

Appetizer / Shuruat

Veg

Samosa (Goat cheese) €8.99

Punjabi delicacy – Crispy fried light pastry, stuffed with spinach, goat cheese, raisins and cashew nuts

Onion Bhajee €7.50

Thinly sliced onions fried with carom scented gram flour batter

– Most popular snacks all over India

Aloo Tikki Chat €7.99

Deep fried crushed potato dumplings topped up with yoghurt, mint and tamarind chutneys

Mixed Veg. Platter (for 2) €17.50

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.

Chicken Tikka €8.50

Yogurt chilli, turmeric and lemon juice marinated chicken cubes

Sheekh Kebab €8.99

Hand pounded lamb mince rolls, skewered and cooked in tandoor

Coorgi Pork Fry €9.99

Stir fried strips of pork finest with smoky dry chilli, palm sugar and sesame seeds

Lassan Da Kebab €8.50

Chicken cubes marinated with cheese, cream and garlic chives

Tandoori Chicken €8.50

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

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| Murgh Sholay | €9.50 |
| Flattened and rolled chicken supreme stuffed with almond, cheese, spinach, pineapple and raisins served with fresh homemade salad | |
| Chicken Shaslik | €9.50 |
| Tandoori baked yoghurt and fenugreek marinated chicken morels, tipped with onion seeds shallots and bell peppers | |
| Tandoori Prawns | €12.99 |
| Tiger Prawns, marinated in chilli yogurt, lime juice and turmeric | |
| Samundri Rattan | €10.99 |
| Stir fried tiger prawn briskly tossed with pickled shallots and scallions finished Pounded Mixed peppers and lemon | |
| Mixed Meat Platter (for 2) | €21.99 |
| 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

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| Tandoori Chicken | €20.99 |
| Yogurt, chilli, turmeric and lemon juice marinated chicken breast/leg | |
| Chicken Tikka | €20.99 |
| Yogurt chilli, turmeric and lemon juice marinated chicken cubes | |
| Lassan Da Kebab | €20.99 |
| Chicken cubes marinated with cheese, cream and Garlic Chives | |
| Sizzling Lamb | €21.99 |
| Kerala style succulent Irish Lamb's chunk marinated with brandy, Stir fried with Shallots and bell peppers Served with curry sauce. | |
| Tandoori Prawns | €23.99 |
| Tiger Prawns, marinated in chilli yogurt, lime juice and tumeric | |
| Sheekh Kebab | €21.99 |
| Hand pounded lamb mince roll, skewered and cooked in tandoor | |
| MAYUR Assorted Sizzler | €23.50 |
| Assorted chicken, lamb and prawn | |

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Chef Special (Main Course)

Non Veg

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| Murgh Sharabi | €20.99 |
| Chicken chunks cooked with fresh onion, tomato, ginger, raisins, slit chilli and toasted with cashew nuts, finished with a dash of brandy | |
| Chicken Lababdar | €21.50 |
| Spinach, cheese, pineapple, onion, raisins and almonds stuffed chicken supreme cooked in a mild creamy saffron sauce | |
| Mugali Bahar | €20.99 |
| Chicken cubes cooked in onion tomato masala, fenugreek leaves and green vegetables, finished with cream | |
| Baruchi Lamb | €21.50 |
| A slow braised lamb chunks cooked with coconut and tamarind, finished with mustard seeds and curry leaves | |
| Lal Mas | €21.50 |
| Slow braised cubes of lamb in red chilli paste, yogurt, brown onion & cloves. A classic spicy Rajastani dish | |
| Mayur Special Curry | €22.50 |
| Freshly cooked breast chicken, lamb & prawn Cooked in a medium spiced sauce | |
| Butter Chicken | €20.99 |
| Chicken cubes cooked in clay oven laced with cashew nuts, tomatoes and cream sauce topped with almond flakes | |
| Keema Mutter | €20.99 |
| Hand pounded minced lamb cooked with green peas and tomatoes in medium spice | |
| Parsi Duck | €21.99 |
| Female barberry duck breast roasted in chargrilled tandoor and cooked with green vegetables in sweet and sour tangy onion sauce | |
| Duck Madras | €21.99 |
| 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 | |
| Goan Sea-Food Curry | €22.99 |
| Black tiger prawns, crab claws and mussels simmered in a smooth coconut and chilli Masala paste staple food of the Goans! | |
| Prawn Moilee | €22.50 |
| Black tiger prawns simmered in turmeric coconut sauce | |
| Chicken Chettinad | €20.99 |
| Roasted chicken morels cooked in South Indian Masala paste with black pepper and curry leaves, finished with toasted coconut and tamarind | |

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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 €18.99 Lamb €20.50 Prawns €21.50

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

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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

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|------------------|---------------|
| Vegetable | €20.99 |
| Chicken | €21.99 |
| Lamb | €22.99 |
| Prawns | €23.50 |
| Special | €23.99 |

