



# *konkan*

*indian restaurant*

## **Award Winning Indian Food**

Restaurant | Takeout | Delivery

### **Konkan Harolds Cross**

46 Upper Clanbrassil Street, Dublin 8

Phone: 01 473 8252 / 01 473 0252

Opening Hours: Monday- Sunday 5:00pm-11:00pm

### **Konkan Dundrum**

1 Upper Kilmacud Road, Dublin 14

Phone: 01 2988965

Opening Hours: Monday- Sunday 5:00pm-11:00pm

Email: [info@konkan.ie](mailto:info@konkan.ie)

Order online at

**[www.konkan.ie](http://www.konkan.ie)**

Here at Konkan, we offer you a variety of Indian delicacies, ranging from regional specialities from the west - coast Konkan region of India to your all - time favourite Indian dishes.

We prepare all our dishes to order and use the freshest & best quality ingredients available. Our yoghurt and paneer are made in-house. We use the best quality basmati rice for all our steamed & pulao rice preparations.

To adjust spice levels or to prepare vegan or coeliac friendly dishes, please just ask.

(Allergen information is available,  
please ask staff)


APPETISERS

<b>Samosa</b> 	€5.90
 <b>Then fried crisp pastry wraps with a mildly spiced potato &amp; pea filling</b>	
<b>Onion Bhajis</b> 	€5.90
Onion fritters flavoured with mild spices	
<b>Hariyali Kebab</b> 	€5.90
Spinach & green pea patties, with mild spices, coriander & ginger.	
<b>Murgh Seena Kebab</b> 	€7.50
Tender chicken breast, stuffed & rolled with a tangy mix of spinach & melon seeds	
<b>Chicken Malai Tikka</b> 	€7.50
Chicken breast marinated with creamy yoghurt & aromatic spices; grilled in the tandoor.	
<b>Tandoori Chicken</b> 	€7.50
Popular traditional Indian dish of chicken on the bone, marinated with yoghurt & tandoori spices & grilled in the clay oven.	
<b>Murgh Achari Tikka</b> 	€7.50
Chicken breast marinated in spicy Indian pickle marinade & grilled in the tandoor.	
<b>Seekh Kebab</b> 	€7.90
Mildly spiced lamb mince kebabs, grilled in the tandoor, sautéed with peppers & onions.	
<b>Prawn Puri</b> 	€8.90
Prawns in a tomato & cream sauce, served on fried poori bread.	
<b>Fried Prawns with Mango</b>	€8.90
Spice marinated prawns, stir-fried with mangoes, ginger & mild spices - an unusual & delightful combination.	
<b>Jhinga Tandoori</b> 	€8.90
Prawns marinated in a carom seed & herb marinade, grilled in the tandoor & sautéed with peppers & onions.	
<b>Konkani Fish Tikki</b> 	€7.90
Spicy fish cakes with fresh green chillies, curry leaves & mustard seeds.	
<b>Veg. Mix Starter for one</b> 	€7.50
Medley of Samosa, Onion Bhaji & Hariyali Kebab	
<b>Mix Meat Starter for one</b>	€8.50
Medley of Chicken Malai Tikka, Lamb Seekh Kebab, Murgh Seena Kebab	

MAIN COURSES

BIRIYANI (MEDIUM SPICY)

A traditional dish from the north where basmati rice is cooked with meat or vegetables, nuts & whole spices in 'dum' - cooked in a sealed pot over slow flame to seal in the aroma & flavour. Served with a cooling yoghurt raita or vegetable curry.

<b>Chicken Biryani</b> 	€15.50
<b>Lamb Biryani</b> 	€16.50
<b>Prawn Biryani</b> 	€17.50
<b>Mix Biryani</b>  (medley of Chicken, Lamb, Prawn and fresh vegetables)	€16.90
<b>Vegetable Biryani</b> 	€14.50









FROM THE CLAY OVEN (TANDOOR)

All Tandoori Mains are served with a cooling yoghurt raita or vegetable curry.

