

## Breads & Rice

Plain Naan	€2.00
Chilli Cheese Naan	€3.00
Coriander with Garlic & Onion Naan	€3.00
Peshwari Naan	€3.00
Keema Naan	€3.50
Aloo Kulcha	€2.95
Paratha	€2.95
Roti (multigrain wheat bread)	€2.00
<b>Bread Basket</b>	<b>€5.50</b>
<small>Plain Naan, Coriander with garlic &amp; onion, Lachhadar paratha &amp; Peshwari Naan</small>	
Pulao Rice	€2.95
Basmati Rice	€2.95
Brown Rice	€2.95

## Desserts

Three Scoop Ice-cream	€6.95
<small>Vanilla/strawberry / Chocolate</small>	
Mango Kulfi	€5.95
<small>Traditional homemade Indian ice cream served with basil seeds</small>	

Dates Kheer	€3.95
<small>Traditional Indian dates with rice pudding garnished with pistachios</small>	

Gajar Halwa	€3.95
<small>Famous Peshwari homemade carrot and milk pudding</small>	

<b>Mixed Mithai Platter</b>	<b>€7.95</b>
<small>Gulab Jamun (deep fried dumpling), kheer, kulfi, gajar halwa (finely grated carrots cooked in fusion of cardamom &amp; nutmeg)</small>	

## Beverages

Tea	€2.50
Coffee	€3.50
Espresso	€3.50
Coke / Coke Diet	€2.00
7Up / 7Up Free	€2.00
Fanta	€2.00
Still water	bottle 500ml €2.00 750ml €3.00
Sparkling water	bottle 500ml €2.00 750ml €3.00
Rubicon Mango	€2.50
Rubicon Lychee	€2.50
Homemade Lassi (Sweet, Salty)	€2.50
Homemade Mango Lassi	€3.00
Kingfisher Beer (330ml)	€4.95
Cobra Beer (330ml)	€4.95
Five Lamps Pale Ale	€5.95

*A selection of Beers and Wines can be found in the drink's menu*



# A La Carte Menu



Unit 3 Berry House, Mayor Square IFSC Dublin 1  
[www.chaskarestaurant.ie](http://www.chaskarestaurant.ie)  
 Tel:016338100



A 10% discretionary service Charge Will Be Added to groups of 5 & over. All gratuities are distributed to the entire team.  
 Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. We import some of our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones.

Our chicken and lamb is Halal certified.

## Appetisers

<b>Mixed Poppadoms &amp; dips</b>	€3.50
Crispy Indian crackers, slightly spiced served with a selection of homemade dips	
<b>Onion Bhaji V</b>	€6.00
Onion fritters marinated with freshly ground spices and coriander, served with tamarind dipping sauce	
<b>Aloo Tikki</b>	€6.00
Potato dumplings stuffed with green peas, served with homemade tamarind chutney	
<b>Punjabi Samosa V</b>	€6.00
Crispy pastry parcels stuffed with potatoes & green peas, served with tamarind chutney	
<b>Paneer Shashlik</b>	€6.00
Cottage cheese, onion & peppers marinated with yoghurt, fennel & Kashmiri chilli charred in tandoor served with mint chutney	
<b>Chaska Vegetable Platter</b>	€8.50
An assortment of aloo tikki, Punjabi samosa, onion bhaji & paneer tikka	
<b>Chicken Tikka</b>	€7.50
Chicken breast glazed in tandoor, marinated with tandoori spices served with fresh salad & mint chutney	
<b>Bhatti Murgh</b>	€7.50
Chicken breast glazed in tandoor, marinated with tandoori spices	
<b>Malai Chicken</b>	€7.50
Supreme chicken breast, marinated in ginger, cardamom & saffron, served with a beetroot and hung curd relish	
<b>Lahori Seekh Kebab</b>	€7.95
Lamb mince marinated in freshly ground spices, skewered & charred in tandoori oven served with mint yoghurt, salad	
<b>Lahori Masala fish</b>	€8.50
Tilapia fish marinated in mixed spices, fried & served with pomegranate relish	
<b>Kurkura Jhinga</b>	€8.95
Crispy fried prawns marinated with fennel, Kashmiri chilli & lime, dusted with rice flour, served with mixed pepper sauce	
<b>Tandoori jumbo prawns</b>	€11.50
Tiger prawns marinated in Kashmiri chilli, fennel & lemon leaf, served with avocado veloute	
<b>Chaska Meat Platter</b>	€11.95
Malai kebab, lamb seekh kebab, masala fish & tandoori prawn	

