

# Appetizer / Shuruat

## Veg

- Veg. Samosa** €7.50  
Punjabi delicacy – Crispy fried light pastry, stuffed spinach, goat cheese, raisins and cashew nuts
- Onion Bhajee** €5.50  
Thinly sliced onions fried with carom scented gram flour batter  
– Most popular snacks all over India
- Aloo Tikki Chat** €6.50  
Deep fried crushed potato dumplings topped up with yoghurt, mint and tamarind chutneys
- Aloo aur Chane Ki Chat** €6.50  
Friend cubes topped with cumin-flavoured yogurt,  
Chickpeas and assortment of freshly made chutneys
- Mixed Veg. Platter (for 2)** €13.95  
An assortment of veg snacks – Recommended by Chef

## Non Veg

### (From Tandoor)

We use 100% Irish Lamb & Chicken

Baked Terracotta tandoor is used in the remote village of Punjab for baking breads and roasting meats, we at Mayur offer you this traditional way of cooking on live wood charcoal to produce a real taste of kebab and freshly baked breads.

- Boti Kebab** €6.95  
Tender pieces of spring lamb, overnight marinated with aromatic spices and cooked in Tandoor
- Sheekh Kebab** €6.95  
Hand pounded lamb mince rolls, skewered and cooked in tandoor
- Coorgi Pork Fry** €7.50  
Stir fried strips of pork finest with smoky dry chilli, palm sugar and sesame seeds
- Lassan Da Kebab** €6.95  
Chicken cubes marinated with cheese, cream and garlic chives
- Tandoori Chicken** €6.95  
Yoghurt, chillie, turmeric and lemon juice marinated with chicken breast/leg  
served with fresh salads and chutney – All time favourite

Please inform Floor Staff if you have any food Allergies or Intolerance,  
or if you require Gluten free food

<b>Murgh Sholay</b>	€7.50
Flattened and rolled chicken supreme stuffed with almond, cheese, spinach, pineapple and raisins served with fresh homemade salad	
<b>Chicken Shaslik</b>	€7.95
Tandoori baked yoghurt and fenugreek marinated chicken morels, tipped with onion seeds shallots and bell peppers	
<b>Tandoori Prawns</b>	€10.99
King Prawns, marinated in chilli yogurt, lime juice and turmeric	
<b>Samundri Rattan</b>	€8.50
Stir fried tiger prawn briskly tossed with pickled shallots and scallions finished Pounded Mixed peppers and lemon	
<b>Mixed Meat Platter (for 2)</b>	€17.95
A simple and delightful way to savour selection of tandoori cooking. As assortment of prawns, chicken and lamb served with salad	

## Mayur Sizzlers (Main Course)

All the Sizzlers are served on Onion bed with Curry sauce on the side

<b>Tandoori Chicken</b>	€16.95
Yogurt, chilli, turmeric and lemon juice marinated chicken breast/leg	
<b>Chicken Tikka</b>	€16.95
Yogurt chilli, turmeric and lemon juice marinated chicken cubes	
<b>Lassan Da Kebab</b>	€16.95
Chicken cubes marinated with cheese, cream and Garlic Chives	
<b>Sizzling Lamb</b>	€17.95
Kerala style succulent Irish Lamb's chunk marinated with brandy, Stir fried with Shallots and bell peppers Served with curry sauce.	
<b>Tandoori Prawns</b>	€21.50
Jumbo Prawns, marinated in chilli yogurt, lime juice and tumeric	
<b>Sheekh Kebab</b>	€16.95
Hand pounded lamb mince roll, skewered and cooked in tandoor	
<b>MAYUR Assorted Sizzler</b>	€18.50
Assorted chicken, lamb and prawn	

