


OPENING TIMES:

Monday - Thursday: 4:00pm - 10:30pm
Friday: 4:00pm - 11:00pm
Saturday: 1:00pm - 11:00pm
Sunday & Bank Holiday: 1:00pm - 10:00pm

ORDER ONLINE & BOOK YOUR TABLE ONLINE

01 232 0220 | 01 232 0221
WhatsApp: 087 626 3693 
www.khushee.ie
happy@khushee.ie



FOLLOW US



Thank you for dining with us.

Please let us know if you have any allergies or require any information about 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.



23-24, Sandymount Green,
Sandymount, Dublin

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KHUSHEE
MODERN INDIAN CUISINE

À LA CARTE
MENU

WELCOME TO KHUSHEE

Modern Indian Cuisine
'Our Passion is to become one of
your favourite dine-in venue'

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 ACCOLADES:



Restaurant of the Year | 2024 Finalist



4 Stars



Traveler's Choice | 2023 & 2024

ABOUT KHUSHEE

Nestled in the heart of Sandymount Village, KHUSHEE offers a fresh and modern twist on Indian cuisine. This village, known for its affluence and meticulous urban charm, is a true treasure adorned with a harmonious blend of Edwardian, Georgian, and Victorian architectural beauty. Its enchanting atmosphere is easily accessible, drawing visitors from the tranquil Dalkey to the vibrant Malahide.

At the epicentre of local tourism, Sandymount boasts the iconic Aviva Stadium, a lively shoreline ambience, and the welcoming embrace of Strand Road. This creates a self-contained haven, inviting you to embark on a journey of culinary delight. With its strategic placement, residents and visitors can relish a splendid dining experience, no matter where they are in Dublin City.

DID YOU KNOW?

Khushee has a stated policy on the following:

- No use of additives/preservatives/"off-the-shelf" concoctions in our kitchens
- Indian food needs no artificial colourings, even though some establishments use them. However, carcinogenic food colours are strictly forbidden in our kitchen
- To exceed or surpass the EU Health and Hygiene Requirements on our organisation.
- Groceries sourced from ISO 9002 quality system approved exporters as far as possible.
- Meats and vegetables sourced from HACCP-compliant suppliers only, for full traceability.
- Use of low-cholesterol poly-unsaturated oils to encourage "Healthy-Heart".
- Total focus on "customer-delight", not just customer-satisfaction.

"We care, so that you can eat with confidence"

STARTERS

POPPADUM TO SHARE CRISP & CRUNCH | €6.50
Assorted Crackers,,honey mango pickle.
Allergen advice: Contains Gluten, Crustaceans, Sulphite

COMPRESSED MELON AND FETA SALADS | €9.99
Seasonal produce salads leaves, chilled honey yoghurt dressing and hazelnut crumb.
Allergen advice: Contains Dairy (Feta cheese), Tree Nuts (Pecan Nuts)

POTATO CAKE | €12.00
Heritage potato, ghee tossed chickpeas, nylon vermicelli, tamarind and pomegranate emulsion.
Allergen advice: Contains: Dairy (Chilled Honey Yoghurt), Gluten

ONION FRITTER | €10.50
Golden crispy onion fritters in a golden chickpea batter.
Allergen advice: Contains Dairy, Egg

OLD DELHI SAMOSA CHAAT | €11.50
Crushed samosa topped with spiced chickpeas, tangy chutneys, yoghurt and fresh herbs.
Allergen advice: Contains Dairy (Yoghurt), Gluten

BOMBAY KALI MIRCHI CHICKEN | €13.50
Charcoal cooked chicken thigh, marinated for 18 hours, fermented lentil salad and mint chimichurri.
Allergen advice: Contains Mustard, Gluten, Dairy (Yoghurt)

65 HONEY GLAZED CHICKEN STRIPS | €12.50 (Chef Signature Dish)
Pulled chicken breast strips, honey glazed yellow chilli, with burned tomato chutney.
Allergen advice: Contains Gluten, Seeds (Sesame)

HIMALAYAN LAMB CHOP | €15.50
Lamb chop cooked on low fire flame, Himalayan rub, mint and hand picked berry chutney.
Allergen advice: Contains Dairy (Yoghurt), Mustard

DHABA STYLE TANDOORI CHICKEN (HALF) | €20.00
Charred chicken breast ,or leg with bone, lentil and amarnath salads with mint chimichuri.
Allergen advice: Contains Dairy (Yoghurt), Mustard

MASALA LAMB TACOS | €14.00
Caramelised onion rubbed with handpound Wicklow lamb mince with jalapeno aioli.
Allergen advice: Contains Gluten, Dairy (Yoghurt), Egg

