

OUR ETHOS

Our unique fusion creates a healthy menu with maximum flavour and aromas.

We are passionate about great food and inspired by Indian Cuisine, our eclectic menu fuses fine Indian cuisine with the best local produce and seasonal ingredients.

Indie Spice offers low-fat and healthy options, we use only lean local meat and responsibly sourced vegetables. Our lentils, beans, pulses, exotic herbs and spices maximize the taste, increase fibre and contain lower levels of fat, salt and sugar.

STREET FOOD STARTERS

Assorted Veg Platter € 6.50

Onion bhaji, pakora, vegetable samosa and aloo tikki.

Aloo Tikki Chaat € 5.25

Crispy potato with fresh pomegranate chop ginger, green chilli and fresh coriander. Served with honey yoghurt, mint-tamarind glaze.

Samosa € 5.25

Handmade triangular shaped crisp pastry, filled with spiced vegetables, chicken or minced lamb. Served with honey yoghurt, mint-tamarind glaze.

Duck Rolls € 5.95

Muscovy duck flavoured with star anise, figs and tamarind - wrapped in a light filo pastry.

Mixed Veg Pakora € 5.25

A selection of fresh vegetable pungently spiced with fresh coriander, coarsely ground coriander, asafoetida, green chilli and deep fried in vegetable oil.

Onion Bhaji € 4.95

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

Chicken Pakora € 6.50

Supreme chicken inner slightly battered with trio flour mix with five aromatic spices and deep fried on medium heat

Tandoori Chop Starter € 6.25 Main € 11.60

24 hours marinated Chicken thigh cooked on medium heat on indian traditional charcoal.

TANDOORI & SIGRI CLAY OVEN & CHARCOAL GRILL

Indie Meat Box Platter € 14.95

Chicken pakora, gosht ka sariya, fennel prawn, tandoori chops and chips.

Tandoori Murgh Shashlick € 12.50

Diced spring chicken marinated with light spice. Onion, tomato, mushroom and capsicum. Cooked over charcoal

Sigri Lamb Chops Starter € 10.50 Main € 15.70

Lamb chops marinated with ginger, garlic, green chilli pesto and specially blended garam masala served with a trio of chutney.
Cooking method: Sigri

Indie Mixed Grill Platter Starter € 9.50 Main € 14.60

Exhibitionism to flaunt Indie's tandoori prowess in one package. Chicken tikka, tandoori murgh, sheekh kebab and jumbo prawns.

Fennel Prawn Starter € 8.90 Main € 15.65

Bengali prawn coated with nigella and fennel seeds, deep fried on medium heat.

Gosht Ka Sariya Starter € 6.25 Main € 11.60

Lamb mince flavoured with cinnamon, cardamom and cloves cooked on a skewer.
Cooking method: Sigri

Tandoori Murgh Tikka Starter € 6.25 Main € 11.60

Boneless pieces of chicken in a wonderful mixture of special herbs and spices.
Cooking method: Tandoor

HANDI AUR KADHAI ~ MAINS ALL TIME FAVOURITES

The items below are available with the following

Chicken: €10.95 / Lamb: €12.50 / Prawn: €14.60 / Veg: €10.00

Chicken Tikka Masala

Chicken tikka cooked with rich tomato sauce finished with fenugreek leaves.
Cooking method: Handi

Chettinad

A spice dish cooked with coconut milk, fennel, and red chillies and tempered with mustard and curry leaves.

Jalfrezi

Medium spice with bell peppers, onions, garlic and ginger. Garnished with coriander and fresh ginger.
Cooking method: Kadhai

Bhuna

Chicken morsel cooked in roasted cumin and brown onion, garnished with spring onion and ginger

Achari

Pickling spice and mustard oil, cooked with tomato, fresh spring onion, coriander and hot peppers.
Cooking method: Kadhai

Kadhai

Peppers, garlic, freshly ground coriander seeds, chilli flakes and peppercorns, in tomato and onion sauce.
Cooking method: Kadhai

Goan Vindaloo

Red chillies, apple cider vinegar and Goan spiced paste.
Cooking method: Handi

Murgh Korma

Cooked in a creamy sauce flavoured with rose water and cardamom.
Cooking method: Handi

Roganjosh

Lamb/chicken cooked with onion, tomato and chilli flavoured with fennel seeds and dry ginger powder.
Cooking method: Kadhai

VEGETARIAN MAINS

The items below are all priced at € 9.45

Kadhai Paneer

Cottage cheese stir fried with bell peppers in a tomato and onion sauce with fresh coriander.
Cooking method: Kadhai

Palak Kofta

Spinach dumplin stuffed with raisins and pistachio in a creamy garlic tomato sauce
Cooking method: Kadhai

Saag Paneer

Spinach cooked with cottage cheese cubes, tomatoes and onion sauce
Cooking method: Kadhai

Tawa Sabzi

Seasonal vegetables, mix peppers, asparagus, snow peas, garden leaf, stir fried and glazing with pomegranate and fresh fenugreek leaf.
Cooking method: Handi

CHEF'S SPECIALITIES

Butter Chicken € 11.95

Charcoal chicken tikka, tomatoes and fenugreek sauce
Cooking method: Handi

Paneer Chilli Masala € 10.95

Homemade cottage cheese battered with corn flour, chilli sauce
Cooking method: Handi

Dum Biryani

Long grain basmati rice, saffron, potli herbs. Served with biryani sauce with cucumber raita
Vegetarian Biryani € 9.95
Chicken Biryani € 10.95
Prawn Biryani € 14.95
Lamb Biryani € 12.95

Lamb Badami Korma € 12.50

Diced lamb, cooked in saffron and cashew nut sauce.
Cooking method: Handi

Malabari Prawn € 14.60

Tiger prawns cooked in a spicy coconut sauce with a smack of south Indian coastal spices.
Cooking method: Kadhai