## Mains

<b>Chicken Tikka Masala</b>	€16.50
Succulent cubes of char-grilled chicken simmered in mild & velvety tomato sauce with fenugreek leaves	
<b>Butter chicken</b>	€17.50
Boneless chicken slow cooked in tandoor, simmered in creamy tomato sauce, with raisins & infused with almond powder	
<b>Chicken Korma</b>	€17.50
Prime chicken breast cooked with cashew nuts, caramelized onion & saffron korma sauce, an all time classic dish	
<b>Chicken Malabar</b>	€17.50
Curry from the Southern Coast of India cooked with fresh coconut, curry leaves, fennel seeds and black peppers	
<b>Chicken Jalfrezi</b>	€17.50
Stir-fried chicken breast with onions, peppers and tomato flavoured with carom seeds	
<b>Saag Chicken</b>	€18.50
Diced chicken cooked with fresh spinach puree, smoked red chillies & ginger, finished with fresh cream	
<b>Tandoori chicken</b>	€19.50
Chicken (on the bone) marinated in kashmiri chilli, ginger and garam masala, charred in tandoor with salad, mint yoghurt and makhani sauce	
<b>Lamb Chettinad</b>	€18.50
Slowly braised pieces of lamb infused with star anis and coconut, tempered with mustard seeds	
<b>Dum Ka Gosht</b>	€18.50
Diced lamb cooked in old Karachi style with yoghurt and cashew nuts infused with green cardamom and rose water	
<b>Lamb Jalfrezi</b>	€18.50
Stir-fried lamb with onions, peppers and tomato flavoured with carom seeds	
<b>Saag Gosht</b>	€19.50
Diced lamb cooked with fresh spinach puree, smoked red chillies & ginger, finished with fresh cream	
<b>Laal Mas</b>	€18.50
Slow cooked diced lamb in red chilli paste with yoghurt, brown onion and cloves	
<b>Naali Lamb Shank</b>	€19.50
Braised lamb shank slow cooked with garlic, ginger, coriander seeds, tomatoes, red chillies, nutmeg & golden onions	
<b>Prawn Moilly</b>	€18.50
Healthy prawn curry cooked with coconut milk and garnished with crunchy red onions & a squeeze of fresh lemon	

## Prawn Jalfrezi

€18.50  
Stir fried tiger prawns tossed with onions, peppers and tomato flavoured with carom seeds

## Goan Prawn Curry

€18.50  
Black tiger prawns cooked in coastal spices, with a dash of coconut milk & vinegar

## Mango Prawn

€18.50  
Tiger prawns in mango sauce, tempered with curry leaves, tamarind sauce and coconut milk

## Masahari Thaali

€24.50  
The chef's selection of prime cuts of lamb, chicken, prawns, seasonal vegetable curry & raita served with rice, naan & mixed pickles

## Vegetarian Mains

### Choley bhature

€15.95  
Chick pea curry, with ginger & garam masala served with puffed fried bread & pickle

### Paneer Lababdar

€15.50  
Paneer (cottage cheese) roulade simmered with finely chopped onions, tomatoes, coriander & green chillies, garnished with a dash of cream

### Saag Paneer

€15.50  
Delicious combination of roughly chopped spinach and cottage cheese, garnished with melted butter

### Karahi Paneer

€15.50  
Paneer accompanied by tomatoes and mix pepper sauce with karahi masala

### Chana Masala

€13.50  
Chickpeas curry with onion, tomato, cumin & fresh coriander

### Baingan Bharta

€13.50  
Tandoor roasted smoky aubergine, minced and infused with mixed chilli, garlic & sauteed with aromatic mix of spices

### Masala Bhindi

€12.50  
Green okra cooked with onions, tomatoes, ginger & cumin

### Daal Makhani

€13.50  
Whole black lentils slow cooked overnight with red kidney beans, fenugreek, butter and cream

### Tadka Subzi

€12.50  
Tossed broccoli, garden peas, cauliflowers and baby carrots with toasted garlic, lime & chilli

### Subzi Kofta

€13.50  
Seasonal vegetable dumplings braised in rich tomato & onion veloute

### Panchratna Tadka Daal

€12.50  
Variety of five lentils tempered with tomatoes and cumin garnished with fresh coriander & ginger

### Vegetarian Thaali

€21.50  
A rich selection of various elements including paneer, veggies, lentils, potatoes, naan, rice & raita

## Biriyanis

### Veg Biryani

€15.50  
Seasonal vegetables, cooked with aged basmati rice infused with aromatic spices, served with curry sauce

### Chicken Biryani

€17.50  
Chicken cooked Hyderabad style with basmati rice infused with a blend of aromatic spices, served with creamy masala sauce

### Lamb Biryani

€18.50  
Succulent pieces of lamb cooked with aged basmati rice, herbs & aromatic spices in a sealed pot, served with rogan josh sauce

### Prawn Biryani

€18.50  
Tiger prawns cooked with aged basmati rice infused with a blend of aromatic spices, served with goan curry sauce

### Chef Rjau's Special Biryani

€19.95  
Chicken, lamb & prawn cooked with aged basmati rice, saffron, brown onions, ground spices, served with raita

## Side Dishes

### Jeera Aloo

€6.50  
Crispy potatoes tossed in cumin, coriander, ginger & green chilli blend

### Gobi Adrak

€6.50  
Cauliflower florets combined with ginger, cumin & turmeric

### Saag Mushroom

€6.50  
Spinach and mushrooms lightly seasoned with fried garlic and green chillies, garnished with a dash of cream

### Raita

€3.00  
Traditional dish blend of yogurt, cucumber and roasted cumin, with a light chilli spice

### Boondi Raita

€3.00  
Delicate fried portions of chickpea flour and yogurt

### Mixed Pickle

€1.50

### Chips

€3.00