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Indie Spice Grill

INDIE

SPICE GRILL

TOTALLY INDIA LOCALLY

Two Course

€ 17.90 Per Person

Mon – Thur

5pm to 7pm

EARLY BIRD MENU

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

DUCK ROLLS

Muscovy duck flavoured with star anise, figs and tamarind, wrapped in a light filo pastry

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

CHETTINAD CHICKEN

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

KADHAI CHICKEN

Tandoori chicken tikka with peppers, garlic, freshly ground coriander seed, chilli flakes and peppercorns, in tomato and onion sauce

GOAN LAMB 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

*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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