# Chef Special (Main Course)

## Non Veg

<b>Murgh Sharabi</b>	€17.50
Chicken chunks cooked with fresh onion, tomato, ginger, raisins, slit chilli and toasted with cashew nuts, finished with a dash of brandy	
<b>Chicken Lababdar</b>	€18.00
Spinach, cheese, pineapple, onion, raisins and almonds stuffed chicken supreme cooked in a mild creamy saffron sauce	
<b>Mugali Bahar</b>	€17.50
Chicken cubes cooked in onion tomato masala, fenugreek leaves and green vegetables, finished with cream	
<b>Baruchi Lamb</b>	€17.50
A slow braised lamb chunks cooked with coconut and tamarind, finished with mustard seeds and curry leaves	
<b>Lal Mas</b>	€17.50
Slow braised cubes of lamb in red chilli paste, yogurt, brown onion & cloves. A classic spicy Rajastani dish	
<b>Mayur Special Curry</b>	€18.50
Freshly cooked breast chicken, lamb & prawn Cooked in a medium spiced sauce	
<b>Butter Chicken</b>	€17.50
Chicken cubes cooked in clay oven laced with cashew nuts, tomatoes and cream sauce topped with almond flakes	
<b>Keema Mutter</b>	€17.50
Hand pounded minced lamb cooked with green peas and tomatoes in medium spice	
<b>Parsi Duck</b>	€17.95
Female barberry duck breast roasted in chargrilled tandoor and cooked with green vegetables in sweet and sour tangy onion sauce	
<b>Duck Madras</b>	€17.95
Tandoori roasted sliced duck breast cooked with green vegetables in hot spicy tangy sauce, tempered with black mustard seeds and curry leaves finished with a dash of coconut milk	
<b>Goan Sea-Food Curry</b>	€19.00
Black tiger prawns, crab claws and mussels simmered in a smooth coconut and chilli Masala paste staple food of the Goans!	
<b>Karahi Zhingra</b>	€18.50
Black tiger prawns cooked in Coastal spices with fresh pepper and onion, finished with fresh coriander	
<b>Prawn Moilee</b>	€18.50
Black tiger prawns simmered in turmeric coconut sauce	
<b>Chicken Chettinad</b>	€17.50
Roasted chicken morels cooked in South Indian Masala paste with black pepper and curry leaves, finished with toasted coconut and tamarind	

# All Time Favourites

At Mayur, we understand that some dishes never fall out of flavour and palatable fashion. Should you not find any of your choice dishes on this listing, our chef will be more than happy to accommodate your need and requests. These dishes can be ordered with your own choice of meats. Should you want them to cook to your individual spice levels of preferences, please inform the floor staff.

**Chicken €16.50**

**Lamb €17.00**

**Prawns €18.50**

## Tikka Masala

Tandoori tikka simmered in a creamy tomato sauce flavoured with dry fenugreek leaves and cashew nuts – an all time favourite

## Saag

Meats cooked with fresh spinach tossed with smoked red chillies and ginger finished with hint of cream and tomatoes

## Rogan Josh

Meat cooked slowly in tomato and onion stew finished with nutmeg, cardamom and fennel

## Korma Khass

Meat cooked slowly in white onion, saffron and cashew nut and almond powder

## Jalfrezi

Choice of meats stir-fried with onion pepper and tomato, flavoured with carom seeds and fresh lime

## Madras

Curry from Southern coast of India cooked with fresh coconut and curry leaves. Hot spiced

## Murgh Bhuna

Chicken cubes cooked in onion tomato sauce with mushroom, spring onion, mix peppers, ginger and finished with fresh coriander leaves

## Murghi Pasanda

Pieces of chicken cooked in mild creamy saffron & cashew nuts, served with almonds and fruit cocktail

## Karahi

Breast pieces of chicken or lamb cooked with fresh tomatoes, pepper, medium spices garnished with fresh coriander

## Balti

Western Indian speciality meat cooked with whole aromatic spices and herbs in a traditional fashion, so we at Mayur, are always delighted to introduce the balti dishes in its own traditional ways

## Vindaloo

Rajasthan's favourite curry cooked with red chillies – one of the hottest delicacies of the land, this is the Mogul version and strictly for those with steel lined stomach

## Dopiaza

Selected chicken or lamb, cooked with ground coriander seeds, diced onion, medium spiced sauce

## Dhansak

A fusion dish of Parsi origin, chicken or lamb combined with yellow lentils medium spiced with a ginger and pineapple

## Chilli Masala

Tender pieces of chicken or lamb, cooked with fresh pepper, spring onion, green chilli. Hot spiced

