

# INOIE SINCE 1999 SWORDS

À LA CARTE MENU

## totally indie locally

#### PAPAD TASTING

Poppadum to share crisp & crunch | €6.50 Prawn pickle, honey mango & coconut chutney. Allergen advice: Contains Gluten. Crustaceans, Mustard

## **APPETISERS**

COMPRESSED MELON AND FETA SALADS | €9.50

Seasonal Irish farm green bed, pulled melon & feta kut, yoghurt dressing and walnut crumb. Allergen advice: Contains Dairy, Tree Nuts

ONION BHAJEE | €9.50 Keeling's Farm, onion slices, tempura flour, fennel, ground cumin puffed grain and crushed chilli. Allergen advice: Contains Gluten

POTATO TIKKI CHAAT | €11.50 Infused cumin green peas, nulon vermicelli, pomegranate emulsion and Raada white peas. Allergen advice: Contains Dairy, Gluten

 INDIE SPICE CHAAT | €11.00 Vegetable Samosa, Ragda white peas, puffed grains, dates and tamarind

Allergen advice: Contains Dairy, Gluten

OLD DELHI TANDOORI CHICKEN | €13.25 Charred chicken breast or leg with bone, lentil and amaranth salads with mint chimichurri. Allergen advice: Contains Dairy, Mustard

HIMALAYAN LAMB CHOP | €14.95 24hrs marinated by Himalayan rub, fennel & manao powder, roasted tomato and

hemp aioli Allergen advice: Contains Dairy, Mustard

★ TANDOORI JUMBO PRAWN | €16.50 Saffron & cardamom marinated jumbo prawn, dehydrated coconut chips and avocado pachadi. Allergen advice: Contains Dairy, Gluten, Crustaceans

PARSI SHEEK KEBAB | €13.00 Hand pounded baby lamb mince, garam masala, lentil salads, green tomato relish.

Allergen advice: Contains Dairy, Gluten SAMUNDARI MOTI | €16.95 Butter poached king scallop, puffed grains, heirloom tomato Kut, Gurkha chutney and samphire. Allergen advice: Contains Dairy, Gluten,

X SMOKEY DUCK TIKKA | €14.50 Smoked Duck tikka, balsamic fig, pineapple & a passion fruit drizzling. Allergen advice: Contains Dairy, Gluten

Seafood

QUILON FENNEL PRAWN | €14.50 Tempura battered blue ocean prawns, kumquats, fennel bulb, dill and mustard coulis. Allergen advice: Contains Dairy, Gluten, Crustaceans, Mustard

GUNPOWDER CHICKEN TIKKA | €12.95 Dusted gunpowder chicken tikka, homemade hung yoghurt, Kashmiri chilli paste and garam masala. Allergen advice: Contains Dairy, Mustard

### INDIE FAVOURITE MAINS

X NIZAMI CHICKEN KORMA | €20.50 Chicken morsels, simmered with braised onion & pistachio sauce. Allergen advice: Contains Dairy, Tree Nuts (Cashew, Pistachio)

FARMER BUTTER CHICKEN | €21.50 Smoked Irish farm chicken breast, Kerry gold's butter, Makhani and Irish fresh cream. Allergen advice: Contains Dairy

INDIE CHICKEN TIKKA MASALA | €20.50 Smoked charred chicken breast, heather honey with Chicken Tikka Masala sauce. Allergen advice: Contains Dairy

DHAKA LAMB CURRY | €22.50 Slow cooked Irish Lamb chunk, Bengali spices, tomato and caramelized onion. Allergen advice: Allergen Free

INDIAN ANGLO CHICKEN JALFREZI | €21.50 Sliced chicken tikka tossed with julienne mix peppers in Jalferezi sauce. Allergen advice: Contains Dairy (Cream, Butter), Mustard

KASHMIRI CHILLI LAMB BHUNA | €23.50 Irish Lamb tossed with onion. Kashmiri chilli. spring onions, roasted cumin and fresh coriander. Allergen advice: Allergen Free

LAMB VINDALOO | €23.95 Irish Lamb with red chillies, apple cider vinegar, tomato and homemade spiced paste. Allergen advice: Contains Dairy, Mustard

PRAWN CHETTINAD | €24.50 A Tiger prawn spiced dish cooked with coconut milk, fennel, and red chillies; tempered with mustard and curry leaves. Allergen advice: Contains Dairy (Milk), Mustard, Crustaceans

## INDIE BIRYANI

Served with Masala Sauce

Saffron scented aged basmati rice cooked with nutmeg & star anise.

