



## OUTDOOR CATERING

SPICE UP YOUR LIFE WITH FRESHLY COOKED CURRIES & TANDOORI DISHES. QUALITY & QUANTITY GUARANTEED



CHRISTENINGS  
COMMUNIONS  
CONFIRMATIONS  
FAMILY OCCASIONS  
BIRTHDAY PARTIES  
PUB PARTIES  
OFFICE MEETINGS  
OFFICE PARTIES  
ALL PRICES ARE INCL. OF VAT



The Silver Oak has the following Strict Policy ...

*All the dishes on this menu are prepared on our premises and from fresh ingredients.*

*No use of additives, preservatives, off-the-shelf-concoctions in our kitchen!*

*We exceed and surpass EU health and hygiene requirements. We use low-cholesterol polyunsaturated oils to maintain a Healthy Heart.*

*Meats, poultry & veg are sourced from HACCP compliant Irish Suppliers ONLY for traceability.*

*We are always focused on customer delight and satisfaction.*

*All of our staff are fully trained, and aware of the rules of HACCP.*

CREDIT CARDS  
ACCEPTED



# THE SILVER OAK



## INDIAN RESTAURANT

*A House of Different Authentic Flavours*

## TAKE AWAY MENU

*Open 7 Days*

OPENING HOURS

MON - SUN 5 PM - 10.30 PM

THE SILVER OAK - ENNIS

WOOD QUAY,

CO. CLARE, V95EAP5

065 686 8111

065 688 4379

ATHLONE

MULLINGAR

NEWBRIDGE

WWW.SILVEROAKRESTAURANTS.IE



ANY BOILED/PILAU RICE/CHIPS/NAAN  
€1.50 EXTRA WITH ANY MAIN COURSE





## STARTERS

		€
01	<b>VEGETARIAN PATIES</b> (G) (E) <i>Spiced potato cutlets deep fried and topped with chilled yoghurt and chutneys.</i>	5.50
02	<b>ONION BHAJEE</b> (E) <i>Sliced onions mixed with aniseed, cumin seeds and gram flour then deep fried to a golden brown colour.</i>	5.10
03	<b>VEGETABLE / MEAT SAMOSA</b> (G) <i>Tongue tickling crispy, traditional delicacy with vegetable or meat filling.</i>	5.10
04	<b>CHICKEN PAKORA</b> (E) <i>Chicken strips fried in spicy butter.</i>	6.50
05	<b>PANEER TIKKA</b> (D) <i>Cottage cheese, peppers and onions marinated in home-made spices, skewered in clay oven.</i>	7.75
06	<b>JUMBO PRAWN BUTTERFLY</b> (C) <i>Jumbo Prawns marinated in a spicy oriental butter, deep fried.</i>	10.50
07	<b>SHAHI SHISH KEBAB</b> <i>Lamb mince, mixed with home pounded Tandoori spices, skewered and cooked in a clay oven.</i>	7.50
08	<b>BOTI KEBAB JAIPURI</b> (D) (M) <i>Tender lamb chunks marinated overnight with aromatic spices, ground fennel and cooked in tandoor.</i>	7.50
09	<b>TANDOORI CHICKEN</b> (M) (D) <i>Spring chicken marinated in spices and cooked in tandoor.</i>	7.50
10	<b>FISH PUNJABI</b> (F) <i>Fresh cod fish marinated in lemon juice and yellow mustard paste, deep fried.</i>	8.00
11	<b>TANDOORI ZHINGA</b> (M) (C) (D) <i>Jumbo king prawns marinated in yoghurt, ginger, garlic flavoured with home ground spices and cooked in Tandoor.</i>	10.50
12	<b>SILVER OAK SPECIAL KEBAB MIX</b> (N) (M) (D) (G) <i>A selection of fine meats marinated and cooked in tandoor.</i>	8.75
13	<b>TANDOORI CRAB CLAWS</b> (C) (D) <i>Jumbo crab claws marinated in pickling spices &amp; yoghurt, BBQ.</i>	10.50
14	<b>CHICKEN LOLLIPOP</b> (E) <i>Chicken wings dipped in spicy batter.</i>	6.75
15	<b>ACHARI CHICKEN</b> (D) <i>Cubes of Chicken marinated in yoghurt North Indian Spices with a special pickling flavour. Medium Spiced.</i>	6.75
16	<b>VEGETABLE CASHEW NUT ROLLS</b> (D) (N) <i>A rare combination of coage cheese, vegetable and cashew nut powder marinated in ginger.</i>	5.50

