Iris nna

a Taste of India

STARTERS

DAL SOUP GF V LF Authentic Indian lentil soup	€6.00
MALABAR SOUP © F T T Tragrant soup made with coconut milk and cashew nut cream, with chicken or prawns	€7.00
MALAI TANDOORI FLOWERS © © Broccoli and cauliflower florets marinated in yoghurt and cream cheese cooked in the tandoor oven (4 pcs)	€8.00
ONION BHAJI © V © Deep fried Indian style onion fritters (4 pcs)	€5.00
INDIAN SAMOSAS © © Crispy fried Indian street food pastry, stuffed with potatoes and peas flavoured with Indian spices (2pcs)	€5.00
TANDOORI KING PRAWNS © King prawns marinated in yoghurt and spices, cooked in the tandoor oven (3 pcs)	€10.00
CRISPY MASALA PRAWNS © Deep fried breaded prawns seasoned with chaat masala (6 pcs)	€10.00
CHICKEN 65 [©] Chicken 65 is a classic dish with origins in Chennai. Deep fried chicken bites marinated in Indian spices.	€8.00



CHICKEN TIKKA © Tender pieces of chicken marinated in yoghurt and spices, cooked in the tandoor oven (4 pcs)	€9.00
CHICKEN TAWA SKEWERS © Pan fried chicken skewers flavoured with Indian spices (2pcs)	€8.00
LAMB BOTI KEBAB ©F Succulent lamb pieces cooked in the tandoor oven marinated with aromatic Indian spices (2 pcs)	€10.00
ASSORTED STARTER (Serves 2 persons) 2 Onion Bhaji, 2 Indian Samosa, Chicken Tikka, Chicken 65	€16.00

MAINS

VEGETARIAN	
PALAK PANEER © O A classic curry dish from North India made with spinach, homemade paneer and authentic Indian spices	€12.00
PANEER MAKHANI (F) (NT) A popular Punjabi dish made with homemade paneer, tomatoes, cashew nuts, spices and cream	€12.00
CHOLE PANEER © V NO A delicious curry of chickpeas and homemade paneer	€12.00









CHANA MASALA ©F V NT A flavoured mild Indian curry made with chickpeas in onion tomato masala	€11.00
MATAR MUSHROOMS © © ® Flavoursome curry made with mushrooms, peas and onions with herbs and Indian spices	€12.00
ADRAKI ALOO GOBI © V NT A semi-dry North Indian curry made with potatoes, cauliflower and fresh ginger	€12.00
VEGETABLE CURRY ☞ ♥ ☞ Mixed vegetables cooked with tomatoes, cashew nuts and Indian spices	€12.00
FISH & SEAFOOD	
COCONUT FISH CURRY © Succulent pieces of fish, cooked with tomatoes, onions, ginger, coconut milk and Indian spices	€15.00
TAWA FISH © Pan fried fillet of fish with dry Indian spices, served with sauteed onions	€15.00
PRAWN MAPPAS © Kerala style prawn curry, cooked in coconut milk and Indian spices	€16.00
PRAWN MASALA ® A semi dry Indian prawn dish with authentic dry spices and onion tomato masala	€16.00

GF GLUTEN FREE

LF LACTOSE FREE

NT CONTAINS NUTS

(V) VEGETARIAN

CHICKEN

CHICKEN JALFREZI © NT A flavour curry with tender pieces of chicken in a tomato sauce with stir fried peppers and onions	€14.00
CHICKEN KORMA (F) (MT) Tender pieces of chicken cooked in a cashew nut creamy sauce	€14.00
BUTTER CHICKEN © NT Classic Indian chicken dish, cooked with tomatoes, cashew nuts and fenugreek, finished with butter and cream	€14.00
CHICKEN TIKKA MASALA (F) (MT) Tender pieces of chicken marinated in yoghurt and spices cooked in the tandoor oven, finished with onion tomato masala	€14.00
BEEF	
KERALA BEEF PEPPER FRY ©F LF	
Pieces of beef cooked in onion tomato masala with crushed black pepper corns	€14.00
	€14.00 €14.00
Pieces of beef cooked in onion tomato masala with crushed black pepper corns BEEF DO PYAZA Tender pieces of beef cooked in tomato masala with onions cashew	







LAMB

LAMB ROGAN JOSH GF LF

€16.00

Lamb pieces cooked with Kashmiri red chilli, Indian spices and garam masala

LAMB KARAHI GOSHT ©F NT

€16.00

Lamb pieces cooked with bell peppers in onion tomato masala and crushed Indian spices

LAMB MADRAS (GF) (LF)

€16.00

Tender pieces of lamb cooked with dry Indian spices, onions and tomatoes

LAMB VINDALOO GF (LF)

€16.00

Tender pieces of lamb cooked in a rich blend of spices

BIRYANI Served with Raita or Curry Sauce

VEGETABLE BIRYANI (GF) (V)

€10.00

Basmati rice, vegetables cooked with a blend of Indian spices flavoured with saffron

PRAWN BIRYANI GF

€15.00

Basmati rice, prawns cooked with a blend of Indian spices flavoured with saffron

CHICKEN TIKKA BIRYANI @

€13.00

Basmati rice and tender pieces of chicken tikka, cooked with a blend of Indian spices flavoured with saffron and mint

CHICKEN BIRYANI @

€13.00

Basmati rice, chicken on the bone, cooked with a blend of Indian spices flavoured with saffron

LAMB BIRYANI GF

€14.00

Basmati rice and tender pieces of lamb, cooked with a blend of Indian spices flavoured with saffron.









