

# APPETISERS

**Onion Bhaji** **G, E** ..... 4.95

*A delicious preparation of finely chopped onions & lentils in a golden-fried savoury cake with chipolata yogurt or Szechuan sauce*

**Prawn Poori** **C, G** ..... 5.95

*Chopped prawns cooked with spring onions, tomatoes, peppers & spices, served in deep-fried poori bread*

**Chicken Tikka** **MU** ..... 5.50

*Tender boneless pieces of chicken breast flavoured with tikka spices and grilled to perfection*

**Tandoori Chicken** **MU** ..... 5.75

*Yoghurt and mustard marinated chicken, freshly ground spices and lemon juice tandoori grilled*

**Chicken Chat** **MU** ..... 5.50

*Chopped chicken tikka cooked in mango chutney, tomatoes, cucumber and a touch of spiced*

**Sheek Kebab** ..... 5.50

*Minced lamb rolled and topped with wok-fried mixed peppers and onions*

**Samosa Selection: Vegetable or Meat** **G** ..... 4.75

*Mixed with spices, stuffed inside a triangular pastry & deep-fried*

**Vegetable Platter (For Two)** **E, G** ..... 7.95

*An assortment of vegetarian starters*

**Tandoori Mix Platter (For Two)** **MU** ..... 9.95

*A combination of tandoori chicken, chicken tikka, boti kebab and sheek kebab*

**Shashlik Chicken/Lamb** **MU** ..... 6.95

*Spiced, marinated diced lamb / chicken cooked on charcoal, served with onions, peppers and mushrooms.*

**Tandoori Chicken Wings** **MU** ..... 6.95

*Indian spiced chicken wings grilled in the clay oven*

# MAIN COURSES

## TANDOORIS and BIRYANIS

**Spiced Tandoori Special Mixed** **MU** ..... 15.95

*Tandoori chicken, chicken tikka, boti kebab, shish kebab and barbeque prawn*

**Tandoori Jumbo Prawn** **C** ..... 15.95

*Jumbo Prawns marinated with the finest spices and cooked in the tandoori oven*

**Chicken / Lamb Shashlik** **MU** ..... 11.95 / 12.95

*Charcoaled, marinated and diced chicken, onions, tomatoes, capsicum & mushrooms*

**Chicken /Lamb/Beef Biryani** **A** ..... 13.75

*Basmati rice cooked together with chicken / lamb / beef, saffron, and mild oriental biryani spices, almonds, raisins, and served with onion gravy salan*

**Spiced Special Biryani** **C, A** ..... 15.50

*Basmati rice cooked together with chicken, lamb, prawns, saffron, and mild oriental biryani spices, almonds, raisins, and served with onion gravy salan*

# TRADITIONAL INDIAN AUTHENTIC MAIN COURSES

**Tikka Masala Chicken/Lamb** **A** ..... 11.95 / 12.95

*Barbecued chicken/lamb cooked in fruits, cocktailed and flavoured with cardamom in a creamy sauce with almond & coconut*

**Korma Chicken/Lamb** **A, P** ..... 11.95 / 12.95

*Chicken / lamb mildly spiced with a touch of yoghurt, fresh cream, seasoning, onions and cashew almonds*

**Pasanda Chicken/Lamb** **A** ..... 11.95 / 12.95

*Chicken / lamb cooked with almond, sultanas, fruit cocktail and raisins in a mild creamy sauce*

**Butter Chicken** **A** ..... 11.95

*Boneless tandoori chicken cooked in butter with tomatoes and almonds*

**Curry Chicken/Lamb or Beef** ..... 11.50 / 12.50

*Traditional Indian curry, medium in strength, with tomatoes and fresh ginger*

**Jaipuri Chicken/Lamb or Beef** ..... 11.50 / 12.50

*A medium spicy dish cooked with masala tomato sauce, onions, yellow peppers and mushrooms*

**Jal Frezi Chicken/Lamb or Beef** ..... 11.50 / 12.50

*Chicken / lamb / beef cooked in a vinaigrette of hot sauce with cube onions and mixed peppers*

