

## Early Bird Menu 18.99

17.00pm -19.00pm

### Starters/Choose One/

**Spice Village Salad** - Beetroot, pear, baby spinach leaves, cherry tomatoes with curry leaf & cumin dressing.

**Aloo Tikki** - Wexford Potato cakes served with tamarind and mint chutney. ①

**Samosa** - Pastry pyramid, stuffed with potato and pea mash, fried until crisp. ① ②

**Macchi Tikki** - TILAPIA fish cakes, infused with Gandhraj leaves, dill & cucumber yoghurt. ① ③

**Saunfia Murgh** - Chicken supreme, in crème cheese, fennel, cardamom, beetroot pachadi. ①

**Seekh Kebab** - Hand pounded Wicklow lamb mince, cooked in clay oven. ①

### Mains

**Kerala Fish curry (MEDIUM)** - Tilapia fish cooked in special Mother's recipe with aromatic spices and tamarind, tempered with mustard seeds and curry leaves. ③ ④

**Prawn Bhuna (MEDIUM)** - Tiger Prawns simmered in tomato and onion sauce, infused with ginger and green chillies. ③ ④

**Butter Chicken (MILD)** - Succulent cubes of char-grilled chicken simmered in mild and silky tomato sauce with fenugreek & finished with raisins & almond powder. ①

**Saag Chicken (MEDIUM)** - Chicken tikka cooked with chopped spinach, fresh tomatoes, green chilli, garlic & ginger. ①

**Lamb Kadhahi (MEDIUM)** - Diced Wicklow lamb cooked in tomatoes crushed black pepper sauce & special kadhahi masala.

**Lamb Korma (Mild)** - Cubes of Lamb cooked in cardamom flavoured creamy saffron sauce. ① ②

**Chana Amritsari (MEDIUM)** - Slow cooked chickpeas with ginger & cherry tomatoes finished with tamarind.

**Paneer Lababdar (MEDIUM)** - Cottage Cheese cooked in onions, tomatoes, coriander, and green chillies and finished with dash of cream. ①

ALL THE MAIN COURSES ARE SERVED WITH PULAO RICE AND PLAIN NAAN.

FOR A SUPPLEMENT OF EURO 07.00 INCORPORATE THESE DISHES

### Lamb

**Saag Gosht (MEDIUM) ①** €17.50

A healthy and nutritious option, diced lamb cooked with chopped spinach with our special spices, tempered whole cumin seeds and chopped fresh garlic.

**Lamb Rogan Josh (MEDIUM)** €17.50

Diced Wicklow lamb, cooked in typical Kashmiri style in a sealed pot with caramelized onions and tomatoes flavoured with cinnamon.

**Lamb Baruchi ④** €17.50

Braised lamb tempered with mustard seeds and curry leaves, finished with desiccated coconut.

**Railway Lamb Curry (MEDIUM)** €17.49

A traditional curry of Jammu & Kashmir, hand pounded, gently spiced lamb mince & dices, cooked together with aromatic herbs and Kashmiri chilli.

**Lamb Kadhahi (MEDIUM)** €17.49

Wicklow lamb cooked in tomatoes and crushed black pepper sauce with special kadhahi masala.

### Pre-Plated Meal

**Spice Village Non Veg Thali ① ①** €20.99

Thali is a perfect way of savouring complete Indian meal, selection of meat, seafood, potato dish, rice and bread.

**Spice Village Veg Thali ① ①** €18.99

A perfect way of savouring a complete vegetarian Indian meal.

### Biryani

**Biryani (MEDIUM) ③ ④ ①** €18.50

Your choice of meat (Chicken/Prawn/ Lamb) or Vegetables cooked in Hyderabadi style, with basmati rice infused with our home ground aromatic spices, served with curry sauce and Raita.

### Vegetarian

<b>Paneer Narangi (MEDIUM) ①</b>	<b>Side €8.00</b>	<b>Main €14.49</b>
Cottage cheese in tomatoes, fenugreek velouté.		

