

## Starters

### Tandoori Jhinga

€13.00

Jumbo Prawns Marinated in Ginger, Garlic, Masala Spices, then Cooked in the Tandoor Until Golden & Tender.

### Malai Tikka

€10.45

Tandoor Roasted Chicken Breast in a Mild Ginger, Garlic, Turmeric Yogurt Marinade with a Minty Dressing.

### Champ Kandhari

€11.50

Lamb Chops Tenderised with a Chilli Masala, Slowly Cooked Over Charcoal.  
Finished with Mint Sauce.

### Kakeragh

€12.55

Pan-Fried Fresh Local Crab Claws Delicately Flavoured with Coriander Seeds, Cumin & Our House Tamarind Reduction.

### Lasooni Machali

€12.50

Pan Seared Fresh Monk Fish Medallions Marinated in Garlic, Ginger, Sea Salt & Yogurt, Dressed with Tamarind & Garlic Reduction.

### Chilli Chicken

€10.45

Chicken Strips Pan Fried with Ginger, Garlic, Green Chillies, Pinch of Chilli Flakes.

### Aloo Tikki

€8.30

Spiced Potatoes with a Cumin, Sun Dried Tomato Hash, Dressed with Tamarind Reduction.

### Behari Kebab (spicy)

€11.45

Beef Tenderloin Slices Marinated with Sea Salt, Garlic & Mixed Pakistani Spices Cooked Over Charcoal.  
Served with Raita.

### Bagan Behar

€9.35

Roasted Aubergine Filled with Mildly Spiced Vegetables & Served with Steamed Basmati Rice.

## From The Chargrill & Tandoor

### Chargrilled Sea Bass

€23.50

### Tandoori Monkfish

€26.00

### Chilli & Garlic Prawns (spicy)

€26.00

### Chargrilled Champ Plate (Lamb Chops)

€25.00

### Tandoori Chicken Tikka

€19.80

All The Above Dishes Are Served With Seasonal Sautéed Vegetables.

### Tandoori Khas

€23.95

Chicken, Lamb, Jumbo Prawns and Aloo Tikki

### Tawanye Khana (Protein Meal)

€23.95

Tenderloin Beef, Chicken Breast Marinated in Ginger, Garlic & Yogurt. Served with Chickpeas & Spinach.

## Signature Dishes

### Nehari Gosht (spicy)

€23.50

A Very Popular Dish, Eaten Daily in the Homes of Karachi, Pakistan. Tenderloin of Beef in a Spicy Curry Sauce.  
Dressed with Fresh Ginger & Coriander.

### Khara Masala

€22.95

Tenderloin Beef Or Tiger Prawns Marinated in a Garlic, Ginger, Mint, Coriander, Cumin Yogurt.  
Braised in an Onion & Tomato Masala.

### Biriyani (spicy)

The Famous Celebratory Dish of Pakistan

Choose from Lamb Or Chicken Or Prawn

€20.85 / Vegetarian €15.60

An Aromatic, Fluffy Basmati Rice Dish with Sautéed Onions, Cardamon & Our Blend of Spices.  
Garnished with Crispy Onion & Coriander.

### Palak Gosht

€19.80

Slow Braised Lamb Cooked with Spinach, Garam Masala & Ginger. Finished with Coriander & Fresh Ginger.

## Tandoor Baked Breads & Rice

We use the finest basmati rice.

Our nan breads are cooked to order at 500° in our clay tandoor oven using our freshly made dough

### Pilau Rice €3.15

The Finest Long-Grain Basmati Rice Cooked with Onions & Garam Masala - A Highly Aromatic Dish.

### Chawal €2.35

Steamed Rice.

### Chicken Tikka Fried Rice €4.70

Tandoori Chicken Cooked with Basmati Rice & Vegetables.

### Nan €2.10

The Classic, Crispy Bread Cooked in the Tandoor.

### Garlic Nan €2.85

Classic Nan Cooked with Garlic.

### Badam Kishmish Nan €3.65

Nan Bread Filled with Almonds, Raisins & Mixed Nuts.

### Dhania Paneer Nan €3.65

Traditional Unleavened Bread Stuffed with Cheese & Coriander & Cooked in the Tandoor.

## Mains

### LAMB & BEEF

#### Gosht Rogan

€19.80

Slow Braised Lamb with Tomatoes, Onions & Garlic with a Touch of Coriander Yogurt & Garnished with Crispy Onions.

#### Champ Do Piazza

€24.55

Lamb Chops Cooked with Onions & Tomato Masala, with Creamy Glenillen Yoghurt. Garnished with Crispy Shallots.

#### Bhuna Gosht

€19.80

Originating from the Cuisine of Northern Pakistan, Lamb with Chopped Onions & Peppers & a Selection of Spices. Finished with Fresh Coriander and Spring Onion.

