VEGETARIAN

HIGHWAY SAAG PANEER (8)€11.95 Cottage cheese with garlic, ginger, turmeric, cumin tempered creamy spinach sauce.
PUNJABI PANEER MAKHAN MASALA (8) €11.50 Cottage cheese simmered in velvety tomato sauce finished with cream & honey.
CHUTNI SPECIAL ALOO (SMALL)
THRISSUR VEGETABLE CURRY (11) €10.50 Garlic, ginger, mustard & curry leaves tempered vegetable curry with tomato & coconut.
HYDERABADI VEGETABLE KORMA (8,9) €11.00 Caramalised onion, cashewnut, coconut korma with mixed vegetables, mace & cardamom
CHARMINAR BAINGAN KA SALAN (5,12) €11.00 Aubergine cooked with onion, sesame, peanut & tamarind sauce.
HOME STYLE DAL TADKA (LARGE)
RAJASTHANI OKRA MASALA (LARGE)€9.50 Okra with smoked chilly, raw mango powder & vin tomatoes.
SHIMLA ALOO GOBHI (SMALL) €6.50 Potato & cauliflower florets tempered with cumin, turmeric & ginger.
AMRITSARI CHANNA MASALA (LARGE) €11.00 Chickpeas curry with onion, tomato, cumin & fresh coriander.

ALLERGENS

1. GLUTEN-WH	EAT
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- 2. CRUSTACEANS
- 3. EGGS
- 5. PEANUTS
- 6. SOYBEANS
- 7. LUPINS
- 4. FISH

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- 9. NUTS
- 10. CELERY
- 11. MUSTARD
- 12. SESAME SEEDS
- 13. SULPHITES
- 14. MOLLUSCS

BREADS / RICE

PLAIN NAAN (1,3,8)	€2.50
GARLIC CORIANDER ONION NAAN (1,3,8)	€2.75
PESHAWRI NAAN (1,3,8)	€3.50
CHEESE CHILLY NAAN (1,3,8)	€3.50
ROTI (WHOLE WHEAT BREAD) (1,8,)	€2.50
KEEMA NAAN (SPICED LAMB STUFFED) (1,3,8)	€3.95
AGED BASMATI RICE	€2.50
PULAO	€3.00
CUMIN & PEAS PULAO	€3.75
BROWN BASMATI RICE	€3.50
CONDITION	
CONDIMENTS	
POTATO FRIES	€3.00
MIXED PICKLE (11)	€1.50
SPICY TOMATO CHUTNI	€1.50
MANGO CHUTNI WITH DILL & MELON SEED	€1.50
DATE & TAMARIND CHUTNI	€1.50
CUCUMBER, MINT RAITA WITH	

DRINKS

TOASTED CUMIN (8) €2.95

SAN PELLEGRINO (500ML)	. €2.00
AQUA PANNA (500ML)	. €2.00
MINERALS (COKE, DIET COKE, SPRITE, FANTA) (330ML) €2.00

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We use mustard oil, desi ghee, vegetable oil, coconut oil. All our lamb & chicken is Halal certified from Irish country meats and traceable. We work closely with our supplier to keep traceability and seasonality. Our chefs only use local dairy produce, some of our dishes may contain or have been in contact with nuts, please mention to your order taker about any allergies or dietary requirements. We import some of our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones.



MENU

OPEN

WEDNESDAY TO MONDAY 4.00pm - 10.00pm

CLOSED TUESDAYS

ORLAGH GROVE, KNOCKLYON, DUBLIN 16

CALL US

01 4952466 01 4939880

STARTERS

OLD DELHI VEGETABLE SAMOSA (VEGAN) (1) €5.95 Crispy pastry parcels stuffed with cumin potatoes & green peas - tamarind chutni.
TAJ SUBZ BHAJIA (VEGAN) €5.95 Agra special- crispy vegetable fritter – Kale leaves, onion & potato with mango chutni.
JAIPURI PANEER SHASHLIK (8,11)€7.00 Tandoori Cottage cheese, onion & peppers marinated with yoghurt, mustard, fennel & Kashmiri chilly with mint chutni.
KOCHI KADAK JHINGA (2) €8.50 Crispy Tiger prawns with curry leaf, turmeric & Kashmiri chilly, tomato chutni.
PATIALA CHICKEN TIKKA (8,11) €8.25 Tandoori Chicken supreme in kashmiri chilly, mustard, yoghurt, mace & cardamom marinade with pickled onion & mint yoghurt
PANDARA ROAD CRISPY CHICKEN WINGS (1,3,6,12)€7.00 Battered crispy chicken wings with ginger garlic, Kashmiri chilly powder-soya, honey, sesame & vinegar dressing
BADE MIYAN SEEKH KEBAB (8,11)€8.00 Tandoori Skewered minced lamb kebab with ginger, garlic, fresh mint, cumin & Kashmiri Chilly- mint yoghurt.
MIZO PORK FRY (1)€8.00 Batter fried strips of pork fillet tossed with homemade sweet chilli chutni.
CHUTNI SPECIAL KEBAB BOX (1,2 8,11) €12.50 Assortment of crispy prawn, vegetable samosa, seekh kebab & chicken tikka with homemade dips
CRISPY POPPADUMS & HOMEMADE DIPS (2 DIPS) . €3.50

