



EST. 1996  
**monsoon**  
Indian Restaurant & Takeaway  
T. 01-2884262

**AUTHENTIC INDIAN FOOD**  
made with care

**Timings**  
Monday to Sunday  
4:00 PM - 10:00 PM

**Delivery**   
5:00 PM - 10:00PM  
Last Orders by 09:45 PM

Thank You For Choosing  
**monsoon**

☎ 01-288 4262  
🌐 [www.monsoon.ie](http://www.monsoon.ie) ✉ [info@monsoon.ie](mailto:info@monsoon.ie)  
📍 5/4 The Hill, Stillorgan, Co-Dublin

**Lets be Social**  
We are available on  
Facebook and Instagram



## Monsoon Special

**Mango Prawn Curry 2, 10** €16.95  
A mango & tamarind sauce tempered with curry leaves & mustard

## Thali

Why not try a bit of everything? We've put together our best selling curries from over 25 years into one fabulous thali, just for you! You can't get it wrong.

**Non Veg Thali 1, 2, 7, 10** €26.95  
Goan prawns 2, 10, Chicken Tikka Masala 7, Rogan josh  
Jeera Aloo With Pulao Rice, Garlic Coriander Naan 1, 7

**Vegetarian Thali 7, 10** €24.95  
Veg Madras (Vegan) 10, Dal(Vegan), Jeera Aloo, Saag Paneer 7 With Pulao Rice,  
Garlic Coriander Naan 1, 7. **\*\* A complete Vegan Thali is available on request.**

## Rice

**Basmati Rice** €2.50  
Long grain rice grown in the Himalayas

**Pulao Rice** €3.00  
Golden color spice infused saffron rice

**Egg Fried Rice 3, 6** €3.50  
Fried rice cooks up with scallions, eggs, and soy sauces



## Fresh from Tandoor

**Naan 1, 7** €2.95  
White flour bread

**Coriander Naan 1, 7** €4.00  
White flour bread with coriander

**GOC 1, 7** €4.25  
White flour bread with garlic, onion&Coriander

**Keema Naan 1, 7** €4.50  
Bread stuffed with flavoured minced meat

**Chili Cheese Naan 1, 7** €4.50  
Bread stuffed with chopped green chillies & cheese

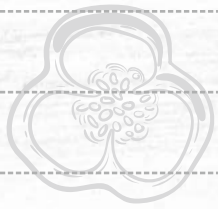
**Tandoori Roti 1, 7** €2.95  
Whole wheat bread

**Butter Naan 1, 7** €4.00  
White flour layered bread with butter

**Garlic Naan 1, 7** €3.50  
White flour bread with garlic

**Cheese Naan 1, 7** €4.50  
Bread stuffed with flavoured cottage cheese

**Peshwari Naan 1, 7, 8(a), 8(c)** €4.50  
Bread stuffed with coconut, cashew nuts & raisins



## Condiments

**Dips** €1.50  
Mango, Mint, Tamarind, Mixed Pickle

**Pappadums with Mint and Mango Dip** €2.75

**Assorted Mixed Dips** €2.75

**Sauce(12oz)** €7.50  
Curry Sauce, Madras Sauce, Korma Sauce, Tikka Masala Sauce

**Pappadums** €1.75

**Chips** €4

**Raita** €3.95  
Spiced flavoured Yoghurt

## The Little Ones

**Chicken Tikka Masala 1, 7** €12.95  
Boiled Rice & Chips

**Chicken Korma 1, 7, 8(a), 8(c)** €12.95  
Boiled Rice & Chips

**Chana Masala Veg 10** €12.95  
Boiled Rice & Chips



## Something Sweet

**Gulab Jamun 1, 7, 8(a), 8(b)** €6.50  
4Milk dumplings sloshed with rose water

**Chocolate Brownie 1, 3, 7, 8(a), 8(b)** €4.00  
Homemade fresh chocolate brownie



## Drinks

**Mineral Water Still** €2  
Still 500ml or Sparkling 500ml

**Mango Lassi 7** €3.95  
330ml

**Soft Drinks** €2.50  
Coca Cola, Diet coke, Fanta or 7up 330ml

**Sanpellegrino** €3  
Orange, Lemon, Mint

- |                    |                 |                        |                       |
|--------------------|-----------------|------------------------|-----------------------|
| ▶ 1. Wheat(Gluten) | ▶ 6. Soya beans | ▶ 8(C). Cashews        | ▶ 12. Sulphur Dioxide |
| ▶ 2. Crustaceans   | ▶ 7. Milk       | ▶ 8(d). Pistachio Nuts | ▶ 13. Lupin           |
| ▶ 3. Eggs          | ▶ 8. Nuts       | ▶ 9. Celery            | ▶ 14. Molluscs        |
| ▶ 4. Fish          | ▶ 8(a). Almonds | ▶ 10. Mustard          | ▶ (s). Side           |
| ▶ 5. Peanuts       | ▶ 8(b). Walnuts | ▶ 11. Sesame Seeds     | ▶ (m). Main           |

PLEASE NOTE: MOST OF THE MAJOR ALLERGENS ARE PRESENT IN OUR KITCHEN AND CROSS-CONTAMINATION IS POSSIBLE, MONSOON DOES NOT GUARANTEE THAT DISHES WILL BE FREE FROM ALLERGENS AND ORDERS ARE PLACED BY CUSTOMERS WITH THE ASSUMPTION OF THIS RISK



