Pippāl

REGIONAL INDIAN

DUBLIN

POWER LUNCH

QUICK 3-COURSE LUNCH

Monday to Friday Lunch

$29

PER PERSON

01 STARTERS | SELECT 1 OPTION

Roasted Gunpowder Idly
Steamed coin idlis tossed in roasted gunpowder, mustard and curry leaves, with tomato chutney.
Allergens: M, S

Mirchi Vada Chaat
Crisp chilli fritter with spiced potato, tamarind and mango panna.
Allergens: G

Malai Chicken Tikka
Tender chicken marinated in creamy yogurt, cashew and aromatic spices, chargrilled in the tandoor for a rich, smoky finish.
Allergens: D, N

Fish Cutlet
Crispy fried fish with mustard sauce, onion, coriander and pickled onion.
Allergens: F, E, G

02 MAIN COURSE | SELECT 1 OPTION

Paneer Parat
Delicate six-layered paneer served with a rich, aromatic Lababdar sauce.
Allergens: D, N

Makhana Chaap
Roasted makhana and tender soya chaap in a fragrant Assamese-style curry with herbs and subtle regional spices.
Allergens: Soy

Butter Chicken
Chicken in a creamy tomato-butter sauce, garnished with fresh tomato and chili oil.
Allergens: D, N

Chicken Saoji
Nagpur-style chicken curry simmered in a bold roasted-masala gravy.
Allergens: —

ACCOMPANIMENT — SELECT ONE OPTION

Rice or Naan

03 DESSERT

Ras Malai

Soft cottage cheese dumplings soaked in sweet saffron and cardamom milk, finished with pistachios.

Allergens: Dairy, Tree Nuts (pistachios)

Please inform your server of any food allergies.