VEGETARIAN

Per Person €35.00

MAINS:

DAHI BHALLA AUR PAPDI CHAT / Trio of Chutney

Lentil dumpling & crisp wheat

Allergen advice: Contains Dairy (Yoghurt), Wheat

MANGO AND SPINACH TIKKI / Pineapple salsa Spinach dumplings, mango chutney stuffing, beetroot aioli & fresh spring salad. Allergen advice: Contains Dairy (Butter, Cheese), Tree Nuts (Cashew Nuts), Wheat

ARUGULA, GRILLED PEACH & BURRATA

Arugula mix greens, grilled peach & burrata, cumin & pomegranate dressing Allergen advice: Contains Nuts (Pine Nuts), Dairy

CHEF'S SPECIAL BUTTERED MUSHROOM Selection of king oyster mushroom, white button, & porcini mushroom, butter & makhani gravy.

Allergen advice: Contains Tree Nuts (Cashew Nuts), Dairy (Butter, Cream)

Indian cottage cheese with Aged basmati rice ginger, mint and coriander.

Allergen advice: Contains Dairy (Cheese, Ghee, Yoghurt)

Above dishes will be served with Garlic Naan or Truffle Naan, poppadum & Mint chutney

DESSERT

GULAB JAMUN CHEESECAKE

Coffee soaked Gulab jamun, Biscuit crust, cream cheese, eggs, sugar and coffee dust. *Allergen advice: Contains Gluten, Dairy (Cheese, Milk)*

NON - VEGETARIAN

Per Person €40.00

MAINS:

DAHI BHALLA AUR PAPDI CHAT | Trio of Chutney

Lentil dumpling & crisp wheat

Allergen advice: Contains Dairy (Yoghurt), Wheat

PAN SEARED SEA SCALLOP WITH TOBIKO CAVIAR

Sea scallop marinated with lemon zest, tomato chutney curry leaves infused oil.

Allergen advice: Contains Dairy (Butter) Crustaceans, Mustard

ARUGULA, GRILLED PEACH & BURRATA

Arugula mix greens, grilled peach & burrata, cumin & pomegranate dressing. Allergen advice: Contains Nuts (Pine Nuts), Dairy

CHEF'S SPECIAL MURGH PASANDA | Baby Vegetable with Chickpea Salad
Spring chicken breast stuffed with khoya, dry fruits, marinated with creamy yoghurt cooked in tandoor.
Allergen advice: Contains Dairy (Yoghurt, Cheese, Butter), Tree Nuts (Cashew Nuts, Pistachio)

AWADHI LAMB BIRYANI SERVED WITH BAGHARE BAINGAN

Irish Lamb chunks dum with aged basmati rice, with ginger, mint and coriander.

Allergen advice: Contains Dairy (Yoghurt, Ghee, Butter), Nuts (Peanuts), Sesame, Mustard Above dishes will be served with Garlic Naan or Truffle Naan, poppadum & Mint chutney

DESSERT

Vanilla ice cream, caramel crumble.

Allergen advice: Contains Gluten, Dairy (Milk), Tree Nuts (Cashew Nuts)

Thank you for dining with us.

A Minimum 5% service charge is added to our guest bill and a discretionary service charge of 12.5% will be added to a table of six or more people. Please let us know if you have any allergies or require any information used in our dishes. Please note that our extensive menu is prepared using many ingredients including allergens. Whilst every care is taken we cannot completely eliminate the risk of allergen transfer. Menu is subject to changes.

KHUSHEE AT HOME - Happy Dine At Home

23-24, Sandymount Green, Sandymount, Dublin 4 01232 0220 | 01 232 0221 happy@khushee.ie

OPENING TIMES:

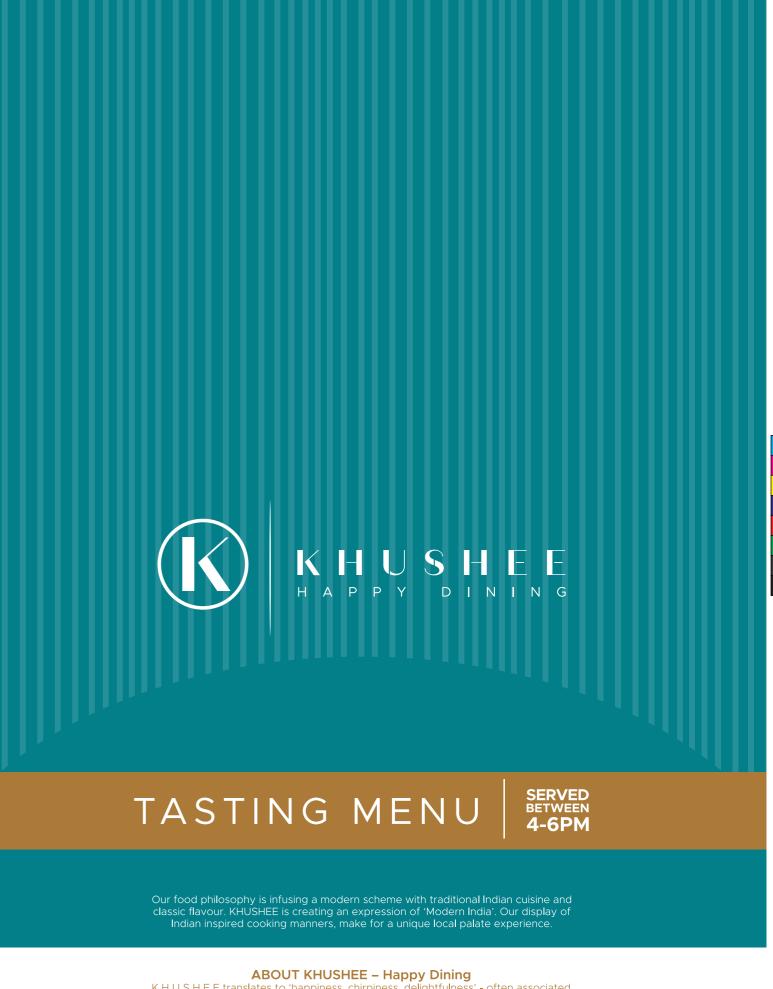
Sun - Thurs: 5pm to 10.30pm | Fri - Sat: 5pm to 11.00pm











KHUSHEE translates to 'happiness, chirpiness, delightfulness' - often associated with celebrations. We the team of KHUSHEE have established ourselves in Sandymount to provide the happy dining experience to this beautiful affluent well-maintained urban village. The lush and leafy town with a stunning mix of Edwardian, Georgian, and Victorian architecture. Sandymount town has all attractive means to plan a delightful dinner from any part of the County Dublin.





