

ruchii

T H E T A S T E

"It's all about passion"

A modern, vibrant and refreshing restaurant in the heart of Blackrock: Ruchii – is the Sanskrit word for taste, which signifies our sensory perception of sight, taste, smell and sound. It also denotes light, lustre and beauty.

At Ruchii, we endeavour to create an epicurean traditional Indian gourmet experience which elevates the emotional and physical well-being of our guests, as we would say "Food for the Soul".

Our menu reflects the diversity of India steeped in centuries' old classics with a modern twist while our alluring beverage list focuses on the regions that best complement our cuisine. Our service style emphasises hospitality with a smile and "Service before Self" our only mantra.

The result is a vibrant, friendly, mood-enhancing restaurant: full of colour, energy and feel-good factor. Ruchii is a meeting place for people, who are passionate about their food.

Trained in Indian cuisine by the Grand Masters of the Oberoi Hotel Group, Sateesh Sayana, our chef patron utilises traditional cooking techniques, exotic blend of spices, foraged herbs and locally sourced quality ingredients making his menus truly fit for the Royals.

Sateesh has personally cooked a special vegetarian meal for Mr Narendra Modi, the Prime Minister of India on his visit to Ireland in 2016 and has been associated with award-winning restaurants of India and Ireland.

Early Bird

Monday, Wednesday, Thursday & Sunday 5pm-7pm.
Friday 5pm-6.30pm.

À LA CARTE

Starters

ALOO TIKKI [7].....	€6.25
Pan-fried potato cake, with green peas, chana masala, yoghurt	
VADA MIRCHI [1,7].....	€6.95
Shishito peppers, stuffed with potato, pea puree, honey yoghurt & tamarind glaze	
CRISPY GOBI [7].....	€6.95
Crispy cauliflower-florets, marinated with ground black pepper, garlic, fresh chilli & fresh coriander	
TRIO OF CHICKEN [7,8].....	€8.50
Free range chicken, soaked in 3 mouth-watering marinades, chilli-garlic, cream cheese & beetroot spices	
GUNPOWDER CHICKEN [7].....	€8.95
Free range Irish chicken breast, marinated in lemon, ginger, garlic, bird's eye chilli, freshly roasted & ground chef's special Gunpowder masala	
PORK CHILLI FRY [1,3,10].....	€8.95
Pork juliennes, star anise, sweet & sour tomato sauce	
KASHMIRI SEEKH KEBAB [7].....	€8.95
Hand pounded Irish lamb infused with fresh herbs, charred in tandoor	
SESAME PRAWN FRY [1,2,3,11].....	€9.95
Tiger prawns, spiced with sesame seeds, serve with salad	
TANDOORI LAMB CHOPS [7,10].....	€10.50
Wicklow lamb chops, marinated with ginger, garlic, green chilli & specially blended garam masala	
RUCHII PLATTER (VEG/Non VEG) [1,2,3,7,10,11].....	€10.95/€12.95
Selection of the Ruchii's most loved starters	

