



INDIE SPICE GRILL N A A S

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PRICES ARE FOR TAKE-AWAY & DELIVERY ONLY

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CONTACT US:

e naas@Indiespicegrill.ie
t 04 588 3660 / 04 588 3707

Indie Spice Grill Restaurant
3 New Row,
Naas, Co Kildare

Opening hours

Mon - Thur:
Dinner 4.30pm to 11.30pm
•
Fri & Sat:
Lunch 12.30pm -02.30pm
Dinner 4.30pm to 11.30pm
•
Sunday:
Lunch 1.00pm to 11.00pm
•
Bank Holiday:
Lunch 3.00pm to 11.00pm

All prices include VAT at the current rate. Service charge is not included. Takeaway & Delivery services are available.

Please Note: Food Delivery Start From 5.00pm – 11.00pm

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INDIE SPICE GRILL N A A S

APPETIZERS

- 1. **Murgh Tikka** €4.95
The undisputed "king of kebabs". Succulent breast of chicken marinated (at least 12 hours) in garam masala, lemon juice, ginger-garlic paste and natural yoghurt, skewered and barbecued in the tandoor to create a uniquely desirable smoky flavour.
- 2. **Sheek Kebab** €4.95
Minced lamb with cheese pungently spiced with fresh garlic, ginger, mint, coriander and green chillies, grilled in tandoor
- 3. **Jhinga Tandoori** €8.95
Gigantic warm water prawns marinated in hung curd, lime juice, ginger-garlic juice, carom seed and toasted chickpea flour, flame grilled in tandoor
- 4. **Jhinga Puri** €8.95
Gently spiced king prawns, cooked with fresh spring onions and tomato, served on puri (fried bread)
- 5. **Pyazu / Onion Bajee** €4.50
Sliced onions gently spiced with fresh coriander, cumin and turmeric, deep fried in vegetable oil
- 6. **Pakora** €4.50
A Selection of fresh vegetables pungently spiced with fresh coriander, green chilli and deep fried in vegetable oil
- 7. **Spinach and Lentil Tikki** €4.95
A pure vegetarian kebab of spinach and chana dal.
- 8. **Tawa Fish** €6.50
A whole seasonal fish fillet with a crust of pounded spices cooked on pan griddle (spicy)
- 9. **Mixed Tandoori** €9.95
Exhibitionism to flaunt Indies Tandoori prowess in one package. Chicken Tikka, Sheekh kebab, Tandoori chicken and Tandoori Jumbo prawns together with side salad and coriander and mint chutney

Papadom with Dips

- 10. **Veg Samosas** €4.50
Stuffed with potatoes, green peas and dried fruits.
- 11. **Masala Chaap** €6.95
Succulent baby lamb chops marinated in a yoghurt and cheese garlic paste
- 12. **Murgh Chaat** €5.95
Barbecued chicken tossed on a pan with tangy, sweet sauce and served on a fried pancake
- 13. **Pudina Aloo Tikki** €5.50
Fresh mint and potato fritters served on a bed of spicy chickpeas, coriander and mint chutney
- 14. **Sunhere Samosa** €4.50
Minced chicken, fresh vegetable and sweet corn in flaky pastry
- 15. **Kali Mirch ke Tukre** €5.95
Chicken cubes marinated in an enriched crushed peppercorn, dry coriander red chilli and garlic infusion
- 16. **Assorted Vegetable Starter** €7.95
pyazu, pakora and veg- samosa

FROM THE TANDOOR

Charcoal clay oven barbecues served with vegetable sauce and salad:

- 17. **Tandoori Style Chicken** €9.95
Half of spring chicken marinated in yoghurt with kali mirchi, garlic-ginger paste, roasted garam masala and lime- coriander mix and bbq'ed.
- 18. **Murgh Tikka** €10.95
The undisputed "king of kebabs". Succulent breast of chicken, marinated (at least for 12 hours) in garam masala, lemon juice, ginger-garlic paste and natural yoghurt, skewered and then barbecued in the tandoor to create a uniquely desirable smoky flavour.
- 19. **Lamb Sheek Kebab** €9.95
Minced lamb with cheese, garlic, ginger and fresh coriander
- 20. **Tandoori Jumbo Prawn** €14.90
Fresh water Bengali prawn, marinated and spiced, cooked gently over a charcoal flame
- 21. **Murgh Shashlick** €11.95
Diced spring chicken marinated and cooked over charcoal with onion, tomato, mushroom and capsicum
- 22. **Mixed Tandoori** €15.95
Exhibitionism to flaunt Indies Tandoori prowess in one package. Chicken Tikka, Tandoori chicken, Sheek kebab and Tandoori Jumbo prawns together with side salad