ANY BOILED / PILAU RICE / CHIPS  
/ PLAIN NAAN €1.50 EXTRA WITH  
ANY MAIN COURSE



## TANDOORI MAIN COURSE DISHES

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17	<b>CHICKEN / LAMB TIKKA</b> (D) <i>Cubes of chicken marinated in medium-spiced yoghurt and barbecued in clay oven. Tender lamb chunks marinated with home-pounded spices, barbecued in clay oven. Flavoured in ground nutmeg and onion seeds.</i>	15.00
18	<b>TANDOORI SHASHLIK</b> (D) (CHICKEN OR LAMB) <i>Diced chicken or lamb grilled on a skewer with peppers, onions, mushrooms and tomatoes.</i>	17.00
19	<b>THE SILVER OAK SIZZLERS</b> (D) (M) (C) (G) <i>Tandoori chicken, shish kebab, boti kebab, chicken tikka and Tandoori prawns, served with esh salad and naan.</i>	20.00
20	<b>TANDOORI CHICKEN</b> (D) (M) <i>Half Tandoori chicken marinated in spices and cooked in tandoor.</i>	12.50
21	<b>TANDOORI ZHINGA</b> (D) (C) <i>Jumbo king prawns marinated in yoghurt, ginger, garlic flavoured with home ground spices and cooked in tandoor.</i>	20.00
22	<b>TANDOORI FISH</b> (D) (F) (M) <i>Whole Sea Bass marinated in herbs and spices, lemon juice, yoghurt, paste and roasted in tandoor.</i>	16.00

  

CHEF HIGHLY RECOMMENDS		
23	<b>CHICKEN RAINBOW (MEDIUM)</b> (N) (D) <i>Three different styles of marinated chicken, cooked in tomato with almond sauce.</i>	13.50
24	<b>MURGH METHI MALAI (MILD)</b> (N) (D) <i>Cubes of chicken cooked with cashew nuts sauce flavoured with fenugreek leaves.</i>	13.50
25	<b>ZAFARANI ZHINGA (MILD)</b> (D) (N) (C) <i>Tandoori jumbo prawn cooked with smooth sauce and flavoured with saffron.</i>	16.50
26	<b>LUCKNAWI GOSTH (MEDIUM)</b> (N) <i>A famous and favourite lamb preparation cooked in yoghurt and nuts with a strong flavour of saffron.</i>	14.50
27	<b>KASHMIRI (MILD)</b> (D) (N) <i>Chicken or lamb Kashmiri, mild dish cooked in fruit mango pulp cream and almond sauce.</i>	13.50
28	<b>FISH GOAN CURRY (MEDIUM)</b> (F) (M) (N) <i>Fresh cod fish in tamarind sauce, curry leaves and spices.</i>	15.00
29	<b>MALWANI PRAWN CURRY (MEDIUM)</b> (D) (M) (C) <i>A popular dish of prawns and Bombay region, cooked in sauce of coconut, tomato and spiced with tamdi chilli.</i>	15.00
30	<b>CHICKEN / LAMB MAKHANI (MILD / MED)</b> (D) (N) <i>Chicken / Lamb Tikka cooked in a rich creamy butter sauce.</i>	13.50
31	<b>NEWARI LAMB (MEDIUM)</b> (M) (N) <i>A dish om Nepal and North Indian hills. Medium spiced cashew nut sauce with a touch of mustard seeds.</i>	14.50
32	<b>SALI LAMB</b> (N) <i>Lamb cooked in a mouth-watering combination of ginger with baby potatoes and dried apricots. Its short cooking time keeps the individual avours and complex aromas.</i>	14.50
33	<b>LASSUNI TIKKA CHICKEN / LAMB</b> (D) (N) <i>Barbecued chicken / lamb tikka prepared in a garlic-based hot sauce, with esh Northern Indian spices.</i>	14.50
34	<b>CHICKEN / LAMB SAAG</b> (N) <i>Tender Lamb / Chicken nicely spiced with spinach &amp; tomato based cashewnut sauce.</i>	13.50



## LABBABDAR DISHES (MILD)

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Chicken / Lamb / King Prawns cooked in a rich creamy sauce with the flavour of coconut and cardamoms.

