

INDIE

SPICE GRILL

TOTALLY INDIA LOCALLY

SWORDS



VALENTINE'S DINNER MENU

THREE COURSE | € 39.00 PP





FIRST COURSE

MIXED VEG PLATTER

Aloo Tikki, Veg Samosa, Onion Bhajia.

Allergens Advice: Contains Gluten, Dairy

MIXED NON-VEG PLATTER

Lamb Sheek Kebab, Chicken Tikka, Jumbo Prawn.

Allergens Advice: Contain Egg, Dairy, Mustard, Crustaceans

SECOND COURSE

Pilau or Steamed Rice served with Mains

CHICKEN TIKKA MASALA

Chicken tikka cooked with rich tomato sauce finished with fenugreek leaves.

Allergens Advice: Contains Dairy, Tree Nuts

INDIE LAMB CURRY-ROGAN JOSH SAUCE

Diced lamb simmered with aromatic spices.

Allergens Advice: Contains Dairy, Mustard

MALABARI PRAWN

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

Allergens Advice: Contains Mustard, Crustaceans

SAAG PANEER

Irish garden baby leaf tosses in ghee and paneer.

Allergens Advice: Contains Dairy, Tree Nuts

INDIAN ANGLO CHICKEN JALFREZI

Sliced chicken tikka tossed with julienne mix peppers in Jalfrezi sauce.

Allergens advice: Contains Dairy (Cream, Butter)

SWEET COURSE

FIVE SPICE BROWNIE

Allergens advice: Contains Dairy

RASPBERRY SORBET

Allergens Advice: Allergen Free

