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Indie Spice Grill

INDIE

SPICE GRILL

TOTALLY INDIA LOCALLY

TWO COURSE

€ 12. 50 Per Person

LUNCH  
SPECIAL MENU

STARTERS

**TANGRA CHILLI CHICKEN**

*Indo-chinese stir fried chicken. Calcutta chinatown style cooking*

**ONION BHAJIA**

*Thinly sliced onion fritters mix with fresh coriander, ginger, cumin and gram flour, deep fried  
Served with mint-tamarind glaze*

**KARWARI SQUID**

*Semolina coated squid rings, served with homemade tomato chutney*

**SEEKH KABAB**

*Lamb mince flavoured with cinnamon, cardamom and cloves cooked on a skewer  
Served with mint chutney.*

MAINS

**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.*

**MURGH KORMA**

*Chicken malai tikka cooked in a creamy sauce Flavoured with rose water & cardamom.*

**RATAN MANJUSHA**

*Baby spinach dumpling with pistachio, raisins in a creamy tomato sauce.*

**SWORDS**

Burgundy House,  
Forster Way  
Swords, Co Dublin

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**All Mains Served With Pulao Rice Or Steamed Basmati Rice**