INDIE CHEF RECOMMENDATIONS

- 23. **Chicken Tikka Masala** €10.95
Indie'S version of an all time favorite
- 24. **Murgh-Makhan Wala** €10.95
Chicken fillet cooked in butter with a touch of spice and special flavoured cream sauce
- 25. **North Indian Garlic Chilli Chicken** €11.95
Fresh fillet of chicken marinated with gentle spice and bbq'ed over flaming charcoal then cooked with freshly roasted garlic and chilli
- 26. **Moghlai Lamb with Sultana** €10.95
A delicious rich dish with gentle sweet and sour flavour, spiced with cumin, coriander, cayenne pepper, cinnamon and ground cardamom
- 27. **Chicken Tikka Chilli Masala** €10.95
Cooked with fresh green chillies, garlic and a touch of fresh ginger
- 28. **Jal-Frezi** €10.95
Chicken mildly spiced with onions, mushrooms, tomatoes, fresh coriander and capsicum, very tasty
- 29. **Chettinad Chicken** €11.95
Chicken with chettinad spice fry. Dry red-hot chilli, roasted coriander seeds, tamarind paste, chopped red onions, garlic ginger tomatoes and chopped fresh coriander. Hot and Tasty
- 30. **Nawabi Murghi** €11.95
Boneless tandoori style chicken cooked with gently spiced almond sauce
- 31. **Goan Fish Curry** €15.95
Monk fish cooked with roasted cumin seeds, coriander seeds, whole red chill and scrapped coconut and garlic-ginger paste.
- 32. **Tandoori King Prawn Masala** €14.90
King prawn marinated in toasted gram flour and hang card, bbq'ed to infuse the unmistakable char grilled flavour typical to all tandoori kebabs, cooked with spicy masala sauce

ALL TIME FAVOURITES

- 33. KORMA:**
Delicately cooked in a coconut, almond and cream sauce.
- 34. BHUNA:**
Gently spiced with fresh spring onion and tomato.
- 35. ROGAN JOSH:**
Marinated in a blend of spices carefully selected by our chef, cooked with chopped onions and tomatoes.
- 36. DO-PIAZA:**
Tender pieces of lamb or chicken cooked in a rich aromatic sauce with diced onions.
- 37. ACHARI:**
Pickling spiced lamb or chicken cooked with tomato, fresh spring onion, fresh coriander and hot pepper.

GOSHT DISHES/LAMB €11.95
MURGH DISHES/CHICKEN €9.95
VEGETARIAN/SUBZ DISHES €9.75

SEAFOOD DISHES

- 38. TANDOORI JHINGA MAKHANI:** €16.50
Jumbo king prawns marinated in toasted gram flour and hung curd, barbecued to infuse the unmistakable char grilled flavour typical to all tandoori kebabs, simmered in a creamy tomato sauce.
- 39. MALAI CHINGRI:** €16.50
Jumbo prawns cooked in coconut milk and aromatic sweet spices.
- 40. JHINGA-DUM-ACHARI:** €16.50
Jumbo prawns in pickling spices and mustard oil, cooked with tomato, fresh spring onion, coriander and hot pepper.
- 41. BENGALI PRAWN CURRY:** €16.50
This prawn curry is considered a classic dish, with a combination of curry leaves and turmeric. Characteristic of Bengali cooking. Cooked together with coconut, chilies and mustard seeds.
- 42. JHINGA-HARA-PYAZ:** €16.50
Spicy queen prawns, with a touch of spice and flavoured with fresh spring onions

BIRIYANI DISHES

- 43. GOSHT BIRIYANI/LAMB:** €12.50
Basmati rice stir fried together with lamb, saffron and mild oriental spices and served with vegetable sauce.
- 44. SUBZ BIRIYANI:** €10.95
Basmati rice, stir fried together with selection of fresh vegetables, saffron and mild oriental spices and served with vegetable sauce.
- 45. JUMBO PRAWN BIRIYANI:** €16.50
Basmati rice, stir fried together with Bengali tray fish, saffron and mild oriental spices and served with vegetable sauce
- 46. MURGH TIKKA BIRIYANI:** €11.95
Basmati rice, stir fried together with barbequed chicken, saffron and mild oriental spices and served with vegetable sauce
- 47. COMBO POLAU:** €14.50
Chicken, lamb and prawn stir fried together with basmati rice and mild spices, served with veg sauce

