

15% DISCOUNT



Kashmir

Fine Indian Cuisine ~ Bialann Indiach

Kildery House, Lower Fairhill Road, Galway

Opening Times: Mon to Sun - 5.30pm to 11.30 pm

Sunday Buffet 1pm-3.30pm

Tel: 091 520099 / 589900 / 563456

kashmirindian@gmail.com

15% DISCOUNT ON ALL ORDERS OVER €10

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Fine Indian Cuisine ~ Bialann Indiach

TAKE-AWAY & HOME DELIVERY (Delivery Charge Extra)

7 Days a week 5.30pm - 11.30pm - Sunday Buffet 1pm-3.30pm

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APPETISERS ~ MAR THÚS

VEGETABLE SAMOSA ~ GLASRAÍ	€4.95
Lightly spiced vegetable filled snacks.	
MEAT SAMOSA ~ FEOIL	€4.95
Minced lamb filled snacks.	
ONION BHAJI ~ OINNIÚIN i bhFUAIHDREAMH.....	€4.95
Onions battered in Gram flour and deep-fried.	
VEGETABLE PAKORAS ~ MEASCÁN DE GHLASRAÍ.....	€4.95
As assortment of mixed vegetable fritters fried in Gram batter.	
KASHMIRI FISH ~ FILLÉID DE THROSC LE BLASTÁN	€5.95
Small fillets of cod seasoned in Gram flour and fried.	
CHICKEN TIKKA ~ SICÍN TIKKA	€5.95
Pieces of chicken marinated with masala yoghurt, cooked in Tandoor.	
CHICKEN MALAI TIKKA ~ SICÍN GAN CHNÁMH	€5.95
Boneless chicken pieces, marinated in cheese and cream based masala and cooked in the Tandoor.	
SEEKH KEBAB KHAS ~ UAINEOIL BOG	€5.95
Tender minced lamb shaped around skewers and grilled in the Tandoor.	
TANDOORI PRAWNS ~ CLOICHEÁIN TANDOORI	€6.95
Jumbo prawns marinated and cooked on skewers in Tandoor.	
KASHMIRI PLATTER ~ TRINSIÚR KASHMIRI	€8.95
A variety of lamb and chicken kebabs cooked in Tandoor, served lightly spiced. (For 2 People)	

TANDOORI KHAZANA ~ Treasures from the Tandoor

TANDOORI CHICKEN ~ SICÍN AR FIUCHADH	€14.95
Skewered Chicken on the bone marinated overnight in yoghurt and freshly ground spices and grilled in a clay oven.	
CHICKEN TIKKA ~ SICÍN GAN CHNÁMH.....	€14.95
Boneless Chicken pieces, marinated in cheese and yoghurt and aromatic Spices from the North of India and cooked to perfection in the Tandoor.	
CHICKEN MALAI TIKKA ~ SICÍN GAN CHNÁMH	€14.95
Boneless chicken pieces, marinated in a cream-based masala and cooked in the Tandoor.	
SEEKH KEBAB KHAS ~ UAINEOIL BOG	€15.95
Tender minced lamb, spiced and shaped around skewers and grilled in the Tandoor.	
LAMB TIKKA ~ UAINEOIL AR FIUCHADH	€15.95
Boneless Lamb chunks marinated in spicy yoghurt, garlic and ginger paste cooked in the Tandoor.	
KING PRAWNS ~ COICHEÁIN AR FIUCHADH	€16.95
Jumbo prawns, marinated and cooked on skewers in the Tandoor.	
MIXED KASHMIRI KHAZANA ~ MEASCÁN KASHMIRI	€18.95
A selection of Chicken, Lamb and Prawns grilled over charcoal.	

CHICKEN DISHES ~ MIASANNA SICÍN

MURGH CURRY	€10.95
Tomato and onion flavoured curry with coriander.	
MURGH ROGANJOSH.....	€11.95
From Kashmir, North India, cooked with purified butter, ginger and garlic, coriander, aromatic spices, cinnamon flavour.	
MURGH BHOONA	€11.95
Whole coriander, cumin seeds, cloves, bay leaves, garlic and ginger. Thick sauce dish, medium to hot.	
MURGH MADRAS	€11.95
Madras dish from South India, medium to hot with coconut flavour.	
MURGH KORMA	€11.95
Korma from North Indian state Himachal, very mild dish flavoured with dry fruit paste and butter.	
MURGH JHALFREZI	€13.95
Fresh julienne of green pepper, onion, tomatoes, ginger, garlic, green chilli.	
MURGH BALTI	€13.95
Medium Hot with chopped onion, green pepper, ginger, garlic, cumin seeds, fongary flavour. Garnish of fresh ginger.	
CHICKEN TIKKA MASALA	€15.95
Mild dish North India. Charcoal grilled chicken, grilled in the Tandoor and then cooked in a creamy butter sauce.	
BUTTER CHICKEN	€16.95
Mild dish from North India. Charcoal grilled chicken, off the bone, cooked in a creamy butter sauce.	

