



MEET THE GOOD TASTE TODAY!



🌐 [ibbyskitchen.ie](http://ibbyskitchen.ie)

📍 7/8 Markievicz Road, Rathquarter, Sligo F91 FW59

# VEG STARTERS

## VEGETABLE BHAJIYAS (1,3) €6.95

Sliced vegetables coated in spiced gram flour batter, deep-fried until crispy and golden

## VEGETABLE SAMOSA (1,3) €6.95

A crispy golden pastry filled with spiced potatoes, green peas, herbs deep-fried and best enjoyed with tangy chutneys

## ALOO TIKKI CHAAT (1,3,7) €7.95

Golden potato patties topped with spiced chickpeas, tangy chutney, yogurt, mint, pomegranate and crispy vermicelli

## PUNJABI SAMOSA CHAAT (1,3,7) €7.95

Crumbled samosa topped with chickpeas, yogurt, chutneys, onions, pomegranate, crunchy vermicelli a sweet, spicy and tangy delight

## PANEER TIKKA (1,3,7) €8.95

Spiced yogurt-marinated paneer, grilled to perfection and served with mint chutney

## VEGETABLE PLATTER (1,3,7) €12.95

An assorted platter of veg Bhajiyas, veg Samosa, paneer tikka, aloo tikki a perfect mix of crispy, spiced and grilled vegetarian favourites



# NON-VEG STARTERS

## CHICKEN 65 (7,10) €8.95

Spicy south indian fried chicken with a crispy texture, tangy kick, bold and flavourful

## TANDOORI TIKKA (7,10) €9.95

Chicken cubes marinated in ginger, garlic, chillies, lime, mustard and garam masala then grilled to perfection

## MURGH TANDOORI (ON THE BONE) (7,10) €9.95

Half chicken on the bone marinated in yogurt, ginger, garlic, north indian spices, clay oven cooked for a smoky flavour and served with salad and mint chutney

## FISH AMRITSARI (2) €9.95

Cod fish cubes marinated in spices, lime, gram flour deep-fried and served with onion rings and tamarind chutney

## SEEKH KEBAB (7) €9.95

Minced irish lamb with aromatic spices, grilled on skewers in the tandoor and served with mint chutney

## TANDOORI JUMBO PRAWNS (2,7) €14.95

Jumbo prawns marinated in spiced yogurt, gram flour, grilled in the tandoor and served with mint-yogurt chutney

## PRAWN COCKTAIL (1,7) €12.95

Prawns tossed in spiced masala mayo served on crisp lettuce with lemon and fresh herbs

## PUNJABI FISH TIKKA (2) €9.95

Boneless fish marinated in punjabi spices, yogurt, mustard oil, flame-grilled for a smoky finish and served with mint chutney and lemon

# MAIN COURSE

## CHICKEN DISHES

CHOOSE YOUR FLAVOR!



### BUTTER CHICKEN TIKKA (7,8) €15.95

Tender tikka pieces in a rich, creamy tomato and honey sauce mildly spiced with a buttery finish.

### CHICKEN TIKKA MASALA (7,8) €15.95

Barbecued chicken tikka in a creamy tomato sauce flavored with garam masala and fenugreek.

### NORTH INDIAN CHILLI GARLIC CHICKEN (7) €15.95

Barbecued chicken in a garlic-rich sauce with green chillies, onions, and peppers finished with cream for a smooth spicy kick

### CHICKEN KARAHI (7) €15.95

Grilled chicken cooked in a spicy tomato gravy with green chillies, ginger and traditional spices

### CHICKEN HIMALAYAN (7) €15.95

Tender chicken simmered in a rich tomato, coconut, yogurt gravy infused with exotic spices and finished with cream

### CHICKEN TIKKA SHASHLIK (7,10) €15.95

Chicken tikka cooked with peppers, mushrooms, scallions in a sweet and sour tomato chilli sauce mildly spiced

## LAMB DISHES

CHOOSE YOUR FLAVOR!



### LAMB KORMA (7,8) €17.95

A royal creamy dish with almonds, pistachios, saffron, cardamom, and apricots inspired by emperor shah jehan's kitchen

### LAMB ROGAN JOSH (7) €17.95

Lamb cubes braised in a spiced tomato-onion sauce with garam masala, cinnamon, ginger and garnished with fresh coriander

### LAMB CHETTINAD (7,10) €17.95

Fiery chettinad-style lamb cooked with fennel, peppercorns, chillies, curry leaves and coconut cream

## BEEF DISHES

CHOOSE YOUR FLAVOR!



