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Indie Spice Grill

**INDIE**  
SPICE GRILL  
TOTALLY INDIA LOCALLY

**TWO COURSE**  
**€ 24.95 Per Person**

**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*

**MURG MALAI TIKKA**

*Chicken breast pieces in green cardamom, cream cheese and lemon juice. Served with sweet pomegranate raita*

**BEEF PEPPER STIR FRY**

*Beef, curry leaves, whole red chilli, mixed pepper and mustard seed*

**TANGRA CHILLI CHICKEN**

*Indo Chinese stir fried chicken. Calcutta Chinatown style chutney*

**KARWARI 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 BEEF 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*

**NIZAMI CHICKEN KORMA**

*Chicken malai tikka cooked in a creamy sauce flavoured with rose water & cardamon*

**SWORDS**

Burgundy House,  
Forster Way  
Swords, Co Dublin

e: [hello@indiespicegrill.ie](mailto:hello@indiespicegrill.ie)  
t: 01 807 7998/7999

**NAAS**

3 New Row  
Naas, Co Kildare

e: [naas@indiespicegrill.ie](mailto:naas@indiespicegrill.ie)  
t: 04 5883 660

**SANDYMOUNT**

23/24 Sandymount Green  
Dublin 4

e: [sandymount@indiespicegrill.ie](mailto:sandymount@indiespicegrill.ie)  
t: 01 232 0220  
01 232 0221

*Main course served with Pulao Rice Or Boiled Rice  
Thank you for dining with us!*