LAMB DISHES ~ MIASANNA UAINEOIL

GOSHT CURRY	€11.95
Tomato and onion flavoured curry with coriander.	
GOSHT ROGANJOSH	€12.95
From Kashmir, North India, cooked with purified butter, ginger and garlic, coriander, aromatic spices, cinnamon flavour.	
GOSHT BHOONA	€12.95
Whole coriander, cumin seeds, cloves, bay leaves, garlic and ginger. Thick sauce dish, medium to hot.	
GOSHT MADRAS	€12.95
Madras dish from South India, medium to hot with coconut flavour.	
GOSHT KORMA	€12.95
Korma from North Indian state Himachal, very mild dish flavoured with dry fruit paste and butter	
GOSHT JHALFREZI	€14.95
Fresh julienne of green pepper, onion, tomatoes, ginger, garlic, green chilli.	
GOSHT BALTI	€14.95
Medium Hot with chopped onion, green pepper, ginger, garlic, cumin seeds, fongary flavour. Garnish of fresh ginger.	

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LAMB TIKKA MASALA €15.95
Mild dish North India. Boneless lamb, grilled in the Tandoor and then cooked in a creamy butter sauce.

PRAWN DISHES ~ MIASANNA CLOICHEÁIN

JHEENGA CURRY €12.95
Tomato and onion flavoured curry with coriander.
JHEENGA ROGANJOSH €13.95
From Kashmir, North India, cooked with purified butter, ginger and garlic, coriander, aromatic spices, cinnamon flavour.
JHEENGA BHOONA €13.95
Whole coriander, cumin seeds, cloves, bay leaves, garlic and ginger. Thick sauce dish, medium to hot.
JHEENGA MADRAS €13.95
Madras dish from South India, medium to hot with coconut flavour.
JHEENGA KORMA €13.95
Korma from North Indian state Himachal, very mild dish. Flavoured with dry fruit paste and butter.
JHEENGA JHALFREZI €15.95
Fresh julienne of green pepper, onion, tomatoes, ginger, garlic, green chilli.
JHEENGA BALTI €15.95
Medium Hot with chopped onion, green pepper, ginger, garlic, cumin seeds, fongary flavour. Garnish of fresh ginger.
PRAWN TIKKA MASALA €16.95
Mild dish North India. Jumbo Prawns grilled in the Tandoor and then cooked in a creamy butter sauce.

VEGETABLE DISHES ~ MIASANNA DE GHLASRAÍ

VEGETABLE CURRY €10.95
Tomato and onion flavoured curry with coriander.
VEGETABLE ROGANJOSH €11.95
From Kashmir, North India, cooked with purified butter, ginger and garlic, coriander, aromatic spices, cinnamon flavour.
VEGETABLE BHOONA €11.95
Whole coriander, cumin seeds, cloves, bay leaves, garlic and ginger. Thick sauce dish, medium to hot.
VEGETABLE MADRAS €11.95
Madras dish from South India, medium to hot with coconut flavour.
VEGETABLE KORMA €11.95
Korma from North Indian state Himachal, very mild dish flavoured with dry fruit paste and butter.
VEGETABLE JHALFREZI €12.95
Fresh julienne of green pepper, onion, tomatoes, ginger, garlic, green chilli.
VEGETABLE BALTI €12.95
Medium Hot with chopped onion, green pepper, ginger, garlic, cumin seeds, fongary flavour. Garnish of fresh ginger.
VEGETABLE MAKHNI €12.95
Mild dish North India. Vegetables, grilled in Tandoor and then cooked in a butter and cream sauce.

CHEF'S SELECTION ~ ROGHA AN CHÓCAIRE

CHICKEN VINDALOO €13.95
Boneless chicken dish cooked in a special vindaloo sauce, very spicy.
MURGH DHANSAK €14.95
Cubes of chicken, cooked in a medium hot sauce with lentils.
MURGH TAVA ~ SICÍN LE BLASTÁN SINSÉAR €14.95
North Indian ginger flavoured chicken.
CHICKEN PASANDA €14.95
Boneless chicken cooked in a cream sauce & home made cheese.
TAVA TAK-A-TAK ~ MEASCÁN DE GHLASRAÍ €14.95
Cubes of home made cheese, potatoes, carrot, green pepper, cauliflower and mushrooms.
CHICKEN TAK-A-TAK ~ SICÍN DEN SCOTH €15.95
Chicken, cooked with fresh mushrooms with speciality spices.
LAMB TAK-A-TAK ~ UAINÉOIL DEN SCOTH €16.95
Lamb cooked with fresh mushrooms with speciality spices.
CHICKEN PATIALA €16.95
Cubes of chicken, cooked in a cream sauce, with egg dressing.
JHEENGA TAK-A-TAK ~ CLOICHEÁIN DEN SCOTH €17.95
Exotic prawns cooked with fresh mushrooms with speciality spices.

