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INDIE

SPICE GRILL

TOTALLY INDIA LOCALLY

Two Course
€10.95 Per Person
Thursday and Friday 12.00 – 14.00

LUNCH

SPECIAL MENU

STARTERS

TANGRA CHILLI CHICKEN

Indo-Chinese Stir Fried Chicken. Calcutta Chinatown Style Cooking.

ONION BHAJIA

Thinly Sliced Onion Fritters Mix With Fresh Coriander, Ginger, Cumin And Gram Flour, Deep Fried Served Withmint-Tamarind Glaze.

KARWARI SQUID

Semolina Coated Squid Rings Served With Homemade Tomato Chutney.

SEEKH KABAB

Lamb Mince Flavoured With Cinnamon, Cardamom And Cloves Cooked On A Skewer Served With Mint Chutney.

MAIN

CHICKEN TIKKA MASALA

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

LAMB ROGANJOSH

Lamb cooked with onion, tomato and chilli; Flavoured with fennel seeds & dry ginger powder.

MURGH KORMA

Chicken malai tikka cooked in a creamy sauce Flavoured with rose water & cardamom.

RATAN MANJUSHA

Baby spinach dumpling with pistachio, raisins in a creamy tomato sauce.

Main course served with Pulao Rice Or Boiled Rice

*Please ask your waiting staff if you need any help with the menu
Thank you for dining with us, we look forward to see you again!*

SWORDS

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