

## BIRYANI

800gms

All our Biryani's are served with special Biryani Sauce. Home made Pickle & Raita. Biryani is the quintessential celebratory dish in India & an aromatic delicacy that dazzles as a sublime one-dish meal. Biryani is a signature dish in some of the famous streets of India

### Hyderabadi Charminar

Lamb Biryani | 8,11 | €18.99

### Connaught Place

Vegetable Biryani | 8,11 | €16.99

### Pickle Special Butter

Chicken Biryani | 8,11 | €19.50

## SMALL SIDES OF DELHI STREETS

375gms

Gunpowder Spiced Potatoes | €7.99

Kerala home style **potato** tossed with gunpowder spice mix | 11 **VEGAN**

Tadka Saag | €7.99

Tempered **spinach** purée Chef Sunil mother's recipe | 8,11

Tadka Dal | €7.99 **VEGAN**

Yellow lentils tempered with Cumin & garlic

Adaraki Gobhi Masala | €7.99 **VEGAN**

with turmeric & ginger

### FOR JUNIORS

## KIDS MEALS

BACHHA PARTY

Chicken Korma Tray | €15.95

Rice, korma, naan & veggies | 1,8

Paneer Tikka Masala | €15.50

with rice & naan | 1,8

Butter Chicken Combo | €15.95

Chicken, naan, rice, potato | 1,8



Also check out our delicious food at...

**Tiffin.ie** & **PICKLE**

## RICE

350gr

Pulao Rice | €3.75

Cumin Pulao with mint, coriander & brown onion

Steamed Rice | €3.25

Brown Rice | €3.99

## BREADS

FROM TANDOOR

180gms

Plain Naan | 1,8 | €3.49

Garlic Naan | 1,8 | €3.99

Garlic, Onion & Coriander

Naan | 1,8 | €3.99

Masala, Cheese & Chilli

Naan | 1,8 | €4.55

Peshawari Naan | 1,8,9 **ALMOND** | €4.99

Mint Parantha | 1,8 | €4.25

Tandoori Roti | €3.25

Whole meal flat bread | 1,8

### FACTORY

## SMALL MEAL DEALS

375gms

Railway Lamb Curry | €17.00

with pulao | 8

Butter Chicken | €18.00

with rice | 8

Butter Paneer Tikka | €16.99

with steamed rice | 8

Chicken Korma | €18.99

served with rice | 8,9 **CASHEW**

## DRINKS

LASSI & THANDA CORNER

Mango Lassi | 8 | €6.00

All Minerals | €2.75

Fizzy mango, coke, diet coke, etc

San Pellegrino | €2.75


(500ml) Still & sparkling water

**streetrestaurant.ie** TEL 01 5570111




1 Birds Avenue, Dublin, D14YF61

**Dine-In also available!**





**STREET** Pure Indian flavours at home

**Open Daily 4pm to 10pm**  
**TEL 01 5570111 OR ORDER ONLINE**



**streetrestaurant.ie**



## STARTERS OLD STREET KEBABS

All kebabs are accompanied with street masala onions salad & mint yoghurt

### Achhari Paneer Tikka | €12.50

Cottage **cheese**, peppers & onions marinated in yoghurt, pickling spices charred in tandoor | **8, 11**

### Zafrani Chicken Tikka | €11.25

**Chicken** supreme marinated in saffron & cardamom creamy marinade charred in tandoor | **8, 9 CASHEWNUTS**

### Gilafi Seekh Kebab | €10.99

Hand pounded skewered **lamb mince** Kebab coated with peppers, toasted cumin, fresh herbs & garam masala | **8**

### Rawa Fish Fry | €11.99

Crispy fried **seabass** fillet marinated in chilly & curry leaf, dusted with Semolina & nigella seed, Street special Mustard yoghurt | **1, 4, 8, 11**

### Chicken 65 | €10.99

Kerala street food special crispy **chicken** tossed with mustard seeds, shallots, ginger with curry leaf & tamarind | **8, 10, 11**

### Tasty Street Kebab Box | €16.50

Selection of kebabs from tandoor consisting of **lamb, chicken**, vegetable samosa, **prawns** & dips | **1, 2, 8**

## CHIT CHAT

490gms

### Gwalior Kale | €8.25

**Onion** & **potato** fritters | **V**

### Butter Chicken Tikka Samosa | €11.50

with house special green chutney | **1, 8 MUST TRY**

### Gupta Ji Samosa Chaat | €8.99

with **chickpea** & gramflour vermicelli | **1**

### Chowki Aloo Tikki Chaat | €9.99

Crispy **potato** cakes with green peas & dates asafetida infused, drizzled with tamarind chutney, yoghurt & mint chutney | **1, 8**

### Kadak Chilli Prawns | €11.00

Crispy fried Spice crusted prawns with pickled onion, cucumber and dill yoghurt | **2, 3, 8 ALMONDS**

### Street Special Chicken Wings | €10.99

with smoked chilly, ginger & shallots sprinkled with toasted coconut, sesame & timur | **10, 12**

