

Set Menus

RUBY RAY'S

Ruby's Essence €50

We've crafted this set menu **just for you**, combining innovative cross-culinary flavours with Indian classics to offer you **an unforgettable dining experience**.

Small Plates *To share*

Bless This Bhaji (V) (Vg)

Deconstructed shreds of onion, beautifully battered and fried till crispy.

For My Anahata (V)

Green tandoori mushrooms generously stuffed with a mixture of spinach, potatoes, spices and cheese. Pudina chutney splash, crispy fried onions and crumbled feta.

A Mother's Love (V) (#)

Our perfectly grilled aubergine slices are stuffed with velvety potato mash, cheese, fresh tomatoes and chopped mint. Layered with our hot madras sauce, crispy fried onions and fresh mint leaves.

The Double P (V) (Vg)

Our classically spiced pea & potato blend in a soft flour pastry.

Poppadoms (V) (Vg)

Light and crispy, wafer thin crackers. A classic.

Main Course *1 dish per person*

Chicken Tikka (J)

Tender tandoori chicken pieces marinated in herbs and yoghurt.

Aloo Gobi (V) (Vg) (J)

Cauliflower, potatoes and tomatoes cooked and fried with Indian spices.

Chicken Tikka Masala

Tender chicken pieces seared in our tandoori oven, then served in a tomato and cashew nut sauce.

Chicken Korma

Meat pieces served in a golden and velvety cashew nut cream sauce.

Beef Madras (#)

Pieces of succulent meat delicately cooked in fresh coconut cream and tangy yet fiery spices.

Lamb Saagwala

A North Indian speciality, with tender meat pieces cooked in a spinach paste and a selection of spices.

Prawn Vindaloo (#)

King Prawns marinated in a tangy vinegar, then cooked with potatoes in a hot fiery sauce.

Chana Masala (V) (Vg) (J)

Chickpeas cooked in a medium spiced sauce.

Sides *To share*

Pilau Rice (V)

Beautifully spiced and herbed basmati rice... The Ruby Ray's way...

Cajun Fries (V) (Vg) (J)

Crispy salted fries dusted in a selection of medium hot spices.

Raita (V)

Yoghurt-based and zested with onions, cucumber and coriander. The perfect side to refresh your palate.

Bread *To share*

Plain Naan (V) (Vg)

A soft and doughy flat bread served fresh.

Garlic Naan (V)

Brushed generously with melted butter and fresh garlic.



Tea & Coffee

Dessert

Ice-Cream/Sorbet



Vegetarian



Vegan



Medium



Hot



Very Hot

All prices are inclusive of VAT.

No Service charge. All our meats are Halal.



Due to the **preparation of various food products** in a shared facility, unintentional allergen cross-contamination may occur. Consequently, **Ruby Ray's cannot guarantee** that any dish will be entirely free of allergen traces. If you suffer from any allergies or intolerances, **please inform a member of the staff**.

RUBY RAY'S

Spice & Sparkle €60

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Small Plates *To share*

Spicy Sammy

A succulent mixture of pulled beef madras with peas and potatoes encased in a soft flour pastry.

Karnataka Kernels

Tender chicken pieces lightly spiced in a coating of crispy sesame seeds. Dare to dip in our signature Crowning Glory sauce?

Tikka Tacos

Our pulled chicken tandoori tikka served in grilled tortilla tacos, topped with tomato and onion salsa and a drizzle of yoghurt.

Behind the Beautiful Forever

Yellow tandoori mushrooms stuffed with potatoes, spices and cheese. Tomato sorba splash and crumbled feta.

Poppadoms

Light and crispy, wafer thin crackers. A classic...

Main Course *1 dish per person*

Pahadi Kebab

Tender tandoori chicken pieces marinated in yoghurt, fresh mint, garlic, ginger and coriander.

Tandoori King Prawns

Sizzling ruby red tandoori prawns marinated in herbs and yoghurt.

Vegetable Jalfrezi

Vegetables marinated in ginger, then steeped and sautéed in a sweet and sour sauce of onions, tomatoes and bell peppers...

Butter Chicken

The Classic, tomatoes and cashew nuts, flavoured with butter and fenugreek.

