

DESSERT
CHALO MEETHA HOJAYE
It's about how you end the journey

CARROT PUDDING TART

A delightful fusion dessert featuring a buttery tart crust filled with creamy, spiced carrot pudding (inspired by the classic Indian gajar ka halwa).
Allergen advice: Contains Dairy (Cream, Cheese, Milk), Tree Nuts

RASMALAI TRES LECHES

An exquisite fusion dessert featuring delicate ras malai enriched with cardamom and saffron, garnished with crushed pistachios for a touch of elegance.
Allergen advice: Contains Dairy (Cream, Cheese, Milk), Gluten

ICE-CREAM

Vanilla | Strawberry | Chocolate

SORBET

Raspberry | Strawberry



**EXCLUSIVE
CHRISTMAS COCKTAILS**



TWO FOR €18.00 | ONE FOR €10.00

ROLLER SKATE

Malibu Rum | Orange Juice | Maraschino Cherries
Pineapple Juice | Grenadine

*Glass: Hurricane | Method: Shake & Strained | Ice: Cubed & Crushed
Garnish: Orange or Pineapple Slice
Allergen advice: Allergen Free*

SANTA MARTINI

Absolut Vanilla Vodka | Passion Fruit Puree | Passion Fruit Liqueur
Pineapple Juice | Prosecco

*Glass: Coup Glass | Method: Hardshake & Double Strained
Garnish: Passion Fruit
Allergen advice: Allergen Free*

JINGLE BELL SOUR

Bushmills | Teeling Small Batch Whiskey | Orange Marmalade
Orange | Bitters | Lemon Juice | Egg White

*Glass: Rocks Glass | Method: Hardshake & Double Strained | Ice: Crushed
Garnish: Orange Peel*



KHUSHEE
MODERN INDIAN CUISINE

*Our Passion is to become
one of your favourite dine in venues*

**Christmas
MENU**

THREE COURSE: €39.00pp | TWO COURSE: €33.00pp



4.7 ★



4.7 ★



AMUSE BOUCHE

PANI PURI SHOT - Chef's Choice -

STARTERS

Our journey starts here

GOBI MANCHURIAN

Crispy cauliflower florets tossed in a tangy, spicy Indo-Chinese sauce, bursting with garlic, soy, and chilli flavours.

Allergen advice: Contains Gluten (Wheat), Soy

BASIL CHICKEN TIKKA

Chicken infused with basil, mint, coriander, yoghurt and tandoori spices.

Allergen advice: Contains Dairy (Yoghurt, Butter), Mustard

RESHMI BOTI KEBAB

Tender, marinated mutton grilled with creamy spices for a melt-in-the-mouth experience.


Allergen advice: Contains Dairy

PRAWN KOLIWADA

Juicy prawns marinated with mixed spices coated with gram flour deep fried served with mint chutney.

Allergen advice: Contains Dairy, Crustaceans

SEA SCALLOPS *add €3.00*

Pan-seared scallop, tomato chutney,  mushroom tomato, asparagus, curry leaves infused oil, tobiko caviar.

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

MAIN COURSE

Served with Pulao or Basmati Rice

KASHMIRI CHILLI DUM ALOO

A classic Kashmiri dish featuring baby potatoes cooked in a rich, flavourful gravy made with red chillies, yoghurt and aromatic spices.

Allergen advice: Contains Dairy (Yoghurt)

HARYALI CHICKEN

Chicken marinated in a blend of fresh herbs—coriander, mint, and spinach—along with yoghurt and spices, then grilled to perfection.

Allergen advice: Contains Dairy (Yoghurt)

RAJASTHANI LAAL MAAS

A fiery, traditional Rajasthani dish featuring tender mutton cooked in a rich, spicy red chilli gravy with aromatic spices. Known for its bold flavours and heat, this dish is a favourite for spice lovers.

Allergen advice: Contains Dairy (Butter), Mustard

KHUSHEE CHICKEN TIKKA MASALA

Smoked chicken tikka tossed in onion, tomato and garlic.

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

GOAN PRAWN CURRY *add €4.00*

Tiger prawns are marinated with turmeric, lemon, and chilli and simmered in an onion, fenugreek, tomato, and tamarind-based gravy finished with coconut milk.

Allergen advice: Contains Dairy, Crustaceans, Mustard

SHARED SIDES

PUNJABI DAAL TADKA

Allergen advice: Contains Dairy (Butter)

SAAG PANEER

Allergen advice: Contains Dairy (Cheese)



MILD



MEDIUM TO MILD



MEDIUM TO FAIRLY HOT



VERY HOT



VEG