### Assorted Poppadoms | €4.25

with mango dill chutney & homemade vindaloo ketchup | **1, 10**

## TINGLE YOUR TASTE BUDS

450gms

### Pickle Selection (3 flavours) | 11 | €3.99

### Cucumber, Pomegranate

& Mint Raita | **8** | €4.25

### Mango Chutney | 11 | €2.75

### Ruby Pickled Onions | €2.25

### Roasted Spiced

Cashew Nuts | **9 CASHEW** | €4.50

CHEF SUNIL'S

## CELEBRATORY BIG MEALS

(1600ml) Serves upto 3-4 people **SIGNATURE DISHES**

### Butter Chicken | 8 | €44.99

### Lamb Roganjosh | €40.99

### Chicken Korma | 8, 9 CASHEWNUTS | €44.99

### Chickpea Curry | €36.99

### Pickle Butter Chicken Biryani | 8 | €49.99

## CURRIES

FROM SUNIL'S KITCHEN

### Goan Prawn Curry | €18.25

with turmeric, cinamon, chilli paste & coconut milk | **2**

### Malabar Fish Curry | €17.25

**Seabass** fillts simmered with curry leaves, shallots, turmeric & coconut with pickled lemon | **4**

### Bhopali Kadhahi Jhinga | €17.00

Tiger **prawns** tossed with red onions, tomatoes & peppers flavoured with home made kadhahi masala | **2**

### Tandoori Chicken | €18.99

Half **roast chicken** with kashmiri chilli, cardamom & yoghurt with brown rice & yellow lentil | **8**

### Indo Chinese Chilli Chicken | €16.50

Crispy fried **chicken** morsels tossed with peppers, shallots & hot garlic tomato sauce finished with scallions & ginger | **6, 10**

## MONDAY NIGHT CURRY CLUB

**MONDAYS ONLY** | €33.99

### Malai Chicken Saag | €16.99

with tempered spinach puree, 5 greens paste & smoked chilli | **8**

### Farmers Butter Chicken | €17.50

Old Delhi style **chicken** tikka cooked in velvety onion & tomato sauce flavoured with musky fenugreek & cardamom | **8**

### Chicken Chettinad | €17.00

Real Madras, **chicken** morsels cooked in shallots, curryleaf & costal spice paste | **11**

### Kesari Chicken Korma | €17.50

**Chicken** morsels cooked in Traditional North Indian korma with saffron, lotus seeds & cardamom | **8, 9 CASHEWNUTS & ALMONDS**

### Andhra Chicken Curry | €16.99

**Chicken** thighs (on the bone) cooked with whole spices, onion, fresh turmeric & vine tomatoes and home ground Andhra masala | **11**

### Laal Maas | €17.00

Authentic Rajasthani **lamb** diced simmered in Rajasthani chillies, caramelized onions & yoghurt sauce | **8, 11**

### Awadhi Lamb Korma | €17.00

Slow cooked Wicklow diced **lamb** in delicious traditional korma sauce flavoured with saffron & screw pine extract | **8, 9, 11**

### Shimla Gosht | €16.99

Wicklow **lamb** slow cooked with shallots, buttermilk, dried chillies, black cardamom & fresh fenugreek | **8, 11**

### Memsahib's Rara keema Matar | €16.75

**COMPLETE MEAL**

Larry Flynn's diced & hand pounded lamb mince slowly braised with shallots, purple Garlic finished with garden peas & ginger | **1, 3, 8**

Poppadoms & chutneys. **Chicken** tikka masala or butter paneer masala, street house special yellow lentils, pulao rice & plain naan and 1 Cobra beer.

## VEGETARIAN

400gms

### Honey Chilli Potatoes | €14.50 **VEGAN**

Spicy **potato** treat from street with peppers, onion & toasted sesame seeds | **8, 10, 11, V**

### Nathurams Chana Bhatura | €17.99

**VEGAN OPTION AVAILABLE**

Leena's hometown favourite dish **chickpea** curry with tomatoes, onions & fennel served with puffed fried bread | **1, 8, V**

### Vegetable Korma | €14.99

Seasonal **vegetables** simmered in coconut, onions, curryleaf with turmeric flavoured sauce | **V**

### Old Delhi Butter Paneer | €16.50

**Cottage cheese** simmered in velvety onion & tomato, musky fenugreek sauce finished with touch of cream & Irish butter | **8**

### Achhari Aloo Baingan | €14.25

**Aubergine** & **potato** curry with pickling spices | **11, V**

### Aam Wali Bhindi | €14.99

Diced **okra** tossed with cumin, ginger and raw mango powder | **V**

### Dal Fry | €13.99

**Yellow lentils** tempered with home made desi clarified butter, smoked chilly, black cumin & fresh tomatoes | **8, V**

### Black Dal | €18.25 **SIGNATURE**

36 hours slow cooked black lentils with fenugreek, tomatos & fresh cream, delicacy of Punjab | **8, V**

### Saag Paneer | €15.99

Diced **cottage cheese** cooked (saag) spinach & five greens puree tempered with whole coriander & purple garlic | **8, 11, V**

### Shahi Anjeer Paneer | €15.99

Chef Praveen's recipe of **cottage cheese** stuffed with spiced figs chutney served with velvety tomato & Cashew nut sauce. | **8, 9, V CASHEWNUTS**

1   Gluten-Wheat	4   Fish	7   Lupins	10   Celery	13   Sulphites
2   Crustaceans	5   Peanuts	8   Dairy	11   Mustard	14   Molluscs
3   Eggs	6   Soybeans	9   Nuts	12   Sesame Seeds	V   Vegetarian