

## Starters

### Tandoori Jhinga

€14.00

Jumbo Prawns Marinated in Ginger, Garlic, Masala Spices, then Cooked in the Tandoor Until Golden & Tender.

### Malai Tikka

€12.50

Tandoor Roasted Chicken Breast in a Mild Ginger, Garlic, Turmeric Yogurt Marinade with a Minty Dressing.

### Champ Kandhari

€13.50

Lamb Chops Tenderised with a Chilli Masala, Slowly Cooked Over Charcoal. Finished with Mint Sauce.

### Kakeragh

€14.50

Pan-Fried Fresh Local Crab Claws Delicately Flavoured with Coriander Seeds, Cumin & Our House Tamarind Reduction.

### Lasooni Machali

€14.00

Pan Seared Fresh Monk Fish Medallions Marinated in Garlic, Ginger, Sea Salt & Yogurt, Dressed with Tamarind & Garlic Reduction.

### Tali Wali Machali

€11.50

Crispy Calamari Marinated in Garlic, Ginger, Coriander & Lime Juice. Drizzled with Homemade Mango Chutney.

### Tandoori Lobster Tail

€21.95

Lobster Tail Marinated with Garlic, Sea Salt, & Pepper. Served with Paneer Cheese and a Citrus Tamarind Relish.

### Aloo Tikki

€9.00

Spiced Potatoes with a Cumin, Sun Dried Tomato Hash, Dressed with Tamarind Reduction.

### Chilli Scallops

€12.50

Pan-Fried Irish Scallops Marinated with Ginger, Garlic & Chilli.

### Chilli Chicken

€11.50

Chicken Thigh Strips Pan Fried with Ginger, Garlic, Green Chillies, Pinch of Chilli Flakes.

### Paneer Tikka

€9.95

Chargrilled Spiced Paneer with Our Chutney.

### Behari Kebab (spicy)

€12.00

Beef Tenderloin Slices Marinated with Sea Salt, Garlic & Mixed Pakistani Spices Cooked Over Charcoal. Served with Raita.

### Seafood Platter To Share

€49.95

Selection Of Fish & Shellfish including Lobster Tail, Crab Claws, Jumbo Prawns & Irish Hake.

### Bagan Behar

€10.50

Roasted Aubergine Filled with Mildly Spiced Vegetables & Served with Steamed Basmati Rice.

### Lahori Fried Seabass

€12.00

Deep Fried Seabass Coated in Spiced Panko Breadcrumbs Served with House Chutney.

### Tandoori Thigh Chicken Tikka

€9.95

Spiced Chargrilled Chicken Thigh Marinated in Our House Blend Served with House Chutney.

## From The Chargrill & Tandoor

### Chargrilled Sea Bass

€27.95

### Tandoori Monkfish

€27.95

### Tandoori Lobster Tail

€39.95

### Chargrilled Champ Plate (Lamb Chops)

€27.95

### Tandoori Thigh Chicken Tikka

€20.00

All The Above Dishes Are Served With Seasonal Sautéed Vegetables.

### Tandoori Khas

€26.95

Chicken, Lamb, Jumbo Prawns and Aloo Tikki

### Tawanye Khana (Protein Meal)

€26.95

Tenderloin Beef, Chicken Breast Marinated in Ginger, Garlic & Yogurt. Served with Chickpeas & Spinach.

## Signature Dishes

### Nehari Gosht (spicy)

€24.95

A Very Popular Dish, Eaten Daily in the Homes of Karachi, Pakistan. Tenderloin of Beef in a Spicy Curry Sauce. Dressed with Fresh Ginger & Coriander.

### Khara Masala

€23.95

Tenderloin Beef Or Tiger Prawns Marinated in a Garlic, Ginger, Mint, Coriander, Cumin Yogurt. Braised in an Onion & Tomato Masala.

### Biriyani (spicy)

The Famous Celebratory Dish of Pakistan

Choose from Lamb Or Chicken Or Prawn €21.00 / Vegetarian €17.00

An Aromatic, Fluffy Basmati Rice Dish with Sautéed Onions, Cardamon & Our Blend of Spices. Garnished with Crispy Onion & Coriander.

