CHRISTMAS AT INDIE

A FESTIVE DINING EXPERIENCE

€32.95 PER PERSON

MONDAY – SUNDAY | 3PM – 7PM

COURSE ONE **FESTIVE APPETISERS** CHOOSE ONE

SPICY CHICKEN WINGS
Chicken wings tossed in our secret homemade spice blend.
Allergen advice: Contains Dairy, Mustard

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

POTATO TIKKI CHAAT
Cumin-infused potato and green pea tikki, nylon vermicelli, pomegranate emulsion and white pea ragda.
Allergen advice: Contains Dairy, Gluten

GUNPOWDER CHICKEN TIKKA
Chicken tikka dusted with our signature gunpowder spice, homemade hung yoghurt, Kashmiri chilli paste and garam masala.
Allergen advice: Contains Dairy, Mustard

PARSI SHEEK KEBAB
Hand-pounded baby lamb mince delicately seasoned with garam masala, served with lentil salad and green tomato relish.
Allergen advice: Contains Dairy, Gluten

COURSE TWO **THE MAIN COURSE** CHOOSE ONE

CHICKEN LAZEEZ
Tender chicken morsels cooked with aromatic cardamom, Tellicherry pepper and our classic Lazeez sauce.
Allergen advice: Contains Dairy, Mustard, Tree Nuts, Soya

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

VEG DOPIAZA
Seasonal vegetables cooked in a rich, aromatic sauce with diced onions and spices.
Allergen advice: Contains Dairy (Cream, Butter), Mustard

INDIE LAMB CURRY
Slow-cooked Irish lamb chunks simmered with traditional Bengali spices, tomatoes and caramelised onions.
Allergen advice: Allergen Free

INDIAN ANGLO JALFREZI – CHICKEN OR LAMB
Choose sliced chicken or lamb, tossed with julienne peppers and cooked in our flavourful Jalfrezi sauce.
Allergen advice: Contains Dairy (Cream, Butter), Mustard

COURSE THREE **ACCOMPANIMENTS** CHOOSE ONE

Plain Naan
Garlic Naan
Boiled Basmati Rice
Pilau Rice

Ask your waiter for allergen information