

Breakfast with an Indian twist 8am-12pm

Breakfast Pots

Mocha Hazelnut Overnight Oat Pot €4.50

Oats steeped overnight in an Indian coffee & Nutella milk topped with a crunchy chocolate & hazelnut granola. Contains 2,7,11,13

Honey Yoghurt Pot **€4**

Kilkenny honey & yoghurt topped with our homemade GF seed & apple granola. Contains 7,11,14

Acai Smoothie Bowl €7 V

Acai, berries & bananas on our homemade GF granola base, topped with seasonal berries, coconut, pomegranate, flax seeds & a cocoa sunflower seed butter. Contains: 11,14

Pastries from €3.50

Chaat Peshwari Croissant

Chaat&co peshwari mix baked inside a buttery croissant, glazed with coconut. Contains 2,4,7,11,14

Firehouse Pastries

A selection of freshly baked pastries and morning goods. Contains 2,4,7

Naan Rolls €7

Vegan Naan <mark>V</mark>

Naan bread, batata vada, spinach, tomato, ginger & chilli chutney & fresh coriander. Contains 2,9,11,14

Bacon Naan

Naan bread, smoked bacon, cream cheese, tomato, ginger & chilli chutney & fresh coriander. Contains 2,7,14

Add a free range fried egg + €1.50 Contains 2,4,7,14

Chaat Signature Breakfast

Chaat Signature Full Irish Pav €9

Smoked back bacon, black pudding,
Batata Vada, spiced tomato chutney & fried
egg in a Firehouse brioche roll. Contains 2,4,7,9,11,14

Chilli Cheese on Toast €7

Grated paneer, mature cheddar melted over Firehouse tin loaf, finished with roasted cumin, green chilli, tomato & spring onion salsa, drizzled with Irish honey. Contains 2,4,7,14

Sausage Roll & Chutney €4.50

Fennel & chilli sausage roll with a caramelised red onion & cumin marmalade. Contains 2,4,14

Vegan Mushroom & pearl barley with a caramelised red onion & cumin marmalade. **V** Contains 2,9,12,13,14

Lunch, catch up over a Chaat

Buddha Bowls €10.50

Baby spinach and mixed leaves, Goan cauliflower, roasted sweet potato, chickpea salad, Indian slaw, moong dahl, chilli & maple seeds, fresh pomegranate.

With:

Grilled masala marinated chicken with a yoghurt & coriander dressing. Contains 7

Fennel, onion & carum seed falafel with a spiced green chilli & mint dressing. ${f V}$

Flat breads €8.50

Homemade lighter naan bread, warmed and layered with a cumin & coriander houmous, Indian slaw & spinach.

With:

Grilled masala marinated chicken & roasted red pepper. Contains 2,7,12

Onion bhajia & roasted red pepper. Contains 2, 12

Signature Pavs €9.50

Chicker

Indian spiced buttermilk Irish chicken thigh, Indian slaw, tomato & mango chutney, green chilli & mint dressing, brioche bun. Contains 2,4,7,14

Veggie

Indian spiced buttermilk aubergine & paneer, Indian slaw, tomato & mango chutney, green chilli & mint dressing, brioche bun. Contains 2,4,7,14

Pav & Seasoned Fries €12 Contains 2,4,7,14

Fries

Seasoned Fries **€4 V**

Thick hand cut chips, twice cooked and seasoned with masala spices with a tamarind dip. Contains14

Masala fries **€6.50** V

Thick hand cut chips, tossed with peppers, onions & our masala spice mix & tamarind dip. Contains 14

Masala fries with crispy popcorn chicken & tamarind dip. €8.50 Contains 2,7,14

Chaat **€6.50**

Bhel Puri V

Puffed rice with red onion, mango, tomato, pomegranate, chaat masala, finished with tamarind and green chilli & mint dressings. Contains 7,14

Papdi Chaat

Crisp and flaky Papdi with chickpeas, green chilli, red onion, chaat masala, coriander, cumin, lemon, pomegranate, mint, sev, tamarind and mint yoghurt dressings. Contains 2,7,14

Samosa Chaat

handmade samosa, topped with fresh mango, chickpeas & pomegranate. Drizzled with tamarind, mint, yoghurt & fresh coriander.
Contains 2,7,11,14

Chaat Tiffin €11

A Chaaterbox of Samosas (2), Bhajias (2) & a scoop of Bhel Puri. Contains 2,7,11,14

Street Food

Available all day from 12pm

Samosa **€6.50** V

Handmade pastries stuffed with a potato masala and cashew nuts.

Served with house made tamarind dip.

Contains 2,11,14

Bhajia **€5.50 ∨**

Freshly grated onion bhajias, blended with spices and fresh herbs with a homemade spicy tomato dip.

Batata Vada **€5.50** V

Handmade potato dumplings flavoured with fresh lemon, ginger and coriander, stuffed with cashew nuts. Served with house made tamarind dip.
Contains 9,11,14

Curry Pot of the Day €11

Signature curry of the day with rice.
Contains Ask instore.

Dinner, spice up your evening from 5pm

Classic curries Created for every taste, fully customisable.

Tikka Masala 🍎-🍎🍎-🍎🍎

A classic tikka masala with plum tomatoes, roasted fenugreek, cream and garam masala. Contains 7

Korma 🍎

A moreish cashew nut based Korma, with cream, coconut and plum tomatoes.
Contains 7,11,14

Massaman 6-66-666

Aromatic coconut based sauce with lemongrass, garlic & galangal. Finished with baby potatoes, coriander, salted cashews & fresh lime. Contains 11

Chaat Signature Curry •-••-••

From the North of India, plum tomatoes, caramelised onions, mustard seeds, ground cashew nuts & fresh curry leaves. Contains 9,11,14

Choose from:

- House made paneer cheese €11 Contains 7,14
- Roasted vegetables & baby spinach leaves €11
- Marinated breast of chicken €11.65
- Slow cooked marinated Irish lamb €12.95
- Prawns €12.95 Contains 3

Signature Vegan Dishes €11

Kerala Curry V

Goan roasted cauliflower, celeriac, sweet potato, spinach, tomato, onion and ground cashew nuts, simmered in coconut milk with our 5 spice panch poran. Contains 9,11

Gurka Curry V

Butternut squash, lentil & cardamom curry served with a coconut sambal. Contains 14

Sides & extras

Rice

Basmati **€2.40** V

Pulao **€2.60 V**

Coconut €4 V Contains 9

Breads

Plain Naan €3 Contains 2,4,7

Garlic Naan €3.35 Contains 2,4,7

Poppadoms &
Raita Dip €2.25
Poppadoms contains 12

Raita contains 7,14

Kids (U12's)

For child friendly options, please ask in-store or check online menu.

Keys:
1.Celery
2.Cereals with gluten

3. Crustaceans
4. Eggs

6. Lupin 7.Milk 8.Molluscs

9.Mustards
10. Peanuts

10. Peanuts
11. Nuts from trees
12. Sesame

12. Sesame13. Soy beans14. Sulphur DO2/Sulphites

Vegan - V
Heat keys:
Mild •
Medium •
Hot ••









