

Veg Dishes

	Side	Main
58 Bombay Aloo pan fried potatoes with onions, peppers, cumin seeds cooked in a tangy tomato sauce.	€4.50	€7.00
59 Gobi Aloo cauliflower cooked with pan fried potatoes with, ginger, onions peppers and tangy sauce	€4.50	€7.00
60 Saag Paneer fresh spinach cooked in fresh cream, butter & with homemade cottage cheese.	€4.50	€7.00
61 Tarka Daal lentils cooked with butter, cream, sautéed garlic and ginger topped with fresh coriander.	€4.50	€7.00
62 Channa Masala chickpeas cooked on low heat with chopped onion, peppers, sautéed tomatoes & topped with fresh coriander.	€4.50	€7.00
63 Veg Korma mix vegetables cooked in traditional creamy korma sauce	€4.50	€7.99
64 Paneer Tikka Masala home made cottage cheese cooked in tikka masala sauce accompanied by butter	€4.50	€7.99

Duck Dishes

65 Duck Tikka Masala	€12.50
66 Duck Kashmiri	€12.50
67 Duck Pasanda	€12.50
68 Duck Korma	€12.50
69 Duck Buffer Masala	€12.50
70 Duck Balti	€12.50
71 Duck Bhunna	€12.50
72 Duck Shashlik	€12.50

Kebab Mania

all kebabs & rolls are served on a Naan Bread with salad & sauces

	Reg	Meal
73 Chicken Shawarma Kebab	€5.00	€7.50
74 Lamb Doner Kebab	€5.00	€7.50
75 Mixed Kebab	€5.00	€7.50
76 Chicken Tikka Roll	€5.00	€7.50
77 Sheesh Kebab Roll	€6.99	€8.99

Rice Selection

78 Pillau Rice	€1.99
79 Boiled Rice	€1.75
80 Fried Rice	€2.50
81 Mushroom Fried Rice	€2.50
82 Egg Fried Rice	€2.50
83 Kashmiri Rice basmati rice cooked slowly with saffron, green cardamom & fruit cocktail	€3.49

Bread Bucket

84 Naan	€1.50
85 Garlic Naan	€2.80
86 Cheesy Chicken Tikka Naan	€3.50
87 Keema Naan (minced lamb)	€3.50
88 Garlic, Onion & Coriander Naan	€2.99
89 Garlic & Coriander Naan	€2.99
90 Peshwari Naan (stuffed with sweetness)	€3.50
91 Cheese Naan	€2.99
92 Chili Naan	€2.99
93 Cheese & Chilli Naan	€2.99
94 Paratha (buttered bread cooked on a plate)	€2.50
95 Tandorri Roti	€1.99
96 Chappati	€1.75

Sundries

97 2 Poppadoms with dips	€2.00
98 Chips	€1.95
99 Curry Fries	€3.50
100 Curry Sauce	€3.50
101 Korma Sauce	€4.50
102 Tikka Masala Sauce	€4.50
103 Raita (yogurt with, cucumbers, tomatoes & mint)	€3.50
104 Green Salad	€2.99
105 Mint Sauce	€0.75
106 Red Onion Sauce	€0.75
107 Mango Chutney	€0.75
108 Mix Pickle	€0.99

Drinks

330ml Cans Coke / Diet Coke / Fanta / 7up	€1.00
Still Water	€1.00
1.25lt Bottle	€2.49

Desserts

(Icecream Tubs)

