



Ranna Ghor, A Contemporary Indian Kitchen in Thurles, Tipperary.

Ranna Ghor, A Contemporary Indian Kitchen is a beautiful restaurant over two floors, a contemporary classic modern dining room and the grand colonial suite on the first floor. Immerse yourself in Grandeur and opulence, in the style of colonial Irish India.

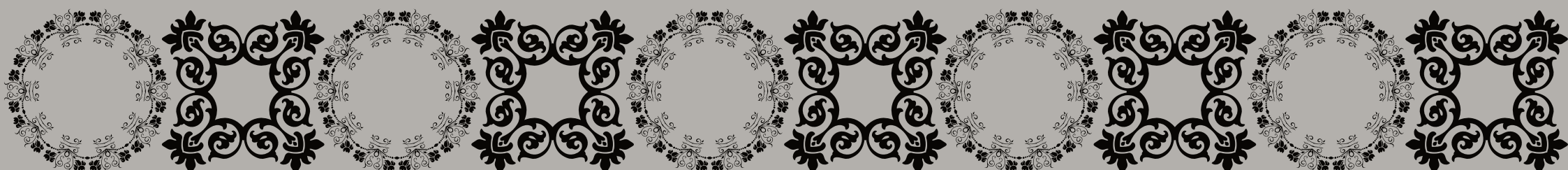
Experience the East meets West concept under one roof, our menu offers mouth-watering selections with innovative and contemporary presentation. Blending the freshest ground spices and herbs to create delectable and delicate flavours & light textures. Food that is both pleasing to the eye and taste buds.

Our highly experienced Award winning chefs take inspiration from regions all over India. We aim to combine the beautiful flavours of India with the highest quality of ingredients to create the perfect cuisine for our patrons. The theme of our restaurant is also embodied in our cuisine, Ranna Ghor combines tradition with modernity.

You are invited to relax in our stylish, spacious and full of ambience dining rooms and enjoy some of the best Indian food served in Ireland!

“We believe that hospitality is an art form, that we extend to you. Our team hopes to alter your perception of Indian dining!”

Abu Mizan



Vegetarian Appetizer



Onion Bhaji  	€4.95
<i>Onion with Flour, Herbs, with Crispy Fried</i>	
Ranna Ghor Choice (Price per Person)   	€7.95
<i>Our chef's choice available for vegetarian.</i>	
Vegetable Samosa  	€4.55
<i>Stuffed with Vegetable, enveloped in triangular crispy pastry.</i>	
Vegetable Pakora 	€4.95
<i>Marinated garlic, Spices and deep fried</i>	
Sundori Paprika	€6.75
<i>Vegetables Cooked in Thick Spicy Sauce with Tomatoes, Onion, Herbs served with grilled Peppers</i>	
Aloo Chaat	€5.95
<i>Pieces of Potatoes Spiced with Cucumber and Tomatoes Cooked with Sweet & Sour Sauce</i>	
Aloo Tikki  	€5.55
<i>Mashed Potato mixed with Herbs & Spices, Egg and Bread Crumbs And Lightly Fried</i>	
Aloo Pakora  	€4.95
<i>Sliced Potato Marinated garlic, Spices and deep fried.</i>	






Chicken Appetizer

Chicken Tikka  	€4.95
<i>Boneless Spring Chicken Cooked in Clay oven</i>	
Spicy Chicken Wings  	€5.95
<i>Breaded Chicken Wings with Indian Spice & Deep Fried.</i>	
Chicken Chaat	€5.95
<i>Pieces of Chicken Spiced with Cucumber and Tomatoes Cooked with Sweet & Sour Sauce.</i>	
Chicken Pakora  	€4.95
<i>Marinated garlic, Spices and deep fried</i>	
Tandoori Chicken  	€5.55
<i>Chicken on the Bone & Marinated in Special Sauce Cooked in Clay Oven</i>	
Sundori Paprika	€6.75
<i>Chicken Cooked in Thick Spicy Sauce with Tomatoes, Onion, Herbs served with grilled Peppers</i>	