35	CHICKEN TIKKA LABBABDAR (D) (N)	12.00
36	LAMB TIKKA LABBABDAR (D) (N)	13.00
37	KING PRAWN LABBABDAR (D) (C) (N)	16.00

## 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.

38	CHICKEN TIKKA MASALA (N) (D)	12.00
39	LAMB TIKKA MASALA (N) (D)	13.00
40	KING PRAWN TIKKA MASALA (D) (N) (C)	16.00

## KORMA DISHES (MILD)

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

41	CHICKEN KORMA (N) (D)	12.00
42	LAMB KORMA (N) (D)	13.00
43	KING PRAWN KORMA (D) (N) (C)	16.00

## BALTI DISHES (MEDIUM)

Traditional specialties prepared in ethnic round bottomed pots. Fresh meats with peppers, onions, tomatoes, herbs and spices. Pickling Flavour.

44	CHICKEN BALTI (M) (N)	12.00
45	LAMB BALTI (M) (N)	13.00
46	KING PRAWN BALTI (M) (C) (N)	16.00
47	SEAFOOD BALTI (F) (M) (C) (N) (Crab Claws, Cod and Prawns)	17.50



## KARAHI DISHES (MEDIUM)

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

48	CHICKEN TIKKA KARAHI (D) (N)	12.00
49	LAMB TIKKA KARAHI (D) (N)	13.00
50	KING PRAWN KARAHI (D) (C) (N)	16.00

## BHUNA DISHES (MEDIUM)

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

51	CHICKEN BHUNA (N)	12.00
52	LAMB BHUNA (N)	13.00
53	KING PRAWN BHUNA (N) (C)	16.00

## DO-PIAZA DISHES (MEDIUM)

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

54	CHICKEN DO-PIAZA (D) (N)	12.00
55	LAMB DO-PIAZA (D) (N)	13.00
56	KING PRAWN DO-PIAZA (D) (N) (C)	16.00

## JAL FRIEZY DISHES (MEDIUM)

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

57	CHICKEN JAL FRIEZY (N) (D)	12.00
58	LAMB JAL FRIEZY (N) (D)	13.00
59	KING PRAWN JAL FRIEZY (D) (N) (C)	16.00

## ROGAN JOSH DISHES (MEDIUM)

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

60	CHICKEN ROGAN JOSH (N)	12.00
61	LAMB ROGAN JOSH (N)	13.00
62	KING PRAWN ROGAN JOSH (N) (C)	16.00

## MADRAS DISHES (HOT)

Cooked in curry sauce with sharp South Indian spices.

63	CHICKEN MADRAS (N)	12.00
64	LAMB MADRAS (N)	13.00
65	KING PRAWN MADRAS (N) (C)	16.00

## VINDALOO DISHES (VERY HOT)

Wonderfully hot dish cooked with Potatoes & Spices.

66	CHICKEN VINDALOO (N)	12.00
67	LAMB VINDALOO (N)	13.00
68	KING PRAWN VINDALOO (N) (C)	16.00

## KOHLAPURI DISHES (VERY HOT)

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

69	CHICKEN KOHLAPURI (M) (N)	12.00
70	LAMB KOHLAPURI (M) (N)	13.00
71	KING PRAWN KOHLAPURI (M) (C) (N)	16.00

## CHILLI MASALA DISHES (VERY HOT)

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

72	CHICKEN CHILLI MASALA (N)	12.00
73	LAMB CHILLI MASALA (N)	13.00
74	KING PRAWN CHILLI MASALA (N) (C)	16.00

## CURRY DISHES (MEDIUM)

Traditional curry, medium spiced to suit most palates.

75	CHICKEN CURRY (N)	12.00
76	LAMB CURRY (N)	13.00
77	PRAWN CURRY (N) (C)	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.

78	CHICKEN BIRYANI (D) (N)	14.00
79	LAMB BIRYANI (D) (N)	15.00
80	VEGETABLE BIRYANI (D) (N)	13.00
81	KING PRAWN BIRYANI (D) (N) (C)	17.00
82	THE SILVER OAK SPECIAL BIRYANI (D) (N) (C)	18.50



