



À LA CARTE  
MENU

## Welcome to Indie Spice Grill

Originally established in 1999, Indie Spice Grill is a contemporary reflection of the eclectic and diverse history of Indian cuisine.

The India we know and love is a dynamic nation – the beating heart of Asia, and the crossroads of cultures from China to Europe and Africa.



AUTHENTIC  
INDIA

CURATED IN  
IRELAND

### Ambassadors of Authenticity

Our extensive knowledge of regional Indian cuisine positions us as the true taste ambassadors of India's 'melting pot' of influences. Our menu is a sensational fusion of eastern wonder and local provenance.

That's enough about us, check out the menu!



## OUR ETHOS

Our unique fusion makes for a healthy menu with maximum flavour and aroma.

Passionate about great food and inspired by our Swords home, our eclectic menu fuses fine Indian cuisine with the best local produce and seasonal ingredients.

Low-fat and healthy, we use only lean, local meat and responsibly sourced vegetables. Our lentils, beans pulses, exotic herbs and exotic spices maximise taste, increase fibre and contain lower levels of fat, salt and sugar.

All of our meats and vegetables are sourced from HACCP-compliant suppliers, for full traceability.

A virtuous circle of sustainability and excellence, we only use health promoting low-cholesterol polyunsaturated oils. All additives, preservatives, artificial colours and carcinogens are strictly forbidden from our kitchen.

All Indie restaurants exceed EU Health and Hygiene Requirements and all of the products we use are sourced from ISO 9002 quality system approved exporters as far as possible.

## COOKING METHODOLOGY

### Handi

A handi is a deep, wide-mouthed cooking vessel used in north Indian, Pakistani and Bengali cooking.

### Handi dum pookt

The lid of the Handi is sealed with ingredients and minimal water inside. Steam condenses and cooks as it rolls down the curved walls.

### Kadhai

A wok-like pan with circular handles on either side, used for frying, tempering and cooking vegetable dishes.

### Sigri

A traditional style stove used for cooking and heating, especially in North India.

### Tandoor

A traditional style cylindrical clay or metal oven.

## KEY TO OUR SYMBOLS

 VEGETARIAN

 VEGAN

 GLUTEN FREE

 MILD

 MEDIUM TO MILD

 MEDIUM TO FAIRLY HOT

 VERY HOT

 VERY VERY HOT

## FOOD ALLERGIES

Please be advised that food prepared at Indie Spice Grill may contain milk, eggs, wheat, peanuts or shellfish.

Traces of nuts can be found in all of our dishes. Please inform the Manager on duty of any allergies.

# KID'S MENU

## STARTERS

MANGO LASSI	€ 2.75
ORANGE JUICE	€ 2.75
APPLE JUICE	€ 2.75

## MAINS

BUTTER CHICKEN with RICE AND CHIPS	€ 9.95
CHICKEN KORMA with RICE AND CHIPS	€ 9.95
CHICKEN NUGGETS with CHIPS	€ 9.95
MALAI TIKKA with RICE AND CHIPS	€ 9.95
CHICKEN PIZZA NAAN	€ 9.95
CHEESE PIZZA NAAN	€ 9.95

## DESSERT

ICE CREAM	€ 2.50
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Children's portions of our full menu are available on request  
for children up to 10 years.

