



# CHRISTMAS MENU

## DINNER MENU

Per Person  
**€32.95**



### First Course

#### ALOO TIKKI CHAT

Crispy potato, fresh pomegranate, chopped ginger, green chilli and fresh coriander, Served with yoghurt, mint-tamarind glaze

#### KASURI MALAI TIKKA

Supreme chicken, cardamom, beetroot pickle, cream cheese and lemon juice served with sweet pomegranate

#### GOSHT KA SARIYA

Minced lamb pungently spiced with fresh garlic, ginger, mint, coriander and green chillis. Grilled in tandoori

#### TANGRA CHILLI CHICKEN

Indo Chinese stir-fried chicken. Calcutta Chinatown style chutney

#### AJWANI PRAWNS

Bay of Bengal king prawn, lemon juice, carom seeds and mustard oil

### Second Course

#### SUBZI MILONI

Baby spinach, seasonal vegetables, asparagus, peppers shallots, pomegranate

#### DUM KI NALLI

Lamb shank, bone marrow yogurt sauce

#### LAMB ROGANJOSH

Diced lamb simmered with aromatic spices

#### BUTTER CHICKEN

Charcoal chicken, tomato sauce and fenugreek creamy sauces

#### KADAH CHICKEN

Tossed with onion, peppers with kadahi masala

#### BENGALI PRAWN CURRY

Prawn, coastal spices and kokum seeds

### Third Course

#### ZEERA ALOO

Diced potatoes, stirred with cumin tomato sauces

### Fourth Course

#### HOMEMADE KULFI

#### CHEESECAKE

#### MANGO LASSI

#### TEA AND COFFEE

*All Mains will served with Basmati Pulao Rice*

**INDIE**  
SPICE GRILL

  
**SANDYMOUNT**  
23/24 Sandymount Green, Dublin 4  
e: sandymount@indiespicegrill.ie  
t: 01 232 0220 - 01 232 0221

  
**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

### FOLLOW US

f Indie Spice Naas  
t @IndieSpiceGrill  
i Indie Spice Grill