

## SIDES : € 5

CHANA MASALENDAR  
*Allergen Free*

ZEERA ALOO  
*Allergens advice: Contains Mustard*

TADKA DAAL  
*Allergens advice: Contains Dairy, Mustard*

## HEAT SYMBOLS

 VEG

 VEGAN

 MILD

 GLUTEN FREE

 MEDIUM TO MILD

 MEDIUM TO FAIRLY HOT

 VERY HOT

 VERY VERY HOT

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

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

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TOTALLY INDIA LOCALLY

SKERRIES



## WEEKDAY EARLYBIRD MENU

€26.50 | Two Course | 4pm to 6.30pm



### 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.

## FIRST COURSE

**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*

**LIME AND BLACK PEPPER CHICKEN TIKKA**   
Our take on classic chicken tikka, seasoned with lime and crushed black pepper served with tandoori ranch and avocado kachumber dip.  
*Allergen advice: Contains Dairy, Mustard, Soybean*

**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*

**PERI-PERI PRAWN**   
Crispy battered fried prawns served with jalapeno cheese dip and house salad.  
*Allergen advice: Contains Crustaceans, Gluten, Mustard, Dairy*

## SECOND COURSE

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

**MURG METHI MALAI**   
Rich creamy chicken cooked with fragrant spices and finished with fenugreek leaves.  
*Allergen advice: Contains Dairy, Tree Nuts, Mustard, Soybean, Gluten*

**BUTTER CHICKEN**   
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 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*