

# Vegetarian Dishes

|   |               |
|---|---------------|
| <b>BOMBAY ALOO</b> (Medium Hot)   | <b>€ 7.50</b> |
| Different chefs have their own recipe for this fabulous potato curry. Ours certainly carries the flavours of every conceivable Bombaiyya (sic) spice.                       |               |
| <b>VEGETABLE MAKKHANWALA</b> (Mild and Creamy)  | <b>€ 8.50</b> |
| Assorted seasonal vegetables, tropical preserved fruit, dry fruit and nuts, gently cooked in a tomato butter cream sauce drizzled with beurre fenugreek.                    |               |
| <b>MAMMY'S VEGGIE &amp; POTATOE CURRY</b> (Medium Hot)  | <b>€ 7.90</b> |
| An utterly delicious vegetable and potato curry presented as cooked by Indian mothers in a majority of households! Classic example of authentic 'homestyle' Indian cooking. |               |
| <b>PALAK PANEER</b> (Mild / Medium)   | <b>€ 8.50</b> |
| Homemade cottage cheese and spinach in a ginger, garlic and tomato sauce finished with a touch of cream.  |               |
| <b>DAL</b> (Medium Hot)   | <b>€ 8.50</b> |
| A combination of three lentils: moong, masoor and split Bengal gram dals tempered with garlic, cumin and red chillies   |               |
| <b>DAL PALAK</b> (Medium Hot)   | <b>€ 8.50</b> |
| Chana dal cooked with spinach, flavoured with ginger, garlic and cumin, finished with butter and a touch of cream.  |               |
| <b>NAVARATHAN KORMA</b> (Mild and Creamy)   | <b>€ 8.50</b> |
| Literally means korma with nine jewels. A combination of vegetables and fruits in a creamy almond and cardamom flavoured sauce.   |               |
| <b>MUTTER ALOO GOBHI / ALOO GOBHI</b> (Medium Hot)  | <b>€ 7.90</b> |
| Cauliflower, green peas cooked with potatoes, tomatoes, garam masala, pepper and a touch of salt chilli.  |               |
| <b>BINDI ACHARI or BINDI CHOLAY</b> (Medium Hot)  | <b>€ 8.50</b> |
| Lady finger (okra) cooked in onion and tomato sauce with red chilli, garam masala and a touch of javitri or chick peas cooked with lady finger (okra)                       |               |
| <b>CHANA MASALA</b> (Medium Hot)  | <b>€ 7.90</b> |
| Chick peas cooked with zeera, jaffile, fennel seeds, red chillies, garam masala, fresh coriander and onion tomato sauce with a touch of garlic and ginger.                  |               |
| <b>CURRY, KORMA or MASALA SAUCE</b>   | <b>€ 6.00</b> |

# Rice Dishes

|   |               |
|---|---------------|
| <b>STEAMED RICE</b>   | <b>€ 1.50</b> |
| <b>PILAU RICE</b>   | <b>€ 2.00</b> |
| Basmati rice cooked with bay leaves, cloves, cinnamon and cardamom.   |               |
| <b>LIMBU BHAAT</b>  | <b>€ 2.50</b> |
| Boiled rice tossed in curry leaves, peanuts, five seed tempering of fennel, onion seed, brown mustard, cumin and coriander seeds and dash of lime juice |               |
| <b>VEGETABLE / EGG / MUSHROOM FRIED RICE</b>  | <b>€ 3.00</b> |

# Breads

|   |               |
|---|---------------|
| <b>PLAIN NAAN</b>   | <b>€ 2.00</b> |
| A bread made of a milk enriched refined flour dough, topped with onion seeds and baked in the tandoor       |               |
| <b>G.O.C. NAAN</b>  | <b>€ 3.00</b> |
| Naan with a medley of garlic, red onions and frehs coriander  |               |
| <b>SAMARKAND NAAN</b>   | <b>€ 3.50</b> |
| A rich naan bread, baked with a semi-sweet stuffing of coconut, almonds and raisins.                        |               |
| <b>TANDOORI ROTI</b>  | <b>€ 2.00</b> |
| This rustic bread is made of whole-wheat and is staple of "Raikas" camal breeding tribe of the Thar desert. |               |
| <b>GOAT'S CHEESE KULCHA</b>   | <b>€ 3.50</b> |
| Naan bread stuffed with grated goat's cheese, chopped red onions and scallions.                             |               |
| <b>KEEMA NAAN</b>   | <b>€ 4.50</b> |
| Naan bread stuffed with fresh lamb mince, chilli, spices and fresh coriander.                               |               |


