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Indie Spice Grill

INDIE
SPICE GRILL
TOTALLY INDIA LOCALLY

Two Course
€ 17.90 Per Person

EARLY BIRD MENU

FIRST COURSE

ONION BHAJIA

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

BEEF PEPPER STIR FRY

Beef, curry leaves, whole red chilli, mixed pepper and mustard seed.

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 chillies, grilled in tandoor

SECOND COURSE

CHICKEN TIKKA MASALA

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

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

GOAN BEEF VINDALOO

Beef with red chillies, apple cider vinegar. Goan spiced paste cooking style

PALAK KOFTA

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

CHICKEN KORMA

Chicken malai tikka cooked in a creamy sauce flavoured with rose water & cardamon.

SWORDS

Burgundy House,
Forster Way
Swords, Co Dublin

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t: 01 807 7998/7999

NAAS

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Naas, Co Kildare

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t: 04 5883 660

SANDYMOUNT

23/24 Sandymount Green
Dublin 4

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Main course served with Pulao Rice Or Boiled Rice

Thank you for dining with us!