



*MONSOON*

Indian Restaurant & Takeaway

25  
YEARS OF  
EXCELLENCE

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Food & Drinks Menu

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## Indian Street Food

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### TAPORI'S TOKRI CHAT | €8.95

Bhalla Papdi, Aloo Tikki & Palakh Pakoda served in crispy potato basket

### KUMAR'S SAMOSA CHAT | €6.50

Spiced vegetable pastry with green pea Stuffing served with Chole

### KUMAR'S ALOO TIKKI CHAT | €6.50

Spiced potatoes dumplings with green pea Stuffing served with Monsoon's favourite chutney

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## MAINS - CHICKEN

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### TANDOORI CHICKEN | €17

Irish chicken on bone, rubbed in with Indian spices, served with creamy black lentils and saffron rice

### CHICKEN TIKKA MASALA | €17

Traditional Indian creamy tomato curry flavoured with perfumed fenugreek

### PANDARA'S RD. BUTTER CHICKEN COMBO WITH

### EXOTIC LACHHA PARATHA | €22

Tangy and spicy Indian curry which is decadent & full of flavor with fenugreek layered bread.

### NILGIRI CHICKEN | €17

Refreshing Southern dish, with coconut milk, curry leaves, mint & coriander

### CHICKEN KORMA | €17

Creamy, delicious, classic dish with cashew cream and spices

### CHICKEN JALFREZI | €17

Beautifully spiced chicken with batters of caramelised onions & peppers

### CHICKEN CHETTINAD | €17

A classic Southern dish, with coconut milk, curry leaves, mustard and peppercorns

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## Non Veg. Starters

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### PUNJABI CHICKEN TIKKA | €7.50

Chicken Marinated with yogurt and spices then skewered & Cooked in Tandoor.

### TELLICHERRY PEPPER CHICKEN | €7.50

Crispy chicken with unique blended spices

### COLABA SEEKH | €7.50

Mince of spiced lamb, skewered

### AJWAINI JHEENGA | €12.50

An exotic, and flavourful marinated prawns served with mango & avocado koshimbiri

### KEEMA SAMOSA | €7.50

Monsoon special - Minced meat samosa, aromatic stone flower, drenched with wild berry Sauce

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## MAINS - LAMB

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### ROGAN JOSH | €20

So many layers of flavours in this juice galore dish, cumin's, garam masala, cardamoms and all cooked in with lovely lamb shoulder

### LAMB SAAG | €20

Traditional Indian creamy tomato curry flavoured with perfumed fenugreek

### RARHA GOSHT | €20

Typical rustic family style dish of mince and whole lamb with hand pounded spices

### LAMB PAPPER FRY | €20

Semi dry lamb cooked in caramelised peppers and wine flame

### LAMB MADRAS | €20

A hot simple curry finished with Madras spices and seasoning

### refers as for Monsoon's Special

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Please Note: Most of the major allergens are present in our kitchen and cross contamination is possible.

Monsoon does not guarantee that dishes will be free from allergens and orders placed by customers with assumption of this risk.

Allergen Menu is also available on request.

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## M A I N S - V E G .

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**VEGAN VEGGIE KORMA** | €15

Seasonal vegetables in a beautiful smooth creamy satiny sauce of coconut

**CHIKAD CHOLE** | €15

Semi-dry lush chickpea preparation, with spice that reminds of balmy nights in Delhi

**DAL TARKA** | €15

Yellow split lentils, cooked to creamy and rich, With a little kick of spice, very healthy

**ACHARI BAINGAN** | €15

Pickled buttery aubergines dish, flavoured with chopped coriander

**DAL MAKHANI** | €17

Iconic north Indian dish of slow cooked dark Split lentils, with rich texture

**SAAG PANEER** | €17

A delicious and healthy dish of cottage cheese & spinach packaging all flavours and nutrients

**KOFTA**  | €17

Spiced veggie balls, in a glorious onion & tomato Sauce

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## B I R Y A N I

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The most wonderful basmati rice preparation with rose water, kewra, cinnamon giving it a perfumed tenderness & flavours that permeate in rice, which is lit up by saffron

**CHICKEN BIRYANI** | €22

**LAMB** | €23

**PRAWN** | €24

**VEGETARIAN** | €20

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## K I D S

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**CHICKEN TIKKA MASALA** | €12

Kids size mild creamy curry with rice & Chips

**MALAI KEBAB** | €12

Mild, intensely fragrant drychicken with rice & Chips

**VEG KORMA** | €12

vegetables in a creamy sauce with rice & Chips

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## M A I N S - P R A W N

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**MALABARI PRAWN CURRY** | €20

fresher tasting dish with onion, tomato, coconut milk & Malabari spices

**SEAFOOD CURRY**  | €20

Goan costal curry with fish & shellfish, bathed & immersed in loveliness of aromatic spices

**MEEN MANGO KUZHAMBU** | €20

Red snapper in a divine sauce with deep flavours, with sourness of raw mangoes against the sweetness of coconut

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## R I C E

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**WHITE BASMATI RICE** | €3

Simple, fragrant, Natural rice

**SAFFRON RICE** | €3.50

Simple, fragrant, Natural rice

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## S A L A D S A N D S I D E S

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**KUCUMBER** | €3.50

Crunchy mixed shards of onion, cherry tomato and Cucumber

**TARKA VEG** | €5.50

Fresh vegetables stir-fried with caramelised Garlic

**MASALA ALOO** | €5.50

Spicy n Crispy potatoes

**CHATPAT CHIPS** | €3.50

Piquant skin on fries

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## N A N S - I N D I A N B R E A D

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**BUTTER NAN** | €3

Buttered flatbread, layered

**CGO** | €3.50

Onion coriander and garlic flavoured flatbread

**KEEMA NAN** | €4

Spiced mince stuffed nans

**PESHWARI NAN** | €4.50

A sweet delight with golden sultans & creamy almonds

**CHEESE & CHILLI NAN** | €4.50

Fresh cheese and chilli (for heat) stuffing

**ROTI** | €3

Unleavened flatbread - Vegan

**LACHHA PARATHA**  | €5

House Favourite Unleavened layered bread

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## D E S S E R T

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**GULAB JAMUN**  | €6

Milk dumpling sloshed with Rose water  
(remind you of Arabian nights)

**BROWNIE** | €5.50

Our take on Luck 'O the Irish chocolate brownies -  
fresh, homemade

**KULFI** | €5.50

Rich, creamy Indian ice-cream

**VANILLA ICE CREAM** | €5.50

Rich, creamy Indian ice-cream

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## H O T B E V E R A G E S

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**REGULAR COFFEE** | €2.50

**CAPPUCCINO** | €3.50

**REGULAR TEA** | €2.50

**CHAI** | €3.50

**FRESH MINT TEA** | €3.50

**FRESH GINGER AND HONEY TEA** | €3.50

**GREEN TEA** | €3.50

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## H O T B O O Z Y D R I N K S

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**IRISH COFFEE** | €5.50

**BAILEYS COFFEE** | €5.50

**FRESH COFFEE** | €5.50