# Sundries & Beverages

|   |               |
|---|---------------|
| <b>RAITA</b>                                      | <b>€ 3.00</b> |
| Whipped yoghurt with chopped cucumber and onions. |               |
| <b>GOLDEN FRIED CHIPS</b>                         | <b>€ 2.50</b> |
| <b>TWO POPPADOMS &amp; CHUTNEY</b>                | <b>€ 2.50</b> |
| <b>CAN OF SOFT DRINK</b>                          | <b>€ 1.50</b> |
| Coke, Diet Coke, 7up, Club Orange.                |               |

**ALLERGY WARNINGS**

If you have any special dietary needs, allergies or intolerances please advise us before placing your order. Please be aware there is still a chance of cross contamination within the menu. Our chefs are fully "au-lait" with such special diets and will suitably modify the dish to meet your specific requirements.

**EGG - LACTOSE - SHELLFISH - MOLLUSCS - FISH - NUTS - SESAME  
SOYA - SULFUR DIOXIDE - TREE NUTS - CELERY - MUSTARD  
CEREALS - LUPIN**




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PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

If you wish to order any dish not listed on the menu, kindly advise us and we will try our best to accommodate you. The average time for take away preparation is 30 minutes, however it may occur that on certain evenings this time may be slightly extended, please check with your server.

# Starters

## RAGA PATTIES

Typical shack speciality, cumin and tumeric flavoured crisp potato cakes topped with a medley of spicy chickpeas, yoghurt, tamarind molasses chutney.

## VEGETABLE BHAJIYAS (6 Pieces)

Seasonal mixed vegetable, finely sliced, dabbed in a spicy gram flour batter, fried until crisp. Served with a minty yoghurt dip.

## VEGI MOMOS

A party snack from the Himalayan Kingdom of Nepal, chopped scallions, bean sprouts, peppers, cabbage, carrots and other seasonal vegetables flavoured with ginger and soya, encased in crisp pastry parcels, served with a tripura pineapple and crushed with chilli preserve.

## BADSHAKI KEBAB or SEEKH KEBAB

Roulade of prime Irish lamb, minced with onion, ginger, garlic, fresh coriander and infused with aromatic spices, skewered and barbecued

## RAJISTHANI SOOLA

Cubes of chicken tenderised overnight a marinade of ginger, garlic, chillies, lime juice, mustard and garam masala, barbecued in the tandoor. Served with a coriander and mint chutney.

## PRAWN MOMOS

Warm water tiger prawns, ginger, garlic scallions, fresh coriander and gingelly seeds minced and encased in crisp pastry served with tripura pineapple and crushed chilli preserve.

## VEGETABLE SAMOSA

Home made pastry stuffed full of delicious fresh vegetable. 2 pieces with mint sauce.

# Chicken Dishes

## CHICKEN AVADH (Mild & Creamy)

Our signature dish! Paupiettes of chicken supremes rolled with a nutty onion stuffing, braised in a creamy sauce resplendent with aromatic sweet spices. A specialty of the erstwhile Avadh Empire of central India.

## CHICKEN TIKKA MASALA (Mild and Creamy)

Barbecued chicken tikkas in a tomato butter cream sauce enhanced with garam masala and herbal fenugreek.

## MURG HARYALI (Medium Hot)

Cubes of chicken cooked with spinach, flavoured with ginger, garlic and cumin, finished with a liaison of butter and dairy cream.

## DESI MASALA (Medium Hot)

Chicken tikkas cooked with cloves, coriander, ginger, garlic, fresh green chillies in tomato and onion sauce with beautiful mint flavour.

## MURG DILRUBA (Medium Hot)

Fresh chicken tikka cooked with almond ground salt chilli fennel seed, cumin, garam masala, mustard seed, a touch of vinegar and touch of coconut cream.

## MURG HUSSEINI (Medium Hot)

Barbecued chicken tossed in an onion and tomato sauce with scallions and bell peppers, tomatoes. Flavoured with cumin, coriander and garam masala finished with a touch of yoghurt and cream.

## MURG NIZAAMI (Hot and Spicy)

A popular dish from the royal buffet of the Nizaam of the Deccan Kingdom of Hyderabad. Corn fed chicken with a brown onion and coconut sauce with tempering of spluttered mustard seeds, boiled fennel and crushed chilli flakes

# Lamb Dishes

## LAMB SHAHJEHANI (Mild and Creamy)

A rich, creamy lamb dish with ground almonds, pistachios, saffron, cardamom and apricot, originating in the royal kitchen of the emperor Shah Jehan.