CHICKEN TIKKA | €22.50 LAMB | €24.50 TIGER PRAWN | €25.50 VEGETABLE | €20.50

Allergen advice: Contains Dairy (Butter, Yoghurt), Crustaceans

All Biryani dishes may contain traces of Sulphite, Sesame, Mustard and Tree Nuts.

## **OUR SIGNATURE DISHES**

KEEMA METHI GHOST | €24.50 Hand pounded Wicklow lamb mince, garden peas, caramelised onion and dehydrated

Allergen advice: Contains Dairy, Mustard

CHICKEN LAZEEZ | €22.50 Chicken morsels, cardamom, tellicherry pepper and classic lazeez sauce. Allergen advice: Contains Dairy, Mustard, Tree Nuts, Soya

NAGA CHILLI BEEF STEW | €26.50 Slow ground beef stew, naga chilli, curry leaves and vindaloo sauce. Allergen advice: Allergen Free

MACHHOR JHOL | €28.50 Bengali version of curry, Kokum marinated stone bass and curry leaves. Allergen advice: Contains Shellfish, Mustard

INDIE LAMB YAKHNI | €28.50 24hr marinated Irish Lamb shank, Kashmiri chilli, stone flower and Yakhni sauce. Allergen advice: Contains Dairy

GOAN SEAFOOD CURRY | €30.50 Marinated stone bass, mussels, blue ocean prawn, crab claws, coastal spices and Goan Allergen advice: Contains Dairy, Gluten, Shellfish, Crustaceans

TANDOORI JHINGA KARAHI I €28.50 Jumbo prawns tossed with bell peppers 5 onion, roasted karahi masala and fenugreek. Allergen advice: Contains Crustaceans, Mustard

TANDOORI JHINGA ACHARI | €28.50 Jumbo prawns in pickling spice, tempered with aromatic five spices, achari sauce and hot peppers. Allergen advice: Contains Mustard, Crustaceans, Celery

TANDOORI JHINGA MAKHANI | €28.50 Jumbo prawns, fenugreek, Kerry gold butter, velvety tomato sauce. Allergen advice: Contains Dairy (Milk), Tree Nuts (Cashew Nuts), Mustard, Crustaceans

## INDIE CLAY OVEN GRILL

CHICKEN SHASHLIK | €28.50 24hrs marinated chicken skewer, chef Padam's secret spices, burnt Shimla Mirch, shallots, basmati rice, makhani sauce and hemp aioli. Allergen advice: Contains Mustard, Sesame,

Dairy, Soya

FARMER'S SEABASS | €30.50 A Goan delight of a whole seabass with bone. Marinated kokum paste, coconut rice and Goan sauce. Allergen advice: Contains Dairy, Celiac, Crustacean, Sesame

INDIE MIXED GRILL DELIGHT | €33.00 Chef selection kebabs. Marinated three meats; chicken, lamb & prawn. Served with aged basmati rice and Makhani sauce. Allergen advice: Contains Dairy, Mustard, Celiac, Crustacean, Sesame

X INDIE SPECIAL LOBSTER | €38.50 Malabar Paratha, Quail egg Burgi, kokum paste, sauteed asparagus, coconut rice and chef Padam's moili sauce. Allergen advice: Egg, Crustacean, Sesame

HIMALYAN LAMB CHOP | €28.50 Smoked lamb chop, roasted tomatoes hemp chutney, chur-chur paratha and rogan josh. Allergen advice: Dairy

OLD DELHI TANDOORI CHICKEN | €25.50 24hr marinated chicken with bone, black dairy Daal, mint chimichurri and steamed rice. Hilergen advice: Dairy, Mustara

X JUMBO TANDOORI PRAWNS | €28.50 Jumbo prawn, avocado Pachdi, coconut rice and korma sauce. Allergen advice: Dairy, Mustard, Crustaceans,

DUCK KHURCHAN | €31.50 Barbary duck fillet, wilted vegetable green, white rice, masala sauce and passionfruit drizzle. Allergen advice: Dairy, Mustard, Soya

## RICE & NAAN

BOILED RICE | €3.50 Allergen Free & Vegan

PILAU RICE | €3.95 Allergen advice: Contains Dairy

PESHWARI NAAN | €4.25

EGG FRIED RICE | €5.50 Basmati rice tossed with spring onion and egg. Allergen advice: Contains Dairy (Butter), Egg

PLAIN NAAN | €3.50 Allergen advice: Contains Gluten, Dairy (Milk),

GARLIC NAAN | €3.95 Allergen advice: Contains Gluten, Dairy (Milk),

Allergen advice: Contains Dairy (Milk), Gluten, Tree Nuts, Egg GOAT CHEESE AND FIG NAAN | €4.50

Allergen advice: Contains Dairy (Milk), Gluten, Egg G.O.C | €4.25

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

## NINDIE VEGETARIAN

Main: €18.50 | Sides: €9.95

MIX VEGETABLE KARAHI Seasonal vegetables, purple potatoes, Shimla Mirch and kadahi masala. Allergen advice: Allergen Free

SHAHI PANEER MASALA Velvety tomato fenugreek, chukni matter and Kerry gold butter. Allergen advice: Contains Dairu

MAKHANI DAAL 24hr slow cooked black lentil with creamu tomato sauce.

