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Indie Spice Grill

# INDIE

## SPICE GRILL

TOTALLY INDIA LOCALLY

### THREE COURSE MENU

€ 21.95 PER PERSON

## SUNDAY SPECIALS

### FIRST COURSE

#### ALOO TIKKI

*Crispy potato with fresh pomegranate, chopped ginger, green chilli and fresh coriander, Served with honey, yoghurt, 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*

#### AJWANI JHINGA

*Bay of Bangal king prawn n a citric blend of lemon juice, carom seeds and mustard oil*

### SECOND COURSE

#### CHICKEN TIKKA MASALA

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

#### MURGH KORMA

*Chicken malai tikka cooked in a creamy sauce flacoured with crushed almond, rose 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*

#### JHAL-FREZI

*Veg/chicken/lamb cooked with traditional Jhal-Frezi 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 Mousse

*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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