VEGETARIAN DISHES ~ MEASANNA VEIGEATÓIR

BOMBAY ALOO €10.95
Potatoes cooked in onions and tomatoes.
BHINDI AMCHOORWALI ~ OKRA LE BLASTÁN €10.95
Okra (ladyfinger) cooked with onions and tomatoes seasoned with aromatic herbs and dry mango powder.
SAAG ALOO ~ PRÁTAÍ & SPIONÁISTE €10.95
Potatoes and spinach cooked with herbs and spices.
CHANNA MASALA €10.95
Chickpeas cooked with red onion and fresh coriander.
DAL TURKA €10.95
Yellow Lentils cooked with fresh coriander.
ALOO GOBHI ~ PRÁTAÍ GALSTOFA €11.95
Potatoes and cauliflower cooked with herbs and spices.
BAINGAN BARTHA €11.95
Whole aubergine (eggplant) smoked over charcoal, mashed and seasoned with aromatic herbs and spices.
DAL MAKHNI €12.95
Black lentils cooked in cream sauce with herbs and spices
PAALAK PANEER ~ CÁIS BHAILE & SPIONÁISTE €12.95
Cottage cheese and spinach cooked with herbs and spices
PANEER MAKHNI MASALA €12.95
Fresh homemade cheese cubes cooked in butter & tomato sauce.

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SIDE DISHES ~AR AN TAOBH

PAPAD - Poppadoms	€0.75
DAHI - Yoghurt	€1.95
CHIPS ~ SCEALLÓGA	€2.50
RAITA – Yoghurt with grated cucumber and coriander	€2.50
BOMBAY ALOO – Potatoes cooked with onion and tomato	€6.95
SAAG ALOO - Spinach and Potatoes cooked with herbs	€6.95
MUSHROOM BHAJI - Mushrooms with onion and tomato	€6.95
BHINDI BHAJI - Okra cooked with onion and tomato	€6.95
DAL TURKA – Yellow Lentils cooked with fresh coriander	€6.95

RICE DISHES ~ MIASANNA RÍSE

BASMATI CHAWAL ~ RÍS BHRUITE	€2.00
Boiled Basmati Rice	
FRIED BASMATI RICE ~ RÍS FHRIOCHTA	€2.95
Fried Basmati Rice	
ZEERA CHAWAL ~ RÍS BASMATI	€2.95
Cumin seed, Basmati rice	
ZAFRANI PULAO ~ RÍS LE BLASTÁN	€3.50
Saffron – flavoured Basmati rice	
KHUMB OR MUTTER PULAO ~ RÍS BASMATI	€3.50
Basmati rice, cooked with mushrooms or green peas	
KASHMIRI RICE ~ RÍS LE HUBHACHA & SABHDÁIN	€3.50
Pulao rice mixed with eggs and sultanas	
VEGETABLE BIRYANI ~ RÍS LE GLASRAÍ	€12.95
Basmati rice cooked with vegetables, aromatic spices and saffron, Served with curry sauce.	
MURGH BIRYANI ~ RÍS LE SICÍN	€13.95
Basmati rice, cooked with chicken, aromatic spices and saffron, Served with curry sauce.	
GOSHT BIRYANI ~ RÍS LE HUAINEOIL	€14.95
Basmati rice, cooked with lamb, aromatic spices and saffron, Served with curry sauce.	
JHEENGA BIRYANI ~ RÍS LE CLOICHEÁIN	€15.95
Basmati rice, cooked with jumbo prawns, aromatic spices and saffron, Served with curry sauce.	
CHEF'S SPECIAL BIRYANI	€16.95
Lamb, prawns and chicken, cooked together with Indian Basmati rice in spices, garnished with pineapple. Served with curry sauce	

BREAK BREAD WITH US ~ BRIS ARÁN LINN

TANDOORI NAAN ~ ARÁN GAN LAIBHÍN	€2.95
Unleavened bread, baked in clay oven (Tandoor)	
TANDOORI ROTI ~ ARÁN INDIACH, EATHROM	€2.95
Whole wheat bread, baked in clay oven	
BUTTER NAAN ~ ARÁN GAN LAIBHÍN LE HIM	€3.50
Unleavened bread, prepared with butter, baked in clay oven	
GARLIC NAAN ~ ARÁN GAN LAIBHÍN LE GAIRLEOG	€3.50
Unleavened bread, cooked with garlic in the Tandoor	
ALOO PARANTHA	€3.50
Layered whole wheat bread stuffed with spiced potatoes	
GOBI PARANTHA	€3.50
Layered whole wheat bread stuffed with spiced cauliflower	
KASHMIRI NAAN	€3.95
Unleavened bread with almonds and sultanas	
PESHAWARI NAAN	€3.95
Unleavened bread with dry fruits and coconut	
KEEMA NAAN	€3.95
Unleavened Bread stuffed with mixed lamb filling	
ONION KULCHA ~ ARÁN GAN LAIBHÍN LE BÚISTE	€3.95
Rare unleavened white bread, stuffed with onions and herbs	
PANEER KULCHA	€3.95
Unleavened bread, stuffed with cheese and spices	



All Meals Prepared to Order...
Quality Indian Food is worth a small wait
A Myriad of imported Spices,
create the flavour unique to Kashmir
No Preservatives added to any dishes



Galway's Longest Established Indian Restaurant