<b>Chicken Malai Tikka</b> 	€15.90
Chicken breast marinated with creamy yoghurt & aromatic spices; grilled in the tandoor.	
<b>Tandoori Chicken</b> 	€15.90
Popular traditional Indian dish of chicken on the bone marinated with yoghurt & tandoori spices & grilled in the clay oven	
<b>Murgh Achari Tikka</b> 	€15.90
Chicken breast marinated in spicy Indian pickle marinade & grilled in the tandoor	
<b>Seekh Kebab</b> 	€16.90
Mildly spiced lamb mince kebabs, grilled in the tandoor, sautéed with peppers & onions.	
<b>Jhinga Tandoori</b> 	€17.90
Prawns marinated in a carom seed & herb marinade, grilled in the tandoor & sautéed with peppers & onions.	
<b>Tandoori Mix Grill</b> 	€17.50
Medley of Chicken Malai Tikka, Tandoori Chicken, Lamb Seekh Kebab & Tandoori Prawns, sautéed with peppers & onions.	



KONKAN’S SPECIALTIES

<b>Ambua Chingri Maach</b> 	€17.50
Prawns simmered in a gently spiced mango and coconut milk sauce, tempered with fresh curry leaves & green chillies.	
<b>Jhinga Mirch Masala</b>  	€17.50
Prawns in a medium spicy sauce with onions,peppers, tomatoes & fresh coriander finished with tangy tamarind chutney.	
<b>Goan Fish Curry</b>  	€17.50
A traditional Goan recipe of fish in a spicy coconut milk & tamarind sauce, with fresh curry leaves	
<b>Kerala Lamb &amp; Potato Karri</b>   	€16.90
A Kerala dish, full of flavour & heat - Lamb cooked with fresh green chillies, tomatoes & cloves, finished with coconut milk.	
<b>Raarha Gosht</b> 	€16.90
Lamb cooked with black-eyed beans & whole spices in a brown onion sauce	
<b>Seekh Masala</b> 	€16.90
Lamb seekh kebabs sautéed with onions & peppers, in a tomato & ginger sauce, finished with cream & fresh coriander.	
<b>Chettinad</b>  	Lamb €16.90    Chicken €15.90
Tender lamb or chicken pieces simmered in a South- Indian style coconut sauce with curry leaves and turmeric.	
<b>Murgh Methi Malai</b>	€15.90
Chicken simmered in a creamy sauce with green fenugreek leaves, spinach, ginger & turmeric.	
<b>Malabar Chicken Curry</b>  	€15.90
This kerala chicken dish is hot & full of flavours – chicken cooked in a thin coconut milk sauce with onions, crushed black peppers & curry leaves.	
<b>Butter Chicken</b>  	€15.90
Very popular dish from Punjab, chicken tikka in a creamy tomato & butter sauce	

ALL TIME FAVOURITES

Your Choice of:

<b>Vegetables</b> €14.50	<b>Prawns</b> €17.50	<b>Chicken</b> €15.50	<b>Lamb</b> €16.50
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Added to your choice of sauce from the list below

**Vindaloo**   
Cooked in an extra hot & tangy sauce with fresh spices & ginger

**Madras**   
Piquant curry tempered with mustard Seeds, red chillies & coconut

**Balti**   
Cooked with onion, tomato, burnt ginger & pickle spices .medium spicy

**Rogan**   
Slow cooked in ginger, tomato & onion sauce with fresh coriander medium spicy

**Jalfrezi**   
Tender tikka cooked with peppers, onion & tomatoes (sweet & spicy)

**Saag**   
Cooked with spinach, herbs & mild spices finished with a dash of fresh cream.

**Korma**  
Cooked in a delicious & creamy saffron, coconut & almond sauce

**Tikka Masala**  
Cooked in tandoor & then simmered in a creamy tomato & coconut sauce

**Pasanda**  
A creamy sauce with almonds, green cardamom & ripe mango.

**Dhansak**   
A traditional ‘parsee’ dish cooked with lentils and hand ground spices.

Add some fresh **vegetables** to your main course, just let your server know when placing  order.

