## STARTERS

#### DILLI KA SAMOSA 💯

Crispy fried triangle pastry parcels stuffed with potato & green peas served with chickpea and tangy relish 8 €10.50

#### ALOO TIKKI 🞾

Crispy potato cakes filled with cumin & ginger tempered green peas, 3 chutneys. | 1,8 | €10.50

#### **BHOPALI PANEER** TIKKA 💯

Cottage cheese with peppers & onion marinated in pickling spices & yoghurt charred in tandoor | 8, 11 €11.99

#### **PUNJABI CHICKEN** TIKKA

Chicken supremes steeped in Kashmiri chilli & fenugreek marinade. Mint chutney & onion salad 8, 11 €11.50

#### **ANDHRA PRAWNS**

Crispy fried prawns black pepper & lemon, dusted with rice flour. Almond flakes & spiced yoghurt 2, 8, 9 ALMONDS €13.75

#### **NAWABI SEEKH KEBAB**

Hand pounded lamb mince skewered kebab with mint chutney & onion salad. €11.99

#### **FAUZI CHICKEN WINGS**

Pickle special chicken lollipop tossed with shallots, garlic & tamarind chilli glaze 12 €10.99

#### CHICKEN 65

Kerala special chicken fried morsels tossed with curry leaf, mustard & shallots season with black pepper & star aniseed | 8, 11 | €11.99

#### STREET KEBAB PLATTER

Lamb, chicken, prawns & samosa with dips 1, 2, 8, 9 €15.99



#### **FARMERS NON-VEGETARIAN THAALI**

Street Thali consisting of four individual dishes: prawns, chicken, lamb, potatoes, Pulao rice, naan, pickle & raita and one piece of veg samosa (NOT FOR SHARING) 1, 2, 3, 8 €31.00

#### **VEGETARIAN** THAALI 💯

Street Thali consisting of cottage cheese, lentils, potatoes, vegetables, Pulao rice, naan bread, pickle & raita and one piece of veg samosa (NOT FOR SHARING) 1, 8, 9, 11 €28.99

# CURRIES



#### PICKLE SPECIAL **BUTTER CHICKEN** BIRYANI

Perfumed basmati rice cooked with chicken and aromatic spices, with raita and sauce | 8 | €25.50

#### **GOAN PRAWN CURRY**

Tiger prawns simmered in desiccated coconut, fresh turmeric & dry mangosteen €22.50

#### YESTERDAYS FISH CURRY

Traditional fish curry with shallots, curry leaf & raw mango pickle | 2, 11 | €22.50

## INDO CHINESE CHILLI **CHICKEN**

Our take on Chinese origin chilli chicken with Indian Fusion from the streets of China Town in Calcutta.

#### TANDOORI CHICKEN

Irish chicken (on the bone) cooked in tandoor served with yellow lentils, brown rice 8 €24.50

#### **FARMERS BUTTER CHICKEN**

Chicken tikka simmered in velvety tomato sacue with fenugreek, ginger & cardamom | 8 | €23.50

#### LAL MAAS

Traditional dish from Jaipur Lamb simmered in Rajasthani chilies, caramelized onions & yoghurt | 8, 11 | €22.50

#### **MEMSAHIBS KEEMA** PAO

Wicklow lamb mince & diced, braised with onion, garlic & black cardamom with Maska pao (bread). €24.00

## CHANA BHATURA 💯

Delhi special crispy deep fried bread with masala chickpeas & mango pickle €23.50

#### KADHAI PANEER 💯

Cottage cheese, peppers & onions cooked with kadhai masala 8 €19.50

#### DAL BUKHARA

36 hours cooked black lentils, delicacy of Punjab served with parantha 1.8

## **HONEY CHILLI POTATOES**

Potatoes tossed with onions, garlic & sesame with drizzled 12 €12.99 honey

## MUMBAI PAV BHAJI 🎾

Mumbai's street food of Mushy vegetables cooked with tomato, cumin & ginger served with Maska Pav (buttered pav) | 1, 8 | €21.00

PLAIN NAAN 63.50

**CORIANDER, GARLIC &** ONION NAAN 64.25

**PESHAWARI NAAN** 

TANDOORI ROTI MINT PARANTHA | \$5.00

**PULAO** €4.25

STREET RICE

RAITA €4.50

**YELLOW** LENTILS €8.00

ALOO GOBHI €8.00

**TADKA** SAAG 11 €8.00





**ASK YOUR SERVER FOR** DAILY STREET SPECIAL **OUR CHICKEN & LAMB** ARE HALAL CERTIFIED

Gluten-Wheat Crustaceans

Eggs Fish

**Peanuts** 

Soybeans

Lupins Dairy

Mustard Sesame Seeds Sulphites

**Molluscs** Vegetarian

We've got Indian spices, chutneys and Sunil's homemade pickles available to purchase at Street Spice bazaar

ndian

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streetrestaurant.ie

Celery

Nuts