



CHRISTMAS

WEEKDAY EARLYBIRD MENU

Two Course | €26.95pp

INDIE™

SINCE 1999

WORDS

APPETISER - choose one

QUILON FENNEL PRAWN

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

TANGRA CHILLI CHICKEN - FESTIVE EDITION PAKORA

Crispy chicken tossed with peppers, chillies, and garlic in a spicy Tangra-style sauce.
Allergen advice: Contains Soy, Gluten, Sesame, Sulphites

ONION BHAJEE

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

INDIE SHEEK KEBAB

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

SECOND COURSE - choose one

All main course will serve with aged basmati rice or pulao rice

KASHMIRI CHILLI LAMB BHUNA

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

CHICKEN LAZEEZ

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

MIX VEGETABLE KARAHI

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

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, Crustacean