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Indie Spice Grill

INDIE
SPICE GRILL
TOTALLY INDIA LOCALLY

Two Course
€ 22.90

WEEKEND
EARLY BIRD

FIRST COURSE

ALOO TIKKI

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

ONION BHAJA

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

MURG MALAI TIKKA

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

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.

KAWARI SQUID

Semolina coated squid rings served with homemade tomato chutney.

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.

Main course served with Pulao Rice Or Boiled Rice

SWORDS

Burgundy House,
Forster Way
Swords, Co Dublin

e: hello@indiespicegrill.ie
t: 01 807 7998/7999

NAAS

3 New Row
Naas, Co Kildare

e: naas@indiespicegrill.ie
t: 04 5883 660

SANDYMOUNT

23/24 Sandymount Green
Dublin 4

e: sandymount@indiespicegrill.ie
t: 01 232 0220
01 232 0221

Thank you for dining with us!