lobster</b> with onion, yellow chilli. Spicy Dingle bay crab dumpling & crispy prawn with wasabi & dill raita	€ 14.50
<b>Tandoori Jhinga</b> Tandoori jumbo prawns, carom, salted lime & avocado Kashimbiri	€ 15.50
<b>Ananda Kebab Tasting</b> A perfect way to savour the selection from robata grill & tandoori clay oven	€15.00

## MAIN COURSES

<b>Jhinga Neel Giri</b> <b>Wild Indian Ocean</b> jumbo prawns simmered in curry leaf, coriander & coconut korma	€ 25.50
<b>Lahsooni Machhi</b> Tandoori <b>Waterford monkfish tail</b> , steeped in fermented black garlic & mustard marinade, tomato sauce, yoghurt rice & sauté okra	€ 26.00
<b>Meen Vartha Curry</b> <b>Pan-seared Halibut</b> fillet with lemon balm & ginger poached sea shells, goan bisque. Tempered sea asparagus	€ 26.50
<b>Sigri Lagosta</b> An Ananda favourite – <b>Howth lobster</b> with a hint of cardamom cooked in tandoor, Mumbai masala rice (On Availability)	€ 35.50
<b>Tandoori Chicken</b> Tandoori <b>Irish chicken</b> on the bone with Amritsar chilli, garlic & yoghurt. Wild rice, black lentil pulao & crispy onions.	€ 24.50
<b>24 Carat Guinea Fowl</b> Blackened Robata grilled guinea fowl with 24 carrot gold, red bean & aged rice ball, coriander salad. Saffron & honey nanini	€ 27.50
<b>Prawn &amp; Egg Roast Curry</b> Kerala coastal delicacy of <b>local duck egg</b> curry, crispy prawns, Malabar Parantha	€ 22.50

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\*Accompaniments served along with main courses only.

<b>Murgh Korma</b> <b>Free-range Irish chicken</b> breast stuffed with wild mushroom, pistachio & fennel. Served with saffron & cardamom korma	€ 25.00
<b>Barbary Duck</b> Kangra Valley single estate tea smoked <b>Free-range Barbary duck</b> supreme, textures of chickpea with pear chutney	€ 24.50
<b>Nawabi Champein</b> <b>Irish lamb rack</b> , turmeric & ground pomegranate from robata grill, parsnip gratin, cumin & date puree, pickled parsnip	€ 26.50
<b>Pork Vindaloo</b> 18 hour marinated free range <b>Limerick</b> pork chop, pork belly masala, Vindaloo sauce & tamarind rice	€ 24.00
<b>Keema Salli Pao</b> Young Wicklow lamb meat hand pounded with black cardamom, fresh fenugreek & red onion masala, home baked Pao (bread)	€ 23.50
<b>Gosht Dawat E Rogan</b> Slow cooked, tandoor smoked lamb shank, aged basmati rice in a sealed pot, Sunil's signature masala sauce. <b>Please allow 20 minutes</b>	€ 31.00
<b>Ananda Masahari Thaali</b> Thaali is a perfect way of savouring a complete Indian meal. Selection of seafood, meat & potato dishes with kebab, rice & bread	€30.00

## ACCOMPANIMENTS

<b>Lahsooni Patta (V)</b> Baby spinach, buttered garlic Tadka	€ 6.00
<b>Tadka Subzi (V)</b> Asparagus, beans, mustard leaves, tempered cumin & curry leaf	€ 6.50
<b>Jeera Aloo (V)</b> Wexford potatoes from Michael's farm , with cumin & turmeric	€ 6.00
<b>Ghar Ki Daal (V)</b> Yellow Lentils of the day tempered with garlic & smoked chilly	€ 6.00
<b>Aam Waali Bhindi (V) (C)</b> Okra with cumin, raw mango powder & cherry tomatoes	€ 6.00
<b>Raita :</b> Cucumber & mint ; Plain sea salt & cumin ; red onion & coriander	€ 4.00

## RICE & BREADS

<b>Naan / Tandoori Roti / Missie Roti</b> (Griddled gram flour & fennel Coeliac bread)	€ 3.25
<b>Flavoured Naans :</b> Garlic Onion & Coriander ; Chilli & Cheese ; Peshawari ; Keema	€ 3.95
<b>Bread Basket</b> ( Assorted Naan breads 3 pcs )	€ 5.00
<b>Aged Basmati Rice :</b> Pulao Rice ; Steamed Rice ; Lemon Rice	€ 3.95

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## VEGETERAIN

<b>Ananda Shakahari Thaali (Vegetarian)</b> Thaali is a perfect way of savouring a complete Indian meal. Leaf greens, potatoes & lentils, fresh vegetable dishes with kebab, rice & bread	€ 28.50
<b>Bharwan Baingan Mirchi</b> Baby pepper stuffed with flavoured peas, eggplant steak with onions & almonds, crispy <b>Old-Town potato</b> barrel, Saffron Pulao & Kadhai sauce	€ 22.00
<b>Dal Bukhara (V) (C)</b> 24 Hour slow cooked black lentils with musky fenugreek, ginger & crème fraiche	€ 16.50
<b>Narangi Kofte (V)</b> Cottage cheese dumplings filled with ginger & raisin marmalade, poached in velvety tomato gravy with a hint of orange	€ 18.50
<b>Himachali Chole Aloo (V) (C)</b> Himalayan spiced chickpeas with fennel infused cottage cheese, baby spinach leaves, cherry tomatoes	€ 17.50

## GHAR KA KHAANA

At Ananda we are committed to pushing boundaries and continue to evolve our trademark modern Indian dining experience

<b>Lagan Ki Biryani</b> A Hyderabad specialty of perfumed basmati rice & lamb, scented with mint, saffron & rose water with raita & curry	€ 24.50
<b>Jhinga Jalfrezi (C)</b> Black tiger prawns tossed with organic garlic, onions & peppers in a Jalfrezi sauce	€ 24.50
<b>Mangalorean Seafood Curry (C)</b> Tiger prawns, crab claws & tilapia in coastal spice, palm vinegar, jaggery & cinnamon	€ 22.50
<b>Jardaloo Murgh</b> Free range chicken breast simmered in onion & tomato masala with soaked apricot, salted caramel & straw potatoes	€ 21.50
<b>Saag Murgh (C)</b> Free-range Irish chicken breast, fresh spinach & greens with mango powder, baby tomatoes	€ 21.00
<b>Kashmiri Rogan Josh (C)</b> Irish lamb with mace & ginger infused red onion sauce & spiced shallots	€ 23.50
<b>Butter Chicken (C)</b> Old Delhi style - Irish chicken supreme tikka, tomatoes, honey, sour cream & musky fenugreek	€ 22.50
<b>Indian Hara Salad</b> Delhi style “Cutting” Salad	€ 4.00

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