

Shakahari – Vegetarian Dishes

35. MUGHLAI KOFTA  €10.95
Light mixed fresh vegetables and Indian cheese dumplings cooked in a special creamy sauce. **N, D**
36. PANEER TIKKA MASALA €10.95
Paneer tikka cooked with tomatoes, chillies, dry fenugreek leaves and finished with fresh cream. (medium) **N, D**
37. TARKA DAL  €9.95 / Side €6.95
Choice Lentils cooked with fresh ginger, garlic, fresh herbs, spices and a touch of butter. **D**
38. ADRAKI GOBI   €9.95 / Side €6.95
Fresh cauliflower, potatoes and fresh ginger cooked in north Indian spices.
39. PALAK PANEER   €9.95 / Side €6.95
Fresh spinach and Indian cottage cheese cooked with fresh ginger, garlic, spices, tomatoes and garam masala. **D**
40. MAKAI KHUMB   €9.95 / Side €6.95
Mushrooms and sweetcorn cooked to perfection in an onion and saffron sauce. **D**
41. ZEERA ALOO   €9.95 / Side €6.95
Potatoes cooked with roast cumin, red onions, fresh ginger, garlic, spices and a touch of raw mango powder.
42. PINDI CHANA   €9.95 / Side €6.95
Traditional chickpea masala with assam tea leaves, onion and whole spices.
43. KADHAI SABZI   €9.95 / Side €6.95
Chunks of fresh Indian cottage cheese cooked in a tomato gravy, flavoured with kasoori methi and finished with a touch of cream.

Fresh Indian Breads

44. NAN €2.00
Traditional soft bread cooked in our clay oven. **G, D**
45. GOC NAN €2.95
Traditional soft bread topped with chopped garlic, red onion and fresh coriander. **G, D**
46. PESHWARI NAN €3.50
Traditional soft bread stuffed with almonds, coconut and sultanas. **G, D, N**

47. CHEESE NAN €3.50
Traditional soft bread stuffed with cheese and coriander stem. **G, D**
48. AMRITSARI NAN €3.50
Traditional soft bread stuffed with spiced potato. **G, D**
49. TANDOORI ROTI €2.00
An unleavened whole wheat bread cooked in the tandoor. **G, D**

Basmati Rices

49. SAADE CHAWAL (Steamed Basmati Rice) €2.00
50. PULAO RICE €2.25
Basmati rice flavoured with cinnamon, cumin seeds, bay leaves and Kashmiri Saffron. **D**
51. LEMON RICE €3.50
Basmati Rice tossed with lemon juice, mustard seeds, fresh curry leaves, split Bengal Gram, asafoetida and pure butter ghee. **D, MUS**
52. EGG FRIED RICE **E, D** €3.50
53. MUSHROOM PULAO RICE €3.50
54. MATAR PULAO (Green Pea Rice) €3.50

Sides

55. ROAST CUMIN RAITA €2.50
56. INDIAN STYLE SALAD €2.50
57. POPPADUMS (2 Pieces) €1.00
58. MANGO CHUTNEY €1.50
59. COLD DRINKS (Cans) €1.40

Allergens

G - Gluten, **N** - Nuts, **D** - Dairy, **E** - Eggs,
C - Crustacean, **M** - Molluscan, **L** - Lupin,
S - Sulphites, **CEL** - Celery, **F** - Fish, **SES** - Sesame,
MUS - Mustard, **P** - Peanuts, **SOY** - Soy

MILD  MEDIUM HOT   VERY HOT   
LOW IN FAT 

Mehek

INDIAN RESTAURANT

91A Rathgar Road, Rathgar, Dublin 6.

Delivery Service Available

Phone - 01 4902003

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Shuruuat – Starters

01. MIX BHAJIA  €5.95
Fresh grated vegetables, mixed with fresh herbs and spices, deep fried in gram flour batter. **Gluten Free**
02. TRADITIONAL SAMOSA  €5.95
Two handmade pastries stuffed with fresh vegetables, cashew nuts and sultanas. Mildly spiced and deep fried until golden. **G, N**
03. BATATA VADA  €5.95
Potato Dumplings flavoured with delicate spices, ginger, fresh coriander, mustard seeds, fresh curry leaves, a touch of lemon and deep fried in gram flour batter. **M**
04. PANEER PAKORA   €6.95
Chunks of fresh homemade Indian Cheese stuffed with fresh spicy mint sauce and deep fried in gram flour batter. **D**
05. VEGETARIAN PLATTER €9.95
A selection of our favourite vegetarian starters. **G, N, D, MUS**
06. MURG TIKKA BEMISAL   €6.95
Tender pieces of chicken breast marinated overnight in yogurt, freshly ground spices and slowly cooked in the tandoor. **D**
07. SEEKH KEBAB   €6.95
Lucknowi style hand pounded lamb kebab prepared with cheese, ginger and garlic. **D**
08. LAMB TIKKA AFGANI   €6.95
Tender pieces of lamb marinated overnight in hung yogurt, freshly ground spices and slowly cooked in the tandoor. **D**
09. KESARI JHINGA   €11.95
Jumbo Prawns marinated in hung yogurt, delicate spices, Kashmiri Saffron and slowly cooked in the tandoor. **C, D**
10. MEAT PLATTER €11.95
A selection of our favourite non vegetarian starters. **D**