### MANGO BEEF CURRY (7,10) €17.95

Prime irish beef cooked in a tomato, coconut cream sauce tempered with mustard seeds. A west bengal speciality

### BEEF MADRAS (7) €17.95

Beef tossed with onions, peppers, scallions, and tomatoes in a tangy, mildly spiced yogurt sauce

### BEEF BHUNA (7) €17.95

A rich dry-style curry with meat or veg slow-cooked in thick and spiced gravy for deep flavour

## SEAFOOD DISHES

CHOOSE YOUR FLAVOR!



### TANDOORI KING PRAWN MAKHANI (2,7,8) €21.95

Jumbo prawns grilled in cream, gram flour marinade then simmered in a mild & creamy tomato sauce

### PRAWN BALTI (2,7) €19.95

Tiger prawns cooked in a semi-dry sauce with onions, peppers and fresh coriander for bold flavour

### MANGO PRAWN CURRY (2,7,8,10) €19.95

Tiger prawns in a creamy mango sauce tempered with mustard seeds, curry leaves and finished with coconut cream

### THAI GREEN PRAWN CURRY (2,7,10) €19.95

Prawns cooked in thai green sauce with chillies, galangal, lemongrass, lime leaves, and coconut milk

### MALABAR FISH CURRY (2,7,10) €19.95

Eastern indian tilapia simmered in tomato-tamarind sauce tempered with curry leaves, mustard seeds and finished with coconut



# VEGETARIAN DISHES

Mild

Medium

Hot

Creamy

Spicy



## KARAHI PANEER (7) €15.95

Golden-fried paneer batons tossed in a spicy, tangy sauce with onions, peppers, tomatoes and scallions

## DAL MAKHANI €13.95

## ALOO JEERA (7) €12.95

Crispy potatoes tossed with cumin, onions, tomatoes, coriander and a splash of lime juice

## BHINDI DOPIAZA (7,8) €14.95

Fried okra tossed in tangy masala with mango powder, pickling spices and red chillies

## SABZ NARGIS (7) €13.95

Seasonal vegetables and mushrooms in a brown onion, coconut, tomato curry and finished with cream

## SAAG PANEER (7) €14.95

Cottage cheese and spinach sautéed with ginger, garlic, tomato finished with cream and lemon juice

## MIX VEGETABLE KORMA €13.95

A creamy korma of mixed vegetables, fruits flavoured with almonds and cardamom

## PUNJABI CHOLAY (7) €13.95

Chickpeas simmered in a spiced tomato-onion sauce, garnished with coriander and green chillies

## TARKA DAL (7) €13.95

A mix of moong, masoor, chana dals tempered with garlic, cumin and red chillies

## BIRYANI DISHES



## DUM CHICKEN BIRYANI (7) €19.95

## DUM LAMB BIRYANI (7) €21.95

## LAMB TIKKA BOTI BIRYANI (7) €22.95

## DUM PRAWN BIRYANI (3,7) €23.95

## DUM VEG BIRYANI (3,7) €16.95

## IBBY'S SPECIAL BIRYANI (3,7) €24.95

Mix with chicken, lamb & prawns

## RICES

## STEAMED RICE €3.50

Plain steamed & basmati rice

## PILAU RICE €4.00

Basmati rice cooked with bay leaves, cloves, cinnamon, cardamom and saffron

## LIMBU RICE (9,11) €4.00

Boiled rice tossed with lime juice, curry leaves, peanuts and tempered mustard seeds

## MIXED VEG PULAO RICE €4.95

Sautéed with seasonal vegetables and cumin

## MUSHROOM RICE (4,13) €4.95

## EGG FRIED RICE (4,13) €4.95

## BREADS



## PLAIN NAAN (2,4,7) €3.50

Unleavened bread baked in the tandoor

## G.O.C. NAAN (2,4,7) €4.50

Naan topped with red onion, garlic and fresh coriander

## KEEMA NAAN (2,4,7) €5.50

Naan stuffed with spiced lamb mince, red onion, chilli and fresh coriander

## CHEESE KULCHA €5.50

Naan stuffed with red cheddar, mozzarella, red onion and scallions

## GARLIC NAAN €4.50

## PESHWARI NAAN (2,4,7,10) €5.50

Naan filled with a semi-sweet mix of coconut and almonds

## TANDOORI ROTI (2) €3.50

Rustic whole-wheat bread a staple of the raikas tribe from india's thar desert

## ALOO PYAZ KULCHA €5.00

Naan stuffed with spiced potato, red onion, green chilli and fresh coriander