## Street Grill

### Tandoori Chicken 1, 10

Marinated on the bone chicken, cooked on skewers in a charcoal clay oven

### Seekh Kebab (3PC)7, 10

Lamb mince mixed with Indian spices, skewered and cooked in the clay oven

### Tandoori Platter 7, 10

Combination of tandoori chicken, seekh kebab, chicken tikka and malai chicken tikka

### Chicken Tikka (4PC)1, 10

Marinated cubes of chicken breast, cooked on skewers in a charcoal clay oven

### Chicken Wings 1, 6, 7, 8(a), 8(c)

Boldly spiced chicken wings with Monsoon's BBQ chutney, game-night staple

### Tandoori Prawns 2, 7, 10

King prawns marinated with saffron, cooked in a clay oven

## Snacks

### Vegetable Samosa veg (2PC)1, 6, 7, 8(a)

Home-made pastry filled with flavoured mashed potatoes and green peas; deep-fried to golden colour

### Onion Bhajee vegan(3PC)1, 10

Delicious and Vegan-friendly fritters, perfect on a curry night in

### Keema Samosa (3PC)1, 6, 7, 8(a)

Minced meat samosa ,aromatic stone flower, drenched with wild berry sauce

### Aloo Tikki Chat veg (2PC)1, 7

Crispy aloo patty on a bed of zingy chickpeas, with sweet and spicy chutney

## Lamb

### Lamb Korma 7, 8(a), 8(c),10

A very mild creamy, classic dish with cashew cream and cardamom

### Lamb Dansak 10

Healthy and whole some curry with lentils

### Rogan Josh 10

A juice galore dish cooked in with lovely diced lamb

### Lamb Chettinad 10

A classic southern dish, with coconut milk, curry leaves, mustard and black peppercorns

### Rarha Gosh 10

Typical, rustic, family style dish of mince and diced lamb with hand pounded spices

### Lal Mans 7

A fiery dish of Lamb cooked with clarified butter and spiced with red chillies in onion tomato sauce

## Sea Food

### King Prawn Korma 2, 7, 8(a), 8(c), 10 (431KCAL)

A very mild creamy, classic dish with cashew cream and cardamom

### Malabar Prawn Curry 2, 10

A light coconut & tamarind sauce with coastal spices, curry leaves and mustard

### Chingdi Malai Curry 2, 10

King Prawns cooked in a mild coconut sauce with fresh curry leaves

### Goan Red Snapper Curry 4, 10

Popular red snapper cooked with Goan spices, toddy vinegar & coconut milk

### Red Snapper Meen Moilie 4, 10

Red snapper cooked in creamy coconut and turmeric

## Legendary Curries

### Madras 10

A delicious, balmy curry finished with madras spices and seasonings

**Chicken € 15.50 (567 Kcal), Lamb € 16.50 (740 Kcal), Veg € 13.00 (349 Kcal), Prawn € 16.95 (409 Kcal) (2), Paneer € 14.95 (7)**

### Jalfrezi 7, 10

A curry prepared with julienne of mixed peppers and onions in a tomato- base sauce

**Chicken € 15.50, Lamb € 16.50, Veg € 13.00, Prawn € 16.95 (2), Paneer € 14.95 (7)**

### Saag 7, 10

A delicious and healthy dish of spinach, packaging all flavours and nutrients

**Chicken € 15.50, Lamb € 16.50, Veg € 13.00, Prawn € 16.95 (2), Paneer € 14.95 (7)**

## Chicken

### Home Style Chicken Curry 10

Chicken cooked in an onion and tomato gravy with mild spices

### Butter Chicken 7, 8(c), 10

Tangy and spicy curry which is decadent and full of flavour

### Chicken Chettinad 10

A classic Southern dish, with coconut milk, curry leaves, mustard and peppercorns

### Chicken Lababdar 7, 8(c) 10

A very rich and deliciously creamy chicken curry made of onions and tomatoes with herbs and spices

### Chicken Korma 7, 8(a), 8(c), 10

A very mild creamy, classic dish with cashew cream and cardamom

### Chicken Tikka Masala 7, 10 (567 KCAL)

Creamy tomato curry flavoured with perfumed fenugreek

## Veggies

### Malai Kofta 7, 8(a), 8(c), 10

Spiced veggie balls, in a Creamy, rich and indulgent gravy.

### Dal Makhni 7, 8(a), 8(c),10

Iconic north Indian dish of slow-cooked, dark lentils with rich textures

### Bhindi Do Pyaza 10

Okra cooked together with cubes of onion

### Saag Aloo 7,10

A delicious and healthy dish of potatoes and spinach, packaging all flavours and nutrients.

### Bombay Aloo 10

Potatoes cooked in sweet and sour curry.

### Channa Masala 10

Chickpeas cooked with onions & tomatoes finished with ginger juliennes & chopped coriander.

### Paneer Methi Malai 7, 8(a), 8(c), 10

Cottage cheese cooked in tangy gravy, flavoured with fenugreek

### Vegetable Korma 7, 10, 8(a), 8(c) (371KCAL)

A creamy, vegetarian classic cooked with cashew cream and spices

## Biryanis

### Vegetable Biryani 7

Mixed Vegetables cooked with flavoured basmati rice and served with curry sauce

### Chicken Tikka Biryani 7

Char grilled chicken cooked with flavoured basmati rice and served with curry sauce

### Lamb Biryani 7

Cubes of lamb cooked with flavoured basmati rice and served with curry sauce

### Prawn Biryani 2,7

King Prawns cooked with flavoured basmati rice and served with curry sauce