



INDIE

SINCE 1999

WORDS

totally indie locally

À LA CARTE MENU

PAPAD TASTING

Poppadum to share crisp & crunch | €6.50

APPETISERS

- COMPRESSED MELON AND FETA SALADS | €9.50
ONION BHAJEE | €9.50
POTATO TIKKI CHAAT | €11.50
INDIE SPICE CHAAT | €11.00
TANDOORI JUMBO PRAWN | €16.50
PARSI SHEEK KEBAB | €13.00
SAMUNDARI MOTI | €16.95
SMOKEY DUCK TIKKA | €14.50
QUILON FENNEL PRAWN | €14.50
GUNPOWDER CHICKEN TIKKA | €12.95

INDIE FAVOURITE MAINS

- NIZAMI CHICKEN KORMA | €20.50
FARMER BUTTER CHICKEN | €21.50
INDIE CHICKEN TIKKA MASALA | €20.50
DHAKA LAMB CURRY | €22.50
INDIAN ANGLO CHICKEN JALFREZI | €21.50
KASHMIRI CHILLI LAMB BHUNA | €23.50
LAMB VINDALOO | €23.95
PRAWN CHETTINAD | €24.50

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

OUR SIGNATURE DISHES

- KEEMA METHI GHOST | €24.50
CHICKEN LAZEEZ | €22.50
NAGA CHILLI BEEF STEW | €26.50
MACHHOR JHOL | €28.50
INDIE LAMB YAKHNI | €28.50
GOAN SEAFOOD CURRY | €30.50
TANDOORI JHINGA KARAH | €28.50
TANDOORI JHINGA ACHARI | €28.50
TANDOORI JHINGA MAKHANI | €28.50

INDIE CLAY OVEN GRILL

- CHICKEN SHASHLIK | €28.50
FARMER'S SEABASS | €30.50
INDIE MIXED GRILL DELIGHT | €33.00
INDIE SPECIAL LOBSTER | €38.50
HIMALYAN LAMB CHOP | €28.50
OLD DELHI TANDOORI CHICKEN | €25.50
JUMBO TANDOORI PRAWNS | €28.50
DUCK KHURCHAN | €31.50

RICE & NAAN

- BOILED RICE | €3.50
PILAU RICE | €3.95
EGG FRIED RICE | €5.50
PLAIN NAAN | €3.50
GARLIC NAAN | €3.95
PESHWARI NAAN | €4.25
GOAT CHEESE AND FIG NAAN | €4.50
G.O.C | €4.25

INDIE VEGETARIAN

- MIX VEGETABLE KARAH | €28.50
SHAHI PANEER MASALA | €28.50
MAKHANI DAAL | €28.50
CUMIN POTATOES | €28.50
PUNJABI CHANA MASALA | €28.50
SAAG PANEER | €28.50
TARKA DAAL | €28.50

DESSERTS

- FIVE SPICES BROWNIE | €9.25
GULAB JAMUN | €7.50
WILD RASPBERRY SORBET | €6.50
RASMALAI MANGO TIRAMISU | €6.95
MANGO MALAI KULFI | €6.50
PISTACHIO MALAI KULFI | €6.50

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.

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.
Use of low-cholesterol poly-unsaturated oils to encourage "Healthy-Heart".
Total focus on "customer-delight", not just customer-satisfaction.

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



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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:



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 | Khushiee