

STARTERS

1. VEGETABLE SAMOSA CHAT € 6.95



Soft and crispy fried savoury parcel filling with flowery potato, green peas, sweet onion, coriander & cumin served with crunchy Bombay mix natural yogurt & tamarind sauce.

2. ALOO CHAP € 5.95



Crispy Potato cake made with crushed rooster potato, red onion, ginger, garlic, cumin & coriander, serve with sweet & sour tomato chutney.

3. ONION BHAJI € 5.95



Sliced onion lightly battered with gram flour, cumin, seeds, coriander, ginger, garlic & fried served with mint yogurt.

4. CHARAKO PAKHETA € 6.95



Melting in your mouth slow cooked chicken wings with crispy salad, sweet & sour Glaze.

5. KUKHURO KO PAKORA € 6.95



Nepalese spiced gram flour batter fried strips of chicken fillet served with crispy salad, tomato & timboor chutney.

6. NEPALI LAMB KEBAB € 7.95



Spring minced lamb kebab cooked with bell pepper & tikka masala sauce.

FROM OUR CLAY OVEN- BBQ TANDOORI

All Tandoori speciality served with choice of tikka masala, ledobedo or madras curry sauce (on side)

7. CHICKEN TANDOORI € 14.95



Half of the chicken marinated with tandoori spice, natural yogurt, lemon juice & slowly cooked in our clay oven served on a bed of crispy salad & chutney.

8. POLEKO JHINGA € 16.95



Freshly marinate Tiger Prawn with, fennel seeds, ginger, garlic & Yogurt flavour of curry spices, black salt, & lemon, cooked in the clay oven served with Lemon & Tomato.

9. HANSKO MASU € 14.00



Duck leg & breast meat marinated with curry spices, ginger & coriander cooked until crisp served on a with tomato & onion salad.

10. MIXED GRILLED € 16.00



Mixture of King prawn, Tandoori chicken, Chicken tikka, Gulafi sheekh kebab.

11. SEEKH KEBABS € 15.00



Kebab of spring lamb minced, Smokey garlic, sweet onion, fenugreek leaf, ginger, chilli, fresh coriander & cumin served with mint yogurt dressing.

BIRYANI

12. BIRYANI € 15.00



Sub Continent favourites slow-cooked curry spices basmati rice with meat, vegetable, bay leaf, cinnamon, cardamom, cloves, saffron & perfumed rose water served with curry sauce, chilled tomato & yogurt dressing - choice of any meat or fish or vegetables.

Lamb Biryani € 16.95 Prawn Biryani € 17.95

Chicken Biryani € 15.95 Vegetables Biryani € 14.95

AUTHENTIC NEPALESE DISH

Lamb € 13.95 Prawn € 15.95

Chicken € 13.95 Vegetables € 11.95

13. HIMALAYAN CURRY € 15.00



Meat or Vegetable cooked with, cashew nut, natural yogurt, fresh coriander, green chilli, sweet onion, ginger, garlic & tomato.

14. LEDOBEDO € 15.00



Authentic Nepalese curry with rich onion, tomato, spring onion, coriander & infused fenugreek oil.

15. MASU RA SAAG € 15.00



Creamy spinach & meat cooked with sweet onion, ginger, garlic, tomato, fresh coriander & garam masala.

16. GORKHALI CURRY € 15.00



Choice of meat, fish vegetable cooked with, cashew nut, natural yogurt, fresh coriander, green chilli, sweet onion, ginger, garlic, tomato & himalayan black salt.

17. KHASI KO MASU € 14.95

Homestyle spring lamb meat cooked with onion, tomato, ginger, garlic fresh coriander & garam masala.

18. KATHMANDU JHINGA MASALA € 16.95



Prawn cooked with coconut cream, coriander, chilly, tomato onion sauce.

ALL TIMES FAVOURITES

Either of the dishes follow with your choice from the favorite list below :

Lamb € 13.95 Prawn € 15.95
Chicken € 13.95 Vegetables € 11.95

19. CREAMY KORMA € 15.00



Sweet and creamy Indian subcontinent curry made with fresh cream, almond, coconut, sweet onion & curry spices, rose water blended to produce a thick creamy sweet sauce.

20. NUTTY TIKKA MASALA € 15.00



Tikka is a chunk of meat overnight marinated with natural yogurt & curry spices, cooked in clay oven with fresh cream, almond, sweet onion, plum tomato, ginger, garlic, bay leaves, cinnamon, cloves & Fenugreek leaves.

