

Pashmina
Tandoori Indian Restaurant





STARTERS

Papadum €1.00

Pickle Tray €3.00

Warm Tandoori Salad

Fresh salad of lettuce leaves, carrots, red peppers drizzled with sweet and tangy mango sauce dressing.

Choice of:

- Prawns €7.50
- Chicken Tikka €6.00
- Diced Paneer (diced cottages cheese) €5.00

Prawn Poori

Prawns cooked in tomato based spiced curry, served on a fried, flakey Indian bread.

€7.50

Pakorras

Choice of Fish / Chicken / Paneer / Vegetables battered with chickpea flour accompanied by Chutneys.

€5.00

Himalayan Subzi Tikki

Pan grilled seasoned mashed pea and potato cakes with cheddar cheese melt Center. Served with Salad Leaves & Chutneys.

€4.00

Samosa

Deep fried triangle pastry parcel stuffed with your choice of filling. Served with Salad Leaves, Cucumber and Chutneys.

€3.00

- Potatoes and Vegetables (v)
- Chicken Mince

Onion Bhaji

Seasoned golden crispy onion fritters served with Salad Leaves, Cucumber and Chutneys.

€3.00

Chaat

Choice of Chicken Tikka or Potato pieces mixed with Chopped Onion, Tomato, ChatMasala, Tamarind & Mint Dressing served on Lettuce Leaves.

- Chicken €6.00
- Potato €4.00

Special Gobi

Florets of Cauliflower battered & tossed in Honey Sauce & Sesame Seeds.

€5.00

TANDOORI SPECIALS

Starter / Main

Chicken Tikka

Succulent chicken breast cubes marinated in yogurt & tandoori spices and barbecued in the clay oven.

€4.50 €10.00

Tandoori Chicken

Chicken Thigh and Leg on the bone marinated in yogurt and tandoori spices and barbecued in the clay oven.

€4.50 €8.50

Chicken Malai Kebab

Succulent chicken in a velvety marinade of chopped ginger, garlic, green cardamom, Cream, Almonds and barbecued in the clay oven.

€5.00 €10.00

Sheekh Kebab

Minced lamb kebabs seasoned with chopped onions, green chilies, ginger, and roasted ground coriander and barbecued in the clay oven.

€5.00 €11.00

Lamb Chops Adraaki

Prime succulent lamb chops marinated overnight in tandoori spices and a ginger, garlic rub, barbecued in the clay oven.

€9.00 €17.50

Chicken Shashlik

Succulent Chicken Breast cubes mixed with onions & peppers marinated in Indian herbs & charcoal grilled.

€11.00

Lamb Shashlik

Pieces of Lamb cooked with onion, peppers & tomato in a dry sauce served on sizzler.

€12.50

Shahi Jhinga, Tandoori King Prawns

Whole jumbo king prawns marinated in tandoori spices Barbecued in the clay oven.

€20.00

Vinu Chilli Tikka / Tandoori

Pieces of Chicken Breast or Leg of Chicken on the bone Cooked with Onions, Peppers in a dry sauce served with Ginger & Coriander Garnish.

€11.00

Tandoori Mix Platter

A Hearty, mouth watering variety of our tandoori dishes fit for a King
Consists of: Tandoori Chicken, Lamb Chop, Chicken Tikka, Seekh Kebab, Prawn.

€17.50

HOUSE SPECIALS

Pasanda

Choice of Chicken/Lamb/Prawn cooked in creamy yogurt sauce with almond powder.

€10.00

Kashmiri

Choice of Chicken/Lamb/Prawn cooked in creamy tomato sauce with dry fruits.

€10.00

Afghani

Choice of Chicken/Lamb/Prawn cooked in creamy sauce with the flavour of green cardomoms & black peppers.

€10.00

Balti

Choice of Chicken/Lamb/Prawn cooked with onions & peppers in curry sauce with the flavour of anise seeds.

€10.00

Dopiaza

Choice of Chicken / Lamb / Prawn cooked in curry sauce with fried onions.

€10.00

Pashmina Khatta Meetha

Choice of Chicken/Lamb/Prawn cooked with onions, peppers in sweet & sour curry sauce.