Mango Kulfi	€2.99
Pistachio Kulfi	€2.99
Malai Original Kulfi	€2.99

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حلال HALAL

Mann Salwa foods

Direct From Heaven

19 Prospect Road, Glasnevin, D9

01 830 6777

Opening Hours

Sun - Thurs: 5pm - 11pm

Fri & Sat: 5pm - 12am

EASY ON POCKET MEAL DEAL

Special Meal Deal for 2

€24⁹⁹

Choose two Starters from below

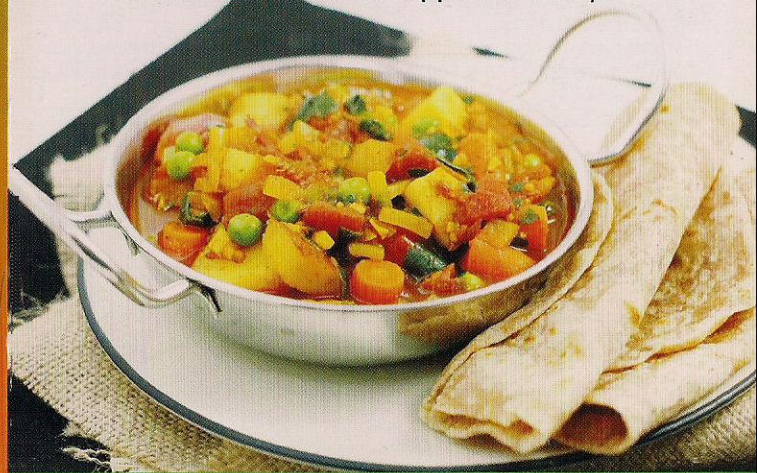
(Chicken Tikka / Onion Bhaji / Veg Somosa)

Choose two Main Courses from below

(Chicken Tikka Masala / Chicken Chilli Garlic Masala / Lamb Bhunna)

1 Pillau Rice & 1 Garlic Naan

2 Drinks 330ml Cans & 2 Poppadoms & Dips



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Starters

1 Prawn Payara prawn marinated with sour spices & then cooked with mangoes, onions & peppers	€5.99
2 Chicken, Potato & Cheese Cutlets irish potatoes & chicken mashed together & stuffed with cheese, covered in bread crumbs	€3.99
3 Nizami Lamb Seekh spring lamb minced & seasoned with ancient nizami herbs & cheese	€5.49
4 Onion Bhaji sliced onions mixed with herbs & spices then deep fried	€3.99
5 Aloo Tikki mashed potatoes with onions, peppers & spices pan fried with bread crumbs	€3.99
6 Vegetable Samosa crispy fried filo pastry stuffed with potatoes, peas, mint & vegs	€3.99
7 Chicken Samosa crispy fried filo pastry stuffed with chicken, mint & onions	€3.99
8 Meat Samosa crispy fried filo pastry stuffed with Minced lamb, onions & mint	€3.99
9 Chicken Tikka diced boneless chicken breast. Marinated in yoghurt & herbs and cooked in a clay oven	€4.50
10 Mint Chicken Tikka diced chicken fillet marinated. In a special homemade mint sauce and cooked in oven	€4.50
11 Chicken Pakora chicken tenders marinated in a Homemade sauce with a hint of crushed Chilli and deep fried	€4.50
12 Grilled Chicken Wings chicken wings marinated in specially Selected herbs, paprika, redchilli & black pepper	€3.99
13 Tandoori Chicken spring chicken marinated in Yoghurt, mint & spices cooked in a clay oven	€3.95
14 Sheesh Kebab minced Spring lamb fillet, skewered in Sausage style & cooked in a clay oven (A classic)	€4.50
15 Lamb Boti diced lamb fillet marinated overnight and cooked in tandoori	€4.99
16 Mix Vegetable Platter assortment of veg starters	€5.99
17 Tandoori Mix Grill mix of mouth watering meat appetizers. chicken tikka, grilled chicken wings, sheesh kebabs, tandoori chicken Legs (with mint sauce)	€10.99

Chef's Special Tikka Delights

18 Honey & Chilli Chicken Tikka chicken tikka cooked with honey, green capsicums, chilli flakes, sweet chilli sauce & vinegar	starter €5.99 main €10.99
19 Chilli & Pineapple Tikka chicken tikka cooked in a wok with pineapples, black pepper, dried red chilli, tamarind, soya sauce	starter €5.99 main €10.99
20 Tikka with Chilli Plum Sauce chicken tikka cooked with plum sauce & chilli flakes served on a bed of sauteed onions & red peppers	starter €5.99 main €10.99
21 Chicken Tikka Shashlik tender pieces of chicken tikka cooked with peppers, onions and a mouth watering hot, sweet & sour sauce	starter €5.99 main €10.99
22 Tikka Multani chicken tikka cooked with sauteed mangoe slices, chilli flakes and fresh mint	starter €5.99 main €10.99

