

FOLLOW US

f Indie Spice Grill
@IndieSpiceGrill
Indie Spice Grill

INDIE

SPICE GRILL

TOTALLY INDIA LOCALLY

TWO COURSE

€ 11.50 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 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

NIZAMI KORMA

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

PALAK KOFTA

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

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

All Mains Served With Pulao Rice Or Steamed Basmati Rice