RICE

BASMATI RICE GF V LF	€5.00
JEERA RICE © © Basmati rice flavoured with tempered cumin seeds	€5.00
PILAU RICE © © Basmati rice cooked with aromatic herbs and whole Indian spices	€6.00









INDIAN BREAD

PLAIN NAAN (*) Soft white flat bread	€4.00
BUTTER NAAN (*) Soft white flat bread with melted butter	€4.00
GARLIC NAAN © Soft white flat bread with melted butter topped with garlic	€4.00
CHILLI GARLIC NAAN © Soft white flat bread with melted butter topped with garlic and fresh chilli	€5.00
CHEESE NAAN (*) Soft white flat bread with vegetarian cheese	€5.00
LACHHA PARATHA © Flaky paratha made with whole wheat flour	€4.00
TANDOORI ROTI (V) (F) Flat bread made with whole wheat flour	€4.00
MISSI ROTI ©FV P Gram flour flat bread with Indian Spices	€4.00
MASALA KHULCHA © Soft flat bread stuffed with potato masala brushed with melted butter	€6.50
MURGH MALAI KULCHA Soft flat bread stuffed with chicken, onions and cheese, brushed with melted butte	€8.00
V VEGETARIAN GF GLUTEN FREE LF LACTOSE FREE NT CONTAINS NUTS	

SIDES

PAPPADOMS © V (F) Served with mango chutney and pickles (4 pcs)	€3.00
RAITA © (V) A delicious refreshing side dish made with yoghurt, cumin, chilli and black salt	€300
KHACHUMBER SALAD © © © F Tomatoes, cucumbers, onions and herbs in a lemon and chaat masala dressing	€6.00
FRIES V IP	€3.00
MASALA FRIES V F Fries seasoned with chaat masala	€4.00
BOMBAY ALOO © (V) (IF) A classic dry Indian side dish made from potatoes, onions, tomatoes and spices	€6.50
ALOO PALAK AN OF WORLD WITH A North Indian side dish of potatoes and spinach cooked with sauteed onions, garlic and spices	€6.50
DAL TADKA (F) (V) Arhar yellow lentils, cooked with onions, tomatoes and Indian spices, tempered with ghee	€8.00
DAL PALAK	€8.00
DAL MAKHANI © V Whole black Urad lentils cooked with butter and cream, simmered on a low heat for a unique flavour	€9.00

SET MENU

PAPADOMS (F) (F) Served with mango chutney

ONION BHAJI (F) V (F)
Deep fried Indian style onion fritters

INDIAN SAMOSA © © Crispy fried Indian street food pastry, stuffed with potatoes and peas flavoured with Indian spices

CHICKEN 65 @ P Chicken 65 is a classic dish with origins in Chennai. Deep fried chicken bites marinated in Indian spices

CHICKEN TIKKA ©

Tender pieces of chicken marinated in yoghurt and spices, cooked in the tandoor oven

ADRAKI ALOO GOBI © V NO A semi-dry North Indian curry made with potatoes, cauliflower and fresh ginger

CHICKEN KORMA (F) NT Tender pieces of chicken cooked in a cashew nut creamy sauce

BEEF DO PYAZA (F) NT)
Tender pieces of beef cooked in tomato masala with onions cashew nut paste and Indian spices

PILAU RICE (F) (V)
Basmati rice cooked with aromatic herbs and whole Indian spices

BOMBAY ALOO (F) (V) (F) A classic dry Indian side dish made from potatoes, onions, tomatoes and spices

BUTTER NAAN ©
Soft white flat bread with melted butter

DESSERTAsk your server for today's selection

€32 p/person (MINIMUM ORDER FOR 2 PEOPLE)

V VEGETARIAN

(GF) GLUTEN FREE

(LF) LACTOSE FREE

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VEGAN MENUSTARTERS

DAL SOUP © Authentic Indian lentil soup	€6.00
ONION BHAJI © Deep fried Indian style onion fritters (4 pcs)	€5.00
INDIAN SAMOSAS Crispy fried Indian street food pastry, stuffed with potatoes and peas flavoured with Indian spices (2 pcs)	€5.00

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MAINS	
MATAR MUSHROOMS © NT Flavoursome curry made with mushrooms, peas and onions with herbs and Indian spices	€12.00
GOBI MATAR (F) (NT) Flavoursome curry made with cauliflower, peas and onions with herbs and Indian spices	€12.00
ADRAKI ALOO GOBI © NT A semi-dry North Indian curry made with potatoes, cauliflower and fresh ginger	€12.00
BOMBAY ALOO (F) A classic dry Indian side dish made from potatoes, onions, tomatoe and spices	€11.00
ALOO SHIMLA MIRCH (F) (FT) Sauted green peppers and potatoes with onion tomato masala an Indian spices	€12.00





SIDES

BASMATI RICE GF	€5.00
JEERA RICE © Basmati rice flavoured with tempered cumin seeds	€6.00
PAPPADOMS © Served with mango chutney and pickles (4 pcs)	€3.00
MASALA PAPADOM © Topped with finely chopped tomatoes, coriander and chilli, seasoned with chaat mo	€4.00 Isala
KHACHUMBER SALAD ©F Tomatoes, cucumbers, onions and herbs in a lemon and chaat masala dressing	€6.00
MASALA FRIES Fries seasoned with chaat masala	€4.00
DAL TADKA © Arhar yellow lentils, cooked with onions, tomatoes and Indian spices	€8.00
DAL PALAK © Arhar yellow lentils, cooked with spinach and Indian spices	€8.00
PLAIN NAAN Soft white flat bread	€4.00
TANDOORI ROTI Flat bread amde with whole wheat flour	€4.00
MISSI ROTI © Gram flour flat bread with Indian spices	€4.00