## VEGETABLE DISHES MEDIUM)

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83	BOMBAY ALLO <i>Potato Curry.</i> (M) (N)	11.00
84	TARKA DALL <i>Yellow Lentils.</i>	11.00
85	MIXED VEG CURRY <i>Seasonal Baby Vegetables.</i> (N)	11.00
86	VEGETABLE MAKHANI <i>Veg in tomato sauce.</i> (D) (N)	11.00
87	CHANNA MASALA (N) <i>Chick Peas cooked with fresh tomatoes and onion.</i>	11.00
88	SAAG PANEER (D) (N) <i>Homemade Cottage Cheese and Spinach.</i>	11.00
89	MUSHROOM BHAJEE (N) <i>Mushroom in thick sauce with fresh herbs.</i>	11.00
90	VEGETABLE JAL FRIEZY (N)	11.00
91	CHILLI GARLIC OKRA (N) <i>A must for a cold evening, okra tossed in red peppers, garlic &amp; chillies which are in a tomato gravy with a touch of soya sauce &amp; fresh coriander.</i>	11.00
92	METHI CHAMAN (D) (N) <i>Home made coage cheese cooked in fresh green spinach, fenugreek, coriander &amp; red onion, tomato sauce with a splash of cream.</i>	11.00
93	DAL MAKHANI <i>Black lentils &amp; kidney beans spiced with butter &amp; cream.</i>	12.00

## SIDE DISHES

94	BASMATI RICE - <i>Plain Boiled.</i>	2.50
95	PILAU RICE - <i>Delicately flavoured with herbs &amp; spices.</i>	3.00
96	VEGETABLE RICE/MUSHROOM RICE	3.75
97	FRIED RICE (E)	3.75
98	LEMON RICE (M)	3.75
99	NAAN BREAD (D) (G) (E)	2.50
100	KEEMA NAAN - <i>Naan stuffed with minced lamb.</i> (D) (G) (E)	4.00
101	GARLIC NAAN - <i>Plain Boiled.</i> (D) (G)	3.50
102	LACHA PARANTHA (D) (G) <i>- Prepared from brown flour in clay oven.</i>	3.00
103	PESHAWARI NAAN (D) (G) (E) (N) <i>- Almond flavoured Naan stuffed with raisin.</i>	4.00
104	TANDORI ROTI (D) (G) <i>- Bread prepared with whole wheat flour.</i>	2.50
105	POPPADOMS	1.00
106	MASALA/KORMA/MAKHANI SAUCE (D) (N)	5.00
107	CURRY SAUCE/MADRAS (N)	4.50
108	MANGO CHUTNEY/MINT SAUCE	1.50
109	SPICE ONIONS	1.50
110	SPL. STARTER SAUCE	1.75
111	CHIPS	2.75
112	RAITA - <i>Yoghurt dip with cucumber &amp; tomatoes.</i> (D)	3.50

## DESSERTS

113	MANGO LASSI (D) <i>Made from homemade yoghurt and alphonso mango.</i>	4.95
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## Dinner for One €23.95

CHICKEN TIKKA (STARTER) (E) (D) (N)  
OR ONION BHAJEE (STARTER)  
MURG METHI MALAI (MILD OR MEDIUM)  
TARKA DALL (SIDE)  
NAAN & PILAU RICE (SIDE)  
CAN OF COKE

## Vegetarian Dinner €21.95

VEGETARIAN PETTIES (STARTER) (E) (D) (N)  
OR VEGETABLE SAMOSA (STARTER)  
MIXED VEGETABLE CURRY (MILD/MEDIUM)  
CHANA MASALA (SIDE)  
NAAN BREAD & PILAU RICE (SIDE)  
CAN OF COKE

## Dinner for Two €43.95

VEGETABLE SAMOSA (STARTER) (N) (M) (D)  
METHI MALAI TIKKA (STARTER)  
CHICKEN TIKKA LABABDAR (MILD)  
LAMB BHUNA (MEDIUM)  
ALOO SAAG OR BOMBAY ALOO (SIDE)  
NAAN & GARLIC NAAN  
2 PILAU RICE  
1 LITRE BOTTLE OF COKE

## Dinner for Four €70.95

VEGETABLE SAMOSA (STARTER) (E) (D) (N)  
ONION BHAJEE (STARTER)  
CHICKEN TIKKA (STARTER)  
SHANI SHISH KEBAB (STARTER)  
CHICKEN TIKKA MASALA (MILD)  
CHICKEN ROGAN JOSH (MEDIUM)  
LAMB JALFREZY (MEDIUM)  
LAMB TIKKA KASHMIRI (MILD)  
CHANA MASALA (MILD)  
VEGETABLE BHUNA (SIDE)  
ANY 2 NAAN OF YOUR CHOICE  
PLAIN OR GARLIC & 4X PILAU RICE  
1 LARGE BOTTLE OF COKE 1L

## SET MENU

(D) Dairy (E) Eggs (N) Nuts (C) Crustaceans (G) Gluten  
(S) Sesame Seeds (F) Fish (M) Mustard Seeds