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Indie Spice Grill

INDIE
SPICE GRILL
TOTALLY INDIA LOCALLY

Two Course € 17.90 Per Person
Three Course € 22.00 Per Person

Mon – Thur 4.30pm to 7.00pm

EARLY BIRD MENU

FIRST COURSE

ONION FRITTERS

Crispy onions, potatoes fried in chickpeas flour. Served with mint and tamarind sauce

GOSHT KA SARIYA

Minced lamb pungently spiced with fresh garlic, ginger, mint, coriander and green chillies, grilled in tandoor

SAMOSA CHAAT

Stuffed with potatoes, green peas and dried fruits

TANGRA CHILLI CHICKEN

Boneless pieces of chicken in a wonderful mixture of special herbs and spices, served with mint raita

KASURI MALAI TIKKA

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

SECOND COURSE

CHICKEN TIKKA MASALA

Chicken tikka cooked with rich tomato sauce finished with fenugreek leaves

CHETTINAD CHICKEN

A spicy chicken dish cooked with coconut milk, fennel, red chillies and tempered with mustard and curry leaves

LAMB ROGAN JOSH

Lamb cooked with onion, tomato and chilli flavoured with fennel seeds & dry ginger powder

GOAN LAMB VINDALOO

Lamb with red chillies, apple cider vinegar. Goan spiced paste cooking style

VEGETABLES MALAI KOFTA

Cottage cheese and vegetable koftas in a creamy and onion gravy.

CHICKEN KORMA

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

THIRD COURSE

MALAI KULFI

SORBET

Main course served with Pulao Rice Or Boiled Rice

SWORDS

Burgundy House,
Forster Way
Swords, Co Dublin

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t: 01 807 7998/7999

NAAS

3 New Row
Naas, Co Kildare

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t: 04 5883 660

SANDYMOUNT

23/24 Sandymount Green
Dublin 4

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t: 01 232 0220
01 232 0221

Please ask your waiting staff if you need any help with the menu
Thank you for dining with us, we look forward to see you again!