

RAJINDA VEGAN

Experience Menu

Starter + Main + Dessert

€35.00
per person

Please advise your server when ordering from our gluten free or vegan menu and do not rely on gluten free or vegan status to avoid specific allergens. Always check the portal for full allergen information.

Starter

CRISPY ONION BHAJI

Our signature onion bhaji recipe - sliced onion mixed with gram flour and spices, dipped in a light and crispy batter, served with sweet chilli chutney.

INDIAN VEGETABLE SAMOSA

Plump parcels of Indian spiced vegetables, served with tamarind chutney and coriander and mint sauce.

CRISPY FRIED OKRA

Coated with mild spices, fried until crispy, served with a light tomato dip and fresh lime.

Rajinda Curries

Our curries are made from authentic Indian ingredients, creating dishes that are fragrant, filling and packed with flavour.

VEGETABLE BHUNA 🍴

A style of cooking where the ingredients are pan-fried to make a thick, spicy sauce. Your vegetables are cooked with chilli, onion and tomato, finished with fresh coriander.

VEGETABLE MADRAS 🍴

A hot and fiery sauce originating in the south of India, made with generous chilli and garlic, finished with fresh coriander.

VEGETABLE JALFREZI 🍴

A thick sauce of sliced onions, tomatoes, peppers and green chillies, flavoured with Karahi spices - cinnamon, coriander, cumin and red chillies.

VEGETABLE BIRYANI 🍴

Basmati rice and vegetables, finished with the subtle flavour of rose water. Topped with fresh coriander, chopped pistachios and pomegranate. Served with a vegetable curry and fresh lime.

VEGETABLE ROGAN JOSH 🍴

Vegetables cooked with onions and tomatoes, flavoured with mace, cardamom and a touch of chilli.

VEGETABLE KORMA

Our korma is mild and sweet, made with a coconut and mango sauce and flavoured with cardamom. A perfect introduction for those who are new to Indian food. Contains almonds and cashews.

VEGETABLE CHILLI BALTI 🍴

Our Balti dishes are cooked in a thick hot sauce with peppers, onions, ginger and garlic. It is flavoured with Karahi spices - cinnamon, coriander, cumin and red chillies.

Served with your choice of rice or naan. Choose from one of the following:

RAJINDA PILAU RICE | BOILED RICE | COCONUT RICE | GARLIC AND CORIANDER RICE
GARLIC NAAN | PLAIN NAAN | CHILLI NAAN

Dessert

THREE SCOOPS OF VEGAN VANILLA ICE CREAM

🍴 Vegetarian (no meat or fish) | 🍴 Slightly spicy | 🍴 Getting warmer



Allergens: Intended allergen ingredient and may contain information for all dishes is available on the allergen portal via the QR code, please ask if you require further assistance. We use ingredients containing allergens in all our eateries. Whilst every care is taken when preparing dishes for guests with food allergies or intolerances to the 14 main allergens, it is not possible to guarantee that any product or dish is 100% free from any allergen. All cooking oils are included in the overall allergy declaration for each dish. However, we use fryers to cook multiple dishes containing allergens, therefore dishes cooked in the fryers may not be suitable for guests with food allergies or intolerances. Please refer to the allergen portal for information regarding products cooked in fryers. All Gluten Free dishes are suitable for guests with Coeliac disease but may not be suitable for guest who are allergic to cereal proteins. Similarly, some vegan and vegetarian ingredients carry 'may contain' warnings so should not be relied on to avoid specific allergens, please check the portal. If you have made us aware of an allergy or intolerance, the dishes specifically prepared for you will be identified with a flag. Some of our meat/fish dishes may contain bones. All beef is of Irish origin.

As Center Parcs is now cashless, we know it might be a little harder to leave a tip when dining with us. We now add a discretionary 7.5% tip to your bill, which is only shared by the waiting, bar, and kitchen teams. If you'd prefer not to tip, just let us know and we'll remove the amount without any hassle.

RAJINDA GLUTEN FREE Experience Menu

Starter + Main + Dessert

**€35.00
per person**

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Starter

CHICKEN TIKKA

Chicken pieces marinated in a spice blend and cooked in a traditional tandoor oven, served with coriander and mint purée and fresh lime.

BUTTER CHICKEN WINGS

Butter chicken with a twist! Succulent chicken wings in an authentic butter chicken sauce, finished with fresh coriander and lime. Contains almonds.

Rajinda Curries

Our curries are made from authentic Indian ingredients, creating dishes that are fragrant, filling and packed with flavour.
Lamb | Chicken | King Prawns | Paneer V | Vegetables V

TIKKA MASALA V 🍷

A mild and creamy sauce with a tomato base, flavoured with fenugreek. A familiar favourite and a great introduction for those new to Indian food.
Contains almonds.

KORMA

Our korma is mild and sweet, made with a coconut and mango sauce, flavoured with cardamom and finished with cream. A perfect introduction for those who are new to Indian food. Contains almonds and cashews.

BHUNA V 🍷🍷

A style of cooking where the ingredients are pan-fried to make a thick, spicy sauce. Your choice of meat or vegetables are cooked with chilli, onion and tomato, finished with fresh coriander.

CHILLI BALTI V 🍷🍷

Our Balti dishes are cooked in a thick hot sauce with peppers, onions, ginger and garlic. It is flavoured with Karahi spices – cinnamon, coriander, cumin and red chillies.

MADRAS V 🍷🍷

A hot and fiery sauce originating in the south of India, made with generous chilli and garlic, finished with fresh coriander.

JALFREZI V 🍷🍷

A thick sauce of sliced onions, tomatoes, peppers and green chillies, flavoured with Karahi spices - cinnamon, coriander, cumin and red chillies.

ROGAN JOSH V 🍷🍷

Your choice of meat or vegetables cooked with onions and tomatoes, flavoured with mace, cardamom and a touch of chilli.

BIRYANI V 🍷🍷

Basmati rice and your choice of meat or vegetables, finished with the subtle flavour of rose water. Topped with fresh coriander, chopped pistachios and pomegranate. Served with a vegetable curry and fresh lime.

SAAG V 🍷🍷

This dish is cooked with puréed spinach to make a thick, rich sauce flavoured with garam masala.

Served with your choice of rice or naan. Choose from one of the following:

RAJINDA PILAU RICE V
BOILED RICE V
KEEMA RICE

COCONUT RICE V
GARLIC AND
CORIANDER RICE V

GARLIC NAAN V
PLAIN NAAN V
CHILLI NAAN V

CHEESE NAAN V
PESHWARI NAAN V

Dessert

THREE SCOOPS OF VEGAN VANILLA ICE CREAM V

V Vegetarian (no meat or fish) | 🍷 Slightly spicy | 🍷🍷 Getting warmer



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