Lamb Appetizer

Sundori Paprika	€6.75
<i>Minced Lamb Cooked in Thick Spicy Sauce with Tomatoes, Onion, Herbs served with grilled Peppers</i>	
Ranna Ghor Choice (Price per Person)   	€7.95
<i>Our chef's choice available for Non Vegetarian.</i>	
Sheek Kebab 	€5.55
<i>Minced Lamb mixed with herbs & Ground Spices, cooked on Skewers</i>	
Tandoori Mix  	€6.95
<i>Mixture of Tandoori meat Appetiser</i>	
Boti Kebab  	€5.95
<i>Boneless pieces of Lamb Cooked in Clay Oven</i>	
Shami Kebab 	€5.95
<i>Minced Lamb Grilled & Served with Omelette</i>	
Meat Samosa  	€4.55
<i>Stuffed with Mince Lamb, enveloped in triangular crispy pastry.</i>	

Seafood Appetizer

King Prawn Puree  	€7.95
<i>Prawns Cooked in Thick Spicy Sauce with Tomatoes, Onion, Green Herb and served with Fried Bread.</i>	
Fish Tikka 	€6.95
<i>Fillet of Fish off the Bone Marinated in Herbs & Spices</i>	
Prawn Garlic Pakora  	€6.95
<i>King Prawn Marinated with garlic, Spices and deep fried</i>	
Garlic Jumbo Prawn 	€8.95
<i>Marinated Jumbo Prawn with Garlic Paste, Special Spice & Fresh Herbs cooked in tandoori oven.</i>	

RANNA GHOR SPECIALITIES

All Speciality Dish are served with Rice, Naan or Chips

MURG- ANNA- DHANA   	€20.75
Roasted Chicken Breast stuffed with Minced Lamb, Spinach and Masala Mashed Potato Drizzled with a Mild Bhuna sauce of Onions, Fresh Herbs & Cream.	
LAMB SHANK	€23.95
Fresh Irish Lamb Shank using time honoured Marinating Method. Then Slow Cooked in Oven. Then Mixed with fenugreek Leaves & Spicy Mix lentils with Kidney Beans Highly Spiced and well Flavoured.	
RADHUNEE MURG  	€18.95
Chicken Cooked with Minced Lamb, Bay Leaf & Fresh Coriander mixed together with an Exotic Blend of Herbs & Spices.	
MURG SILSILA   	€18.95
Marinated Sliced chicken breast cooked with Onion, Green and Red pappers.	
RANGEELA MURG   	€18.95
Chicken marinated with chef's choice spices, finished with special sauce.	
SEEKRI ZINGA    	€18.95
Jumbo Prawns Flushed with Cream and Garlic in Tandoori oven then mixed with Chef Special Sweet Sauce.	
LA - ZIZ (CHICKEN / LAMB)  	€20.95
Fresh Baby Lamb / Chicken first cooked in Tandoori oven then cooked with Green & Red Peppers, Green Chillies & Garlic.	
RAJ KUMARI (CHICKEN / LAMB)   	€18.95
Fresh Corn Fed Chicken/Fresh Lamb, first cooked in Tandoori oven then cooked with Honey, Ground Black Pepper, Mustard Seeds & Fennel Seeds.	
RANNA GHOR SPICY (CHICKEN / LAMB)  	€18.95
Sliced Chicken / Lamb Tikka stir-fried with spices, onion, green and red peppers with coriander. Served with curry sauce.	
KHANDANI GOSHT/MURG  	€18.95
Very Tasty Traditional Dish of Spring Lamb / Chicken Cubed Pieces Cooked with Chickpeas & Potato, Fresh Chopped Green Chilli, Fresh Corriander ,Fresh Herbs & Bhunified (Madras Hot)	
PIAZA (CHICKEN / LAMB)  	€17.95
Chicken Tikka / Lamb Tikka Slice in a Bhuna Sauce with Fried Onions	
PANEER CHICKEN / LAMB  	€17.95
Home made cottage Cheese with Lamb in a Bhuna Sauce , Garlic ,Spices,Herbs, and Spring Onion .	
BHINDI GOSHT 	€18.95
Lamb pieces cooked with onions, ginger, fresh okra and tomato	
MACHLEE BHAJA  	€19.95
Fish Fillet Marinated, Slightly Spiced & Tawa fried.	
AAM CHICKEN  	€17.95
Mild curry Cooked with Mango & Cream.	
MURG MAKHANI      	€17.95
Boneless Chicken Roasted in Tandoor, Cooked in Special Sauce with Fragrant Spices, Ground Almond & Cream.	
BUTTER CHICKEN     	€17.95
Diced chicken cooked in a tandoori and prepared in a rich creamy, buttery, gravy sauce	
RANNA GHOR SPECIAL SHOBI TORKARI 	€15.95
Vegetable balls made with fresh spinach and mixed Vegetables with fresh herbs and spices, fried and cooked in Bhuna sauce.	

