

# Kinara Restaurant Group Temporary Collection Menu

## Thursday to Sunday

**Kinara, Clontarf**

 089 9610533

**Kajjal, Malahide**

 089 9523204

**Kinara Kitchen, Ranelagh**

**CLOSED**

*WhatsApp message order service only.*

**Regular texts or any calls will not be responded to on the numbers above.**

Orders only taken on day of collection. Open Thursday to Sunday during the hours of 5pm – 9pm for collection only. **15% reduction will be offered off all menu prices below.** Card payments preferred to limit cash handling.

### 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.

#### **Behari Kebab** (spicy) €11.45

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

#### **Aloo Tikki** €8.30

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

#### **Lasooni Machali** €12.50

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

#### **Tandoori Thigh Chicken Tikka** €9.95

Spiced Chargrilled Chicken thigh marinated in our house blend served with house chutney.

### Mains 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.

#### **Jalfrezi Jhinga** (spicy) €22.95

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

#### **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.

#### **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.

#### **Murgh Tikka Masala** €19.80

Our unique recipe of breast of barbecued chicken, mellowed in a creamy cashew and almond nut sauce. Garnished with flaked almond.

#### **Subzai Jalfrezi** €13.60

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

#### **Tawanye Khana (Protein Meal)** €23.95

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

#### **Machali Achari** €20.85

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

#### **Lamb or Chicken Biriyani** €20.85

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

### Vegetarian Sides

#### **Spicy Potato** €6.00

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

#### **Palak Paneer** €7.25

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

#### **Channa Masala** €6.50

A delicious dish of chickpeas cooked with pisawa masala, ghee and sauteed onions. Garnished with ginger, coriander and spring onions.

### Breads & Rice

#### **Pilau Rice** €3.15

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

#### **Chawal** €2.35

Steamed Rice.

#### **Nan** €2.10

The classic, crispy bread cooked in the tandoor.

#### **Badam Kishmish Nan** €3.65

Nan Bread Filled with Almonds, Raisins & Mixed Nuts.

## How to order on WhatsApp

