

SIDES : € 6

CHANA MASALENDAR
Allergen Free

ZEERA ALOO
Allergens advice: Contains Mustard

TADKA DAAL
Allergens advice: Contains Dairy, Mustard

HEAT SYMBOLS

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

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

ORDER ONLINE & BOOK YOUR TABLE ONLINE
086 085 6515 | www.indiespicegrill.ie



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

skerries@indiespicegrill.ie

OTHER BRANCHES :
Naas | Swords | Swords Take Away

INDIE
SPICE GRILL
TOTALLY INDIA LOCALLY
SKERRIES



WEEKEND EARLYBIRD MENU

€30.50 | Two Course



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 SHURUWAAT

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 
Chefs take on Caesar salad, with choice of chicken tikka or sauteed vegetables, served with masala croutons
Allergen advice: Contains Dairy, Mustard, Gluten

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

Served with Steam Basmati Rice Or Saffron Pilau Rice

MUSHROOM DO HARA PYAAZA  
Handpicked button mushroom braised with garlic and green onion sauce. Seasoned with Indian spices.
Allergen advice: Contains Mustard, Soybean, Gluten, Dairy

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

ANGLO INDIAN CHICKEN/LAMB JALFREZIA  
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