

## RICE & NAAN

STEAMED RICE  
*Allergen Free & Vegan*

PILAU RICE  
*Allergens advice: Contains Dairy*

PLAIN NAAN  
*Allergen advice: Contains Dairy, Gluten*

## SIDES

CHANA MASALENDAR | €7.50  
*Allergen Free*

ZEERA ALOO | €7.00  
*Allergens advice: Contains Mustard*

TADKA DAAL | €7.00  
*Allergens advice: Contains Dairy, Mustard*



## DESSERTS

MOLTED CHOCOLATE BROWNIE  
Served with wild berry sorbet, roasted almond crumble.  
*Allergen Advice: Contains Eggs, Dairy, Nuts, Soybean, Gluten*

SELECTION OF ICE-CREAMS AND SORBET  
Vanilla, Dark Chocolate, Mango Sorbet, Berry Sorbet

## HEAT SYMBOLS

- |   |  |
|---|--|
|  VEG         |  MEDIUM TO MILD       |
|  VEGAN       |  MEDIUM TO FAIRLY HOT |
|  MILD        |  VERY HOT             |
|  GLUTEN FREE |  VERY VERY HOT        |

**INDIE**  
SPICE GRILL  
TOTALLY INDIA LOCALLY  
SKERRIES



## SUNDAY MENU

€33.00 | Three Course

Indie Skerries  
65 Church Street, Townparks,  
Skerries, Co. Dublin,  
K34 EY18

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ORDER ONLINE & BOOK YOUR TABLE ONLINE  
086 085 6515 | [www.indiespicegrill.ie](http://www.indiespicegrill.ie)

All prices include VAT at the current rate.  
Service charge is not included.

[skerries@indiespicegrill.ie](mailto:skerries@indiespicegrill.ie)

OTHER BRANCHES :  
Naas | Swords | Swords Take Away

### OUR ETHOS

Our unique fusion makes for a healthy menu with maximum flavour and aroma. Passionate about great food and inspired by our Swords home, our eclectic menu fuses fine Indian cuisine with the best local produce and seasonal ingredients. Low-fat and healthy, we use only lean, local meat and responsibly sourced vegetables. Our lentils, beans, pulses, exotic herbs and spices; maximise taste, increase fibre and contain lower levels of fat, salt and sugar.

**ALL OF OUR MEATS AND VEGETABLES ARE SOURCED FROM HACCP-COMPLIANT SUPPLIERS,  
FOR FULL TRACEABILITY.**

A virtuous circle of sustainability and excellence, we only use health promoting low-cholesterol, polyunsaturated oils. All additives, preservatives, artificial colours and carcinogens are strictly forbidden from our kitchen. All Indie Restaurants are compliant with Irish Food Safety and Hygiene standards. And all of the products we use are sourced from ISO9002 quality system approved exporters as far as possible.

## S M A L L P L A T E S S H U R U W A A T

### VEGETABLE SAMOSA CHAAT 🌱🌱🌱

Cumin spiced short crust pastry, filled with spiced potato, masala chick peas, tamarind sauce and honey yoghurt.  
*Allergen advice: Contains Dairy, Gluten*

### RUSTIC ONION BHAJI 🌱🌱🌱

Crispy onion fritters seasoned with Indian spices and served with beetroot ketchup.  
*Allergen advice: Contains Mustard, Gluten, Soybean*

### CHICKEN TIKKA/GRILLED VEG CAESAR SALAD 🌱

Chef's take on Caesar salad, with choice of chicken tikka or sauteed vegetables, served with masala croutons.  
*Allergen advice: Contains Dairy, Mustard, Gluten*

### LEHSUNI LAMB TIKKA

Garlic scented lamb tikka seasoned with tandoori masala and topped with herb crema, cooked in traditional clay oven.  
*Allergen advice: Contains Mustard, Dairy*

### DRAGON CHICKEN 🌱

A famous street snack offered by Chinese community in Kolkata.  
*Allergen advice: Contains Tree Nuts, Soybean, Gluten*

## M A I N S C L A S S I C D E S I K H A N A

### PANEER MAKHANWALA 🌱

Creamy Cottage cheese cooked with Roma tomatoes and Indian spices.  
*Allergen advice: Contains Soybean, Dairy, Mustard, Gluten*

### TANDOORI CHICKEN TIKKA MAKHANI 🌱

Tandoori chicken tikka cooked in spiced tomato and velvety butter sauce with a touch of honey.  
*Allergen Advice: Contains Tree Nuts, Dairy*

### INDIE LAMB ROGANJOSH 🌱🌱

Lamb leg stew cooked with fresh tomatoes and seasoned with Kashmiri chili spice blend.  
*Allergen advice: Contains Mustard*

### ANGLO INDIAN CHICKEN/LAMB JALFREZI 🌱🌱

A stir-fry dish cooked with spiced chicken and tri-bell peppers, finished with fresh cilantro.  
*Allergen advice: Contains Dairy, Mustard*

### CHINGRI MALAI CURRY 🌱🌱

Prawns cooked in tangy coconut and tomato sauce, flavoured with curry leaves and red chili. Served with rice.  
*Allergen advice: Contains Mustard, Crustaceans, Soybean, Tree Nuts*



## A W A D H I S T Y L E B I R Y A N I

20oz

*Served with Roasted Cumin Raita or Makhani Sauce*

Rice delicacy flavoured with biryani potli herbs and cooked over dum.

CHICKEN  
IRISH LAMB  
FRESH VEGETABLES

*Allergen advice: Contains Dairy (Butter, Yoghurt).  
All Biryani dishes may contain traces  
of Sulphite, Sesame, Mustard, Gluten and Tree Nuts*