



THE SILVER OAK INDIAN RESTAURANT

STARTERS

	€
01 Vegetarian Paties (V) (G) (S)	5.95
<i>Spiced Potato Cutlets Deep Fried Then Topped With Chilled Yoghurt & Chutneys</i>	
02 Onion Bhajee (V) (G)	5.75
<i>Sliced Onions mixed with Aniseed, Cumin Seeds and Gram Flour then deep fried to a Golden Brown colour</i>	
03 Vegetarian / Meat Samosa (V) (G)	5.75
<i>Tongue Tickling crispy, Traditional delicacy with Vegetable or meat filling wrapped in a pastry</i>	
04 Chicken Pakora (V) (G)	5.75
<i>Chicken strips fried in spicy batter</i>	
05 Methi Malai Tikka (Mild) (V) (S)	6.95
<i>Succulent pieces of chicken in light marinade of cream & Fenu Greek Leaves</i>	
06 Jumbo Prawn Butterfly (V) (G)	9.50
<i>Jumbo Prawns marinated in a spicy oriental batter deep fried</i>	
07 Shahi Shish Kebab (V) (G)	6.75
<i>Minced lamb mixed with home pounded tandoori spices, skewered and cooked in the clay oven</i>	
08 Boti Kebab Jaipuri (V)	6.95
<i>Tender Lamb Chunk's marinated overnight with aromatic grounded spices, ground fennel seeds and cooked in Tandoor clay oven</i>	
09 Tandoori Chicken (V)	5.75
<i>Spring Chicken, marinated in Spices and cooked in the Tandoor (on the bone)</i>	
10 Fish Punjabi (V) (G) (S)	7.25
<i>Low calored Cod Fish marinated in Lemon Juice and yellow mustard paste deep fried</i>	
11 Tandoori Zinga (V) (G)	9.50
<i>King prawns marinated in Chilli yoghurt and Orange Zest served with Lemon Mango and Coriander</i>	
12 The Silver Oak Special Kebab Mix (V) (G) (S)	8.25
<i>A selection of meats marinated and cooked in tandoor</i>	
13 Tandoori Crab Claws (V) (G)	9.50
<i>Jumbo Crab Claw's marinated in pickling spices yoghurt and barbecued</i>	
14 Chicken Lollipop (suitable for children) (V) (G)	6.50
<i>Chicken wings dipped in spicy batter</i>	
15 Achari Chicken (V) (G)	6.75
<i>Cubes of Chicken marinated in yoghurt North Indian Spices with a special pickling flavour - medium spiced</i>	
16 Vegetable Cashew Nut Rolls (V) (G) (S)	5.75
<i>A rare combination of cottage cheese, vegetable and cashew nut powder marinated in ginger</i>	



Fish



Nuts



Dairy



Eggs



Wheat



Sesame Seeds



Mustard



Corn



Mango



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TANDOORI MAIN COURSE DISHES

	€
17 Tandoori Shashlik ① <i>Diced chicken or lamb grilled on a skewer with peppers, onions, mushrooms and tomatoes</i>	16.00
18 The Silver Oak Sizzlers ②③④⑤ <i>Tandoori chicken, shish kebab, boti kebab, chicken tikka and Tandoori prawns, served with fresh salad and naan</i>	20.00
19 Tandoori Chicken ① <i>Half Tandoori chicken marinated in spices and cooked in tandoor</i>	13.00
Tandoori Zhingha ②① 20 Jumbo king prawns marinated in yoghurt, ginger, garlic, flavoured with home ground spices and cooked in tandoor	18.50
21 Tandoori Fish ②①① <i>Whole Sea Bass marinated in herbs and spices, lemon juice, yoghurt, paste and roasted in tandoor</i>	17.25