Mains

HIGHWAY CHICKEN CURRY	€16.95
All-time favourite. Chicken curry served in the Indian Highway dhabas	
CHICKEN TIKKA MASALA [7,8].....	€17.95
Char-grilled chicken in aromatic cardamom, fenugreek-flavoured tomato sauce, finished with cream	
CHICKEN KORMA [7,8].....	€17.95
Royal delicacy. Chicken cooked with cashew nut, mace, onion, cardamom, dry rose petals, finished with cream	
PORK GOAN VINDALOO [12].....	€17.95
Goan-specialty. Spicy red chilli, cinnamon, cloves, garlic, peppercorn and wine-vinegar	
TANDOORI SEABASS [4,7].....	€18.95
Fresh-whole seabass: marinated with ginger, garlic, chilli, turmeric and mustard oil	
KASHMIRI ROGAN JOSH	€18.95
Centuries-old recipe. Boneless lamb, aromatic sauce, finished with toasted fennel	
NALLI GHOST [7,8].....	€19.95
Traditional Awadhi-style lamb-shank simmered for 8 hrs in golden onion, green cardamom, with star anise & ginger	
KEEMA MUTTER PAV [1,7].....	€19.95
Spring goat mince, baby green peas, black cardamom, fennel, chopped onion & tomato	
MEEN MOLI JINGA [2,7,10].....	€19.95
Jumbo prawns, cooked with mustard seeds, curry leaves, coconut milk and asafetida	
AJWANI LEMONGRASS PRAWN [2,7].....	€19.95
Grilled jumbo prawns, presented with carom seeds, lemongrass, mango-avocado salsa	
TANDOORI MIX-GRILL [2,7,10].....	€20.95
Exhibitionism to flaunt. Ruchii's tandoori prowess on a platter	
DUM BIRYANI (CHICKEN/LAMB/PRAWN) [7,2,1].....	€18.95/€19.95/€20.95
Perfumed basmati rice, cooked with caramelized onion, cardamom, fresh mint, finished with rose extract and saffron	
THALI (Non-Veg) [1,2,8,10,12].....	€23.95
Chef's selection of lamb, prawn & chicken delicacies, served with potatoes, spinach, pulao rice, raita, chutney & plain naan	
PALAK KOFTA [7,8].....	€13.50
Homemade cheese & spinach dumplings, garlic, aromatic tomato sauce, finished with cream	
SUBZ PANCHPURAN [7].....	€13.50
Sautéed mixed vegetables, delightfully combined and cooked with tomato, onion sauce & fresh coriander	
KADHAI PANEER [7].....	€13.50
Homemade cottage cheese, toasted coriander, chillies & grilled bell peppers	
BAIGAN MIRCHI SALAAN [5,7,10].....	€14.95
Baby aubergines & shishito peppers, coconut, sesame, peanut, & tamarind sauce	
THALI (VEG) [1,7,8,10,12].....	€22.95
Chef's selection of vegetarian delicacies, served with pulao rice, raita, chutney & plain naan	

Vegetarian

Sides

TADKA DAAL (SIDE/MAIN) [7].....	€5.95/€10.50
Yellow lentils, tempered with cumin, garlic, whole red chilli finished with fresh coriander	
SAAG (SIDE/MAIN) [7].....	€5.95/€10.50
Baby spinach, garlic, toasted guntur chillies	
PINDI CHOLEY (SIDE/MAIN) [7].....	€5.95/€10.50
Chickpeas simmered with onion, yoghurt, chilli, aromatic spices	
GHOBI ANARDANA (SIDE/MAIN) [12].....	€5.95/€10.50
Cauliflower florets, tangy spices, fresh pomegranate	
BHINDI BHAJI (SIDE/MAIN) [12].....	€5.95/€10.50
Sautéed fresh okra, cooked with garlic, green coriander, aromatic spices	
ANDHRA POTATOES (SIDE/MAIN) [7,10].....	€5.95/ €10.50
Potato curry, South Indian style, tempered with mustard seeds, curry leaves	
RAITA [7].....	€2.95
Yogurt, salt, honey, cumin	

Rice/Breads

BASMATI RICE	€1.95
PULAO RICE	€2.95
ROTI [1,7].....	€1.50
PLAIN NAAN [1,3,7].....	€1.95
G O C NAAN [1,3,7].....	€2.95
PESHWARI NAAN [1,3,7,8].....	€2.95
CHEESE CHILLI NAAN [1,3,7].....	€3.50
NAAN SELECTION IN A BASKET [1,3,7,8].....	€6.00

Dessert

ICE CREAM OR SORBET [3,7,12].....	€4.50
Various flavours	
MALAI KULFI [7].....	€5.95
Eggless homemade Indian ice cream fudge	
BROWNIE [1,3,7].....	€5.50
Chocolate brownie served with vanilla ice cream	
MANGO AND PASSION FRUIT CHEESECAKE [?].....	€0.00

- ALLERGENS -

[1] Cereals - [2] Crustaceans - [3] Eggs - [4] Fish - [5] Peanuts
[6] Soybeans - [7] Milk - [8] Nuts - [9] Celery - [10] Mustard
[11] Sesame Seeds - [12] Sulphur Dioxide/Sulphites
[13] Lupin - [14] Molluscs

At Ruchii, we pride ourselves in handcrafting an authentic, natural and healthy cuisine. We utilise natural herbs, exotic spices and local ingredients to achieve exclusive flavours, taste, aroma and texture for the dishes served to you.

On daily basis - the spices are roasted, ground and mixed to create the exquisite dishes of Ruchii, to suit your taste.

During busy hours, please allow us extra time as each dish is individually prepared and you will find the taste here is subtle, exclusive and finely balanced as delivery of quality food and customer satisfaction is our guiding principle.

Home Dine Menu

OPENING TIMES

Monday, 5pm-10pm
Tuesday, CLOSED
Wednesday-Sunday, 5pm-10pm

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