MAIN MEAL

ALL MAINS ARE COOKED TO ORDER. OUR AIM AT CHUTNI IS TO PROVIDE OUR GUEST HIGH QUALITY FOOD, LOCAL PRODUCE & HEALTHY EATING. WE ROAST & GRIND OUR SPICES IN HOUSE

SEAFOOD

MANGALOREAN SEAFOOD CURRY (2) €14.50 Coastal curry simmered with crab claws, fish, prawns, aromatic cinnamon, green cardamom, coconut milk & coconut vinegar.
HOWRAH PRAWN JALFREZI (2,10) €13.25 Tiger prawns with onion-tomato masala, peppers, onion & carom seeds
ALLEPPEY FISH CURRY (11) €13.50 Stone bass fish with onion, coconut, tomato, mustard, raw mango, curry leaves & fenugreek curry.
CHICKEN
DELHI GATE CHICKEN TIKKA MAKHNI (8)€12.50 Famous Chicken tikka Masala- Kashmiri chilly, hung yoghurt, mace, cardamom, ginger, garlic marinated tandoori chicken tikka in velvety tomato sauce with musky fenugreek.
AMRITSARI TANDOORI CHICKEN (8,11)€13.50 Manor farm chicken (on the bone) with kashmiri chilly, hung yoghurt, cumin, ginger & garam masala roasted in tandoor with pickled onion salad & mint yoghurt
DHABA BUTTER CHICKEN (8) €13.50 Punjabi Roadside restaurant special - chicken tikka with onion & tomato masala, mace, cardamom, musky fenugreek, cream & honey.
JODHPUR CHICKEN SAAG (8)€12.50 Diced Chicken with cumin, garlic, turmeric, tempered creamy spinach puree, raw mango powder & fresh ginger
NIZAMI CHICKEN KORMA (8,9) €12.50 Diced chicken with creamy cashewnut, saffron, caramelised onion, coconut, nutmeg & screw pine extract korma sauce.
DOON CHICKEN CURRY

ginger, garlic, cumin, Kashmiri chilly, tomato & garam masala

LAMB

	BUTTERED PRAWNS WITH TIKKA MASALA SAUCE (2,8) €10.9
	KIDS CHICKEN KORMA (8,9)
	ALL DISHES SERVED WITH RICE OR PLAIN NAAN (1,3,8)
	KIDS MENU.
F	CHUTNI SUBZ BIRYANI (8)€12.5 Perfumed aged rice cooked with vegetables, fried onions, raisins & Kashmiri spices.
I	LAMB BIRYANI €15.0
(CHICKEN BIRYANI € 14.0
F	HYDERABADI DUM BIRYANI (8) Perfumed basmati rice with chicken or lamb, caramelised onion, cardamom, mace & mint with cream and rose water.
-	KERALA FISH BIRYANI (8)€14.5 Stone Bass Fish with aged basmati rice, curry leaves, caramelized ging & coconut milk.
	ALL BIRYANIS ARE SERVED WITH CHUTNI & RAITA
	BIRYANIS
k	QUILON LAMB CURRY€13.5 Kerala coastal Lamb curry with onion, tomato, fennel, curry leaves, coconut milk & potato.
(KONKANI LAMB VINDALOO (11)€13.0 Goan special spicy lamb. Garlic & spices are soaked in vinegar overnig to make a fine paste finished with tomato sauce (made in house).
9	LAMB MADRAS (11)€13.5 Spicy lamb with mustard, curry leaves, onion tomato masala, coconut, whole red chilly & fennel.
	Traditional Kashmiri lamb curry with onions, Kashmiri chilly, fennel & dry ginger powder.