



INDIE

SINCE 1999

WORDS

TAKEAWAY MENU

ORDER ONLINE & BOOK YOUR TABLE ONLINE

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FIND US:
Burgundy House,
Forster Way,
Swords, Co Dublin

OTHER BRANCHES:
NAAS
SKERRIES
INDIE AT HOME
KHUSHEE DUBLIN



PRINT DATE: MAY 2023

EIRCODE: K67 E4A8

INDIE SWORDS HAPPY MEAL DEAL

INDIE EXPRESS FOR TWO

(Take-Away only) | €45.95

STARTER: Onion Bhajee, Chicken Tikka

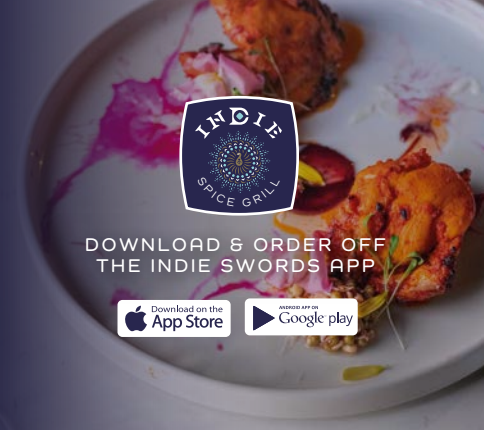
MAIN: Chicken Tikka Masala
Kashmiri Lamb Rogan Josh

SIDES: Zeera Aloo

RICE & BREAD
2 Jeera Pilau Rice, 1 Naan Bread

WITH 2 cans of Soft drink (330ml)

ADD
2 bottles of Cobra Beer(330ml) for €4



HEAT SYMBOLS

VEGETARIAN

GLUTEN FREE

VERY HOT

VEGAN

MEDIUM TO MILD

VERY VERY HOT

MILD

MEDIUM TO FAIRLY HOT

***PLEASE NOTE:**

All prices are correct at the time of printing, however due to circumstances prices can be increased or decrease without any prior notice. For correct pricing please contact the premises or check online website.

OUR ETHOS

Our unique fusion makes for a healthy menu with maximum flavour and aroma.

Passionate about great food, 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.

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Indie Spice Grill

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STREET FOOD STARTERS

ASSORTED VEGETABLES STARTER €9.95

Onion Bhajee, Veg Pakora, Veg Samosa and Aloo Tikki.
Allergen advice: Contains Dairy (Yoghurt), Gluten (Wheat, Gram flour), Egg

ONION BHAJEE €5.50

Thinly sliced onion fritters mixed with fresh coriander, ginger, and cumin and gram flour, deep fried served with mint-tamarind glaze.
Allergen advice: May Contain Gluten (Gram flour), Egg

VEGETABLE SAMOSA €6.50

All time favorite. Triangular shaped crispy pastry, filled with spiced vegetables.
Allergen advice: Contains Gluten (Wheat)

ALOO TIKKI CHAAT €6.00

Crispy potato with fresh pomegranate chop ginger, green chilli & fresh coriander.
Served with honey, mint-tamarind glaze.
Allergen advice: Contains Dairy (Yoghurt), Mustard, Sesame

SPICY CHICKEN WINGS €5.95

Our secret recipe blended by homemade spices.
Allergen advice: Contains Dairy, Mustard

CHEF'S CHOICE

CHETTINAD CHICKEN €12.95

A spice dish cooked with coconut milk, fennel, and red chillies and tempered with mustard and curry leaves.
Allergen advice: Contains Dairy (Milk), Mustard

BUTTER CHICKEN €12.50

Irish farm charcoal chicken breast, Kerry gold's butter, green chili, ginger and fresh coriander.
Allergen advice: Contains Dairy (Butter, Milk)

DHAKA LAMB CURRY €12.95

Gahan's spring lamb cooked in brown onion and bone marrow sauce.
Allergen advice: Allergen Free

KADHAI **LAMB: €12.95 | CHICKEN: €11.95**

Peppers, garlic, freshly ground coriander seed, chilli flakes in tomato and onion sauce.
Allergen advice: Contains Dairy, Mustard

CHICKEN TIKKA MASALA €12.95

Smoked charred chicken breast, heather honey with Chicken Tikka Masala sauce.
Allergen advice: Contains Dairy

