

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

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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.

Minimum spend €25 per person.

Busy evening hours: 6:00 - 9:00pm

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.



INDIE SWORDS
Burgundy House, Forster Way, Swords, Co. Dublin

OTHER BRANCHES:
Indie at Home | Khushee



INDIE™
SINCE 1999
SWORDS

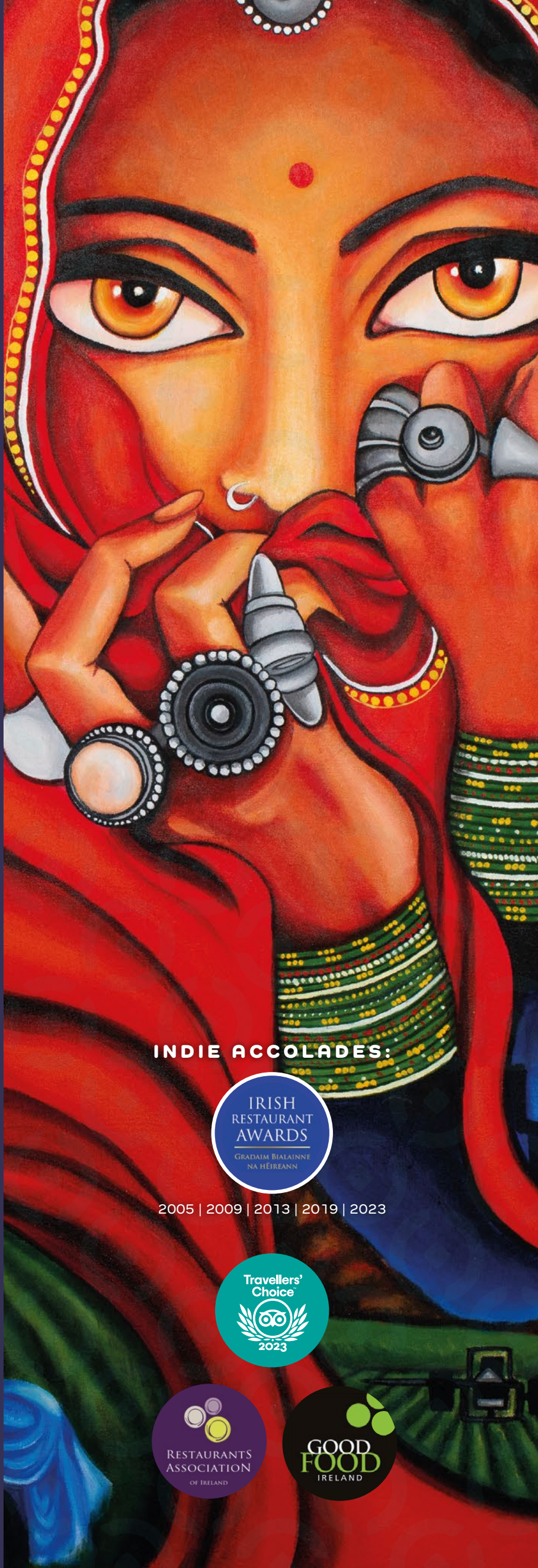
totally indie locally

ইন্ডি

ایندی

fáilte romhat agus bain
taitneamh as do bhéile

À LA CARTE
MENU



INDIE ACCOLADES:



2005 | 2009 | 2013 | 2019 | 2023



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.

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"

PAPAD TASTING

Poppadum to share crisp & crunch
With prawn pickle and mango chutney.
Allergen advice: Contains Gluten, Crustaceans, Mustard

APPETISERS

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

ONION BHAJEE
Keeling’s Farm, onion slices, tempura flour, Fennel, ground cumin puffed grain and crushed chilli.
Allergen advice: Contains Gluten

POTATO TIKKI CHAAT
Infused cumin green peas, nylon vermicelli, pomegranate emulsion and Ragda white peas.
Allergen advice: Contains Dairy, Gluten

INDIE SPICE CHAAT
Vegetable Samosa, Ragda white peas, puffed grains, dates and tamarind dressing.
Allergen advice: Contains Dairy, Gluten

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

HIMALAYAN LAMB CHOP
24hrs marinated by Himalayan rub, fennel & mango powder, roasted tomato and hemp aioli.
Allergen advice: Contains Dairy, Mustard

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

PARSI SHEEK KEBAB
Hand pounded baby lamb mince, garam masala, lentil salads, green tomato relish.
Allergen advice: Contains Dairy, Gluten

SAMUNDARI MOTI | €17.95
Butter poached king scallop, puffed grains, heirloom tomato Kut, Gurkha chutney and samphire.
Allergen advice: Contains Dairy, Gluten, Seafood

SMOKEY DUCK TIKKA
Smoked Duck tikka, balsamic fig, pineapple & a passion Fruit drizzling.
Allergen advice: Contains Dairy, Gluten

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

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

INDIE FAVOURITE MAINS

Classic Desi Khana

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

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

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

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

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

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

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

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

PRAWN CHETTINAD
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
TIGER PRAWN

LAMB
VEGETABLE

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
Hand pounded Wicklow lamb mince, garden peas, caramelised onion and dehydrated mint.
Allergen advice: Contains Dairy, Mustard

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

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

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

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

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

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

TANDOORI JHINGA MAKHANI
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
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

INDIE MIXED GRILL DELIGHT
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

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

OLD DELHI TANDOORI CHICKEN
24hr marinated chicken with bone, black dairy Daal, mint chimichurri and steamed rice.
Allergen advice: Dairy, Mustard

JUMBO TANDOORI PRAWNS
Jumbo prawn, avocado Pachdi, coconut rice and korma sauce.
Allergen advice: Dairy, Mustard, Crustaceans, Tree Nuts

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

RICE & NAAN

BOILED RICE
Allergen Free & Vegan

PILAU RICE
Allergen advice: Contains Dairy

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

PLAIN NAAN
Allergen advice: Contains Gluten, Dairy (Milk), Egg

GARLIC NAAN
Allergen advice: Contains Gluten, Dairy (Milk), Egg

PESHWARI NAAN
Allergen advice: Contains Dairy (Milk), Gluten, Tree Nuts, Egg

GOAT CHEESE AND FIG NAAN
Allergen advice: Contains Dairy (Milk), Gluten, Egg

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

FRIES

INDIE VEGETARIAN

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 Dairy

MAKHANI DAAL
24hr slow cooked black lentil with creamy tomato sauce.
Allergen advice: Contains Dairy

CUMIN POTATOES
Ghee roasted Irish farm potatoes, pickling spices and scallion crush.
Allergen advice: Contains Dairy

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 Bengali yellow split peas.
Allergen advice: Contains Dairy

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)

DESSERTS

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

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

WILD RASPBERRY SORBET
Fresh berries with Belgium chocolate shaving and basil.
Allergen advice: Allergen Free

MANGO MOUSSE
A light and creamy mango mousse made with fresh mangoes, offering a smooth and refreshing dessert that's simple and delicious.
Allergen advice: Contains Dairy, Gluten, Eggs, Tree Nuts

MANGO MALAI KULFI
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
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