# STREET FOOD STARTERS

-    **GOL-GAPPA** € 6.50  
♥ *Magadha (Bihar)*  
Hollow durum wheat puffs, spicy potato garbanzo filling, tangy tamarind-cilantro-black salt injection.
-   **ALOO TIKKI GHANTEWALA** € 7.20  
♥ *New Delhi*  
Crispy potato with fresh pomegranate, chopped ginger, green chilli and fresh coriander served with honey yoghurt, mint-tamarind glaze.
-    **PHAMOUS BAMBAYYA BHEL** € 6.50  
♥ *Mumbai*  
Puffed rice, Bombay mix, red onion, cucumber, avocado, pomegranate, tamarind chutney, chat masala.
-   **RAJ KACHORI** € 7.50  
♥ *Rajasthan*  
Giant flaky hollow shell dough dolma, ragout of sprouted green Mung-beans, baby gem, red kidney beans, mini gram flour dumplings, dollops of whipped natural yogurt, tamarind chutney.
-  **SAMOSA** € 6.90  
♥ *Punjab*  
Handmade triangular shaped crisp pastry, filled with spiced vegetables or minced lamb. Served with honey yoghurt, mint-tamarind glaze.
-    **KARARI AMCHOORI BHINDI** € 7.50  
♥ *Rajasthan*  
Crispy spiced okra with carom seeds, turmeric, red chilli and dried mango powder.
-   **BAMBAYIAA PAV-BHAJI** € 7.50  
♥ *Mumbai*  
Chakra-phool spice curried potato and vegetables, salted leavened dough ladi pav muffin, pat of makkhan.
-   **PAKORA** € 6.20  
Aubergine, potato, cauliflower and onion pungently spiced with fresh coriander and deep fried in vegetable oil.
-  **MURG CHAT** € 7.95  
♥ *Bengal*  
Barbecued chicken tossed on a pan with tangy, sweet sauce and served on a fried pancake.

# STREET FOOD STARTERS



## KARWARI SQUID

€ 7.90

● *Karnataka*

Semolina coated squid rings served with homemade tomato chutney.



## TANGRA CHILLI CHICKEN

€ 9.90

● *Calcutta*

Indo Chinese stir fried chicken, Calcutta Chinatown style cooking.



## ONION BHAJIA

€ 6.20

● *Uttar Pradesh*

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



## MIRCHI BADA

€ 7.20

● *Rajasthan*

Jumbo chilli with potatoes, chaat masala, tamarind and ginger chutney.



## PRAWN KALI MIRCH

€ 8.90

● *Coastal*

Stir fried king prawn with curry leaf, chopped ginger, garlic and freshly ground black pepper. Served with apple chutney.



## AJWANI MACHHLI

€ 8.90

● *Punjab*

Tilapia fish deep fried, marinated in green chilli, ginger and garlic paste carom seed and gram flour. Served with homemade tomato chutney.



## BEEF PEPPER STIR FRY

€ 9.90

● *Kerala*

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



## ASSORTED VEGETABLE STARTER

€ 9.95

Onion bhajia, pakora , vegetable samosa and aloo tikki.

# TANDOOR & SIGRI

## CLAY OVEN & CHARCOAL GRILL



### GOSHT KA SARIYA

📍 *Kashmir*

Lamb mince flavoured with cinnamon, cardamom and cloves cooked on a skewer served with mint chutney.  
Cooking method: Sigri

Starter € 9.90  
Main € 16.90



### TANDOORI MURG

📍 *Punjab*

Chicken marinated in hung yogurt with North Indian herbs and spices. Served on the bone. With main course a side of tikka masala sauce.  
Cooking method: Tandoor

Starter € 9.90  
Main € 16.95



### TANDOORI MURG TIKKA

📍 *Punjab*

Boneless pieces of chicken in a wonderful mixture of special herbs and spices. Served with mint raita.  
Cooking method: Tandoor

Starter € 9.50  
Main € 16.95



### MURG MALAI TIKKA

📍 *Kashmir*

Chicken breast pieces in green cardamom, cream cheese and lemon juice served with sweet pomegranate raita.  
Cooking method: Tandoor

Starter € 9.50  
Main € 16.90



### NIMBURA JHINGA

📍 *Mumbai*

Big prawns in a citric blend of lemon juice, carom seeds and green cardamom.  
Cooking method: Sigri

Starter € 11.90  
Main € 19.90

# TANDOOR & SIGRI

## CLAY OVEN & CHARCOAL GRILL



### TANDOORI SEA BASS

€ 18.90

Goa

Whole sea-bass, marinade with green chilli, coconut, coriander, turmeric and kokum paste finished with lemon juice. Served with mint chutney and salad.

Cooking method: Tandoor



### BAGDA CHINGRI

Starter € 11.90

Bengal

Main € 18.90

Tiger prawn with Philadelphia cheese, cumin seed, chopped ginger and served with mango chilli chutney.