"Tandoor" – From Our Clay Oven

11. TANDOORI CHICKEN   €13.95
A half chicken marinated overnight in hung yogurt, freshly ground spices and slowly cooked in the tandoor until moist and tender. **D**

12. AJWAINI MACCHI   €14.95
Fresh salmon marinated with ginger, garlic, yogurt, carom seeds and turmeric. **F, D**
13. CHICKEN TIKKA SHASHLIK    €13.95
Chicken tikka sizzler on a bed of bell peppers, tomatoes and onions. **D**

Murg – Poultry Dishes

14. MURG MAKHANWALA  €11.95
Chicken tikka pieces flavoured with ginger, cardamom, dried fenugreek leaves, cashew nuts, melon seeds and finished with cream and a streak of honey. **N, D**
15. SHAHI KORMA  €11.95
Fresh pieces of chicken breast cooked with almonds, coconut and fresh cream in a mild sauce. **N, D**
16. MURG TIKKA MASALA  €11.95
Chicken breast slowly cooked in tandoor and gently simmered in tomatoes, with mild spices and fresh cream. **N, D**
17. AMRITSARI BHUNA MURG   €11.95
Boneless pieces of chicken tikka cooked in brown onion and garam masala. Garnished with spring onions.
18. MURG HARA MASALA    €11.95
Chicken breast cooked in a green curry of fresh mint, chillies and fresh coriander.
19. CHICKEN JALFREZI    €11.95
Fresh pieces of chicken breast cooked with bell peppers, tomatoes, onions in a spicy sauce.
20. KORI GASSI    €11.95
Fresh chicken breast in a spicy curry flavoured with ground red chillies, cumin, mustard seeds, curry leaves, coconut and garlic, finished with tamarind pulp. **MUS**

Thinga and Macchi – Seafood

21. TANDOORI JHINGA MAKHNI  €14.95
Jumbo prawns marinated in hung yogurt, delicate spices, slowly cooked in tandoor and finished in a creamy cashew nut sauce. **C, D, N**

22. JHINGA BHUNA   €13.95
Tiger prawns cooked with onions, tomatoes, cumin, black pepper and fresh coriander in a thick sauce. **C**
23. SEAFOOD MOILEE   €14.95
Fresh salmon, tiger prawns and cubes of potato gently poached in a moilee sauce. (Mild to Medium) **F, C, MUS**
24. JHINGA JALFREZI    €14.95
Jumbo prawns cooked in a special sauce with bell peppers, tomatoes, onions, spices and fresh coriander. **C**

Gosht – Lamb Dishes

25. LAZEEZ GOSHT KORMA  €12.95
Boneless leg of lamb diced and cooked in a cashew nut and melon seed gravy. **D, N**
26. GOSHT BHUNA   €12.95
Lamb cooked with onions, tomatoes, cumin, black pepper, and fresh coriander in a thick sauce. Garnished with spring onions.
27. PALAK GOSHT   €12.95
Boneless pieces of lean lamb cooked with fresh spinach, flavoured with garlic, fenugreek leaves and fresh ginger. **D**
28. GOSHT E ROGAN    €12.95
Lean diced lamb cooked in a medium spicy sauce, flavoured with fresh herbs, onions, tomatoes and freshly ground spices. **D**
29. KADHAI GOSHT    €12.95
Our classic dish of lean lamb accompanied with red onions, bell peppers, tomatoes, fresh ginger and chillies along with other spices.
30. LAMB CHETTINAD    €12.95
Lean pieces of lamb cooked with wet coastal spices and finished with coconut milk. **MUS**
31. LAMB VINDALOO     €12.95
Tender pieces of lamb cooked with fresh tomatoes and potato in a fiery hot sauce. A typical Goan speciality.

Biryani Dishes

32. LUCKNOWI BIRYANI   €13.95
A combination of lamb or chicken, Basmati rice and special spices cooked semi dry. Served with a vegetable sauce. **N**
33. MALABAR PRAWN BIRYANI    €14.95
A combination of Jumbo prawns, Basmati rice and wet coastal spices. Served with a spicy vegetable sauce. **C, N, MUS**
34. SUBZ BIRYANI   €12.95
A combination of fresh vegetables, Basmati rice and special spices cooked semi dry. Served with roast cumin raita. **N, D**