

# KONKAN

## **Konkan - Allergens List**

C-Crustacean, E- Egg, F-Fish, GW-Gluten Wheat, MK-Milk, MD-Mustard, N - Almond, NC – Cashewnut, S-Sulphites, SB-Soybean, M- Molluscs, SS-Sesame seeds

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+ Most spices used widely in our food are packed in plants that handle all 14 allergens. Also, the nature of cooking in our kitchen poses a risk of cross contamination. Please note that therefore we cannot guarantee any dish to be completely allergen free.

## **Spice Levels**

S1 – Spicy 1 or Mild to Low Spicy, S2 – Spicy 2 or Medium Spicy, S3 – Spicy 3 or Medium to Very Spicy

 WE KINDLY REQUEST A MINIMUM ORDER OF €25 PER PERSON FOR DINING IN. 

## APPETIZERS

<b>Basket of Poppadums GW</b>	<b>€3.50</b>
with Dips MD, N, MK	
<b>Samosa Chaat GW,MK, MD, N,SS, S</b>	<b>€9.50</b>
Golden fried pastry wraps with potato filling; yoghurt, sweet & spicy chutneys	
<b>Onion Bhajis (Vegan) Traces S, GW</b>	<b>€9.50</b>
Onion fritters with mild spices , sweet & spicy chutneys	
<b>Spinach &amp; Potato Tikki (Vegan) GW, MD, S</b>	<b>€9.50</b>
Spinach & potato cakes, sweet & spicy chutneys	
<b>Chicken Pepper Fry S2 MK, MD</b>	<b>€10.50</b>
Chicken strips stir fried with spicy crushed peppercorns, ginger & curry leaves. South indian flavours	
<b>Tandoori Chicken MK, MD</b>	<b>€10.50</b>
Chicken on the bone, yoghurt & tandoori spice marinade, grilled in tandoor	
<b>Chicken Malai Tikka MK,MD</b>	<b>€10.50</b>
Chicken breast marinated with yoghurt & mild spices; grilled in the tandoor.	
<b>Seekh Kebab E, MK, MD</b>	<b>€10.50</b>
Mildly spiced lamb mince kebabs, grilled in the tandoor,	
<b>Fried Prawns with Mango C, traces of GW</b>	<b>€10.50</b>
Prawns with sweet mango & ginger	
<b>Jhinga Tandoori C, MK, MD</b>	<b>€10.50</b>
Prawns in a carom seed marinade, grilled in the tandoor, sautéed with mildly spiced peppers & onions	
<b>Konkani Fish Tikki F, E, GW, MD, MK</b>	<b>€10.50</b>
Spicy fish cakes with green chillies, curry leaves & mustard	

## MAINS

### CHICKEN

<b>Murgh Methi Malai S1 MK,MD</b>	<b>€19.90</b>
Chicken in a creamy sauce with fenugreek leaves, ginger & turmeric	
<b>Malabar Chicken Curry S2 MK,MD</b>	<b>€19.90</b>
In a Kerala style coconut milk sauce with onions, black peppers & Kerala spices	

<b>Butter Chicken</b>	<b>S2</b>	<b>MK,MD</b>	<b>€19.90</b>
Popular dish from Punjab- chicken tikka in a creamy tomato & butter sauce			
<b>Chicken Chettinad</b>	<b>S2</b>	<b>MD</b>	<b>€19.90</b>
In a South-Indian style coconut sauce with curry leaves & turmeric.			
<b>Chicken Kadhai - Indian Style</b>	<b>S3</b>	<b>MK. MD</b>	<b>€19.90</b>
With peppers, onions & tomato in a spicy homemade masala. Semi Dry.			
<b>Chicken Jalfrezi</b>	<b>S2</b>	<b>MK. MD</b>	<b>€19.90</b>
Chicken tikka, peppers & onions in sweet & spicy tomato sauce			
<b>Chicken Korma</b>	<b>MILD &amp; SWEET</b>	<b>MK,N</b>	<b>€19.90</b>
In a delicious & creamy saffron, coconut & almond sauce			
<b>Chicken Tikka Masala</b>	<b>MILD &amp; SWEET</b>	<b>MK,MD,N</b>	<b>€19.90</b>
Chicken tikka in a creamy tomato & coconut sauce			
<b>Chicken Biryani</b>	<b>S3</b>	<b>MK,MD,NC,SS,SB,GW</b>	<b>€20.90</b>
Basmati rice cooked with chicken, cashewnuts, raisins & whole spices. + Served with yoghurt raita or veg curry on the side.			
<b>Chicken Malai Tikka</b>	<b>S1</b>	<b>MK,MD</b>	<b>€19.90</b>
Chicken breast with yoghurt & mild spices; grilled in the tandoor + Dry dish, served with yoghurt raita or veg curry on the side			
<b>Tandoori Chicken</b>	<b>S1</b>	<b>MK, MD</b>	<b>€19.90</b>
Chicken on the bone, marinated with yoghurt & spices, grilled in the tandoor. + Dry dish, served with yoghurt raita or veg curry on the side			
 <b>LAMB</b> 			
<b>Malabar Lamb Curry</b>	<b>S2</b>	<b>MD</b>	<b>€21.90</b>
In a Kerala style coconut milk sauce with onions, black peppers & Kerala spices			
<b>Lamb Korma</b>	<b>MILD &amp; SWEET</b>	<b>MK,N</b>	<b>€21.90</b>
In a delicious & creamy saffron, coconut & almond sauce			
<b>Lamb Saag</b>	<b>S2</b>	<b>MK</b>	<b>€21.90</b>
In a creamy spinach sauce with fresh ginger			
<b>Lamb Rogan</b>	<b>S2</b>		<b>€21.90</b>
In a ginger, tomato & onion sauce with fresh coriander			
<b>Lamb Bhuna</b>	<b>S2</b>		<b>€21.90</b>
In tomato & onion sauce with fresh green peppers & onions			