SHEEK KEBAB | €12.50
Hand pounded baby lamb mince, garam masala, lentil salads and green tomato relish.
Allergen advice: Contains Dairy (Cheese), Gluten

SMOKED DUCK CHOILA | €17.00
Barberry duck breast, caramelised balsamic fig, mango and passion fruit drizzle.
Allergen advice: Contains Dairy (Yoghurt, Egg), Mustard

CRISPY FENNEL PRAWN | €16.50
Tempura battered blue ocean prawns, kumquats, fennel bulb, dill and mustard coulis.
Allergen advice: Contains Dairy (Yoghurt), Gluten, Mustard, Crustaceans

CHARRED JUMBO PRAWN | €16.50
Lightly marinated jumbo prawn, saffron yoghurt, yellow chilli and mango salads.
Allergen advice: Contains Dairy, (Yoghurt), Crustaceans, Tree Nuts (Pecan)

BUTTER MASALA SCALLOPS | €17.00
(Chef signature dish)
Scottish scallops, puff grains, heirloom tomatoes and burnt tomato chutney.
Allergen advice: Contains Dairy (Yoghurt), Sulphite, Gluten

KHUSHEE TANDOORI GRILL

BOMBAY KALI MIRCHI CHICKEN | €24.00
Marinated chicken thigh for 24 hours, tandoori cooked, with daal Bukhara and Basmati rice.
Allergen advice: Contains Dairy (Yoghurt), Mustard

DHABA STYLE TANDOORI CHICKEN (FULL) | €35.00
Charred chicken breast, or leg with bone, lentil and amarnath salads with mint chimichuri served with pilau rice and makhani sauce
Allergen advice: Contains Dairy (Yoghurt), Mustard

HIMALAYAN LAMB CHOP | €27.00
Flame cooked lamb chop, Himalayan rub, Chur-chur paratha and reduced lamb sauce.
Allergen advice: Contains Mustard

SMOKED DUCK CHOILA | €28.50
Barberry duck breast, caramelised balsamic fig, mango and passion fruit drizzle, crispy potatoes, masala sauce and basmati rice.
Allergen advice: Contains Dairy (Yoghurt), Egg, Mustard

CHARRED TANDOORI PRAWN | €28.50
Saffron and cardamom,strained yoghurt, coconut rice and braised cardamom sauce.
Allergen advice: Contains Dairy (Yoghurt), Tree Nuts (Pecan), Crustaceans

KHUSHEE GRILLED PLATTER | €29.50
Chicken tikka, Seekh kebab, Tandoori chicken, Tandoori prawn, masala sauce and pulao rice.
Allergen advice: Contains Dairy (Yoghurt), Tree Nuts (Pecan), Crustaceans

CHEF SPECIAL BIRYANI

Served with Burhani Raitha

CHICKEN | €25.50
LAMB | €26.50

All Biryani dishes may contain traces of Sulphite, Sesame, Mustard, Gluten and Tree Nuts.

VEGAN

MAINS: €19.00 | SIDES: €9.50

CELTIC CUMIN POTATOES
Heritage potatoes dices, tempered cumin, gunpowder dust and scallion crush.
Allergen Free

MARWADI ALOO GOBHI
Irish Potatoes, Keelings Cauliflower tempered with ginger and coriander.
Allergen Free

ALOO METHI TAMATAR
Irish farm potatoes, feugreek leaves, tomato sauce.
Allergen Free

CHANA MASALA
Ghee tossed white chickpeas, dehydrated mango powder, fennel and tamarind.
Allergen Free

TADKA DAAL
yellow lentils tempered with cumin, garlic, fresh chillies, and ghee for a smokey finish.
Allergen Free



KHUSHEE CLASSIC MAINS

KESARI CHICKEN KORMA | €24.95
Chicken breast, cashew sauce, saffron and spices.
Allergen advice: Contains Dairy (Cream), Tree Nuts (Pistachio)

FARMER BUTTER CHICKEN | €24.95
Chicken thigh, tomato cream sauce and fenugreek butter.
Allergen advice: Contains Dairy (Cream)

CHICKEN TIKKA MASALA | €25.00
Chicken tikka, tomato onion sauce and fenugreek.
Allergen advice: Contains Dairy (Cream)

CHICKEN KADHAI | €24.50
Chicken, onions, peppers and kadhai spices.
Allergen advice: Contains Dairy (Cream)

LAMB ROGAN JOSH | €26.00
Lamb, tomato onion masala and spices.
Allergen advice: (Allergen Free)

FUNDO KEEMA PAU | €24.00 (CHEF SIGNATURE DISH)
Lamb ground meat with braised diced lamb, fenugreek and a toasted butter bun.
Allergen advice: Contains Gluten, Mustard, Dairy, Egg

BEEF VINDALOO | €24.00
Slow Cooked diced braised beef, infused clove pods, fermented vindaloo sauce.
Allergen advice: Allergen Free

