

STARTERS

Goat Cheese Tikki	€ 8.50
Pan-fried potato & St' Tola goat cheese cake, smoked walnut crumb, grape chutney	
Jaipuri Raj Kachori	€ 8.00
Hand rolled wheat bubble filled with crispy lentils, masala Glenilen yoghurt , vermicelli	
Lazwaab Murgh	€ 12.50
Irish Chicken in three traditional & regional flavours - Kashmiri chilli spiced Tikka, saffron & cardamom supreme, Chennai "Special 65 spice"	
Vathu Travancore	€ 12.50
Duck two ways. Smoked tikka & crisp potted-leg & apple cracker, orange, chilli jam	
Kurkura Seekh Kebab	€ 12.50
Wicklow lamb kebab, water chestnut & rocket pesto, aubergine fries, chilli & garlic	
Samundari Moti	€ 14.50
Mumbai style-pan seared Kilkee scallops , Ghaati masala, tomato ragout & tangy mix	
Goan Costal Plate	€ 14.50
Howth Lobster with onion, yellow chilli. Spicy Dingle bay crab dumpling & crispy prawn with wasabi & dill raita	
Tandoori Jhinga	€ 15.50
Tandoori jumbo prawns, carom, salted lime & avocado Kashimbiri	
Ananda Kebab Tasting	€15.00
A perfect way to savour the selection from robata grill & tandoori clay oven	

MAIN COURSES

Jhinga Neel Giri	€ 25.50
Wild Indian Ocean jumbo prawns simmered in curry leaf, coriander & coconut korma	
Lahsooni Machhi	€ 26.00
Tandoori Waterford monkfish tail , steeped in fermented black garlic & mustard marinade, tomato sauce, yoghurt rice & sauté okra	
Meen Vartha Curry	€ 26.50
Pan-seared Halibut fillet with lemon balm & ginger poached sea shells, goan bisque. Tempered sea asparagus	
Sigri Lagosta	€ 35.50
An Ananda favourite – Howth lobster with a hint of cardamom cooked in tandoor, Mumbai masala rice (On Availability)	
Tandoori Chicken	€ 24.50
Tandoori Irish chicken on the bone with Amritsar chilli, garlic & yoghurt. Wild rice, black lentil pulao & crispy onions.	
24 Carat Guinea Fowl	€ 27.50
Blackened Robata grilled guinea fowl with 24 carrot gold, red bean & aged rice ball, coriander salad. Saffron & honey nanini	
Prawn & Egg Roast Curry	€ 22.50
Kerala coastal delicacy of local duck egg curry, crispy prawns, Malabar Parantha	

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*Accompaniments served along with main courses only.

Murgh Korma	€ 25.00
Free-range Irish chicken breast stuffed with wild mushroom, pistachio & fennel. Served with saffron & cardamom korma	
Barbary Duck	€ 24.50
Kangra Valley single estate tea smoked Free-range Barbary duck supreme, textures of chickpea with pear chutney	
Nawabi Champein	€ 26.50
Irish lamb rack , turmeric & ground pomegranate from robata grill, parsnip gratin, cumin & date puree, pickled parsnip	
Pork Vindaloo	€ 24.00
18 hour marinated free range Limerick pork chop, pork belly masala, Vindaloo sauce & tamarind rice	
Keema Salli Pao	€ 23.50
Young Wicklow lamb meat hand pounded with black cardamom, fresh fenugreek & red onion masala, home baked Pao (bread)	
Gosht Dawat E Rogan	€ 31.00
Slow cooked, tandoor smoked lamb shank, aged basmati rice in a sealed pot, Sunil's signature masala sauce. Please allow 20 minutes	
Ananda Masahari Thaali	€ 30.00
Thaali is a perfect way of savouring a complete Indian meal. Selection of seafood, meat & potato dishes with kebab, rice & bread	

ACCOMPANIMENTS

Lahsooni Patta (V) Baby spinach, buttered garlic Tadka	€ 6.00
Tadka Subzi (V) Asparagus, beans, mustard leaves, tempered cumin & curry leaf	€ 6.50
Jeera Aloo (V) Wexford potatoes from Michael's farm , with cumin & turmeric	€ 6.00
Ghar Ki Daal (V) Yellow Lentils of the day tempered with garlic & smoked chilly	€ 6.00
Aam Waali Bhindi (V) (C) Okra with cumin, raw mango powder & cherry tomatoes	€ 6.00
Raita : Cucumber & mint ; Plain sea salt & cumin ; red onion & coriander	€ 4.00

RICE & BREADS

Naan / Tandoori Roti / Missie Roti (Griddled gram flour & fennel Coeliac bread)	€ 3.25
Flavoured Naans : Garlic Onion & Coriander ; Chilli & Cheese ; Peshawari ; Keema	€ 3.95
Bread Basket (Assorted Naan breads 3 pcs)	€ 5.00
Aged Basmati Rice : Pulao Rice ; Steamed Rice ; Lemon Rice	€ 3.95

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VEGETARIAN

Ananda Shakahari Thaali (Vegetarian)	€ 28.50
Thaali is a perfect way of savouring a complete Indian meal. Leaf greens, potatoes & lentils, fresh vegetable dishes with kebab, rice & bread	
Bharwan Baingan Mirchi	€ 22.00
Baby pepper stuffed with flavoured peas, eggplant steak with onions & almonds, crispy Old-Town potato barrel, Saffron Pulao & Kadhai sauce	
Dal Bukhara (V) (C)	€ 16.50
24 Hour slow cooked black lentils with musky fenugreek, ginger & crème fraiche	
Narangi Kofte (V)	€ 18.50
Cottage cheese dumplings filled with ginger & raisin marmalade, poached in velvety tomato gravy with a hint of orange	
Himachali Chole Aloo (V) (C)	€ 17.50
Himalayan spiced chickpeas with fennel infused cottage cheese, baby spinach leaves, cherry tomatoes	

GHAR KA KHAANA

At Ananda we are committed to pushing boundaries and continue to evolve our trademark modern Indian dining experience

Lagan Ki Biryani	€ 24.50
A Hyderabadi specialty of perfumed basmati rice & lamb, scented with mint, saffron & rose water with raita & curry	
Jhinga Jalfrezi (C)	€ 24.50
Black tiger prawns tossed with organic garlic, onions & peppers in a Jalfrezi sauce	
Mangalorean Seafood Curry (C)	€ 22.50
Tiger prawns, crab claws & tilapia in coastal spice, palm vinegar, jaggery & cinnamon	
Jardaloo Murgh	€ 21.50
Free range chicken breast simmered in onion & tomato masala with soaked apricot, salted caramel & straw potatoes	
Saag Murgh (C)	€ 21.00
Free-range Irish chicken breast, fresh spinach & greens with mango powder, baby tomatoes	
Kashmiri Rogan Josh (C)	€ 23.50
Irish lamb with mace & ginger infused red onion sauce & spiced shallots	
Butter Chicken (C)	€ 22.50
Old Delhi style - Irish chicken supreme tikka, tomatoes, honey, sour cream & musky fenugreek	
Indian Hara Salad	€ 4.00
Delhi style "Cutting" Salad	

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