



INDIE™

SINCE 1999

SWORDS

totally indie locally

NEW YEAR'S MENU

2025

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Three Course | €40.95pp

## WELCOME DRINK

Glass of Prosecco or Non-alcoholic Bubbly

## TO BEGIN (select one)

### MIXED VEG PLATTER

Aloo tikka, Veg samosa, onion Bhaji.  
Allergen advice: Contains Dairy, Gluten

### MIXED TANDOORI PLATTER

Lamb sheek kebab, chicken tikka, Jambo prawn.  
Allergen advice: Contains Dairy, Gluten, Crustaceans

## ENJOY YOUR MAINS (select one)

Served with Basmati Rice or Naan (Allergen advice: Contains Dairy)

### INDIE CHICKEN TIKKA MASALA

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

### NIZAMI CHICKEN KORMA

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

### TIGER PRAWN KADAI

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

### AWADHI GHOST

Irish lamb tossed with onion, roasted cumin and fresh coriander.  
Allergen advice: Allergen Free

### SAAG & CELTIC POTATOES

Spinach cooked with Celtic potatoes in tomato & onion sauce.  
Allergen advice: Contains Dairy, Mustard

## ENDING WITH

MASALA ICE-CREAM

OR

BLACKCURRANT SORBET

