

**INDIE**

SPICE GRILL

NAAS

TOTALLY INDIA LOCALLY



# DINNER MENU



## SHURUWAAT (APPETISERS)

- ONION FRITTERS** 🌱🌿 *Dill Raita & Pomegranate* €6.95  
Thinly sliced onion fritters mix with fresh coriander, ginger, cumin gram flour, deep fried served with mint-tamarind glaze  
*Allergens advice: Contains Gluten, Egg*
- CHANDINI CHOWK KI CHAAT** 🌱🌿 *Chickpea & Trio Chutney* €7.75  
Crispy shallow fried potato, dressing with yoghurt, tamarind & mint chutney, and sprinkled with sev & pomegranate  
*Allergens advice: Contains Dairy, Gluten*
- PUNJABI SAMOSA CHAAT** 🌱🌿 *Chickpea Chaat* €7.75  
Homemade triangular shaped crispy pastry, filled with spiced vegetables. Served with honey yoghurt & mint-tamarind glaze  
*Allergens advice: Contains Gluten, Dairy*
- ASSORTED VEGETERIAN PLATTER** 🌱🌿 *Dill Raita & Trio Chutney* €10.00  
Onion bhajia, veg Pakora, vegetable Samosa and aloo tikki  
*Allergens advice: Contains Gluten, Dairy, Egg*
- DUCK ROLL** 🌱 *Mixed Bhel Chaat* €7.50  
Muscovy Duck flavoured with star anise, figs and tamarind -wrapped in a light filo pastry  
*Allergens advice: Contains Gluten, Celery, Mustard*
- FENNEL PRAWNS** 🌱 *Dill Raita* €11.50  
Tiger prawns Crispy fried, Kashmir chilli, nigella seeds and dusted gunpowder  
*Allergens advice: Contains Dairy, Gluten, Mustard, Crustaceans*

## AANCH PER PAKWAAN (TANDOORI & SIGRI)

- TANDOORI MURGH TIKKA** 🌱🌿 *Avocado Chutney* *Starter: €10.50*  
Boneless pieces of chicken in a wonderful mixture of special herbs and spices  
*Main: €17.00*  
*Allergens advice: Contains Dairy, Mustard*
- GOSHT KA SARIYA** 🌱🌿 *Lentils Salad* *Starter: €10.50*  
Lamb mince flavoured with cinnamon, cardamom & cloves cooked on a skewer  
*Main: €19.00*  
*Allergens advice: Contains Dairy, Mustard, Tree Nuts, Egg*
- SIGRI LAMB CHOPS** 🌱🌿 *Berry Chutney & Chickpeas* *Starter: €12.50*  
Lamb chops marinated with ginger, garlic, green chilli pesto & specially blended garam masala, served with a trio of chutney  
*Main: €19.00*  
*Allergens advice: Contains Dairy, Mustard, Egg*
- NIMBURA JHINGA** 🌱 *Cashew Nut & Mango Salsa* *Starter: €12.50*  
Jumbo prawns in a citric blend of lemon juice, carom seeds & green cardamom  
*Main: €20.00*  
*Allergens advice: Contains Dairy, Mustard, Crustaceans, peanuts and tree nuts*
- MIXED GRILL PLATTER** 🌱🌿 *Starter: €12.50*  
Exhibitionism to flaunt Indie's tandoori prowess in one package.  
*Main: €19.00*  
Chicken tikka, tandoori murgh, sheekh kebab and jumbo prawns  
*Allergens advice: Contains Dairy, Mustard, Egg, Tree Nut, Crustaceans*
- TANDOORI MURGH SHASHLIK** 🌱🌿 *Charcoaled Mixed Peppers* *Main: €19.00*  
Diced spring onion chicken marinated with light spice. Onion, tomato, mushroom and capsicum, cooked over charcoal  
*Allergens advice: Contains Dairy, Mustard*

## BIRYANI

Aged basmati rice, chef's special spices, mint, rose petal and saffron essence.  
Served with Bondi Raita Or Tikka Sauce Or Vegetable Sauce

- CHICKEN €18.50  
IRISH LAMB €19.50  
TIGER PRAWN €21.00  
FRESH VEGETABLES €18.00

*Allergen advice:*

*All Biryani dishes may contain traces of Sulphite, Sesame, Dairy, Gluten and Tree Nuts*