RARA GOSHT | €26.00
Irish diced lamb and mince meat, fenugreek and spices.
Allergen advice: Contains Dairy (Cream), Tree Nuts (Pecan)



SHAKAHARI KHANA

MAINS: €21.00 | SIDE: €10.00

DAAL MAKHANI
Simmered Black Lentils, dry fenugreek leaves and tomato puree.
Allergen advice: Contains Dairy (Cream)

PANEER SALAN
Cottage Cheese, cumin tossed peas, fenugreek, Kerry gold butter and velvety tomato sauce.
Allergen advice: Contains Dairy (Cream), Mustard

GREEN BEANS & ASPARAGUS PORIYAL
Green asparagus, fine beans ,kashmiri chilli crush, coconut flakes and curry leaves.
Allergen Free

ROYAL SPINACH & PANEER
Cottage cheese, cured spinach puree and spices.
Allergen advice: Contains Dairy (Cream)

KHUSHEE SEA FOOD CURRY

PRAWN CHETTINAD | €26.50
Tiger prawns simmered in sauce made with roasted coconut, black pepper, curry leaves and aromatic spices.
Allergen advice: Contains Dairy (Cream), Crustaceans, Sulphite, Mustard

SEA BASS PAN CURRY | €27.00
Saute spinach, mushroom with asparagus and moilee sauce.
Allergen advice: Contains Dairy (Cream) Sulphite

GOAN SEA FOOD CURRY | €30.00
Tiger prawns, sea bass, Scottish scallops, turmeric, lemon, chilli and fenugreek. Simmered in onion, tomato and tamarind gravy and coconut milk.
Allergen advice: Contains Dairy (Cream), Crustaceans, Sulphite, Mustard

RICE & NAAN

STEAMED RICE | €3.25
Allergen Free & Vegan

PILAU RICE | €3.50
Allergen advice: Contains Dairy (Clarified Butter)

EGG FRIED RICE | €4.50
Allergen advice: Contains Dairy (Butter), Egg

BREAD BASKET | €9.90
Allergen advice: Contains Gluten, Dairy (Milk), Egg

PLAIN NAAN | €3.00
Allergen advice: Contains Gluten, Dairy (Yoghurt)

GARLIC NAAN | €3.50
Allergen advice: Contains Gluten, Dairy (Yoghurt)

PESHWARI NAAN | €5.50
Allergen advice: Contains Gluten, Dairy (Yoghurt)

GOAT CHEESE AND FIG NAAN | €6.00
Allergen advice: Contains Gluten, Dairy (Yoghurt)

G.O.C | €4.00
Allergen advice: Contains Gluten, Dairy (Yoghurt)

CHUR CHUR PARATHA | €6.50
Allergen advice: Contains Gluten, Dairy (Yoghurt)

RAAN BANQUET

BY CHEF PADAM BIKRAM KHAND | €120

A succulent leg of locally sourced Wicklow lamb, meticulously slow-braised to perfection and finished with a velvety bone marrow jus.

Served with gunpowder-spiced heritage potatoes, black urad lentils, and aged basmati rice.

Accompaniments include saffron rice, cucumber raita, and hand-tossed butter naan.

Kindly note: This dish requires 48 hours' advance notice.

Allergen advice: Contains Dairy (Cream), Egg, Mustard

TASTING MENU:

5 COURSE MEAL €90
with PAIRED WINE €120

Experience a thoughtfully curated tasting journey by Chef Padam, showcasing fresh, locally sourced, and seasonal ingredients, crafted using traditional North Indian techniques and regional recipes.

Available daily from 4 PM. Kindly ask your server for details. Offered exclusively for the entire table.

SIDES

PAIR OF HOME MADE PICKLE | €6.50
Allergen advice: Contains Mustard

FRENCH FRIES | €3.75
Allergen Free

MASALA FRENCH FRIES | €4.25
Allergen Free

RAITA | €4.00
Allergen advice: Contains Dairy (Yoghurt)

DESSERTS

MANGO PISTACHIO KULFI | €10.00
Eggless mango ice cream, cardamom, pistachio and basil seeds.
Allergen advice: Contains Dairy (Cream)

FIVE SPICE BROWNIE | €11.00
Dark chocolate, five spices and vanilla ice cream.
Allergen advice: Contains Dairy (Egg), Gluten

GULAB JAMUN | €11.50
Mascarpone cheese, Milk Dumplings, rose sugar syrup and vanilla ice cream.
Allergen advice: Contains Dairy (Cream, Gluten, Mollusc

WILD RASPBERRY SORBET | €8.50
Wild raspberry, basil syrup and chocolate shavings.
Allergen advice: Contains Dairy (Cream)