### Palak Gosht

€20.95

Slow Braised Lamb Cooked with Spinach, Garam Masala & Ginger. Finished with Coriander & Fresh Ginger.

## Mains

### LAMB & BEEF

#### Gosht Rogan

€20.95

Slow Braised Lamb with Tomatoes, Onions & Garlic with a Touch of Coriander Yogurt & Garnished with Crispy Onions.

#### Champ Do Piazza

€26.95

Lamb Chops Cooked with Onions & Tomato Masala, with Creamy Glenillen Yoghurt. Garnished with Crispy Shallots.

#### Bhuna Gosht

€20.95

Originating from the Cuisine of Northern Pakistan, Lamb with Chopped Onions & Peppers & a Selection of Spices. Finished with Fresh Coriander and Spring Onion.

#### Mirch Masala Gosht (spicy)

€20.95

Lamb Masala in a Spicy Marinade with Garlic, Green Chilli, Fresh Tomato. Garnished with Coriander & Chilli.

#### Beef Korma

€21.50

Tender Irish Beef with a Blend of Sautéed Onions, Ground Almonds in a Creamy Yogurt Sauce. Garnished with Toasted Almond Flakes.

#### Lamb Garam Masala

€21.50

Tender Irish Lamb in our Classic Garam Masala Marinade of Turmeric, Chilli, Ginger & and Garlic, Simmered with Tomatoes & Onions, Finished with Freshly Shredded Coriander.

#### Beef Lobia

€22.50

Tenderloin of Beef with Sautéed Onions, Tomatoes & Green Beans in a Ginger & Garlic Creamy Yogurt Masala.

#### Tamatar Aloo Gosht

€21.50

Pakistani version of Irish lamb stew. (Recommend chawal rice with this dish)

#### Keema Aloo

€21.50

Hand chopped Minced Lamb with Irish Potatoes and Tomatoes in a Medium Spiced Masala.

### POULTRY

#### Makanwala Murghi

€21.50

Chargrilled Chicken Breast cooked in a Ginger & Garlic Butter with Shallots, House Spices & Fenugreek. Finished with a Sundried Tomato Cream.

#### Shimla Murghi

€21.50

Chicken Breast with Sautéed Onions, Peppers & Tomatoes, Gently Simmered with Fresh Coriander, Ginger & Spring Onion.

#### Murghi Bhuna

€21.50

Breast of Chicken with Mixed Peppers, Onions and a Selection of Spices. Garnished with Fresh Coriander & Spring Onion.

#### Chicken Korma

€21.50

Buttery Chicken with a Blend of Sautéed Onions, Ground Almonds in a Creamy Yogurt Sauce. Garnished with Toasted Almond Flakes.

#### Murgh Tikka Masala

€21.50

Our Unique Recipe of Breast of Chicken, Mellowed in a Creamy Cashew & Almond Sauce. Garnished with Toasted Almond.

#### Makhani Murghi

€21.50

Breast of Chicken Cooked with Ginger, Garlic & Onions & Our House Blend of Spices & Finished with a Cream Sauce.

#### Mughul Khopra

€21.50

Chicken Fillet with Garlic & Tomatoes Cooked in an Onion, Coriander & Ginger Infused Coconut Cream.

### SEAFOOD

#### Machali Achari

€21.50

Fillet of Irish Hake, Gently Simmered with Pakistani Style Pickles, Mixed Spice, Curry Leaves and Coconut Milk.

#### Jalfrezi Jhinga

€23.95

From the Kashmir Region, Jumbo Prawns Cooked with Peppers, Onions, Spiced with Garlic, Coriander & Ginger. Topped with Spring Onion.

#### Bhuna Jhinga

€23.75

Seared Jumbo Prawns with Sautéed Onions & Peppers with a Selection of Our Chefs House Blend of Spices.

#### Sumandari Badsha Jalfrezi

€36.95

Pan Seared Lobster Tails with Mix of Peppers, Spring Onions, Coriander, Ginger & Tomatoes. Served with Prawn Fried Rice.