CHEF HIGHLY RECOMMENDS

	€
22 Chicken Rainbow (Medium) ⑥ <i>Three different styles of marinated chicken, cooked in tomato with almond sauce</i>	14.50
23 Murgh Methi Malai (Mild) ⑥① <i>Cubes of chicken cooked with cashew nuts sauce flavoured with fenugreek leaves</i>	14.50
24 Chicken Capsico (Medium) ⑥①④ <i>A unique combination of green/red peppers stuffed with chicken and dried fruits filling cooked with medium sauce</i>	16.00
25 Zafarani Zhingha (Mild) ②①⑤ <i>Tandoori jumbo prawn cooked with smooth sauce and flavoured with saffron</i>	18.00
26 Lucknawi Gosth (Medium) ⑥① <i>A famous and favourite lamb preparation cooked in yoghurt and nuts with a strong flavour of saffron</i>	14.95
27 Kashmiri (Mild) ⑥①④ <i>Chicken or lamb Kashmiri, mild dish cooked in fruit mango pulp cream and almond sauce</i>	14.75
28 Fish Goan Curry (Medium) ②⑥① <i>Fresh cod fish in marinated sauce, curry leaves and spices</i>	16.25



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- €
- 29 **Malwani Prawn Curry (Medium)** 🍲🍲🍲
A popular dish of prawns and Bombay region, cooked in sauce of coconut, tomato and spiced with tamdi chilli 17.00
- 30 **Chicken / Lamb Makhani (Med/Mild)** 🍲🍲
Chicken / Lamb Tikka cooked in a rich creamy butter sauce 14.50

LABBABDAR DISHES (MILD)

Mild creamy dish prepared w/coconut powder & flavour of cardamoms €

- 31 **Chicken Tikka Labbabdar** 🍲🍲 14.00
- 32 **Lamb Tikka Labbabdar** 🍲🍲 15.00
- 33 **King Prawn Labbabdar** 🍲🍲🍲 17.00

TIKKA MASALA DISHES (MILD)

Chicken/Lamb/King Prawns marinated in spices, grilled in the Tandoor oven and then gently cooked in a mild creamy sauce topped with almonds

- €
- 34 **Chicken Tikka Masala** 🍲🍲 14.00
- 35 **Lamb Tikka Masala** 🍲🍲 15.00
- 36 **King Prawn Tikka Masala** 🍲🍲🍲 17.00

KORMA DISHES (MILD)

Chicken /Lamb/Prawns cooked in a mild creamy sauce flavoured with coconut powder

- €
- 37 **Chicken Korma** 🍲🍲 14.00
- 38 **Lamb Korma** 🍲🍲 15.00
- 39 **King Prawn Korma** 🍲🍲🍲 17.00
- 40 **Navratan Korma** 🍲🍲 12.00



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BALTI DISHES (MEDIUM)

Traditional specialties prepared in ethnic round bottomed pots.

Fresh meats with peppers, onions, tomatoes, herbs and spices. Pickling Flavour

	€
41 Chicken Balti ①	14.00
42 Lamb Balti ①	15.00
43 King Prawn Balti ② ①	17.00
44 Sea Food Balti (Crab Claws, Cod and Prawns) ② ①	18.00

KARAHI DISHES (MEDIUM)

*Prepared with onions, green peppers, ginger, garlic,
tomato and a dash of tandoori yoghurt sauce*

	€
45 Chicken Karahi ①	14.00
46 Lamb Karahi ①	15.00
47 King Prawn Karahi ① ②	17.00

BHUNA DISHES (MEDIUM)

*Prepared with chunks of onion, fresh tomatoes
and peppers flavoured with Himalayan spices*

	€
48 Chicken Bhuna ②	14.00
49 Lamb Bhuna ②	15.00
50 King Prawn Bhuna ② ③	17.00

DO-PIAZA DISHES (MEDIUM)

*Fried onions, tomatoes, cumin seeds and coriander
cooked with onion based curry sauce*

	€
51 Chicken Do-Piazza ① ②	14.00
52 Lamb Do-Piazza ① ②	15.00
53 King Prawn Do-Piazza ② ① ②	17.00



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JAL FRIEZY DISHES (MEDIUM)

Green peppers, onions and tomatoes in sweet and sour pungent, thick curry sauce

		€
54	Chicken Jal Friezy ①	14.00
55	Lamb Jal Friezy ①	15.00
56	King Prawn Jal Friezy ②①	17.00

ROGAN JOSH DISHES (MEDIUM)

A classic Kashmiri Indian curry with flavours of cinnamon, cardamoms, cloves & bay leaves

		€
57	Chicken Rogan Josh	14.00
58	Lamb Rogan Josh	15.00
59	King Prawn Rogan Josh ②	17.00

MADRAS DISHES (HOT)