JALFREZI **LAMB: €13.50 | CHICKEN: €12.95**

Red chillies, apple cider vinegar, tomato and homemade spiced paste combined with your choice of meat.
Allergen advice: Contains Dairy, Mustard

TANDOORI MAINS

clay oven / charcoal

MIXED GRILL PLATTER | Starter: €10.00 | Main €15.95

Indie's Tandoori prowess in one package. Chicken Tikka, Tandoori Chicken, Seekh Kebab and Tandoori Jumbo Prawn.
Allergen advice: Contains Dairy (Yoghurt, Cheese), Mustard, Crustaceans

GOSHT KA SARIYA | Starter: €6.95 | Main: €12.95

Irish Lamb mince flavored with cinnamon, cardamom and cloves cooked on a skewer. Mains served with vegetable sauce.
Allergen advice: Contains Dairy (Cheese), Egg

GUNPOWDER CHICKEN TIKKA | Starter: €6.95 | Main: €12.95

Boneless pieces of chicken in a wonderful mixture of special herbs and spices. Mains served with vegetable sauce.
Allergen advice: Contains Dairy (Yoghurt), Mustard

TANDOORI CHICKEN | Starter: €8.50 | Main: €15.00

24hrs marinated chicken breast or leg on bone with Indian seasoning. Mains served with vegetable sauce.
Allergen advice: Contains Dairy (Yoghurt), Mustard

FENNEL PRAWNS | Starter €9.50 | Main €15.00

Crispy fried prawns, Kashmir chili, nigella seeds and dusted gunpowder. Served with dill raita.
Allergen advice: Contains Dairy (Yoghurt) Mustard, Crustaceans

TANDOORI MURGH SHASHLICK (HEALTHY OPTION) | Main: €13.50

Diced spring chicken marinated and cooked over charcoal with onion, tomatoes, mushrooms and capsicum.
Allergen advice: Contains Dairy (Butter, Yoghurt)

BIRYANI DISHES

Long grain basmati rice, saffron and potli herbs. Served with vegetable sauce or raita.

VEGETARIAN | €11.00 CHICKEN | €12.95

TIGER PRAWN | €16.50 LAMB | €13.50

Allergen advice: All Biryani dishes may contain traces of Sulphite, Sesame, Mustard, Gluten and Tree Nuts

CONDIMENTS & EXTRAS

MASALA CHIPS | €2.95

Allergen advice: Contains Gluten

FRENCH FRIES | €2.50

Allergen advice: Contains Gluten

PLAIN POPPADUM | €2.50

Served Four pieces with mango chutney dip.
Allergen advice: Contains Gluten

RAITA | €2.95

Tomato, cucumber with cumin, cayenne pepper and ground herbs.
Allergen advice: Contains Dairy (Yoghurt)

MANGO CHUTNEY | €1.00

Allergen advice: Contains Dairy (Milk), Sulphite

MINT | €1.00

Allergen advice: Contains Dairy (Yoghurt), Sulphite

TAMARIND SAUCE | €1.00

Allergen advice: Contains Sulphite

MIXED PICKLES | €1.50

Allergen advice: Contains Sulphite, Lupin Seed

TRENDING DISHES

Chicken: €11.50 | Lamb: €12.95 | Prawn: €16.50 | Veg : €10.50

BHUNA

Gently spiced with fresh spring, onion & tomato.
Allergen advice: Contains Dairy (Cream, Butter), Tree Nuts (Cashew Nuts, Almond)

DOPIAZA

Tender pieces of your selection, cooked in a rich aromatic sauce with diced onions.
Allergen advice: Contains Dairy (Cream, Butter), Tree Nuts (Cashew Nuts, Almond)

ACHARI

Pickling spiced meat or veg of your selection cooked with tomato, fresh spring onion, fresh coriander and hot pepper.
Allergen advice: Contains Dairy (Cream, Butter)

BALTI

Spring onion tossed in onion & tomato gravy with Indian spices and balti special paste.
Allergen advice: Contains Dairy (Cream, Butter)

KORMA

Simmered with braised onion & pistachio sauce.
Allergen advice: Contains Dairy, Tree Nuts (Cashew, Pistachio)

VINDALOO

Red chillies and tomato paste blended with potatoes & goan spiced paste.
Allergen advice: Contains Dairy (Clarified Butter)

