Menu

Green Saffron Classics

Arun creates and tests all our recipes. We cook all dishes from scratch in our own kitchen using Irish meats and yoghurt. The pork and chicken are local, free range. We take time and care to ensure our produce is well sourced and subtly spiced to guarantee all meals are delicious, healthy and absolutely natural, with no additives of any kind.

Mains, Sides and Desserts come in portions of 6, unless otherwise stated.

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Nibble Gol Guppa (18 shells) (1) (v, vv) † / puri shells, spiced chickpea & potato, tamarind & vodka water	€15.50
Cutlet Grill (6 cutlets) (4) (gf)	€17.50
Aloo Tikki (6 pcs) (6) (v, gf) potato cakes, spice & sizzled tomatoes	€14.50
Main Beef & Bone Marrow Madras (gf) coconut milk, Tamil spices, fresh herbs	€45.00
Butter Beef Meatballs (4) (gf) makhani sauce, cream, chilli & cheese	€52.50
'Red juice' Kashmiri Lamb (4) (gf) yoghurt & tomato gravy, asafoetida & fennel	€38.00
Hyderbadi Chicken Korma (4) (gf) creamed coconut, fresh curd, tomato, pepper	€30.00
Chicken 'Moti' Masala (4) (gf) // yoghurt, lemon, tomato, ginger	€30.00
Salmon Mango Curry (3,4) (gf) † garden peas, cider, crème fraîche, red chilli	€40.00
Chandi Chowk 'Street Dish' (v, vv, gf) chickpeas, tomato, fresh ginger, coriander	€28.00
Red Lentil 'Malabaris' Dahl (v, vv, gf)	€28.00

Side Bombay Potatoes, onion, spice & butter (4.6) (v, gf) \in 8.00 Chickpea Mash, black cardamom butter, mint & lemon (4) (v) (gf) \in 12.50 Jalfrezi Peppers, fresh coriander leaf (v, w, gf) \in 10.50 Naan Flatbreads, onion seed (6pcs) (1,4) (v) \in 10.00 Poppadoms, plain, requires cooking (6pcs) (v, w, gf) \in 6.00 Rice (requires cooking) Vintage AAA basmati rice, plain (serves 12) \in 6.50 Celery Leaf, Almond Pilau, vintage basmati, lemon, butter (4,5,7) (v, gf) \in 14.50 Celebration Feasting Vindaloo Pork Shoulder (Serves 20-24 guests) (4) (gf) † \in 695.00 seven hour slow cooked, cider, garlic, onions Condiment Mango chutney (v, w, gf) \in 4.00 Banana riata, mint, lime, garam masala (4) (v, gf) \in 6.50 Spiced tomato relish (6) (v, w, gf) \in 4.00
Chickpea Mash, black cardamom butter, mint & lemon (4) (v) (gf)
Naan Flatbreads, onion seed (6pcs) $(1,4)$ (v) €10.00Poppadoms, plain, requires cooking (6pcs) (v, w, gf) €6.00Rice (requires cooking) (v) Vintage AAA basmati rice, plain (serves 12)€6.50Celery Leaf, Almond Pilau, vintage basmati, lemon, butter $(4,5,7)$ (v, gf) €14.50Celebration FeastingVindaloo Pork Shoulder (Serves 20-24 guests) (4) (gf) †€95.00seven hour slow cooked, cider, garlic, onions€4.00CondimentMango chutney (v, w, gf) €4.00Banana riata, mint, lime, garam masala (4) (v, gf) €6.50
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Spiced tomato relish (6) (y yy gf) $\qquad \qquad \qquad$
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Dessert
Kheer (4,5) (v, gf) €18.50
old school rice pudding, apricots, saffron, raisins, whipped cream
Chocolate Mousse (2,4) (v, gf) † €35.00
Cointreau, nutmeg, long pepper
Lemon Shrikhand (1,4,5) (v, gf) €27.50
delicious 'jelly bag' yoghurt, cream mousse, nankhatai biscuits
Additional services
Free collection from any of our locations
Order delivery (within 20 miles of Cork City) €25.00 Party service, Staff and Equipment hire – please contact us
Allergens: (1) Cereal containing gluten (2) Eggs (3) Fish (4) Milk
(5) Nuts (6) Mustard (7) Celery
Key: (v) Vegetarian (vv) Vegan (gf) Gluten Free
Mild Medium Hot
† contains alcohol
To provide you with the freshest range of food options, we require at least seven working

days' notice with your order. We will try our best to accommodate your needs if you need it

sooner.