#### Mirch Masala Gosht (spicy)

€19.80

Lamb Masala in a Spicy Marinade with Garlic, Green Chilli, Fresh Tomato. Garnished with Coriander & Chilli.

#### Beef Korma

€21.40

Tender Irish Beef with a Blend of Sautéed Onions, Ground Almonds in a Creamy Yogurt Sauce. Garnished with Toasted Almond Flakes.

#### Lamb Garam Masala

€21.40

Tender Irish Lamb in our Classic Garam Masala Marinade of Turmeric, Chilli, Ginger & and Garlic, Simmered with Tomatoes & Onions, Finished with Freshly Shredded Coriander.

#### Beef Lobia

€22.20

Tenderloin of Beef with Sautéed Onions, Tomatoes & Green Beans in a Ginger & Garlic Creamy Yogurt Masala.

#### Beef Jalfrezi

€21.40

Beef with Sautéed Onions, Peppers & Tomatoes, Gently Simmered with Fresh Coriander, Ginger & Spring Onion.

### POULTRY

#### Makanwala Murghi

€19.80

Chargrilled Chicken Breast cooked in a Ginger & Garlic Butter with Shallots, House Spices & Fenugreek. Finished with a Sundried Tomato Cream.

#### Shimla Murghi

€19.80

Chicken Breast with Sautéed Onions, Peppers & Tomatoes, Gently Simmered with Fresh Coriander, Ginger & Spring Onion.

#### Murghi Bhuna

€19.80

Breast of Chicken with Mixed Peppers, Onions & a Selection Of Spices. Garnished with Fresh Coriander & Spring Onion.

#### Chicken Korma

€19.80

Buttery Chicken with a Blend of Sautéed Onions, Ground Almonds in a Creamy Yogurt Sauce. Garnished with Toasted Almond Flakes.

#### Murgh Tikka Masala

€19.80

Our Unique Recipe of Breast of Chicken, Mellowed in a Creamy Cashew & Almond Sauce. Garnished with Toasted Almond.

#### Makhani Murghi

€19.80

Breast of Chicken Cooked with Ginger, Garlic & Onions & Our House Blend of Spices & Finished with a Cream Sauce.

#### Mughul Khopra

€19.80

Chicken Fillet with Garlic & Tomatoes Cooked in an Onion, Coriander & Ginger Infused Coconut Cream.

### SEAFOOD

#### Machali Achari

€20.85

Fillet of Irish Hake, Gently Simmered with Pakistani Style Pickles, Mixed Spice, Curry Leaves and Coconut Milk.

#### Jalfrezi Jhinga

€22.95

From the Kashmir Region, Jumbo Prawns Cooked with Peppers, Onions, Spiced with Garlic, Coriander & Ginger. Topped with Spring Onion.

#### Bhuna Jhinga

€22.70

Seared Jumbo Prawns with Sautéed Onions & Peppers with a Selection of Our Chefs House Blend of Spices.

### VEGETARIAN

#### Korma

€15.60

A selection of seasonal vegetables with Sautéed Onions, Ground Almonds in a Creamy Yogurt Sauce. Garnished with Toasted Almond Flakes.

#### Subzai Jalfrezi

€6.50 €13.60

Seasonal Vegetables Cooked with Fresh Herbs & Our Classic Ginger & Scallion Curry Sauce.

#### Tarka Dal

€6.50 €13.60

Our Unique Interpretation of the Famous Lentil & Garlic Dish. Garnished with Coriander, Butter Ghee & Crispy Onions.

#### Palak Paneer

€7.25 €15.50

Baby Spinach & Paneer Cheese in a Garlic & Black Pepper Cream with Pine Nuts.

#### Channa Masala

€6.50 €13.60

A Delicious Dish of Chickpeas Cooked with Pisawa Masala, Butter Ghee & Sautéed Onions. Garnished with Ginger, Coriander & Spring Onions.

#### Spicy Potato

€6.00 €12.50

Crushed Potatoes Cooked with Turmeric & Yogurt, Ajwan, Fennel, Cumin & Mustard Seeds. Garnished with Coriander.

#### Bagan Aloo

€6.60 €13.80

Fried Potatoes & Aubergine Cooked with Fresh Tomato, Coriander & Spices.

#### Kinara Restaurant Group

A service charge of 10% applies only for groups of six or more persons. All tips (credit/debit card and cash) and all service charges are shared between all members of staff. Thank you.

*Kinara*

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*Kajjal*

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*Kinara Kitchen*

17 Ranelagh Village, Ranelagh, Dublin 6  
Tel: 01 406 0066 [www.kinarakitchen.ie](http://www.kinarakitchen.ie)

#### Please Ask To See Our Allergen Detailed Menu If You Suffer From Any Food Allergies

For the comfort of all our customers, please refrain from using your mobile phone.

Please Note that to maintain the integrity of our dishes, we aren't able to serve our food to take away.

All our Beef and Lamb is of Irish origin - All meats Halal Certified