<b>Saag Paneer (MEDIUM) ①</b>	<b>Side €8.00</b>	<b>Main €14.49</b>
A delicious combination of roughly chopped spinach and cottage cheese, finished with butter, fresh cream and fresh lemon juice.		

<b>Vegetable Korma (MILD) ① ②</b>	<b>Side €7.50</b>	<b>Main €13.99</b>
Seasonal vegetables cooked to perfection in cardamom flavoured creamy saffron sauce, finished with aromatic water.		



<b>Aloo Hara Pyaz</b> Onion seeds and tempered potatoes tossed with scallions.	<b>Side</b>	<b>€7.50</b>	<b>Main</b>	<b>€13.99</b>
<b>Daal Tarka (MEDIUM)</b> Yellow lentils, cooked to perfection, tempered with whole cumin seeds and chopped garlic, finished with fresh tomato, coriander and butter.	<b>Side</b>	<b>€7.00</b>	<b>Main</b>	<b>€13.50</b>
<b>Chana Amritsari (MEDIUM)</b> Slow cooked chickpeas with ginger & cherry tomatoes finished with tamarind.	<b>Side</b>	<b>€7.50</b>	<b>Main</b>	<b>€13.99</b>
<b>Gobi Mutter (MEDIUM)</b> A dry and classical Indian dish, combination of cauliflower and green peas cooked with authentic Indian spices.	<b>Side</b>	<b>€7.00</b>	<b>Main</b>	<b>€13.50</b>

### Rice & Breads

<b>Steamed Rice</b>	<b>€3.00</b>
<b>Pulao Rice</b>	<b>€3.50</b>
<b>Lemon Rice</b> 🌶️ Basmati rice cooked gently with brown mustard seeds ,fresh curry leaves and fried lentils and sprinkled with fresh lemon juice.	<b>€4.00</b>
<b>Mushroom Pulao</b> ⓘ Pulao rice, sautéed with sliced mushrooms, scallions and fresh coriander.	<b>€4.00</b>
<b>Vegetable pulao</b> ⓘ Pulao rice sautéed with seasonal mixed vegetables.	<b>€4.00</b>
<b>Naan Bread</b> 🌶️ ⓘ	<b>€3.25</b>
<b>Tandoori Roti</b> (whole meal flour) 🌶️	<b>€3.50</b>
<b>G O C Naan</b> 🌶️ ⓘ (Garlic, Onion and Coriander)	<b>€3.99</b>
<b>C “N” C Naan</b> 🌶️ ⓘ (Cheese & Chilli)	<b>€3.75</b>
<b>Peshawari Naan</b> 🌶️ ⓘ 🌶️ (Stuffed with a mixture of raisins, almonds, coconut, fennel seeds & saffron)	<b>€3.99</b>
<b>Keema Naan</b> 🌶️ ⓘ (Naan bread with a filling of spiced lamb mince )	<b>€4.25</b>
<b>Bread Basket</b> (for two) 🌶️ ⓘ 🌶️ Selection of 4 breads	<b>€7.99</b>
<b>Chips</b>	<b>€4.00</b>

### Kids Menu

<b>Chicken nuggets and Chips</b> 🌶️ 🌶️	<b>€7.00</b>
<b>Chicken korma</b> 🌶️ ⓘ (Served with Basmati Rice)	<b>€9.00</b>
<b>Chicken Tikka Masala</b> ⓘ (Served with Basmati Rice)	<b>€9.00</b>
<b>Prawns</b> 🌶️ 🌶️ 🌶️ ⓘ (Served with Basmati Rice) (with tikka masala sauce or korma sauce)	<b>€10.99</b>
<b>Battered fry prawns</b> 🌶️ ⓘ	<b>€9.99</b>
<b>Egg fried rice</b> 🌶️	<b>€6.00</b>
<b>Chicken Fried Rice</b>	<b>€6.50</b>
<b>Chicken nuggets and Chips</b> 🌶️ 🌶️	<b>€7.00</b>
<b>Chips</b>	<b>€3.00</b>