21. SPICE ROGAN JOSH € 15.00



Slowly cook thick gravy flavours of sweet onion, plum tomato, garlic, ginger, Kashmiri chilli, fresh coriander, whole garam masala spices & cook till separate or release oil from sauce which we call Rogan.

22. CRUNCHY JALFREZI € 15.00



Indian subcontinent origin spicy thick curry base sauce with sweet onion, ginger, garlic, plum tomato, green chilli, crunchy mix bell pepper, turmeric, cumin, coriander, Garam Masala & hint of lemon.

23. BENGAL BHUNA € 15.00



This is well spiced & flavours Bengal origin thick sauce made with sweet onion, ginger, garlic, turmeric, cumin, coriander, spring onion & chilli with strong flavours of meat/vegetables/fish.

24. SPECIAL BALTI € 15.00



The word Balti is Punjabi word it means bucket with two handles like cooking wok with two handles, one of the popular Punjabi Indian curries prepare quickly stir fry using vegetable oil rather than ghee, with onion, garlic, ginger, chillies, tomato, turmeric, and coriander.

25. CHENNAI MADRAS

This curry originates south of India. (City of Madras now known as Chennai). Sauce made with sweet onion, plum tomato, ginger, garlic, cumin, coriander, asafoetida, mustard seed, cinnamon, cardamom, cloves, curry leaves & chillies.

26. VINDALOO

Goan style very hot & spicy popular Vindaloo. Prepare with sweet onion, chillies, tomato, ginger, garlic, cumin seed, coriander, turmeric, cinnamon, cardamom, cloves, bay leaves & a splash of vinegar.

27. BUTTER CHICKEN

This lovely creamy butter dish is a base on tikka masala sauce slowly cooked with Chicken & butter.

GARDEN CORNER

28. DAL JHANEKO € 10.00

Slowly cooked yellow Dal tempered with cumin seed, ginger & garlic.

29. TIMBOORI ALOO € 10.00

Twice cooked potato wedges with fresh coriander, Schuwan pepper, & chilli.

30. ALOO RA KAULI € 10.00

Kerry rooster Potato and Cauliflower mild curry with sweet onion, plum tomato, spring onion, scented fenugreek seeds, & chili oil.

31. CHANA KO TARKARI € 10.00

Slow cook chickpeas with onion, ginger, garlic, plum tomato, cumin, turmeric, chilli, & fresh coriander.

32. PANEER TIKKA MASALA € 11.00

Cottage cheese cooked with creamy onion, tomato & curry spices.

33. SAAG PANEER € 11.00

Cottage cheese & Spinach cooked with creamy onion, tomato & curry spices.

ACCOMPANIMENTS

34. PLAIN BOILED BASMATI RICE € 2.00

35. PILAU RICE € 2.00

36. LEMON & CUMIN RICE € 3.00

37. CHOICE OF FRIED RICE € 3.50

Egg MUSHROOM Vegetables Coconut

38. PLAIN NAAN € 2.00

39. GARLIC NAAN € 2.50

40. PESHWARI € 3.50

(SWEET NAAN)

41. KEEMA NAAN € 3.95

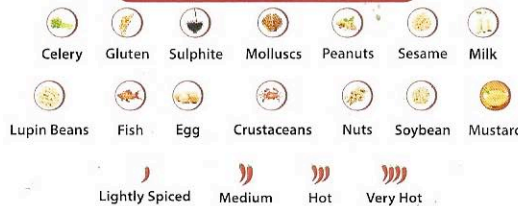
42. CHEESE € 3.30

43. GOC NAAN € 3.00

(Garlic, Onion and Coriander Naan)

44. CURRY SAUCE € 4.00

Dietary Indicators



Special Offer : All Main Course Serving with Boiled Rice

All Order Serving with Papadum & Dips

Order Over € 100 Will Receive Bottle of House Wine.

Unit 1, Castle House
South Great George's Street,
Dublin 2



www.welcomenepal.com

New
Takeaway
Menu

Best
Restaurant
in Town

Diwali

NEPALESE & INDIAN CUISINE

Unit 1, Castle House
South Great George's Street, Dublin 2

01-475 0091

diwali@live.ie www.diwali.ie

Credit Cards Accepted

OPENING HOURS

Lunch : Mon-Fri 12.30pm-2.30pm

Dinner : 5.00pm-11.00pm

Saturday Dinner : 1.00pm-11.30pm

Sunday Dinner : 1.00pm.-10.00pm

Order Online www.diwali.ie