Cooked in curry sauce with sharp south Indian spices

		€
60	Chicken Madras	14.00
61	Lamb Madras	15.00
62	King Prawn Madras ②	17.00

VINDALOO DISHES (VERY HOT)

Wonderfully hot dish cooked with Potatoes & Spices

		€
63	Chicken Vindaloo	14.00
64	Lamb Vindaloo	15.00
65	King Prawn Vindaloo ②	17.00



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KOHLAPURI DISHES (VERY HOT)

*Cooked with fresh chilli sauce, flavoured with curry leaves,
mustard seeds, ginger and garlic*

	€
66 Chicken Kohlapuri ①	14.00
67 Lamb Kohlapuri ①	15.00
68 King Prawn Kohlapuri ①➔	17.00

CHILLI MASALA DISHES (VERY HOT)

Stir fried w/green chilli peppers, onion & thick hot sauce

	€
69 Chicken Chilli Masala	14.00
70 Lamb Chilli Masala	15.00
71 King Prawn Chilli Masala ①➔	17.00

CURRY DISHES (MEDIUM)

Traditional curry, medium spiced to suit most pallets

	€
72 Chicken Curry	13.00
73 Lamb Curry	14.00
74 Prawn Curry ①➔	16.00

BIRYANI DISHES (MEDIUM)

*A one dish meal, the meat of your choice, cooked with Basmati rice,
flavoured with delicate spices and dry. This dish is prepared in the traditional Indian way.
Served with accompanying natural yoghurt containing chopped onion,
coriander and tomatoes or curry sauce*

	€
75 Chicken Biryani ①	16.00
76 Lamb Biryani ①	17.00
77 Vegetable Biryani ①	14.00
78 King Prawn Biryani ①➔	19.00
79 The Silver Oak Special Biryani (Mix of all Meats) ①	20.00



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VEGETABLE DISHES (MEDIUM)

		€
80	Bombay Allo Potato Curry ①	11.00
81	Tarka Dall Yellow Lentils	11.00
82	Mixed Veg Curry Seasonal Baby Vegetables ②	11.00
83	Vegetable Makhani Veg in tomato sauce (mild)	11.00
84	Channa Masala	11.00
85	Saag Paneer Homemade Cottage Cheese and Spinach ①②	11.00
86	Mushroom Bhajee Mushroom in thick sauce with fresh herbs	11.00
87	Vegetable Jal Friezy ②	11.00
88	Chilli Garlic Okra A must for a cold evening, okra tossed in red peppers, garlic & chillies which are in a tomato gravy with a touch of soya sauce & fresh coriander	11.00
89	Pindi Cholley ① Chickpeas cooked in gravy & chef's special ground spices	11.00
90	Methi Chaman ①② Home made cottage cheese cooked in fresh green spinach, fenugreek, coriander & red onion, tomato sauce with a splash of cream	11.00



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SIDE DISHES

	€
95 <i>Basmati Rice ~ Plain Boiled</i>	2.50
96 <i>Pilau Rice ~ Delicately flavoured with herbs & spices</i>	2.85
97 <i>Vegetable Rice</i>	3.55
98 <i>Fried Rice</i>	3.55
99 <i>Lemon Rice</i> ①	3.55
100 <i>Naan Bread</i>	2.50
101 <i>Keema Naan Naan stuffed with minced lamb</i>	3.95
102 <i>Garlic Naan</i>	3.50
103 <i>Lacha Parantha Prepared from brown flour in clay oven</i>	3.00
104 <i>Peshawari Naan Almond flavoured Naan stuffed with raisin</i>	3.95
105 <i>Chapati Bread prepared with whole wheat flour</i>	2.25
106 <i>Poppadoms</i>	0.75
107 <i>Masala/Korma/Makhani Sauce</i>	5.00
108 <i>Curry Sauce/Madras</i>	4.75
109 <i>Mango Chutney/Mint Sauce</i>	1.50
110 <i>Spice Onions</i>	1.50
111 <i>Spl. Starter Sauce</i>	1.50
112 <i>Chips</i>	2.75
113 <i>Raita ~Yoghurt dip with cucumber & tomatoes</i>	2.95

All of our curry dishes are composed of cashew nuts.

We accept

VISA



THANK YOU FOR DINING WITH US.



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