**Bhuna Chicken/Lamb or Beef** ..... 11.50 / 12.50

*Cooked with chopped tomatoes and spring onions in special bhuna sauce*

**Rogan Josh Chicken/Lamb or Beef** ..... 11.50 / 12.50

*Cooked in aromatic spices with lots of tomatoes and herbs*

**Balti Bowl** ..... 11.50 / 12.50

*Thick aromatic-spiced sauce cooked in a metal wok*

*(Diced Chicken or Chicken Tikka / Lamb, Lamb Tikka or Beef)*

**Madras Chicken/Lamb or Beef** ..... 11.50 / 12.50

*Traditional Indian curry, cooked with spicy coconut sauce and fresh lemon*

**Vindaloo Chicken/Lamb or Beef** ..... 11.50 / 12.50

*Hot and spicy, citrus-based sauce with potatoes*

**Chicken Tikka Karahi/ Karahi Gosht** .. 11.50 / 12.50

*Cooked in wok with spring onion, chopped onions, peppers, tomatoes and herbs*

**Sag Chicken/Lamb or Beef** ..... 11.50 / 12.50

*A combination of lightly curried spinach (sag) and meats*

**Dansak Chicken/Lamb or Beef** ..... 11.50 / 12.50

*Meat with lentils, cooked in a hot, sweet and soured pineapple & coconut sauce*

**Naram Garam Chicken/Lamb or Beef** 11.50 / 12.50

*Medium-spiced curried meats with chick peas and sprinkled coriander*

**Cheesy Gosht** ..... 12.95

*The combination of homemade paneer cheese and lamb*

**Chicken/Lamb Chilli Masala** ..... 11.50 / 12.50

*Chicken / lamb cooked in curry with fresh chilli and green herbs*

**Dopiazza Chicken/Lamb or Beef** ..... 11.50 / 12.50

*Chicken, lamb or beef cooked with loaded onions, pepper rings and cashew almonds*

**Malabari Chicken** **A, P** ..... 11.50

*An authentic kerala style - a distinct taste and flavour of onions, coriander, a fresh chilli, coconut and cooked in coconut cream sauces*

# CHEF'S RECOMMENDATIONS

**Mughlai Chicken** **E, A** ..... 11.95

*Mild creamy dish, chicken tikka pieces cooked with egg yolk, almond and coconut powder*

**Achari Gosht** ..... 12.50

*Diced lamb cooked with exotic achar (pickle) and finished with a touch of yoghurt*

**Spiced Delight** **C** ..... 13.95

*Chicken, lamb and prawns cooked together with mixed peppers in a mild sauce with a sprinkle of coriander*

**Mango Chicken** ..... 11.50

*Diced chicken tikka cooked with mango puree yoghurt, fresh ginger and finely diced mixed peppers in curry sauce*

**Tandoori Garlic Chilli Chicken** ..... 11.95

*Cooked with fresh garlic, green chilli, ginger, onion and peppers in a medium-hot thick sauce*

**Malai Methi Chicken / Lamb / Beef**... 11.95 / 12.95

*Methi and coconut mild curry cooked with your choice of meats Chicken / lamb / Beef*

**Chicken Tikka Supreme** ..... 11.95

*Breast pieces of chicken tikka, moistened in a thick creamy sauce*

**Ginger Beef/Lamb** ..... 12.50

*Slightly-hot fresh ginger lamb or beef curry*

## SEAFOOD SELECTION

**Tandoori Jumbo Prawn Masala** **C, A** ..... 17.95

*Gently cooked tandoori prawns and tikka masala sauce, served with pilau rice*

**Prawns Sag** **C, A** ..... 12.95

*Prawns cooked with spinach and herbs*

**Spiced Special Prawn Curry** **C** ..... 12.95

*Prawns cooked with onions, peppers, carrots, and mushrooms in a medium curry sauce*