#### Goan Fish Curry

€21.50

Red Snapper in Coconut Milk with house Spices and Mustard Seeds.

### VEGETARIAN

#### Korma

€17.50

A Selection of Seasonal Vegetables with Sautéed Onions, Ground Almonds in a Creamy Yogurt Sauce. Garnished with Toasted Almond Flakes.

#### Paneer Handi

€17.50

Paneer Cooked with Coconut Milk in a Garlic and Ginger Blend of House Spices with Mustard Seeds.

Additional Poppadums & Chutneys.

€3.00

*Please Ask To See Our Allergen Detailed Menu If You Suffer From Any Food Allergies*

## Vegetarian

### **Bhindi Fries** €4.50

Okra Deep Fried in a Spiced Batter.

### **Subzai Jalfrezi** €7.95 €13.60

Seasonal Vegetables Cooked with Fresh Herbs & Our Classic Ginger & Scallion Curry Sauce.

### **Tarka Dal** €6.50 €13.60

Our Unique Interpretation of the Famous Lentil & Garlic Dish. Garnished with Coriander, Butter Ghee & Crispy Onions.

### **Palak Paneer** €7.50 €16.50

Baby Spinach & Paneer Cheese in a Garlic & Black Pepper Cream with Pine Nuts.

### **Channa Masala** €7.50 €14.60

A Delicious Dish of Chickpeas Cooked with Pisawa Masala, Butter Ghee & Sautéed Onions. Garnished with Ginger, Coriander & Spring Onions.

### **Spicy Potato** €6.00 €12.50

Crushed Potatoes Cooked with Turmeric & Yogurt, Ajwan, Fennel, Cumin & Mustard Seeds. Garnished with Coriander.

### **Bagan Aloo** €7.95 €14.95

Fried Potatoes & Aubergine Cooked with Fresh Tomato, Coriander & Spices.

### **Mushroom Baji** €7.75 €14.00

Creamy Button Mushrooms in a Coriander, Chilli, Garlic & Spring Onion Cream Sauce.

### **Sagg Aloo** €6.50 €13.60

Sautéed Spinach, Potatoes & Garlic, Garnished with Fresh Ginger & Coriander Leaves.

### **Aloo Gobi** €7.50 €14.60

Florets of Cauliflower & Potatoes with Tomatoes, Ginger & Garlic Finished with Toasted Onion Seeds.

## Tandoor Baked Breads & Rice

We use the finest basmati rice.

Our nan breads are cooked to order at 500° in our clay tandoor oven using our freshly made dough

### **Pilau Rice** €3.50

The Finest Long-Grain Basmati Rice Cooked with Onions & Garam Masala - A Highly Aromatic Dish.

### **Chawal** €2.35

Steamed Rice.

### **Chicken Tikka Fried Rice** €4.70

Tandoori Chicken Cooked with Basmati Rice & Vegetables.

### **Mushroom Fried Rice** €4.95

### **Nan** €2.50

The Classic, Crispy Bread Cooked in the Tandoor.

### **Roghni Lachcha Nan** €4.50

Layered Nan with a touch of Butter.

### **Garlic Nan** €2.95

Classic Nan Cooked with Garlic.

### **Keema Nan** €4.95

Nan Bread Stuffed with Lamb Mince.

### **Badam Kishmish Nan** €3.65

Nan Bread Filled with Almonds, Raisins & Mixed Nuts.

### **Dhania Paneer Nan** €3.65

Traditional Unleavened Bread Stuffed with Cheese & Coriander & Cooked in the Tandoor.

### **Paratha** €3.50

Layered Wholemeal Bread with a Touch of Butter.

### **Please Ask To See Our Allergen Detailed Menu If You Suffer From Any Food Allergies**

For the comfort of all our customers, please refrain from using your mobile phone.

Please Note that to maintain the integrity of our dishes, we do not serve our food to take away.

All our Beef and Lamb is of Irish origin - All meats Halal Certified

Kinara Restaurant Group

All tips (credit/debit card and cash) are shared between all members of staff. Thank you.

*Kinara*

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