



**Spice Village**  
*Indian Cuisine*



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**\* MENU \***



# Spice Village

Indian Cuisine

### Allergen notice

Please advise your server, if you have a food allergy or particular dietary requirement when placing your order.



## Starters

- Chowk Hi Aloo Ki Tikki** ① €6.50  
Home- made puff potato cakes, served with chana chat, tamarind and sweet yoghurt.
- Samosa** ①① €6.50  
Home - made pastry pyramids, stuffed with potato and peas mash , crispy fried. Served with chickpeas mint and tangy mango chutney.
- Tandoori Paneer** ① €7.50  
Cottage cheese marinated with pickled spices, cooked in tandoor, served with bell peppers.
- Gandhraj Tikki** ①① €7.99  
Home - made fish cakes of tilapia, infused with gandhraj leaves, served with dill & cucumber yoghurt.
- Kurkura Jhinga** ①①① €8.99  
Crispy golden fried prawns, served with garlic and tomato tapined.
- Tandoori Jumbo Prawn** ①①① €12.00  
Marinated jumbo prawns grilled on open fire, carom seeds, mango and avocado koshimbiri.
- Duck Tikka** ① €8.99  
Smoked Barbary duck cooked in tandoor served with pickled cucumber and passionfruit reduction.
- Muriyamkodens Chilli Pork** ① €7.99  
Pan fried rashers of pork tossed in curryleaf and sweet chilli garlic sauce.
- Punjabi Tikka** ① €7.99  
Chicken breast marinated in lime chilli yoghurt. Cooked on open fire and served with tangy mint chutney.
- Bhati Murg** ① €7.50  
Chicken thighs marinated over - night in yoghurt, garam masala, brown onions served with garden salad.
- Saunfia Murgh** ① €7.99  
Chicken supremes enveloped in crème cheese, flavoured with fennel and cardamom, served with beetroot pachadi .
- Chicken Tasting** ① €7.99  
Combination of trio chicken.
- Wicklow Seekh Kebab** ① €7.99  
Hand pounded Wicklow lamb, gently spiced, rolled on skewers and cooked in clay oven served with fresh mint chutney.
- Spice Village Non-Veg Platter** ①①① €10.50  
Fish cake, tandoori jhinga, saunfia chicken tikka & lamb seekh kebab.
- Spice Village Veg Platter** ①① €9.50  
Aloo tikki, samosa, veg fritters & paneer tikka.

## Main Courses

<b>Ammachy's Fish Curry</b> (Medium) 🌶️🌶️	<b>€15.99</b>
Tilapia fish cooked in coconut milk, coriander mint with Ammachy's special recipe. Tempered with mustard seeds and curry leaves in Kerala style.	
<b>Manglorian Seafood Curry</b> (Medium) 🌶️🌶️🌶️	<b>€16.99</b>
Seafood in coastal spices with palm vinegar, jaggery and star-anis.	
<b>Chameen Moilee</b> (Mild) 🌶️🌶️🌶️	<b>€16.99</b>
Chameen (tiger prawns) cooked in coconut based sauce, with onions & tomatoes, tempered with mustard seeds, finish with tamarind pulp.	
<b>Butter Chicken</b> (Mild) 🌶️🌶️	<b>€15.99</b>
Boneless Irish chicken cooked in tandoor simmered in creamy tomato sauce, infused with raisins & almond powder.	
<b>Saag Chicken</b> (Medium) 🌶️	<b>€15.50</b>
Diced chicken breast cooked with chopped spinach, fresh tomatoes, green chilli, ginger and garlic.	
<b>Chicken Tikka Masala</b> (Mild) 🌶️	<b>€15.50</b>
Succulent cubes of chargrilled chicken, simmered in mild and silky tomato sauce with fenugreek.	
<b>Hyderabadi Murgh Korma</b> (Mild) 🌶️🌶️	<b>€15.99</b>
Morsels of chicken, cooked to perfection in cardamom flavoured creamy saffron sauce, finished with aromatic water.	
<b>Haveli Murgh Lababdar</b> (Medium) 🌶️	<b>€15.50</b>
Chicken tikka cooked with finely chopped onions, tomatoes, coriander and green chillies, finished with a dash of cream.	
<b>Chicken Jalfrezi</b> (Medium) 🌶️	<b>€15.99</b>
Chargrilled chicken breast tossed with garlic, ginger, fresh tomatoes, onions & peppers in jalfrezi sauce.	
<b>Chicken Madras</b> (Spicy) 🌶️🌶️	<b>€15.50</b>
Speciality of tamilian kitchen, diced chicken cooked with onions, tomato and coconut milk. Tempered with curry leaves and star-anise.	
<b>Palak Gosht</b> (Medium)	<b>€16.50</b>
A HEALTHY AND NUTRITIOUS OPTION - Diced lamb cooked with chopped spinach with our special spices. Tempered whole cumin seeds and chopped fresh garlic.	
<b>Lamb Roganjosh</b> (Medium)	<b>€16.50</b>
Diced Wicklow lamb, cooked in typical Kashmiri style in a sealed pot with caramelised onions and tomatoes flavoured with cinnamon.	
<b>Gosht Ke Kofte</b> (Medium)	<b>€16.25</b>
Home-made spheres of spiced lamb mince, simmered to perfection in flavoured tomato gravy. Garnished with chopped coriander and ginger threads.	
<b>Badami Lamb Korma</b> 🌶️🌶️	<b>€16.50</b>
Cubes of lamb cooked in cardamom flavoured creamy saffron sauce, finished with vetivier essence.	
<b>Railway Lamb Curry</b> (Medium)	<b>€16.25</b>
A traditional curry of Jammu & Kashmir, hand pounded, gently spiced lamb mince & dices, cooked together with aromatic herbs Kashmiri chilli.	
<b>Lamb Kadahi</b> (Spicy)	<b>€16.25</b>
Wicklow lamb cooked in tomatoes, black pepper sauce and special kadahi masala.	
<b>Biryani</b> (Medium) 🌶️🌶️🌶️	<b>€17.50</b>
Your choice of meat (chicken / lamb / prawns) or vegetables cooked in hyderabadi style, with basmati rice infused with our home ground aromatic spices, served with curry sauce and raita. (€ 1.50 extra for Prawn biryani)	

For a supplement of €5.00 incorporate these dishes

**Thali** 🌶️🌶️  
Vegetables or Meat

**Duck Chettiyar** 🌶️

**Tandoori Chicken** 🌶️🌶️

**Biryani** 🌶️  
Vegetables / Prawn / Chicken / Lamb

## Sides

<b>Chana Masala</b>	<b>€4.75</b>
<b>Chips</b>	<b>€3.75</b>
<b>Saag Aloo</b>	<b>€4.75</b>
<b>Paneer Makini</b> 🌶️	<b>€5.00</b>

  
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