## Chicken Patia

Chicken cubes cooked in medium spicy sweet/sour curry with medium sauce

## Chef's Special Biryani

Choice of Meat or Vegetables cooked with aromatic spices, onions and basmati rice, finished with yogurt, brown onion, nuts and fresh mint leaves.  
Served with a light scented curry sauce or raita

<b>Vegetable</b>	<b>€17.50</b>
<b>Chicken</b>	<b>€18.50</b>
<b>Lamb</b>	<b>€19.50</b>
<b>Prawns</b>	<b>€20.50</b>
<b>Special</b>	<b>€21.50</b>

## Rice

<b>Basmati Rice</b>	<b>€2.50</b>
Steamed rice for healthy eating	
<b>Pilau Rice</b>	<b>€3.00</b>
Fluffy aromatic basmati rice cooked in saffron flavour	
<b>Vegetable Pilau Rice</b>	<b>€3.50</b>
Basmati rice cooked with mix vegetables	
<b>Lemon Rice</b>	<b>€3.50</b>
Fluffy aromatic basmati rice with mustard seeds, curry leaves and peanut with a hint of freshly squeezed lemon juice	
<b>Mushroom Pilau Rice</b>	<b>€3.50</b>
Basmati rice with wild mushrooms and fried onions	
<b>Egg Fried Rice</b>	<b>€3.50</b>
Basmati rice stir fried with eggs and spring onions	
<b>Mayur Special Rice</b>	<b>€3.75</b>
Rice cooked together with vegetables, mushrooms, nuts and eggs	

## Tandoori Breads

<b>Plain Naan</b>	€2.50
Leavened Indian bread	
<b>Garlic Naan</b>	€3.50
Naan Bread layered with garlic	
<b>Coriander Naan</b>	€3.50
Naan Bread layered with coriander	
<b>Garlic Coriander Naan</b>	€3.50
Naan Bread layered with coriander and garlic	
<b>Chilli Cheese Nan</b>	€3.50
Speciality of the house	
<b>Peshawari Naan</b>	€3.50
Naan Breads with stuffing of almonds, coconut and raisins	
<b>Garam Garam Roti</b>	€2.00
Wholemeal bread, healthy option	
<b>Keema Naan</b>	€3.50
Naan bread filled with hand pounded lamb mince	
<b>Aloo Kulcha</b>	€3.50
Bread stuffed with potatoes & herbs	
<b>Chips</b>	€3.00

## Condiments

<b>Raita</b>	€3.50
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# Vegetarian (Main Course)

A philosophy of food that believes that man is what he eats; this culinary legacy influenced the development of myriad food cultures including one of the most creative vegetarian cuisines in the world.

<b>Mutter Paneer</b>	€13.50
Green peas cooked with homemade cottage cheese in medium spice	
<b>Karahi Paneer</b>	€13.50
Homemade cottage cheese, cooked with fresh tomatoes, pepper, medium spices, garnished with fresh coriander	
<b>Paneer Narangi</b>	€13.50
Cottage cheese cooked in a buttered tomato sauce finished with Dash of Cointreau	
<b>Tarkari Milaoni</b>	€13.00
Varieties of mixed vegetables slowly cooked in medium curry sauce	
<b>Saag Aloo</b>	€13.50
Spinach cooked with diced potatoes flavoured with fenugreek leaves	
<b>Chana Masala</b>	€13.00
Chickpeas cooked in a traditional method with mixed spices	
<b>Subz Korma</b>	€13.50
Fresh vegetables simmered in turmeric coconut sauce	
<b>Bombay Aloo</b>	€13.00
Diced potatoes and freshly chopped tomatoes cooked in a Traditional home style	
<b>Daal Tadkewali</b>	€13.00
Yellow lentils tempered with garlic, red onion and cumin	
<b>Aloo Gobi</b>	€13.00
Potato and Cauliflower mixed together in a medium spicy sauce	
<b>Saag Paneer</b>	€13.50
Homemade cottage cheese cooked with fresh spinach finished with touch of cream	
<b>Saag Mushroom</b>	€13.50
Spinach cooked with fresh mushrooms flavoured with fenugreek leaves	