Navratan Korma

Vegetables served in a golden and velvety cashew nut cream sauce.

Chicken Karahi

This Indian favourite presents succulent chicken in a blend of spices and aromatics, tomatoes and green chili peppers.

Lamb Bhuna

A rich slow-cooked curry with tender caramelised lamb, aromatic spices, tomatoes, onions, garlic, and ginger.

Beef Hydrabadi

A North Indian classic, with meat cooked in green chutney and a selection of spices.

Sides *To share*

Peas Pilau

Our special pilau recipe with green pea jewels.

Curry and Chips

Salted crispy fries served with our Crowning Glory sauce and Curry Ketchup.

Sweet and Sour Pickled Cucumber

Sweet and sour marinated sliced cucumber and onions, with a vibrant punch of chilli and lime. The perfect add-on to any dish.

Bread *To share*

Plain Naan

A soft and doughy flat bread served fresh.

Garlic Naan

Brushed generously with melted butter and fresh garlic.



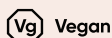
Tea & Coffee

Dessert

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RUBY RAY'S

Gemstone Feast €75

We've crafted this set menu **just for you**, combining innovative cross-culinary flavours with Indian classics to offer you **an unforgettable dining experience**.

Sparkling Arrival

A sparkling arrival with a glass of Prosecco for each guest.

Small Plates *To share*

Greek Ganesh

Emerald broccoli florets marinated in our yellow yoghurt and charred in the tandoori oven. Served on a bed of delicate beetroot hummus with crumbled feta and toasted hazelnuts.

Palak Parcel

A silky palak paneer mixture nestled in a soft flour pastry.

Ruby Reds

Prawns roasted and toasted in our tandoori oven, served with a cooling raita.

Goodness Gracious Me

Minced chicken scented with garlic, fresh coriander and mild spices, breaded and crispy fried. Served on raita, minted chutney, beetroot hummus and Crowning Glory sauce.

Poppadoms

Light and crispy, wafer thin crackers. A classic...

Main Course *1 dish per person*

Vegetable Biryani

A delectable mixture of spiced vegetables cooked with basmati rice.

Paneer Butter Masala

Mild Indian cheese cooked in a tomato and cashew nut sauce, flavoured with butter and fenugreek.

Sheikh Lamb Kebab

Minced lamb infused with chopped ginger, garlic, onion and fresh coriander.

Malai Tikka

Succulent tandoori chicken pieces marinated in yoghurt, almonds and a cashew nut paste.

Chicken Madras

Pieces of succulent meat delicately cooked in fresh coconut cream and tangy yet fiery spices.

Beef Vindaloo

Meat marinated in a tangy vinegar, then cooked with potatoes in a hot fiery sauce.

Lamb Roghan Josh

Juicy lamb pieces cooked in authentic Kashmiri spices.

Sakuti King Prawns

Juicy king prawns sautéed in a roasted coconut and onion sauce.

Sides *To share*

Jeera Rice

"Jeera," the Hindi term for cumin. Roasted jeera seeds combined with light fluffy basmati rice.

Kerala Wedges

Our triple cooked lemon & lime garlic wedges topped with crispy onions.

Sultans of Swing Salad

Shredded carrots, sultanas, and fresh coriander with our curried vinaigrette, topped with roasted peanuts. For the perfect balance of sweet, spicy and crunch.

Bread *To share*

Cheese Naan

Beautifully buttered and topped with mozzarella.

Garlic Naan

Brushed generously with melted butter and fresh garlic.



Tea & Coffee

Dessert *1 signature dessert per person*

Tiger Tiger Burning Bright

For the love of cocoa - A chocolate chou pastry filled with an intense dark chocolate cream, topped with a crunchy slab of chocolate.

The Ruby

A pistachio mousse encasing a cherry and aniseed centre, placed on top of a pistachio sponge.

Mama G

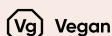
Vegan and Gluten-free: A raspberry heart within a lemon vegan chantilly, served on top of a crunchy gluten-free biscuit.

Pom Pom

A tropical lime cheesecake with passion fruit jelly on a crunchy biscuit.



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