ALLERGY ADVICE


Some of our menu items contain nuts, seeds and other allergens
please ask a member of staff for more information









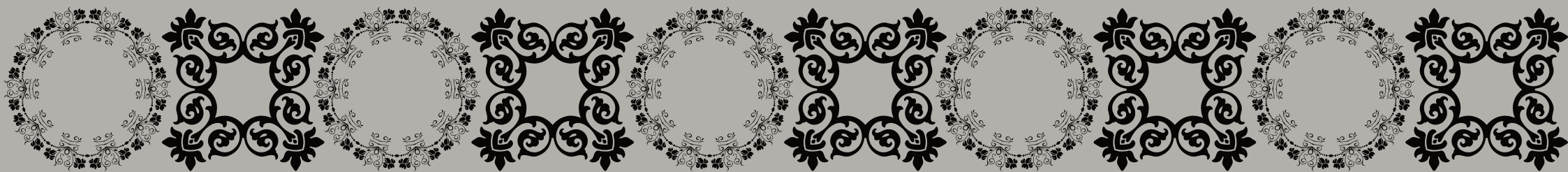








GLUTEN
CRUSTACEANS
CELERY
MILK
TREE NUTS
FISH
PEANUTS
SOYA
MOLLUSCS
SESAME
SULPHITES
LUPIN
EGGS
MUSTARD



BIRYANI



Chicken, Lamb, King Prawn or Vegetable combined with Finest Quality Basmati Rice served with Mixed Vegetables and Curry Sauce

Chicken Biryani		€ 13.95
Chicken Tikka Biryani		€ 14.95
Lamb Biryani		€ 14.95
Lamb Tikka Biryani		€ 15.95
King Prawn Biryani		€ 16.95
Vegetable Biryani		€ 12.95
Ranna Ghor Special Biryani		€ 16.95

TANDOORI OVEN DISHES

RANNA GHOR MIX GRILL **€ 15.95**

Pieces of Tandoori Chicken, Lamb Tikka, Chicken Tikka, Sheek Kebab & Jumbo Prawn.

SHASHLIK (CHICKEN / LAMB) **€ 14.95**

Chicken or Lamb pieces Marinated with Green Peppers, Onion, Tomatoes, Lightly Spiced & then Barbecued in a Clay Oven.

GARLIC GOLDA PRAWN **€ 16.95**

Jumbo Prawn marinated with Garlic Paste Special Spices and Fresh Herbs cooked in tandoori oven.

TIKKA (CHICKEN/LAMB) **€ 12.95**

Chicken / Lamb off the Bone Marinated in Yogurt with Tandoori Spices, Then Barbecued in a Tandoori Oven.

TANDOORI CHICKEN **€ 13.95**

Chicken on the Bone Marinated in Yogurt with Tandoori Spices, Barbecued in a Tandoori Sauce.





