



K H U S H E E
MODERN INDIAN CUISINE

WEEKEND EARLY BIRD

Served from 4.00pm – 6.30pm

Two Course €30.00

FIRST COURSE

TANDOORI KALMI KEBAB

Corn & Cashew Salsa

Chicken thigh, hung yoghurt and home ground spices cooking in clay oven.

Allergen Advice: Contains Dairy (Yoghurt, Butter), Tree Nuts (Cashew Nuts), Mustard

SEA SCALLOPS

Tobiko Caviar

(Add €4.00 extra)

Pan seared scallop, tomato chutney, curry leaves infused oil.

Allergen Advice: Contains Dairy (Butter), Crustaceans, Mustard

CRISPY PERI PERI PRAWNS

Spicy Mayo

Batter fried prawn, peri peri dust.

Allergen Advice: Contains Mustard, Wheat, Crustaceans

MANGO & SPINACH TIKKI

Green Sprouts Salad

Spinach dumplings, mango chutney stuffing, beetroot aoli and fresh spring onions.

Allergen Advice: Contains Dairy (Cheese, Butter), Tree Nuts (Cashew Nuts), Wheat

LAMB SHEEK KEBAB

Papaya Relish

Irish lamb minced. home ground kebab spices, nutmeg and mace.

Allergen Advice: Contains Dairy (Yoghurt, Butter), Mustard, Crustaceans

SECOND COURSE

Served with steamed rice or pilau rice or naan

NIZAMI KOFTA CURRY

Cottage cheese and fig dumplings in creamy tomato, cashew and fenugreek sauce.

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

DHUNGAR CHICKEN MAKHANI

Smoked chicken tikka simmered in rich tomato and cashew sauce.

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

GOAN SEAFOOD CURRY

(Add €4.00 extra)

Tiger prawns, sea bass, scallop & crab's claw marinated with turmeric, lemon, chili and simmered in onion, fenugreek, tomato & tamarind-based gravy finished with coconut milk. Served with black seed naan and rice.

Allergy Advice: Contains, Dairy (Butter, Yoghurt)

MALABARI PRAWN

Tiger prawns, spicy coconut sauce, South Indian coastal spices. Served with butter naan or pulao rice.

Allergen Advice: Contains Dairy, Mustard, Crustaceans

KADHAI PANEER

(Available in Chicken, Lamb and Prawn)

Cottage cheese cubes cooked with tomato, onion, bell peppers and blend of Indian spices.

Served with butter naan or steam basmati rice.

Allergen Advice: Contains (Cheese, Cream, Butter), Tree Nuts (Cashew)

SHARED SIDES | €5.00

TAMATAR SAAG

Spinach and sundried tomato.
Allergen Advice: Contains Dairy (Cream, Butter)

DAL MAKHANI

Black lentil simmered overnight on clay oven with butter, dry fenugreek leaves and tomato puree.
Allergen Advice: Contains Dairy (Cream, Butter)

ALOO METHI TAMATAR

Irish farm potato, fenugreek leaves, tomato sauce.
Allergen Advice: Allergens Free

DESSERTS

GAJAR KA HALWA | €6.50

Served with vanilla ice-cream, caramel crumble.
Allergen Advice: Contains Gluten, Dairy (Milk), Tree Nuts (Cashew Nuts)

RICE KHEER | €5.50

Chilled jasmine pudding, sesame tuile, fresh mix berries, rose petals.
Allergen Advice: Contains Gluten, Dairy (Milk), Tree Nuts (Pistachio)

RASPBERRY SORBET | €5.00

Served with raspberry syrup.
Allergen Advice: Allergen Free

WELCOME TO KHUSHEE | Modern Indian Cuisine

'Our Passion is to become one of your favourite dine-in avenues'

KHUSHEE translates to 'happiness, chirpiness, delightfulness, often associated with celebrations. Our team at KHUSHEE have established in Sandymount to serve a delightful dining experience to our guests. Our food philosophy is infusing modern schemes into traditional Indian cuisine and classic flavour. KHUSHEE is creating an expression of 'Modern India' while sourcing local, best-quality ingredients. Our display of Indian-inspired cooking manners, is set well for local palate's experience.

KHUSHEE AT HOME - 15% Discount for **FIRST TIME APP USERS** - on collection

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TAKEAWAY & COLLECTION AVAILABLE

OPENING TIMES:

Mon - Thurs: 4:00 - 10:30pm | Fri: 4:00 - 11:00pm
Sat: 1:00 - 11:00pm | Sun & Bank Holiday: 1:00 - 10:00pm