**Prawn Dansak (Hot, Sweet & Sour)** **C** ..... 12.95

*Prawns with lentils, cooked in a hot, sweet and soured pineapple & coconut sauce*

**Prawn Mushroom Balti** **C** ..... 12.95

*Thick base of aromatic spiced prawns cooked in a metal wok*

**Prawn Biryani** **C, A** ..... 13.95

*Basmati rice cooked with prawns, saffron, and mild oriental biryani spices, almonds, raisins, and served with onion gravy salan*

**Jumbo Prawn Biryani** **C, A** ..... 17.95

*Basmati rice cooked with jumbo prawns, saffron, and mild oriental biryani spices, almonds, raisins, and served with onion gravy salan*

**Note: JUMBO PRAWNS available in all of the above dishes for an additional €4**

## VEGETARIAN

**Vegetable Jal Frezi** ..... 10.95

*Vegetables cooked in a hot, curried vinaigrette*

**Vegetable Biryani** **A** ..... 12.95

*Mixed vegetable cooked with basmati rice, saffron, and mild oriental biryani spices, almonds, raisins, and served with onion gravy salan*

**Paneer Makhani** **D** ..... 10.95

*Homemade plain cheese cooked in aromatic blended flavoured tomatoes sauce and battered creame sauce*

**Vegatable Balti** ..... 10.95

*Thick base of aromatic spiced vegetables cooked in balti sauce*

# SIDES

**Note: Any sides can be had as a main course, just ask your server.**

**Aloo Gobhi** ..... 5.95

*(Dry Curried Potato & Cauliflower)*

**Aloo Zera** ..... 5.95

*(Dry Curried Potato & Caraway Seeds)*

**Tarka Dal** ..... 5.95

*(Lentils)*

**Bhaji** ..... 5.95

*(Sag / Okra (Lady Fingers) / Cauliflower / Mushroom)*

**Sag Aloo** ..... 5.95

*(Spinach & Potato)*

**Chana Palak** ..... 5.55

*(Spinach and Chick Peas)*

**Mutter Paneer** **D** ..... 5.75

*(Green Peas & Homemade Cheese)*

**Sag Paneer** ..... 5.95

*(Spinach & Homemade Cheese)*

**Chana Masala** ..... 5.55

*(Curried Chick Peas)*

**Garlic Fried Mushroom** ..... 5.95

**Boiled Rice** ..... 2.00

**Pilau Rice** **D** ..... 2.50

**Egg Fried Rice** **D E** ..... 3.20

**Mushroom Pilau Rice** **D** ..... 3.20

**Peas Rice** **D** ..... 3.20

**Vegetable Fried Rice** **D** ..... 3.20

**Special Fried Rice** **D** ..... 3.50

*(Chicken, vegetables, pilau rice)*

**Naan** **G, E, W** ..... 2.25

**Keema Naan** **G, E, W** ..... 2.95

*(stuffed with minced lamb)*

**Peshwari Naan** **A, G, E, W** ..... 2.95

*(Stuffed with coconut, almond & sultana)*

**Garlic Naan** **G, E, W** ..... 2.75

**Cheese Naan** **G, E, W** ..... 2.95

**Coriander Naan** **G, E, W** ..... 2.75

**Afgani Naan** **G, E, W** ..... 2.75

**Onion Kulcha** **G, E** ..... 2.75

**Paratha** **G, E** ..... 2.95

**Raita** ..... 3.25

**Chips** ..... 2.95

**Cajun Chips** ..... 2.95



# Spiced

## SALTHILL

AN INDIAN RESTAURANT & TAKEAWAY

**ALLERGEN INFORMATION:**  
Symbol below denotes  
allergen contained in the food:

**A:** Almonds  
**C:** Crustaceans  
**D:** Dairy  
**G:** Gluten  
**MU:** Mustard

**P:** Peanuts  
**E:** Eggs  
**F:** Fish  
**L:** Lupine  
**MK:** Milk

**SE:** Sesame  
**N:** Nuts  
**SO:** Soybeans  
**W:** Wheat