VEGETARIAN

<b>Veg Methi Malai</b> 	€13.90
Fresh seasonal vegetables and home-made cottage cheese, in a mild cream, fenugreek and spinach sauce with ginger & turmeric	
<b>Shahi Paneer</b> 	€13.90
Cottage Cheese in a mild & creamy tomato & toasted nuts sauce	
<b>Matar Paneer</b>  	€13.90
Green peas & cottage cheese cooked with tomatoes & spices	
<b>Palak Paneer</b>  	€13.90
Cottage cheese, in a mild spinach & herbs sauce, finished with a dash of fresh cream.	
<b>Baigan ka Salan</b>  	€13.90
Smoked aubergines & shallots cooked in a medium spicy coconut milk sauce.	
<b>Vegetable Payaru</b>  	€13.90
Black eyed beans & fresh vegetables simmered with tomatoes, coconut and curry leaves. Medium spicy.	
<b>Chana Masala</b>  	€12.90
Chickpeas in a mildly spiced curry sauce	
<b>Saag Aloo</b>  	€12.90
Diced potatoes sautéed with spinach & herb sauce	
<b>Aloo Gobhi</b>  	€12.90
Cauliflower & potatoes cooked with roasted cumin & fresh coriander	
<b>Mushroom Bhaji</b>  	€12.90
Mushrooms sautéed with ginger, garlic & cumin, in a tomato & onion sauce	
<b>Tarka Dal</b> 	€12.90
Yellow lentils with a tempering of asafoetida & cumin seeds	
<b>Bombay Aloo</b>  	€12.90
Potatoes in a brown onion & tomatoes sauce	

ACCOMPANIMENTS

<b>Steamed Basmati Rice</b>	€1.90
<b>Pulao Rice</b> Basmati rice flavoured with whole Spices & browned onion	€2.20
<b>Brown Rice</b>	€2.50
<b>Lemon Rice</b> Basmati rice with Lemon juice, turmeric & curry leaves	€2.75
<b>Vegetable Fried Rice</b>	€3.50
<b>Mushroom Fried Rice</b>	€3.50
<b>Egg Fried Rice</b>	€3.50
<b>Steamed Fresh Vegetables</b> Sprinkled with our special spice mix	€3.50
<b>Raita</b> Homemade yoghurt with cucumber & cumin	€2.75

NAAN BREADS

Unleavened bread cooked in the clay oven	
<b>Plain Naan</b>	€1.90
<b>Garlic Naan</b>	€2.50
<b>Coriander Naan</b>	€2.50
<b>Keema Naan</b> Mildly Spiced lamb mince filling	€3.50
<b>Peshwari Naan</b> Sweet nuts & coconut filling	€2.90
<b>Cheese &amp; Onion Naan</b>	€2.90
<b>Tandoori Roti</b> Bread from wholemeal flour	€1.90

VEG SIDE PORTIONS

<b>Chana Masala</b> Chickpeas in a mildly spiced curry sauce	€6.50
<b>Saag Aloo</b> Diced potatoes sautéed with spinach & herb sauce	€6.50
<b>Aloo Gobhi</b> Cauliflower & potatoes cooked with roasted cumin & fresh coriander	€6.50
<b>Mushroom Bhaji</b> Mushrooms sautéed with ginger, garlic & cumin, in a tomato & onion sauce	€6.50
<b>Tarka Dal</b> Yellow lentils with a tempering of asafoetida & cumin seeds	€6.50
<b>Bombay Aloo</b> Potatoes in a brown onion & tomatoes sauce	€6.50

Veg



Mild



Medium



Hot

