

FOLLOW US

f Indie Spice Grill
@IndieSpiceGrill
Indie Spice Grill

INDIE
SPICE GRILL
TOTALLY INDIA LOCALLY

Two Course

€ 22.90 Per Person

5.00pm to 7.00pm

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 BHAJIA

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

SHEEK KEBAB

Lamb mince flavoured with cinnamon, cardamom and cooked on a skewer served with mint chutney

DUCK ROLLS

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

TANDOORI MURGH TIKKA

Boneless pieces of chicken in a wonderful mixture of special herbs and spices, served with mint raita

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 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

MURGH 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

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