Cooking method: Sigri



### SIGRI MUTTON CHOPS

Starter € 12.90

Hyderabad

Main € 16.90

Mutton chop marinated with ginger, garlic, green chilli pest and specially blended garam masala served with a trio of chutney.

Cooking method: Sigri



### BATAK MALAIDER

Starter € 11.90

Pondicherry

Main € 19.90

Barbary duck breast in a creamy marination. Lava rock smokey bouquet, kumquat chutney.

Cooking method: Tandoor



### HIRAN KA SOOLA

€ 21.90

Rajasthan

Wild Irish venison tenderloin with caramelised red onion chutney. Served with beetroot rice and plum sauce.

Cooking Method: Sigri



### MIXED TANDOORI PLATTER

Starter € 11.95

Delhi

Main € 18.95

Exhibitionism to flaunt Indie's Tandoori prowess in one package. Chicken Tikka, Tandoori murgh, Sheekh kebab and Tandoori Jumbo prawns together with side salad and chutney.

Cooking method: Tandoor

# HANDI AUR KADHAI MAINS

- |   |  |   |  |
|---|--|---|--|
|       | <b>CHICKEN TIKKA MASALA</b><br>€ 16.95   |       | <b>KADHAI CHICKEN</b><br>€ 15.90   |
|  <i>Punjab</i>   | Chicken tikka cooked with rich tomato sauce finished with fenugreek leaves.<br>Cooking method: Handi   |  <i>Punjab</i>   | Tandoori chicken tikka with peppers, garlic, freshly ground coriander seed, chilli flakes and peppercorns in tomato and onion sauce.<br>Cooking method: Kadhai |
|       | <b>LAMB ROGANJOSH</b><br>€ 17.50   |     | <b>GOAN BEEF VINDALOO</b><br>€ 17.90   |
|  <i>Kashmir</i>  | Lamb cooked with onion, tomato and chilli flavoured with fennel seeds and dry ginger powder.<br>Cooking method: Kadhai   |  <i>Goa</i>  | Beef with red chillies, apple cider vinegar and Goan spiced paste.<br>Cooking method: Handi  |
|   | <b>MALABARI PRAWN</b><br>€ 18.90   |   | <b>MURGH KORMA</b><br>Chicken € 16.50<br>Lamb € 17.50  |
|  <i>Malabar</i>  | Tiger prawns cooked in a spicy coconut sauce with a smack of south Indian coastal spices.<br>Cooking method: Kadhai  |  <i>Awadhi</i>   | Chicken Malai Tikka cooked in a creamy sauce flavoured with rose water and cardamom.<br>Cooking method: Handi  |
|   | <b>NALLI VARUAL</b><br>€ 17.50   |   |  |
|  <i>Tami Nadu</i>  | Wicklow Lamb shank slow cooked in tamarind coconut sauce flavoured with cardamom, cinnamon and pather ke phool. Finished with crushed peppercorn.<br>Cooking method: Handi |   |  |

# HANDI AUR KADHAI MAINS

## CHICKEN, BEEF OR LAMB JALFREZI

 Bengal

Beef simmered with bell peppers, onions, garlic and ginger. Garnished with fresh coriander and fresh ginger.

Cooking method: Kadhai

Chicken Jalfrezi € 16.85

Beef Jalfrezi € 18.95

Lamb Jalfrezi € 17.95

## NALLI DUM KORMA € 17.50

 Hyderabad

Lamb shank, almonds, brown onion and saffron in creamy yoghurt sauce.

Cooking method: Handi

## MANGO PRAWN € 18.20

 Kerala

Tiger prawn with mango puree, block mustard seed, curry leaves, tamarind pulp and coconut milk.

Cooking method: Kadhai

## LAMB DHANSAK € 17.95

 Mumbai

Diced lean lamb cooked with lentils and vegetables. Semi dry.

Cooking method: Handi

## MACHER JHOL € 18.90

 Bengal

Hake fish in light tomato and green chilli sauce finished with coriander leaves.

Cooking method: Kadhai

## CHETTINAD CHICKEN € 16.90

 Tamil Nadu

A spicy Chicken dish cooked with coconut milk, fennel, red chillies and tempered with mustard and curry leaves.