VEGETARIAN

- 48. METHI PANEER AUR ALOO:** €9.95
Fresh Fenugreek and home made cottage cheese with cumin flavoured potatoes
- 49. PALOK DAAL TARKA:** €9.95
Try our new spinach and mixed moong, channa, masoor lentils
- 50. PALOK PANEER:** €9.95
Home made cottage cheese cooked with freshly chopped spinach, light sprinkle of spice
- 51. VEGETABLE MALAI KOFTA:** €9.95
Cottage cheese and vegetable koftas in a creamy nut and onion gravy
- 52. FRESH VEGETABLE JHAL FREZI:** €9.95
A speciality of the Anglo Indians in India; Daily fresh vegetables cooked with tamarind sauce, ground cumin, coriander, turmeric and hot chilli
- 53. PANEER MAKHANI:** €9.95
Classic preparation of diced cottage cheese cooked in a tomato and cream gravy

- 54. Bringal Achari/aubergine** €6.95
Cooked with black onion seed and pickling spices
- 55. Aloo Gobi** €6.95
Potato and cauliflower
- 56. Tarka Dall** €6.95
Selection of lentil with a tinge of garlic
- 57. Saag Aloo** €6.95
Spinach and potato
- 58. Bombay Aloo** €6.95
Spiced potatoes
- 59. Mushroom Bhajee** €6.95
Sliced mushrooms with spiced onion masala
- 60. Chana Masala** €6.95
Chickpeas with spiced onion masala

in addition rice and breads

- 61. Sada Chaawal** €2.50
Pearl white boiled basmati rice
- 62. Pilau Rice** €2.75
Basmati rice flavoured with herbs
- 63. Paratha** €2.95
Layered whole wheat bread

- 64. Roti/Chapati** €2.50
Crisp flat wheat bread
- 65. Naan** €2.75
Crisp and puffy bread made from leavened flour, baked in tandoor
- 66. Peshwari Naan** €2.95
Stuffed with Coconut, almond and sultana, delicious
- 67. Garlic Naan** €2.95
Freshly chopped garlic for garlic lovers
- 68. Cheese Naan** €3.50
- 69. Green Chillies & Coriander Naan** €3.45
- 70. Raita** €2.50
Yoghurt, Onion, Tomato, Cucumber With cumin, cayenne pepper and ground herbs
- 71. French Fries** €2.50
- 72. Kulcha Nann** €2.95
With red onions
- 73. Mushroom Pilau Rice** €4.95
- 74. Egg Fried Rice** €3.95
- 75. Keema Naan** €2.50
Leavened bread stuffed with lamb mince

FOOD ALLERGY NOTICE: PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, PEANUTS & SHELLFISH. PLEASE INFORM MANAGER ON DUTY FOR ANY FOOD ALLERGY.

FOOD ALLERGENS :

Please be advised that food prepared at Indie Spice Grill may contain one or more of the 14 food allergens as identified by HSE. Should you have a food allergy please ask a member of staff and we will be happy to help you as possible.

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|--------------|---------------------|
| GLUTEN | NUTS |
| CRUSTACEANS | CELERY |
| EGGS | MUSTARD |
| FISH | SESAME |
| PEANUT | SULPHURDIOXIDE |
| SOYA BEANS | LUPIN |
| DAIRY / MILK | SHELLFISH / MOLLUSC |

- | | |
|---------------|----------------------|
| VERY HOT | MILD |
| VERY VERY HOT | MEDIUM TO MILD |
| VEGETARIAN | MEDIUM TO FAIRLY HOT |

"Experience The Sensational Indie Fusion Dinning With Newly Modern Desgined Ambience"

- 90. INDIE EXPRESS FOR 2** €32.95
Pyazu, Chicken Tikka, Chicken Tikka Masala, Lamb Rogan, Bombay Aloo, Pilau Rice, Naan, 2 Bottle of Beer 330ml.
Take Away only
- 91. LUNCH SPECIAL 2 Course set meal** €11.50 pp
12pm - 2.30pm [Fri-Sat]
- 92. TWO COURSE EARLY BIRD SPECIAL** €17.95 pp
4:30pm - 7pm [Mon-Thurs]
- 93. SUNDAY SPECIAL 3 Course Meal** €20.95 pp
1pm - 7pm
- 94. WEEKEND EARLY BIRD** €21.95 pp
4:30pm - 7:30pm [Fri-Sat]

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