

Tasting Menu

€28.90 per person (minimum two people)

APPETISERS

Basket of Poppadums **GW** & Dips **MD, N, MK**

A platter each of all four starters below

Samosa Chaat

Golden fried pastry wraps with potato & pea filling; yoghurt, green & tamarind chutney. **GW, MK, MD, N, SS, S**

Chicken Pepper Fry

Chicken strips stir fried with crushed peppercorns, ginger & curry leaves. South indian flavours. **MK, MD**

Seekh Kebab

Mildly spiced lamb mince kebabs, grilled in the tandoor, sautéed with mildly spiced peppers & onions. **E, MK, MD**

Konkani Fish Tikki

Spicy fish cakes with green chillies, curry leaves & mustard. **F, E, GW, MD, MK, SS**

Allergens: C-Crustacean, E- Egg, F-Fish, GW-Gluten Wheat, MK-Milk, MD-Mustard, N-Tree Nuts, S Sulphites, P- Peanut, SB-Soybeans, L-Lupin, M-Molluscs, CL-Celery, SS-Sesame seeds

Spice Levels: S1 – Spicy 1 mild/moderate, S2 – Spicy 2 medium spicy, S3 – Spicy 3 Medium/ very spicy

Please advise your server of any allergies / intolerance. Detailed Allergen Information is available. Please ask if required.

MAIN COURSES

Three Mains with a side of lentils, steamed Basmati rice & a bread basket to share

Chicken Jalfrezi

Chicken Tikka with peppers & onions in a sweet & spicy tomato sauce. **MK, MD S2**

Malabar Lamb Curry

Lamb in a Kerala style coconut milk sauce with onions, crushed black peppers & homemade spice mix. **MD S2**

Butter Prawns

Prawns in a creamy, medium spiced tomato & butter sauce. **C, MK, MD S2**

Please note that we cannot guarantee any dish to be totally allergen free due to the nature of cooking & high risk of cross contamination.

For a list of our current suppliers & other relevant information please visit www.konkan.ie or ask one of our staff

Sides

Tarka Dal

Yellow lentils with a tempering of asafoetida & cumin seeds. **MK, GW S1**

Steamed Basmati Rice

Garlic Coriander, plain Naan **GW, E, MK**

Tasting Menu

Veg

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APPETISERS

Basket of Poppadums [GW](#) & **Dips** [MD, N, MK](#)

A platter each of all four starters below

Samosa Chaat

Golden fried pastry wraps with potato & pea filling; yoghurt, green & tamarind chutney. [GW, MK, MD, N, SS, S](#)

Paneer Lemon Fry

Paneer fried with crushed peppercorns, ginger, lemon & curry leaves. South indian flavours. [MK, MD](#)

Onion Bhajis

Onion fritters with mild spices, green & tamarind chutney [Traces S, GW](#)

Spinach & Potato Tikki

[GW, MD, S](#)

Spinach & potato cakes, green & tamarind chutney [GW, MD, S](#)

MAIN COURSES

Three Mains with a side of lentils, steamed Basmati rice & a bread basket to share

Vegan Kadhai - Vegan

[S3](#)

Fresh vegetables cooked with peppers, onions & tomato in a spicy homemade masala. Semi Dry.

Baigan ka Salan – Vegan

[S2 MD](#)

Smoked aubergines in a coconut milk sauce

Paneer Butter Masala

[S3 MK](#)

Paneer in a spicy & creamy tomato & butter sauce

Sides

Tarka Dal

Yellow lentils with a tempering of asafoetida & cumin seeds. [MK, GW](#) [S1](#)

Steamed Basmati Rice

Garlic Coriander, Plain Naan [GW, E, MK](#)

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