



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

Order online at

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

Samosa



€5.90

Golden fried crisp pastry wraps with a mildly spiced potato & pea filling.

Onion Bhajis



€5.90

Onion fritters flavoured with mild spices

Hariyali Kebab



€5.90

Spinach & green pea patties, with mild spices, coriander & ginger.

Murgh Seena Kebab



€7.50

Tender chicken breast, stuffed & rolled with a tangy mix of spinach & melon seeds

Chicken Malai Tikka



€7.50

Chicken breast marinated with creamy yoghurt & aromatic spices; grilled in the tandoor.

Tandoori Chicken



€7.50

Popular traditional Indian dish of chicken on the bone, marinated with yoghurt & tandoori spices & grilled in the clay oven.

Murgh Achari Tikka



€7.50

Chicken breast marinated in spicy Indian pickle marinade & grilled in the tandoor.

Seekh Kebab



€7.90

Mildly spiced lamb mince kebabs, grilled in the tandoor, sautéed with peppers & onions.

Prawn Puri



€8.90

Prawns in a tomato & cream sauce, served on fried poori bread.

Fried Prawns with Mango

Spice marinated prawns, stir-fried with mangoes, ginger & mild spices -

an unusual & delightful combination.

Jhinga Tandoori



€8.90

Prawns marinated in a carom seed & herb marinade, grilled in the tandoor &

sautéed with peppers & onions.

Konkani Fish Tikki



€7.90

Spicy fish cakes with fresh green chillies, curry leaves & mustard seeds.

Veg. Mix Starter for one



€7.50

Medley of Samosa, Onion Bhaji & Hariyali Kebab

Mix Meat Starter for one



€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.

Chicken Biryani



€15.50

Lamb Biryani



€16.50

Prawn Biryani



€17.50

Mix Biryani



€16.90

(medley of Chicken, Lamb, Prawn and fresh vegetables)

Vegetable Biryani



€14.50

FROM THE CLAY OVEN (TANDOOR)

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

Chicken Malai Tikka



€15.90

Chicken breast marinated with creamy yoghurt & aromatic spices; grilled in the

tandoor.

Tandoori Chicken



€15.90

Popular traditional Indian dish of chicken on the bone marinated with yoghurt &

tandoori spices & grilled in the clay oven.

Murgh Achari Tikka



€15.90

Chicken breast marinated in spicy Indian pickle marinade & grilled in the tandoor

Seekh Kebab



€16.90

Mildly spiced lamb mince kebabs, grilled in the tandoor, sautéed with peppers &

onions.

Jhinga Tandoori

€17.90

Prawns marinated in a carom seed & herb marinade, grilled in the tandoor &

sautéed with peppers & onions.

Tandoori Mix Grill

€17.50

Medley of Chicken Malai Tikka, Tandoori Chicken, Lamb Seekh Kebab &

Tandoori Prawns, sautéed with peppers & onions.

KONKAN'S SPECIALTIES

Ambua Chingri Maach

Prawns simmered in a gently spiced mango and coconut milk sauce, tempered with fresh curry leaves & green chillies.

€17.50

Jhinga Mirch Masala

Prawns in a medium spicy sauce with onions, peppers, tomatoes & fresh coriander finished with tangy tamarind chutney.

€17.50

Goan Fish Curry

A traditional Goan recipe of fish in a spicy coconut milk & tamarind sauce, with fresh curry leaves

€17.50

Kerala Lamb & Potato Karri

A Kerala dish, full of flavour & heat - Lamb cooked with fresh green chillies, tomatoes & cloves, finished with coconut milk.

€16.90

Raarha Gosht

Lamb cooked with black-eyed beans & whole spices in a brown onion sauce

€16.90

Seekh Masala

Lamb seekh kebabs sautéed with onions & peppers, in a tomato & ginger sauce, finished with cream & fresh coriander.

€16.90

Chettinad

Tender lamb or chicken pieces simmered in a South- Indian style coconut sauce with curry leaves and turmeric.

Lamb €16.90 Chicken €15.90

Murgh Methi Malai

Chicken simmered in a creamy sauce with green fenugreek leaves, spinach, ginger & turmeric.

€15.90

Malabar Chicken Curry

This kerala chicken dish is hot & full of flavours – chicken cooked in a thin coconut milk sauce with onions, crushed black peppers & curry leaves.

€15.90

Butter Chicken

Very popular dish from Punjab, chicken tikka in a creamy tomato & butter sauce

€15.90

ALL TIME FAVOURITES

Your Choice of:

Vegetables €14.50

Prawns €17.50

Chicken €15.50

Lamb €16.50

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

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

ACCOMPANIMENTS

- Pulao Rice**
Basmati rice flavoured with whole Spices & browned onion
- Brown Rice**
- Lemon Rice**
Basmati rice with Lemon juice, turmeric & curry leaves
- Vegetable Fried Rice**
- Mushroom Fried Rice**
- Egg Fried Rice**

Steamed Fresh
Vegetables
Sprinkled with our special spice mix

Raita
Homemade yoghurt with cucumber

VEG SIDE PORTIONS

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

NAAN BREADS

Plain Naan

Garlic Naan	€2.5
Coriander Naan	€2.5
Keema Naan Mildly Spiced lamb mince filling	€3.5
Peshwari Naan Sweet nuts & coconut filling	€2.9
Cheese & Onion Naan	€2.9
Tandoori Roti Bread from wholemeal flour	€1.9



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Medium



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