

INDIE

SPICE GRILL

TOTALLY INDIA LOCALLY

SWORDS

MOTHER'S DAY MENU

Celebrating Mother's Day at Indie Spice Grill Swords

Menu created by Head Chef Padam Bikram Khand

THREE COURSE | €44.95 PP





C A N A P E

Potatoes and goat cheese shami with berry yoghurt espumas.
Allergen Advice: Contains Dairy, Mustard

A P P E T I S E R

Choose one

Beetroot cottage cheese with bell peppers and mint chimichurri.
Allergen Advice: Contains Dairy, Mustard

Cardamom smoked Malai tikka with dill mayo yoghurt.
Allergen Advice: Contains Dairy, Mustard

Charred lamb chop with smoked tomatoes and lentil coulis.
Allergen Advice: Contains Dairy, Mustard

Saffron king prawn with avocado pachadi.
Allergen Advice: Contains Dairy, Crustaceans, Mustard

M A I N C O U R S E

Choose one

Tender stem broccoli & asparagus with spiced coconut curry.
Allergen Advice: Allergen Free

Old Delhi style Tandoori chicken with butter masala sauce.
Allergen Advice: Contains Dairy, Mustard

Clove smoked Wicklow lamb mince, green peas with spiced pea crumble.
Allergen Advice: Allergen Free

Kokam crusted sea bass on bone, shallots and tamarind with coconut rice.
Allergen Advice: Contains Crustaceans

S I D E S

Saffron perfumed pilau rice or plain naan.
Allergen Advice: Contains Dairy (Milk), Eggs, Gluten

D E S S E R T S

Saffron Srikhand tart with clove infused chocolate marquis, coffee, banana.
Allergen Advice: Contains Celiac, Eggs, Gluten

Berry yoghurt sorbet.
Allergen Advice: Contains Dairy