

chutni

INDIAN AT HOME



MENU

OPEN DAILY

MONDAY TO FRIDAY 5:00PM - 10:30PM
SATURDAY & SUNDAY 4:00PM - 10:00PM

Orlagh Grove, Knocklyon, Dublin 16

CALL US

01 4952466 or 01 4939880

STARTERS

- SAMOSA** 🌱 (3 PCS VEGAN) €5.00
Crispy pastry parcels stuffed with potatoes & green peas, tamarind chutni.
- SUBZ BHAJJIA (VEGAN)** €5.00
All-time favorite crispy fritter with potato, onion & spinach, mango chutni.
- PANEER SHASHLIK** 🌱 🍷 €6.50
Cottage cheese, onion & peppers marinated with yoghurt, fennel & Kashmiri chilly charred in tandoor served with mint chutni.
- KARWARI JHINGA** 🍤 🌱 🍷 €7.95
Tiger prawns dusted with nigella seeds ,rice flour & corn flour served with tomato chutni.
- PUNJABI CHICKEN TIKKA** 🌱 €7.50
Chicken supreme in kashmiri chilly & yoghurt marinade with pickled onion salad& mint yoghurt
- TANDOORI CHICKEN WINGS** 🌱 🍷 €6.00
Tandoori chicken wings marinated with cardamom, turmeric and yoghurt, roasted tomatoes and sesame chutni.
- SEEKH KEBAB** 🌱 €7.50
Hand pounded skewered lamb kebab charred in tandoori oven with mint yoghurt, onion salad.
- MIZO PORK FRY** 🌱 €7.50
Batter fried strips of pork fillet tossed with homemade sweet chilli chutni.
- CHUTNI SPECIAL KEBAB PLATTER** 🍤 🌱 🍷 €11.99
Assortment of prawn, samosa,seekh kebab & chicken tikka with homemade dips
- CRISPY POPPADOMS & HOMEMADE 2 DIPS** €3.00

MAIN MEAL

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

CHICKEN

- CHICKEN TIKKA MASALA**  €11.50
Chicken tikka simmered in velvety tikka masala sauce.
- TANDOORI CHICKEN**  €12.95
Manor farm chicken (on the bone) rubbed in kashmiri chilly, ginger and garam masala charred in tandoor with pickled onion salad & mint yoghurt
- BUTTER CHICKEN**  €12.50
A traditional Punjabi dish - chicken tikka cooked with onion & tomato sauce finished with musky fenugreek, cream & honey.
- CHICKEN SAAG**  €11.95
Chicken morsels cooked with tempered spinach puree finished with raw mango powder & fresh ginger.
- NIZAMI CHICKEN KORMA**   €11.95
Chicken morsels simmered in almond, saffron & onion korma finished with nutmeg & saffron.

SEAFOOD

- FISH CURRY**  €13.00
Stone bass fish cooked with onion, tomato & ginger sauce tempered with fenugreek seeds & curry leaf.
- CHUTNI SPECIAL SEAFOOD CURRY**    €13.50
My all time favourite coastal curry simmered with crab claws, fish, prawns, aromatic cinnamon, green cardamom & coconut vinegar.
- JHINGA JHALFREZI**  €12.50
Tiger prawns with peppers, onion ,tomato & peppers in jhalfrezi masala.

LAMB

- LAMB ROGANJOSH** €12.00
Traditional Kashmiri lamb cooked with onions, Kashmiri chilly fennel & dry ginger powder.
- LAMB MADRAS** ⚠️ €12.50
Old fashioned lamb curry cooked with potatoes, onion & fresh coriander.
- LAMB VINDALOO** €11.95
Wicklow Lamb with vindaloo masala sauce (made in house).
- BADAMI LAMB KORMA** ⚠️ 🌱 €12.90
Lamb morsels simmered in caramelised onion, almond and saffron sauce finished with cardamom powder and screw pine.

BIRYANIS

ALL BIRYANIS ARE SERVED WITH CHUTNI & RAITA

- GOSHT DUM BIRYANI (CHICKEN OR LAMB)** 🌱 €13.50
Perfumed basmati rice cooked with chicken/lamb morsels, caramelized onion, cardamom & mint finished with rose extract.
- KERALA FISH BIRYANI** 🌱 🌊 €13.00
Fish cooked with aged basmati rice, curry leaves, caramelized ginger & shredded coconut.
- CHUTNI SUBZ BIRYANI** 🌱 🍷 €11.50
Perfumed aged rice cooked with vegetables, fried onions, raisins & Kashmiri spices.

KIDS FAVOURITES






CHUTNI IS DELIGHTED TO CATER FOR OUR JUNIORS HERE ARE SOME CHOICES. ALL LISTED DISHES FOR KIDS ARE SERVED WITH RICE OR NAAN

- KIDS CHICKEN KORMA** 🌱 🌱 🍷 🍷 €7.99
- BUTTERED PRAWNS** €7.99
- WITH TIKKA MASALA SAUCE** 🌱 🌊 🌱 🍷 🍷
- BUTTER CHICKEN FOR KIDDOS** 🌱 🌱 🍷 €7.99



















VEGETARIAN

MATTAR PANEER 	€10.00
Cottage cheese & green peas, perfect vegetarian curry.	
CHUTNI SPECIAL ALOO (SMALL)	€5.00
Crispy potatoes tossed in coriander , tamarind & green chilly blend.	
BAINGAN KA SALAN  	€9.95
Aubergine cooked with onion, sesame, peanut & tamarind sauce.	
DAL TADKA (LARGE)	€7.95
Yellow lentils tempered with tomatoes & garam masala.	
RAJASTHANI OKRA MASALA	€7.95
Okra dices cooked with smoked chilly, raw mango powder & vin tomatoes.	
PANEER MAKHAN MASALA 	€10.95
Cottage cheese simmered in velvety tomato sauce finished with touch of cream & honey.	
ALOO GOBHI (SMALL)	€5.95
Potato & cauliflower florets tempered with cumin, turmeric & ginger.	
CHANA MASALA	€10.00
Chickpeas curry with onion, tomato, cumin & fresh coriander.	

ALLERGENS

 Crustacean	 Sesame	 Nuts	 Gluten	 Egg	 Fish	 Shellfish
 Mustard	 Celery	 Peanuts	 Milk	 Sulphite	 Soya	 Lupins


BREADS / RICE

PLAIN NAAN	  	€2.00
GARLIC CORIANDER & ONION NAAN	  	€2.50
PESHAWARI NAAN	   	€3.00
CHEESE, CHILLY & NAAN	  	€3.00
ROTI (MULTI GRAIN WHOLE WHEAT BREAD)	 	€2.00
KEEMA NAAN (SPICED LAMB MINCE STUFFED)	  	€3.50
AGED BASMATI RICE		€2.00
CUMIN & PEAS PULAO		€2.50
BROWN BASMATI RICE		€2.80

CONDIMENTS

POTATO FRIES	€2.00
MIX PICKLE	€1.00
SPICY TOMATO CHUTNI	€1.00
MANGO & DILL CHUTNI	€1.00
DATE & TAMARIND CHUTNI	€1.00
BOONDI RAITA	€1.50

DRINKS

SAN PELLEGRINO SPARKLING/STILL	€2.00
MANGO LASSI 	€3.00
MINERALS (COKE, DIET COKE, SPRITE)	€1.50

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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 uses the 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.