€10.00

Bhindi Gosht

Cubes of Lamb cooked with Okra & Sesame seeds in curry sauce.

€10.00

Kabuli Gosht

Cubes of Lamb cooked with Chickpeas in curry sauce & garnished with chopped onions & tomatoes.

€10.00

Lamb Aubergine

Cubes of Lamb cooked with small pieces of aubergine in curry sauce.

€10.00

POULTRY DISHES

Chicken Curry... Madras ~ Vindaloo ~ Phaal

Chicken cooked in a traditional tomato based fiery curry sauce. As "HOT" as you like.

€8.50



Chicken Tikka Masala

Tandoori chicken tikka breast, diced and cooked in cream & tomato curry with almond powder.

€9.50

Chicken Korma (very mild)

Succulent chicken breast diced and cooked in mild velvety cream of Coconut and almond curry (contains nuts).

€9.50

Saag Murgh

Chicken breast cubes cooked with chopped garlic, onions, chilies, ginger and spinach.

€9.50

Butter Chicken

Chicken breast simmered in a medium spiced velvety cream and tomato curry.

€9.50

Chicken Jalfrezi

Diced tandoori chicken breast sizzled and tossed with onion, garlic, ginger, green chilies, and peppers in a spiced, sour tomato curry sauce.

€9.50

Chicken Dansak

Chicken breast cooked with black lentils in creamy sauce.

€9.50

Chicken Shakotee

Chicken breast cooked in coconut milk sauce, almond powder & chopped tomatoes.

€9.50

Chicken Rarra

Chicken breast cooked with mince Lamb in curry sauce.

€10.00

LAMB DISHES

Lamb Curry...Madras ~ Vindaloo ~ Phaal

Lamb cooked in a traditional tomato, onion and garlic based fiery curry sauce.
As "HOT" as you like.

€9.00

Lamb Rogan Josh

Soft diced lamb cooked with the traditional ingredients of garlic, ginger, onions, peppers and various spices in a brown tomato curry.

€9.50

Lamb Korma (very mild)

Tender diced lamb cooked in mild velvety cream of Coconut and almond curry (contains nuts).

€9.50

Lamb Saag

Tender diced lamb cooked with chooped garlic, onions, chilies, ginger and spinach.

€9.50

Lamb Jalfrezi

Diced lamb tossed in with chunky onions, peppers, garlic, ginger, green chilies, in a spiced, sour tomato curry.

€9.50

Lamb Dansak

Tender diced Lamb cooked with black lentils in creamy sauce.

€9.50

Lamb n Mushroom

Tender diced Lamb cooked with fresh mushrooms in curry sauce.

€9.50

SEAFOOD SPECIAL

Fish Curry

Pieces of Perch cooked in onion tomato curry.

€9.00

Fish Masala	€10.00
Pieces of Perch cooked in creamy tomato sauce with almond powder.	
Lemon Fish Curry	€10.00
Pieces of Perch cooked in creamy sauce with lemon zest.	
Prawn Curry	€11.00
Prawns cooked in a traditional tomato, onion and garlic based fiery curry sauce. As "HOT" as you like.	
Prawn Pathia	€12.50
Prawns cooked with onions, peppers in a sweet n sour sauce & coconut powder.	
Prawn Korma	€12.50
Prawns cooked in mild velvety creamy coconut sauce with almond powder (contains nuts).	
Prawn Saag	€12.50
Prawns cooked with chooped garlic, onions, chilies, ginger and spinach.	
Fried Prawns in Garlic Sauce	€13.50
Prawns cooked in garlic sauce served with rice & salad.	

Delhi Ki Karahi

Combination of onions, peppers & tomato cooked in curry with the flavour of garlic, ginger, coriander & hint of soya.

