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INDIE

SPICE GRILL

TOTALLY INDIA LOCALLY

THREE COURSE MENU

€ 22.90 PER PERSON

SUNDAY SPECIALS

FIRST COURSE

ALOO TIKKI

Crispy potato with fresh pomegranate, chopped ginger, green chilli and fresh coriander, Served with honey, youghurt, mint-tamarind glaze

ONION BHAJIA

Thinly sliced onion fritters mix fresh coriander, ginger, cumin and gram flour, deep fried served with mint-tamarind glaze

TANGRA CHILLI CHICKEN

Indo Chinese stir fried chicken. Calcutta Chinatown style chutney.

GOSHT KA SARIYA

Minced lamb pungently spiced with fresh garlic, ginger, mint, coriander and green chillis. Grilled in tandoori

KAWARI SQUID

Semolina coated squid rings served with homemade tomato chutney.

MURG MALAI TIKKA

Chicken breast pieces in green cardamom, cream cheese and lemon juice. Served with sweet pomegranate raita.

SECOND COURSE

CHICKEN TIKKA MASALA

Chicken tikka cooked with rich tomato sauce finished with fenugreek leaves.

BADAMI MURGH KORMA

Chicken malai tikka cooked in a creamy sauce flacoured with crushed almondrose water & cardamon

LAMB ROGAN JOSH

Lamb cooked with onion, tomato and chilli flavoured with fennel seeds & dry ginger powder

KADHAI CHICKEN

Tandoori chicken tikka with peppers, garlic, freshly ground coriander seed, chilli flakes and peppercorns, in tomato and onion sauce

RATAN MANJUSHA

Baby spinach dumpling with pistachio in a creamery tomato sauce

PALAK KOFTA

Spinach dumpling stuffed with raisins and pistachio in creamy garlic tomato sauce

DUM BIRYANI (CHICKEN/VEG)

Long grain basmati rice, saffron, potli herbs, Served with a Biryani sauce

THIRD COURSE

Bailey's Cheese Cake

Vanilla Ice Cream

Mango Lassi

SWORDS

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Forster Way
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NAAS

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SANDYMOUNT

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Main course served with Pulao Rice Or Boiled Rice

Thanks for dining with us!