Rice

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| Basmati Rice | €2.99 |
| Steamed rice for healthy eating | |
| Pilau Rice | €3.50 |
| Fluffy aromatic basmati rice cooked in saffron flavour | |
| Vegetable Pilau Rice | €3.99 |
| Basmati rice cooked with mix vegetables | |
| Lemon Rice | €3.99 |
| Fluffy aromatic basmati rice with mustard seeds, curry leaves and peanut with a hint of freshly squeezed lemon juice | |
| Mushroom Pilau Rice | €3.99 |
| Basmati rice with wild mushrooms and fried onions | |
| Egg Fried Rice | €3.99 |
| Basmati rice stir fried with eggs and spring onions | |
| Mayur Special Rice | €4.50 |
| Rice cooked together with vegetables, mushrooms, nuts and eggs | |

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Tandoori Breads

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| Plain Naan | €3.00 |
| Leavened Indian bread | |
| Garlic Naan | €3.50 |
| Naan Bread layered with garlic | |
| Coriander Naan | €3.50 |
| Naan Bread layered with coriander | |
| Garlic Coriander Naan | €3.50 |
| Naan Bread layered with coriander and garlic | |
| Chilli Cheese Nan | €3.99 |
| Speciality of the house | |
| Peshawari Naan | €3.99 |
| Naan Breads with stuffing of almonds, coconut and raisins | |
| Garam Garam Roti | €3.00 |
| Wholemeal bread, healthy option | |
| Keema Naan | €3.99 |
| Naan bread filled with hand pounded lamb mince | |
| Aloo Kulcha | €3.99 |
| Bread stuffed with potatoes & herbs | |
| Chips | €3.99 |

Condiments

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|--------------|-------|
| Raita | €4.50 |
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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.

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| Paneer Chilli Masala | €17.99 |
| Homemade cottage cheese cooked with fresh pepper, spring onion and green chilli Hot Spiced | |
| Karahi Paneer | €17.99 |
| Homemade cottage cheese, cooked with fresh tomatoes, pepper, medium spices, garnished with fresh coriander | |
| Paneer Narangi | €17.99 |
| Cottage cheese cooked in a buttered tomato sauce finished with Dash of Cointreau | |
| Tarkari Milaoni | €17.50 |
| Varieties of mixed vegetables slowly cooked in medium curry sauce | |
| Saag Aloo | €17.50 |
| Spinach cooked with diced potatoes flavoured with fenugreek leaves | |
| Chana Masala | €17.50 |
| Chickpeas cooked in a traditional method with mixed spices | |
| Subz Korma | €18.50 |
| Fresh vegetables simmered in turmeric coconut sauce | |
| Bombay Aloo | €17.50 |
| Diced potatoes and freshly chopped tomatoes cooked in a Traditional home style | |
| Daal Tadkewali | €17.50 |
| Yellow lentils tempered with garlic, red onion and cumin | |
| Aloo Gobi | €17.50 |
| Potato and Cauliflower mixed together in a medium spicy sauce | |
| Saag Paneer | €17.99 |
| Homemade cottage cheese cooked with fresh spinach finished with touch of cream | |
| Saag Mushroom | €17.99 |
| Spinach cooked with fresh mushrooms flavoured with fenugreek leaves | |

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GOURMET MENU

€34.99 pp

Including Beer, Soft Drink or Tea/Coffee

MIXED PLATTER OF STARTERS

To include:

Sheekh Kebab

Hand pounded lamb mince rolls, skewered and cooked in tandoor with mountain herbs

Lassan Da Kebab

Chicken cubes marinated with cheese, cream and garlic chives

Tandoori Prawn

Turmeric and Chilli marinated tiger prawns cooked in Tandoor

Aloo Tikki

Deep fried crushed potato dumplings tempered with ginger and coriander

MAIN COURSE

Choose any one of the following:

Prawn Karahi

Black tiger prawns cooked with fresh tomatoes, pepper, medium spices, garnished with fresh coriander

Baruchi Lamb

A slow braised lamb chunks cooked with coconut and tamarind, finished with mustard seeds and curry leaves

Chicken Tikka Masala

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

Chicken Lababdar

Spinach, cheese, pineapple, onion, raisins and almond stuffed chicken supreme cooked in a mild creamy saffron sauce

Palak Paneer

Homemade cottage cheese cooked with fresh spinach, finished with a touch of cream

Chana Masala

Chick peas cooked in a traditional method with a variety of spices

Selection of Rice / Bread

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EARLY BIRD MENU

€25.99 pp

With a Soft Drink or Tea/Coffee

Choice of Veg / Non Veg

APPETISER

Choose one of the following:

Veg: Onion Bhaji

Aloo Tikki

Non-Veg: Chicken Tikka

Seekh Kebab

Lassan Da Kebab

MAIN COURSE

Choose one of the following:

Chicken Tikka Masala, Chicken Jalfrezi, Chicken Balti, Chicken Korma,
Chicken Madras, Lamb Rogan Josh, Baruchi Lamb, Goan Prawn Curry,
Prawn Karahi, Tarkari Miloni, Chana Pindi, Bombay Aloo

With accompaniments

Naan or Pilau Rice or Steamed Rice

Monday to Thursday - 5:00pm till 7:00pm

Friday – 4:30pm till 6:00pm

Sunday - 3:00pm till 6:00pm

Any changes in Early Bird Menu will cost extra. Please ask floor staff.

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