## DUM BIRYANI

Long grain basmati rice, saffron, potli herbs.

Served with biryani sauce and cucumber raita.

Cooking method: Handi dum pookt.

## Vegetarian Biryani € 14.95

Chicken Biryani € 16.95

Lamb Biryani € 17.20

Prawn Biryani € 19.90

## TANDOORI JHINGA MAKHANI € 21.50

 Northern India

Jumbo prawns in pickling spices and mustard oil, cooked with tomato, fresh spring onion, coriander and hot pepper.

## TANDOORI JHINGA ACHARI € 19.95

 Eastern India

Jumbo king prawns marinated in toasted gram flour and hung curd, barbecued to infuse the unmistakable char grilled flavour typical to all tandoori kebabs, simmered in a creamy tomato sauce.

# VEGETARIAN MAINS



## KADHAI PANEER

€ 14.95

♥ *Punjab*

Cottage cheese stir fried with bell peppers in a tomato and onion sauce with fresh coriander.

Cooking method: Kadhai



## PALAK KOFTA

€ 13.95

♥ *Kashmir*

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

Cooking method: Kadhai



## SAAG PANEER

€ 14.95

♥ *Lucknow*

Spinach cooked with cottage cheese cubs and tomato and onion sauce.

Cooking method: Kadhai



## SUBZ MILONI

€ 13.95

♥ *Bihar*

Seasonal vegetable cooked home style with spices.

Cooking method: Handi



## INDIE GRILL HOUSE SALAD

€ 11.95

Baby spinach, rocket, red grapes, multigrain seeds, diced mango and grilled halloumi cheese with curry leaf dressing.

# TARKARI AUR DAL

## SIDE DISHES



### ALLO PODIMAS

*Tamil Nadu*

Potatoes stir fried with mustard seeds and curry leaves.

€ 7.90



### DAAL PANCHRATNI

*All India Home*

Mix of five different lentils tempered with asafoetida, cumin and whole red chilli.

€ 7.90



### CHANA MASALA

*Punjab*

Chickpeas with tempering of cumin, ginger, green chillies finished with fresh coriander

€ 7.90



### BEGAN ALOO

*Varanasi*

Aubergine and diced potatoes cooked with tomato and onion sauce finished with fresh coriander

€ 7.90



### DHINGRI PALAK

*Awadhi*

Stir fried mushroom with fresh baby spinach.

€ 7.90



### SAAG ALLO

*Punjab*

Spinach and diced potatoes tempered with garlic, cumin and nutmeg.

€ 7.90



### ALLO GOBHI

*Uttar Pradesh*

Cauliflower florets and potatoes with tempering of cumin, ginger and turmeric finished with fresh diced tomatoes.

€ 7.90

# CHAWAL AUR ROTI

## RICE AND BREAD

<b>G.O.C.</b> Garlic, red onion, coriander naan bread.	€ 3.95
<b>PESHWARI NAAN</b> Naan bread stuffed with roasted coconut, almond and raisins.	€ 3.95
<b>KEEMA AND CHEESE NAAN</b> Lamb mince and Irish cheddar cheese naan bread.	€ 3.95
<b>GOAT CHEESE AND FIG NAAN</b> Naan bread stuffed with goat cheese and figs.	€ 3.95
<b>ROOMALI ROTI</b> Soft handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa.	€ 3.50
<b>LACHHA PARATHA</b> or <b>PUDINA PARATHA</b> Layered whole wheat bread.	€ 3.50
<b>NAAN</b> Leavened plain naan bread.	€ 3.25
<b>STEAMED RICE</b> Plain steamed basmati rice.	€ 2.90
<b>JEERA PULAO</b> Cumin flavour basmati rice cooked on Dum.	€ 3.25



THANK YOU

Indie Spice Grill Restaurant  
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Opening hours

Monday-Friday

Lunch 12pm-2.30pm

Dinner 5pm-11pm

Saturday 1pm-11pm

Sunday 1pm-10.30pm

*All prices include VAT at the current  
rate. Service charge is not included.  
Takeaway services are available.*

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SPICE GRILL

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