Kadhai Jhinga € 14.60

King prawn cooked in special mix kadahi masala sauce.
Cooking method: Kadhai

Mango Prawn € 14.60

Tiger prawn with mango puree, block mustard seed, curry leaves, tamarind pulp and coconut milk.
Cooking method: Kadhi

Macher Jhol € 14.60

Hake fish in light tomato and green chilli sauce finished with coriander leaves.
Cooking method: Kadhai

TARKARI AUR DAL SIDE DISHES

The items below are all priced at € 6.25

Jeera Aloo

Potatoes stir fried with cumin, mustard seeds and curry leaves

Ghari Ki Daal

Mix of five different lentils tempered with asafoetida, cumin and whole red chilli

Chana Masala

Chickpeas with tempering of cumin, ginger, green chillies, finish with fresh coriander

Began Aloo

Aubergine and diced potatoes cooked with tomato and onion sauce finished with fresh coriander

Dhingri Palak

Stir fried mushroom with fresh baby spinach

Saag Aloo

Spinach and diced potatoes tempered with garlic, cumin and nutmeg

Aloo Gobi

Cauliflower florets and potatoes with tempering of cumin, ginger and turmeric finished with fresh diced tomatoes

CHAWAL AUR ROTI RICE AND BREAD

Naan € 2.25

Leavened plain naan bread

Garlic Naan € 2.50

Garlic naan bread

Peshwari Naan € 2.95

Naan bread stuffed with roasted coconut, almond and raisins

G.O.C € 2.95

Garlic, red onion, coriand naan bread

Lachha Paratha or Pudina Paratha € 2.95

Layered whole wheat bread

DRINKS MENU

SOFT DRINKS:

Still or Sparkling Water *300ML: € 1.25 750ML: € 2.25*

Coke *330ML: € 1.25*

Diet Coke

Fanta

Sprite

BEERS:

Indian Cobra (350ml) € 3.00

5 x 300ml Indian Cobra € 12.00

WINES:

Anderra Sauvignon Blanc € 11.90

Powerful and smooth mid-plate reveals flavours of ripe citrus fruit, passion fruit and pomegranate. Long and succulent finish.

Anderra Cabernet Sauvignon € 11.90

Fine tannic structure that underpins all the complex flavours of the midpalate, especially cherry and berry fruit, with toast and roasted coffee notes. Long and expressive finish.

Marquis De Goulaine Rose d'Anjou € 13.90

Powerful nose with elegant red fruit and floral notes, evoking the grenadine. The palate is soft, fresh, and well-balanced with floral and fruity notes. Harmonious finish, fresh and pleasant.

Marques De Caceres Crianza € 13.95

Refined bouquet of black cherries and blackberries. Lusciously fresh and fruity in the mouth where rich fruits and notes of cinnamon mingle to give silky smooth tannins.

Argento Malbec € 13.95

Aromas of blackstone fruit and notes of chocolate. Blackberry and black currant fruit is complimented with a touch of sweet spice. Lingering finish with ripe velvety tannins.

De Paolo Pinot Grigio € 12.95

Delicate tropical fruit flavours of pineapples with some lime zest and followed by crisp, clean finish. Crisp, well-balanced, and impeccably fresh.

Serena Prosecco Spago € 12.90

Fruit led with citrus and delicate apple flavours on the palate. Medium bodied and well balanced, with a gentle mousse.

Goat Cheese and Fig Naan   € 2.95

Naan read stuffed with goat cheese and figs

Keema and Cheese Naan   € 3.25

Lamb mince and Irish cheddar cheese naan bread

Steamed Rice € 2.00

Plain steamed basmati rice

Jeera Pulao € 2.50

Cumin flavour basmati rice cooked on Dum

Mushroom Rice € 3.90

Basmati rice tossed with button mushroom, onion and fresh coriander

Egg Rice  € 3.90

Basmati rice tossed with spring onion and egg

Veg Pulao  € 3.90

Basmati rice tossed with spring onion and vegetables

Raita  € 3.00

Yoghurt with cucumber, roasted cumin and honey

French Fries € 3.00

Poppadoms & Chutney € 2.25

DESSERT MENU

Ice Cream 120ml (Glastry farm) € 5.50

Vanilla Flavour

Strawberry Flavour

Chocolate Flavour

Apple Pie € 3.50

Apple Pie with Vanilla Ice Cream € 4.50

Apple Pie with Strawberry Ice Cream € 4.50

Apple Pie with Chocolate Ice Cream € 4.50

Apple Pie with Vanilla Ice Cream € 4.50

Apple Pie with Strawberry Ice Cream € 4.50

Apple Pie with Chocolate Ice Cream € 4.50

Apple Pie with Vanilla Ice Cream € 4.50

Apple Pie with Strawberry Ice Cream € 4.50

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Apple Pie with Chocolate Ice Cream € 4.50

Apple Pie with Vanilla Ice Cream € 4.50

Apple Pie with Strawberry Ice Cream € 4.50

Apple Pie with Chocolate Ice Cream € 4.50

SANDYMOUNT
01-232-0220

NAAS
04-588-3660

SWORDS
01-807-7999

BELFAST
028-9066-8100



Fingal Dublin
Business Excellence
& CSR Awards 2018

2006
Best Eating
Establishment



Fingal Dublin
Business Excellence
& CSR Awards 2018

2009
Best Eating
Establishment



Fingal Dublin
Business Excellence
& CSR Awards 2018

2013
Best Corporate
Responsibility



Fingal Dublin
Business Excellence
& CSR Awards 2018

2018 Best
Place To
Eat



2016 Best
Indian Ethnic
Restaurant



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World
Cuisine