Choice of:

- Vegetables
- Chicken / Chicken Tikka, Lamb, Keema Gosht, Mixed Meat, Fish,
- Prawns

€8.00
€10.00
€13.50

VEGETARIAN DELIGHTS

Aloo.... Gobi (cauliflower) ~ Saag (spinach)	€7.00
Seasoned curried potatoes cooked with vegetables of your choice. (Choose one)	
Dhal Makhani (The Chef's recommendation)	€7.00
Black lentils simmered in butter and cream over charcoal overnight, Infused with garlic, onions and ginger. Smokey, rich and truly delightful.	
Tarka Dhal	€7.00
Lentils simmered and tempered with curry leaves, garlic, onions and mustard seeds.	
Bombay Aloo	€7.00
Seasoned potatoes, cooked with garlic, ginger and spices in a traditional Indian tomato and onion based curry.	
Channa Masala	€7.00
Chickpeas cooked in tomato curry sauce with the garnish of freshly chopped onions, tomatoes & coriander.	
Mix Vegetable Curry	€7.00
Combination of beans, cauliflower, carrots, potatoes, onions, green peas.	
Mushroom Bhaji	€7.00
Fresh mushrooms cooked with onions & peppers in dry sauce.	
Saag Bhaji	€7.00
Spinach cooked the traditional way with garlic & ginger.	
Saag Paneer	€7.50
Diced cottage cheese cooked seasoned spinach.	



Paneer Tawa Masala

Chunky cottage cheese diced and tossed with peppers, onions, coriander, garlic & tomatoes, sizzled & cooked in an iron wok.

€7.50

Paneer Makhani

Chunky cottage cheese cubes cooked with onions, garlic, ginger and fenugreek in a rich velvet medium spiced creamy tomato curry.

€7.50

Punjabi Bhindi

Okra, lightly pan fried in garlic, ginger, onions, tomatoes & spices, The Punjabi way.

€7.50

Brinjal Bhartha

Mashed aubergine cooked with onion, tomatoes, garlic, ginger & coriander.

€7.50

Vegetable Korma

Combination of mix vegetables cooked in creamy coconut sauce.

€7.50

BIRYANI

Basmati Rice infused with a rich aromatic selection of fine Indian herbs and spices including Onions, Cumin, Garlic, Ginger, Coriander, Cinnamon, Bay leaves, pressure cooked very slowly on a low heat in an air tight sealed ceramic pot. Garnished with dry fruits, toasted cashews and boiled egg slices.

Subzi Haandi Biryani

Hearty assorted vegetables. Served with mix vegetable curry and raitha.

€9.50

Hydrabadi Murg Biryani

Aromatic chicken. Served with mix vegetable curry and raitha.

€11.00

Gosht Biryani

Succulent soft diced lambs leg. Served with mix vegetable curry and raitha.

€12.50

Jingha Biryani

Jumbo King Prawns. Served with mix vegetable curry and raitha.

€13.50

(Some dishes may contain nuts or traces of nuts)

RICE

Steamed Rice

Fluffy steamed basmati rice.

€2.00

Pilau Rice

Basmati rice cooked with cummins.

€2.50

Mushroom Pilau Rice

Basmati rice with fresh mushrooms cooked with mild spices.

€3.00

Keema Rice

Basmati rice with seasoned mince lamb cooked to an aromatic finish.

€4.00

INDIAN BREADS

ALL OUR BREADS ARE FRESHLY BAKED TO ORDER IN THE CLAY OVEN

Naan

White flour bread baked in a clay oven.

€2.50

Cheese Naan

Naan bread oven baked with cheese.

€3.00

Garlic Naan	€3.00
Naan bread with garlic & coriander.	
Garlic Cheese Nan	€3.50
Nan bread stuffed with cheese & garlic topping.	
Peshawari Naan	€3.50
Naan with a sweet stuffing of coconut & raisins.	
Keema Naan	€3.50
Naan bread stuffed with seasoned lamb mince.	
Onion Kulcha	€3.50
Naan bread stuffed with onions, coriander.	
Tandoori Roti	€1.50
Whole wheat flour bread baked in clay oven.	
Lachedar Parantha	€2.50
Whole wheat flakey Indian bread lightly drizzled with butter then baked in a clay oven.	
Poori	€2.50
A soft flakey deep fried Indian Bread Sundries.	

SUNDRIES

Raita	€2.50
Home-made yoghurt with onions, grated cucumber & cumin.	
Dahi	€2.00
Plain home made yoghurt.	
Fries / Chips	€2.50

We also served gluten free dishes.