VEGETARIAN DISHES

All Vegetarian Dish Prices SIDE € 7.55 and MAIN € 10.95



- Forest mushrooms stir-fry



Medium Spiced Mushrooms
- Chana masala



Spiced Chickpeas in Bhuna Sauce
- Bombay aloo



Medium Spiced Potato in Bhuna Sauce
- Chana aloo



Chickpeas & Potato with Medium Spiced
- Mutter paneer




Green Peas with Indian Cheese cooked in Bhuna Sauce
- Vegetable curry





A Medium Spiced Vegetable dish made from only the finest Selected Fresh Vegetables.



- Palak bhaji



Medium Spiced Spinach Cooked with Onion & Herbs.
- Sag aloo





Medium Spiced Potato & Spinach Dish.
- Tarka dall



Red Lentils Cooked with Fried Garlic & Onions.
- Aloo gobi



Medium Spiced Potato & Cauliflower Dish.
- Sag paneer



Spinach & Poneer Cheese Sauteed in Butter with a touch of Spice.

FAVOURITE TRADITIONAL DISHES

All other Traditional dishes like Korma, Massala, Passanda, Khashmiri, Curry, Bhuna, Balti, Jalfrezi, Karahi, Dansak, Rogon Jush, Garlic Chili Bhuna, Mardas, Vindaloo, Garlic Bhuna, Dupiaza available on request.

- Chicken

€12.95
- Chicken tikka

€13.95
- Lamb

€13.95
- Lamb tikka

€14.95
- King prawn

€15.95
- Vegetable

€11.95

EUROPEAN CHOICE

Served with Chips

- Chicken Nuggets

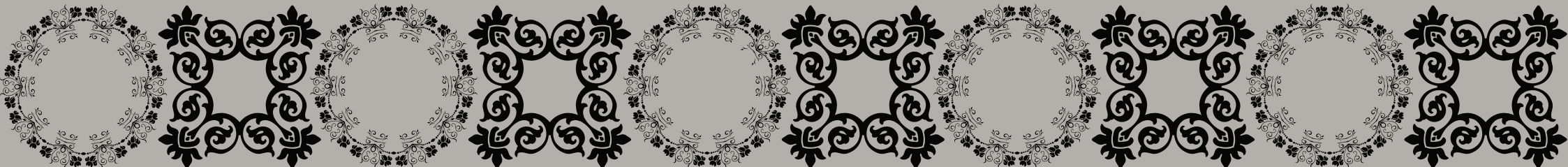
€9.95
- Chicken Goujons

€9.95
- Spicy Chicken Wings

€11.95
- Chicken Omelette

€10.95
- Chips Bahar

€10.95
- Slices chicken tikka stir-fried with Chips, Onion, Peppers and green chilli, Fairly Hot.



ACCOMPANIMENTS

Steamed Basmati Rice	€ 3.25
Basmati Pilau Rice	€ 3.25
Keema Rice (cooked with mince lamb)	€ 4.55
Mushroom Rice (cooked with mushroom)	€ 4.25
Special Pilau Rice (cooked with egg & peas)	€ 4.55
Egg Fried Rice	€ 4.25
Fried Rice	€ 3.75
Chips	€ 3.55

BREADS

NAAN (the classic ,crispy bread cooked in the tandoor)	€ 3.25
GARLIC NAAN (Sprinkled with fresh mince garlic)	€ 4.25
KEEMA NAAN (Naan bread stuffed with mince lamb)	€ 4.55
RANNA GHOR SPECIAL (Naan stuffed with chef choice)	€ 4.95
PESHWARI NAAN (Bread filled with almond & raising)	€ 4.25
CHEESE NAAN (Stuffed with cheese)	€ 4.25
CHILLI NAAN (Bread with green chilli)	€ 4.25
PARATHA	€ 3.55
ROTI	€ 2.25
CHAPATI	€ 2.25

CONDIMENTS

Papadum	€ 0.95
Chutney Tray (Onion salad, Mango Chutney, Mint sauce and Mixed pickle.	€ 0.95
Raitha (Cool plain whipped yoghurt.)	€ 2.25
Cucumber Raitha (cool whipped yoghurt with cucumber and cumin)	€ 3.25
Green Salad (with mixed leaf and olives drizzled with chef special salad dressing)	€ 5.75

