



## WELCOME TO INDIE SPICE GRILL

Originally established in 1999, Indie Spice Grill is a contemporary reflection of the eclectic and diverse history of Indian cuisine.

The India we know and love is a dynamic nation - the beating heart of Asia, and the crossroads of cultures from China to Europe and Africa.

## MOCKTAILS



**CINDERELLA | 8.00**  
Orange, Lemon and Pineapple juice shaken and topped up with soda water and a dash of grenadine syrup.



**INNOCENT MOJITO | 8.00**  
Is a wonderful mixture of lime and mint.



**SHIRLEY TEMPLE | 8.00**  
Lemon-lime soda, Ginger Ale and grenadine.



**MANGO LASSI | 8.00**  
Plain yoghurt, chopped mango, mango pulp, sugar and crushed ice.  
*Mmmmm....Yummy!*

# INDIE

## SPICE GRILL

TOTALLY INDIA LOCALLY

### SWORDS

## COCKTAIL MENU





## COCKTAILS



### MOJITO | 11.00

White Rum, leaves of mint, Soda Water, Fresh lime juice, Sugar.

*An all time popular and refreshing drink*



### WHISKEY SOUR | 11.00

Bourbon or Irish Whiskey shaken with Fresh lime and lemon juice.

*A modern whiskey drink*



### MARGARITA | 11.00

*Lime | Mango | Strawberry*

Tequila, Cointreau, lime or mango or strawberry, all shaken well or blended with ice.

*It's tart, zingy and satisfying*



### PINA COLADA | 11.00

Rum, Pineapple juice and Coconut cream, blended well with little ice.

*National drink of Puerto Rico. Check it out!*



### LONG ISLAND ICED TEA | 11.00

Vodka, White rum, Tequila, Gin, Cointreau, Sweet and Sour and a little cola.

*It's a popular thirst-quencher if you're very thirsty.*



### APPLE MARTINI | 11.00

Vodka shaken with apple schnapps, served in a martini glass.



### PORNSTAR MARTINI | 11.00

A passion fruit flavoured cocktail made with vanilla flavoured vodka and topped up with prosecco.



### FRENCH 75 | 11.00

London Dry Gin, Shaken with fresh lemon juice, sugar syrup, topped with bubbly.

*Gin, citrusy and bubbles*



### FLIRTINI | 11.00

Raspberry vodka, pineapple juice, raspberry puree, shaken and topped with bubbly.

*Pink, fluffy and deviously not sweet*



### INDIE COSMO | 11.00

Gin or Vodka, shaken with triple sec, fresh lime and lemon juice, raspberry syrup.

*Our variation of the cosmopolitan is lipsmackingly sweet and sour. Perfect for parties*



### BLUE LAGOON | 11.00

Vodka and blue curacao, topped up with lemonade.

*It's sweet and rejuvenating with orange flavour in the background.*



### BOURBON OLD FASHIONED | 11.00

Bourbon whiskey stirred with sugar and bitters with a splash of soda.

*A wonderful predinner cocktail for Bourbon lovers...*



### DAIQUIRI | 11.00

A refreshing white rum cocktail, choice of lime or strawberry, served frozen or chilled.



### FRENCH MARTINI | 11.00

Vodka shaken with Chambord and pineapple juice. A popular cocktail in New York Bars.



### KIR ROYALE | 11.00

Bubbly with a touch of Cream de cassis.

*This French cocktail is a perfect aperitif to start up your evening*



### ESPRESSO MARTINI | 11.00

The cold coffee-flavoured cocktail mixed with espresso coffee, coffee liqueur and simple syrup. Shaken and garnished with 3 coffee beans, and its picture perfect.

*It will jolt you awake with its boozy magical powers*



### MUMBAI MULE | 11.00

Saffron Gin, Kummel (cumin & caraway liqueur), fresh lime, cardamom tincture and ginger beer.

*The flavours of India in a cocktail. This is delicious*



### APEROL SPRITZ | 11.00

Italian cocktail consisting of Prosecco, Aperol and soda water, ice and a slice of orange.



### TEQUILA SUNRISE | 11.00

Tequila orange juice and grenadine syrup.

*It's sweet and refreshing*



### SIDECAR | 11.00

A classic enchanting cocktail of brandy, lemon juice and orange liqueur. Served in a martini glass.



### LEMON DROPS MARTINI | 11.00

A lemony sweet and sour flavoured vodka cocktail with cointreau.