SAAG

Keelings fresh spinach, garlic, cumin seeds with onion & tomato gravy.
Allergen advice: Contains Dairy (Cream, Butter)

CHAWAL AUR ROTI

rice and bread

NAAN | €2.50

Crispy and puffy bread made from unleavened flour, baked in tandoor.
Allergen advice: Contains Gluten (Wheat), Egg, Dairy (Milk)

PESHWARI NAAN | €3.20

Stuffed with coconut, almond and sultanas.
Allergen advice: Contains Gluten (Wheat), Dairy (Milk), Egg, Tree Nuts (Almonds)

GARLIC NAAN | €3.20

Topped with freshly chopped garlic for garlic lovers.
Allergen advice: Contains Gluten (Wheat), Dairy (Milk), Egg

KEEMA & CHEESE NAAN | €3.50

Puffy bread stuffed with lamb mince & Irish cheddar cheese.
Allergen advice: Contains Gluten (Wheat), Dairy (Milk, Cheese), Egg

G.O.C | €3.20

Garlic, red onion, coriander naan bread.
Allergen advice: Contains Gluten (Wheat), Dairy (Milk), Egg

GOAT CHEESE AND FIG NAAN | €3.50

Stuffed with freshly chopped coriander, baked in clay oven.
Allergen advice: Contains Gluten (Wheat), Dairy (Milk), Egg

AGED BASMATI RICE | €2.20

Aged Basmati white steamed rice.
Allergen advice: Allergen Free

JEERA PULAO | €2.50

Aged Basmati rice flavoured with herbs.
Allergen advice: Contains Dairy (Butter)

MUSHROOM RICE | €3.50

Aged Basmati rice flavoured with herbs.
Allergen advice: Contains Dairy (Butter)

EGG FRIED RICE | €3.50

Basmati rice tossed with spring onion and egg.
Allergen advice: Contains Dairy (Butter), Egg

VEGETARIAN DISHES

Sides: € 8.50 | Mains: €11.50

KADHAI PANEER

Cottage cheese stir fried with bell peppers in a tomato and onion sauce. Finished with fresh coriander.
Allergen advice: Contains Dairy (Cottage cheese)

SAAG PANEER

Irish garden baby leaf tosses in ghee and paneer.
Allergen advice: Contains Dairy

BOMBAY ALOO

Potatoes stir-fried with mustard seeds and curry leaves.
Allergen advice: Contains Mustard

DAAL BUKHARA

Mix of five different lentils tempered with asafetida, cumin and whole red chilli.
Allergen advice: Contains Dairy (Butter), Mustard

CHANA MASALA

Chickpeas with tempering of cumin, ginger and green chillies, finished with fresh coriander.
Allergen advice: Contains Dairy

SAAG ALOO

Spinach and potatoes tempered with garlic, cumin and nutmeg.
Allergen advice: Contains Dairy (Butter)

ALOO GOBI

Potatoes and cauliflower tempered with garlic, cumin and nutmeg.
Allergen advice: Contains Mustard

TAWA SUBZI

Seasonal vegetables cooked with spice & coconut milk.
Allergen advice: Contains Dairy (Milk)

SAMUNDARI KHANA

seafood dishes

TANDOORI JHINGA MAKHANI

Jumbo king prawns marinated in toasted gram flour and hung curd, barbecued to infuse the unmistakable chargrilled flavour typical to all tandoori kebabs, simmered in a creamy tomato sauce.
Allergen advice: Contains Dairy (Milk), Tree Nuts (Cashew Nuts), Mustard, Crustaceans

PRAWN CHETTINAD

A spice dish cooked with coconut milk, fennel, and red chillies and tempered with mustard and curry leaves.
Allergen advice: Contains Dairy (Milk), Mustard, Crustaceans

TANDOORI JHINGA ACHARI

Jumbo king prawns in pickling spices and mustard oil, cooked with tomatoes, fresh spring onion, coriander and hot peppers.
Allergen advice: Contains Mustard, Crustaceans, Celery

MALABARI PRAWN

Jumbo king prawns cooked in a spicy coconut sauce with a smack of South Indian coastal spices.
Allergen advice: Contains Mustard, Crustaceans

A selection of wine/beer/soft drinks are available.
Please ask your server or check online.