Pooree Plate

23 Prawn Pooree prawns cooked with chopped onion & peppers in a hot, sweet & sour sauce, served on a fried bread (most tried & appreciated)	€4.99
24 Chicken Chat Pooree diced chicken tikka cooked with peppers & onion in a sweet & sour sauce served on a fried bread	€4.99
25 Nizami Pooree minced lamb & cheese cooked in a clay oven on a skewer then cooked with mango chutney & served on a fried bread	€5.99
26 Lahori Choolay Pooree chickpeas cooked in a medium spicy sauce with onions & peppers, served on a fried bread	€4.99

Chef's Specialities

€11.50

choose from boiled rice, pillau rice, naan or chips. served with poppadom & dips

Pick & Mix (Pick any 1 of the Meat or Mix Veg & mix with choice of sauce) Chicken, Chicken Tikka, Lamb, Beef, Prawn, House special & Veg	
27 Faisal's Creed chef's creation for the aroma lovers - A medium curry cooked with coconut milk cream, fresh green chilli, ginger, tomatoes and black pepper	
28 Creamy Minty (a bit of Sweet, hot & minty) our chef's signature dish. fresh cream, fresh mint and spices	
29 Tikka Masala chef's own recipe it is not a traditional tikka masala, just try it and appreciate this creamy, yummy BBQ dish	
30 Kashmiri cooked with fresh cream, fruit cocktail, mango pulp, almond & coconut powder	
31 Passanda cooked with fresh cream, almond powder & fruit cocktail & a hint of butter	
32 Korma world famous (everyone knows how to make it)	
33 Butter Masala juliennes of tandoori chicken Leg cooked in a rich creamy Sauce With fenugreek leaves, honey and Butter	
34 Rainbow Korma cooked with fresh dates, fruit cocktail and thin vermicellis	

Traditional Currys

€9.99

choose from boiled rice, pillau rice, naan or chips. served with poppadom & dips

35 Curry cooked in onion and tomato based Sauce with medium spices	
36 Madras moderately hot curry from Southern coast of India cooked in onion & tomato based sauce with fenugreek leaves (with a hint of lemon juice)	
37 Vindaloo very hot dish cooked with crushed chillies (you know what you are eating)	
38 Phall red hot phall is said to be the world's hottest curry cooked with Kashmiri whole chillies (try it to know it)	
39 Chilli Garlic Masala a very nice moderately hot dish cooked with fresh garlic, green chillies and fresh coriander leaves.	
40 Jalfrezi cooked with slices of green peppers, red peppers, onions & lemon juice.	
41 Balti has come all the way from Pakistan. A real treat with loads of flavors. cooked with fresh ginger, green chillies, lemon, tomatoes, coriander & yogurt.	
42 Roghan Josh a kashmiri treat, cooked in tomato based sauce with green peppers, red peppers, tomatoes & fresh coriander. (medium Hot)	
43 Bhunna cooked in onion based sauce with sautéed chopped onions & peppers (thick sauce)	
44 Dupiaza cooked in onion based sauce with sautéed onion cubes & scallions topped with coriander.	
45 Achari a very aromatic dish with burst of flavors, cooked with a hint of pickling spices	
46 Ginger a mild dish cooked with fresh cream & juliennes of ginger (sweet & spicy)	
47 Dhansak a mild sweet & spicy dish cooked with lentils, fruit cocktail & lemon juice.	
48 Saag baby spinach cooked in cream & butter	
49 Green Herbs cooked with fresh green herbs	
50 Kabuli Gosht an Afghani delight, lamb cooked with chickpeas, yoghurt, onions, green & red capsicums, mustard seeds, zeera & garnished with coriander & fresh ginger	

Biryani Dishes

basmati rice cooked over low heat with the choice of meat or vegetable, whole spices & garnished with tomatoes, coriander & green chillies (served with curry sauce)

51 Chicken Biryani	€9.99
52 Chicken Tikka Biryani	€10.99
53 Lamb Biryani	€10.99
54 Beef Biryani	€10.99
55 Vegetable Biryani	€9.90
56 Prawn Biryani	€11.50
57 House Special Biryani (mix of lamb, chicken & prawns)	€11.50