## ASAL KHANA (MAINS)

- CHICKEN TIKKA MASALA** 🍗  
Chicken tikka cooked with rich tomato sauce with fenugreek leaves  
*Allergens advice: Contains Dairy, Tree Nuts, Mustard* €18.50
- FARMER BUTTER CHICKEN** 🍗  
Pieces of barbecued chicken cooked in the touch of spices.  
Served with special flavoured butter cream sauce  
*Allergens advice: Contains Dairy, Mustard, Tree Nuts* €18.50
- NIZAMI MURGH KORMA** 🍗  
Chicken Malai tikka cooked in a creamy sauce flavoured  
with rose water and cardamom  
*Allergens advice: Contains Dairy, Tree Nuts (Cashew Nut, Pistachio)* €18.50
- LAMB ROGAN JOSH** 🍖  
Gahan's spring lamb cooked in brown onion and bone marrow sauce  
*Allergens advice: Contains Dairy, Mustard* €19.50
- CHICKEN KADHAI** 🍗  
Tandoori chicken tikka with peppers, garlic, freshly ground coriander seed,  
chilli flakes and peppercorns in tomato and onion sauce  
*Allergens advice: Contains Dairy, Mustard* €18.50
- CHICKEN CHETTINAD** 🍗  
A spicy chicken dish cooked with coconut milk, fennel, red chillies and  
tempered with mustard and curry leaves  
*Allergens advice: Contains Dairy, Tree Nuts* €19.00
- CHICKEN JALFREZI** 🍗  
Medium spice with mixed peppers, onions, mushroom, garlic and ginger.  
Garnished fresh coriander and fresh ginger  
*Allergens advice: Contains Dairy* €18.90
- TANDOORI JHINGA MAKHANI** 🍗  
Jumbo King prawns marinated in toasted gram flour and hung curd,  
barbecued to infuse the unmistakable char-grilled flavour typical to  
all tandoori kebabs, simmered in a creamy tomato sauce  
*Allergens advice: Contains Dairy, Tree Nuts, Mustard, Crustaceans* €24.50
- MALABARI PRAWN** 🍗  
Tiger prawns cooked in a spicy coconut sauce with a smack of  
South Indian coastal spices cooked in kadhai  
*Allergens advice: Contains Dairy, Mustard, Crustaceans* €21.00
- SAAG PANEER** 🍷  
Spinach cooked with cottage cheese cubes, tomato and onion sauce  
*Allergens advice: Contains Dairy* €15.00
- SUBZ MILONI** 🍷  
Seasonal vegetables cooked home style with spices  
*Allergens advice: Contains Dairy* €15.00

## KUCH KHANA (SIDES)

- ZEERA ALOO** 🍷  
Potatoes stir fried with mustard seeds and curry leaves  
*Allergens advice: Contains Dairy, Mustard* €8.50
- DAAL PANCHRATNI** 🍷  
Mix of five different lentils tempered with asafoetida  
*Allergens advice: Contains Dairy* €8.50
- SAAG ALOO** 🍷  
Spinach and potatoes tempered with garlic, cumin and nutmeg  
*Allergens advice: Contains Dairy* €8.50
- CHAANA MASALA** 🍷  
Chickpeas with tempering of cumin, ginger and green chillies,  
finished with fresh coriander  
*Allergens advice: Contains Dairy* €8.50



## CHAWAL & ROTI (RICE & NAAN)

<b>STEAMED RICE</b> Plain steamed basmati rice <i>Allergens advice: Contains Allergen Free</i>	€3.00
<b>JEERA PILAU RICE</b> Cumin flavoured basmati rice cooked on dum <i>Allergens advice: Contains Dairy</i>	€3.50
<b>NAAN</b> Leavened plain naan bread <i>Allergens advice: Contains Gluten, Dairy, Egg</i>	€3.00
<b>GARLIC NAAN</b> Topped with freshly chopped garlic <i>Allergens advice: Contains Dairy, Gluten, Egg</i>	€3.50
<b>PESHWARI NAAN</b> Puffy naan bread stuffed with coconut, almonds, sultanas & pistachios <i>Allergens advice: Contains Gluten, Dairy, Egg, Tree Nuts (Pistachios)</i>	€3.75
<b>G.O.C</b> Topped with freshly chopped garlic, onion and coriander <i>Allergens advice: Contains Dairy, Gluten, Egg</i>	€3.50
<b>CHEESE NAAN</b> Stuffed with Irish grated cheddar cheese <i>Allergens advice: Contains Dairy, Gluten, Egg</i>	€3.50

---

## MEETHA (DESSERTS)

<b>CHOCOLATE FUDGE BROWNIE</b> Served with vanilla ice cream <i>Allergens advice: Contains Dairy, Gluten, Egg</i>	€5.95
<b>BAILEY'S CHEESECAKE</b> Bailey's cream cheese, caramel coated chocolate sponge on digestive biscuit base <i>Allergens advice: Contains Dairy, Gluten, Egg</i>	€5.95
<b>ICE CREAM</b> Vanilla / Chocolate / Strawberry <i>Allergens advice: Contains Dairy, Gluten, Egg</i>	€5.95

---

All prices include VAT  
at the current rate.  
Service charge is not included.  
Takeaway & Delivery  
services are available.

Indie Spice Grill Restaurant  
3 New Row  
Naas, Kildere

[www.indiespicegrill.ie](http://www.indiespicegrill.ie)  
[naas@indiespicegrill.ie](mailto:naas@indiespicegrill.ie)  
04 5883 660

FOLLOW US

 Indie Spice Naas  
 @IndieSpiceGrill  
 Indie Spice Grill