## GOSHT SHABNAM (Medium Hot)

A specialty from Kashmir. Pot roasted lamb and mushrooms in a tomato and onion sauce flavoured with vetivier, kashmiri yakhi masala and fresh coriander.

## LAMB ROGANJOSH (Medium Hot)

Lamb noisettes braised in a tomato, onion and ginger garlic sauce flavoured with garam masala, cinnamon and mace, garnished with juliennes of ginger and fresh coriander

## SAAG GOSHT (Medium Hot)

A unique punkabi lamb dish - pot toasted lamb cubes curried with leafy mustard and spinach with a flavour of the pungent mustard, imported from India.

## LAMB CHETTINAD (Hot and Spicy)

A festive dish of the Chettiyar clan in Tamil Nadu, noisettes of lamb braised in a fiery brown curry flavoured with fennel seeds. Peppercorns, chillies, coriander seeds, ginger, garlic and browned coconut pulp.

## DAL GOSHT (Medium Hot)

Pot roast lamb cooked with a combination of three lentil moong, masoor split bengal tempered with garlic, cumin and red chillies.

## MUTTER GOSHT (Medium Hot)

Lamb diced cooked with greenpeas, cumin seed, coriander, ginger, garlic and chilli with or without potatoes.

# Beef Dishes

## BEEF JALFREZI (Medium Hot)

Tender pieces of 100% Irish beef tossed in an onion and tomato sauce with capsicum spiced up with a tempering of cumin, aniseed and onion seed.

## BEEF PENDOO (Hot and Spicy)

Noisettes of beef curried in a fiery chilli sauce. Recommended for all you vindaloo lovers.

## DESI BEEF (Medium Hot)

Tender pieces of 100% Irish beef cooked with cloves, coriander ginger, garlic, fresh green chillies in tomato and onion sauce with a beautiful mint flavour.

€ 9.50

€ 9.50

€ 9.90

€ 9.90

€ 9.90

€ 9.90

€ 9.90

€ 9.90

€ 9.90

€ 9.90

€ 9.90

€ 9.90

# Seafood Dishes

## TANDOORI KING PRAWN MAKHANI (Mild and Creamy)

Jumbo king prawn marinated in cream and toasted gram flour, barbecued in tandoor to infuse the unmistakable 'char grilled' flavour typical to all tandoori kebabs, simmered in a mild creamy tomato sauce.

## PRAWN BALTI (Medium Hot)

Warm water tiger prawns renowned for their intense flavour, tossed in a tomato onion sauce with capsicum, cubed onions and green coriander.

## PRAWN KARAHI (Hot and spicy)

Cooked with peppers, onions, tomatoes and garnished with fresh green chillies.

# Oriental House

## THAI GREEN CHICKEN CURRY (Medium Hot)

Chicken braised in cumin powder cooked in a Thai green flavoured sauce and green chillies, galangal, lemon grass, kaffir lime leaves and coconut milk.

## THAI GREEN PRAWN CURRY (Medium Hot)

Warm water tiger prawns cooked in a Thai green flavoured sauce and green chillies, galangal, lemon grass, kaffir lime leaves and tropical coconut milk.

## INDONESIAN CHICKEN SATAY (Medium Hot)

Corn fed fresh chicken cooked, topped with a sweet and sour peanut sauce with capsicum and frizzled chives.

## POPULAR DISHES (Medium Hot)

Please ask for other popular dishes.

**Balti**  
**Korma**  
**Vindaloo**  
**Dopiaza**

**Dansak**  
**Bhuna**  
**Madras**  
**Kadhai**

All these dishes can be ordered with Lamb / Chicken / Beef / Prawn / Vegetables.

# Biriyani Dishes

Biriyani is a meal in itself, invented during the great famine of the 18th century in central India. Rice, spices, herbs and meats or vegetables were layered and steamed cooked in massive community pots to provide a nourishing meal for everyone.

Our Biriyani is accompanied with a complementary sauce.

## Lamb Biriyani

## Chicken Tikka Biriyani

## Beef Biriyani

## Prawn Biriyani

## Vegetable Biriyani

€ 13.50

€ 11.50

€ 11.50

€ 9.90

€ 11.50

€ 9.90

€ 9.90

€ 9.90

€ 9.90

€ 11.90

€ 11.90

€ 11.90

€ 12.50

€ 10.50