Allergen advice: Contains Dairy

Allergen advice: Contains Dairy

**CUMIN POTATOES** Ghee roasted Irish farm potatoes, pickling spices and scallion crush.

PUNJABI CHANA MASALA Cumin tempering white chick peas ragda, dry mango powder.

Allergen advice: Contains Dairy SAAG PANEER

Spinach puree cooked with cottage cheese, dry mango powder and fennel. Allergen advice: Contains Dairy, Mustard

/ TARKA DAAL Tempering cumin and garlic and Benaali yellow split peas Allergen advice: Contains Dairy

## **DESSERTS**

FIVE SPICES BROWNIE | €9.25 Indian five spices masala, Movenpick's vanilla ice-cream. Allergen advice: Contains Dairy

GULAB JAMUN | €7.50 Indian milk donut fried, soaked in saffron sugar syrup, Movenpick's Vanilla ice-cream. Allergen advice: Contains Dairy, Tree Nuts (Pistachio)

WILD RASPBERRY SORBET | €6.50 Fresh berries with Belgium chocolate shaving and basil.

Allergen advice: Allergen Free RASMALAI MANGO TIRAMISU | €6.95 A fusion dessert that combines layers of

soft, spongy ras malai and creamy mascarpone infused with mango puree, lightly spiced with cardamom. Allergen advice: Contains Dairy, Tree Nuts

MANGO MALAI KULFI | €6.50 A luscious, creamy Indian ice cream made with ripe mangoes and thickened milk, infused with cardamom and topped with a hint of saffron. This refreshing dessert combines the sweetness of mango with a rich, velvety texture, perfect for a tropical twist on a classic kulfi. Allergen advice: Contains Dairy, Tree Nuts

PISTACHIO MALAI KULFI | €6.50 A rich, creamy Indian ice cream made with thickened milk and blended with crushed pistachios, flavoured with cardamom and a touch of saffron. This delightful dessert offers a nutty flavour and smooth texture, perfect for a cool, indulgent treat. Allergen advice: Contains Dairy, Tree Nuts

# **KEY TO OUR SYMBOLS**

VEGETARIAN

**VEGAN** 

**GLUTEN FREE** 

MILD

MEDIUM TO MILD

MEDIUM TO FAIRLY HOT

**VERY HOT** 

**VERY VERY HOT** 

# \*PLEASE NOTE:

If you have any specific food allergies, please let your server know and they will happily make arrangements for you.

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.

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

# **DID YOU KNOW?**

The Indie Spice restaurant has a stated policy on the following:

 No use of additives/preservatives/ "off-the-shelf" concoctions in our kitchens

• Indian food needs no artificial colourings, even though some establishments use them. However, carcinogenic food colours are strictly forbidden in our kitchen

 To exceed or surpass the EU Health and Hygiene Requirements on our organisation.

• Groceries sourced from ISO 9002 quality system approved exporters as far as possible.

 Meats and vegetables sourced from HACCP-compliant suppliers only, for full traceability.

oils to encourage "Healthy-Heart".

• Total focus on "customer-delight", not

• Use of low-cholesterol poly-unstaurated

just customer-satisfaction.

"We care, so that you can eat with confidence"



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**★** @IndieSpiceGrill Indie Spice Grill

# **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.

# INDIE ACCOLADES:



2005 | 2009 | 2013 | 2019 | 2023



# **OPENING TIMES:**

Monday - Thursday: 1.00pm to 10.30pm Friday and Saturday: 1.00pm to 11.00pm Sunday & Bank Holiday: 1.00pm to 10.00pm

## ORDER ONLINE & BOOK YOUR TABLE ONLINE

01-8077999/8077998 WhatsApp: 087 330 1181 www.indiespicegrill.ie hello@indiespicegrill.ie

# INDIE SWORDS

Burgundy House, Forster Way, Swords, Co. Dublin

**OTHER BRANCHES:** 

Naas | Indie at Home | Khushee