**Lamb Biryani** S3 MK,MD,NC,SS, SB, GW €22.90  
Basmati rice with lamb, cashewnuts, raisins & whole spices.  
+ Served with yoghurt raita or vegetable curry on the side

❧ FISH & PRAWNS ❧

**Fish Goan Recheado** S3 F,MK, MD,SS €21.90  
Pan fried Seabass in a traditional red chilli paste sauce from Goa

**Malabar Fish Curry** S2 F,MD €20.90  
Fish in a Kerala style coconut milk sauce with onions, black pepper & Kerala spices

**Ambua Chingri Maach** S1 C,MD €20.90  
Prawns in a mango & coconut milk sauce with fresh green chillies

**Butter Prawns** S2 C,MK,MD €20.90  
Prawns in a creamy, medium spiced tomato & butter sauce

**Prawn Jalfrezi** S1 C €20.90  
Prawns with peppers & onions in a sweet & spicy tomato sauce

**JhingaTandoori** S1 C,MK, MD €20.90  
Prawns grilled in the tandoor, sautéed with mildly spiced peppers & onions.  
+ Dry dish, served with yoghurt raita or veg curry on the side

**Prawn Biryani** S3 C, MK,MD,NC,SS,S,SB,GW €21.90  
Basmati rice cooked with prawns, cashewnuts, raisins & wholes spices

❧ VEGETARIAN & VEGAN ❧

**Vegan/ Veg. Biryani** S3 MK,MD,NC,SS,S,SB,GW €20.90  
Basmati rice cooked with vegetables, cashewnuts, raisins & whole spices.  
+ Served with yoghurt raita or vegetable curry on the side

**Baigan ka Salan, Vegan** S2 MD €19.90  
Smoked aubergines in a coconut milk sauce

**Jackfruit Bhuna , Vegan** S2 €19.90  
Jackfruit in a tomato & onion sauce with fresh green peppers

**Aloo Gobhi, Vegan** S2 €19.90  
Cauliflower & potatoes in a cumin, tomato, onion sauce

**Vegan Kadhai , Vegan** S3 €19.90  
Fresh vegetables cooked with peppers, onions & tomato in a spicy masala.

<b>Chana Masala</b> S2 MD,SS, GW	€19.90
Chickpeas in a medium spiced curry sauce	
<b>Vegan Saag Aloo / Saag Aloo</b> S2 MK	€19.90
Diced potatoes cooked in a spinach sauce	
<b>Tarka Dal – Vegan</b> S1 GW	€19.90
Yellow lentils with a tempering of asafoetida & cumin seeds	
<b>Jackfruit Butter Masala</b> S3 MK	€19.90
Jackfruit in a spicy & creamy tomato & fenugreek sauce	
<b>Veg Methi Malai</b> S1 MK	€19.90
Fresh vegetables and paneer cheese in a cream & fenugreek sauce with ginger	
<b>Paneer Butter Masala</b> S3 MK	€19.90
Paneer in a spicy & creamy tomato & butter sauce	
<b>Kadhai Paneer</b> S3 MK	€19.90
Spicy, semi dry dish of Paneer with peppers, onions & tomato.	
<b>Palak Paneer</b> S2 MK	€19.90
Paneer in a creamy spinach sauce.	

## RICE, NAAN & SIDES

<b>Steamed Basmati Rice/ Brown Rice</b>	€3.00
<b>Pulao Rice (Basmati rice with fried onions &amp; whole spices)</b>	€3.50
<b>Plain Naan GW,E,MK</b>	€3.50
<b>Garlic Naan/ Coriander Naan GW,E,MK</b>	€3.90
<b>Garlic, Onion &amp; Coriander Naan GW,E,MK</b>	€4.50
<b>Peshwari Naan GW,N,E,MK (with a sweet nut &amp; coconut filling)</b>	€4.50
<b>Tandoori Roti GW,MK / Vegan Tandoori Roti GW</b>	€3.50
<b>Raita (savory yoghurt with fresh mint, cucumber &amp; cumin) MK</b>	€2.75
<b>Tarka Dal Vegan GW,</b>	€8.90
<b>Aloo Gobhi Vegan</b>	€8.90

+ We kindly request a minimum spend of €25.00 per person