

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



## Starters

- 1. Bombay Chaat (V) ⓘ** €7.50  
Famous street food from Mumbai, Crispy aloo bonda and mix bhel.
- 2. Baingan Bhaja (V) ⓘ** €6.50  
Fritters of Aubergine, roasted bell peppers, spinach & salad leaves.
- 3. Dilli Tikki (V) ⓘ** €7.50  
Handmade potato and green peas disc, served with home-made tamarind chutney.
- 4. Amritsari Macchi Ⓢ** €8.99  
Tilapia fish in carom seed & gram flour.
- 5. Karara Jhinga Ⓢ ⓘ Ⓢ** €9.99  
Battered fried King prawn.
- 6. Kesari Jhinga Ⓢ Ⓢ ⓘ** €13.00  
Marinated Jumbo prawns grilled on open fire, served with pumpkin seeds & melon salad.
- 7. Duck Tikka ⓘ** €9.99  
Smoked Barbary duck marinated with aromatic spices, cooked in tandoor served with lijjet poppad a m & orange jam.
- 8. Mysore Chilli Pork ⓘ** €8.99  
Pan fried rashers of pork tossed in curry leaves and sweet chilli garlic sauce.
- 9. Banarasi Tikka ⓘ** €8.99  
Chicken thigh marinated in lime chilli yoghurt, cooked on open fire and served with tangy mint chutney.
- 10. Malai Murgh ⓘ** €8.99  
Chicken Supremes enveloped in crème cheese, flavoured with fennel and cardamom served with beetroot pachadi.
- 11. Wicklow Seekh Kebab ⓘ** €8.99  
Hand pounded Wicklow lamb, gently spiced, rolled on skewers and cooked in clay oven served with fresh mint chutney.
- 12. Spice Village Non-Veg Platter Ⓢ Ⓢ ⓘ** €11.50  
Amritsari fish, Kesari Jhinga, Banarasi Tikka & Lamb Seekh Kebab.
- 13. Spice Village Vegetarian Platter ⓘ ⓘ** €10.50  
Aloo bonda, Samosa, Veg fritters & Tandoori Broccoli. A simple and delightful way to savour the wonders of assortments, recommended by the chef.



## Main Courses

### Seafood

- Malabari Fish Curry (MEDIUM)** 🌶️ 🍲 €16.50  
Home made rustic fish curry, finished with mustard seeds & curry leaves.
- Spice Village Seafood Curry (MEDIUM)** 🌶️ 🍲 🍲 €17.50  
Seafood in coastal spices with palm vinegar, jaggery and star-anise.
- Nilgiri Jhinga (MILD)** 🌶️ 🍲 🍲 €17.99  
Wild Indian ocean jumbo prawns in curry leaves, cooked in coconut and coriander korma.

### Poultry

- Duck Jalfrezi (MEDIUM)** 🍲 €17.50  
Barbary duck cooked in garlic, onion, tomato and bell peppers in jalfrezi sauce.
- Farmers Butter Chicken** 🍲 €16.50  
Chicken tikka cooked in onion tomato sauce, finished with fresh cream and fenugreek.
- Tandoori Chicken (MEDIUM)** 🍲 €16.99  
Chicken on the bone, steeped overnight in our special marination cooked on skewers, served with tikkka masala sauce and pure garlic Naan bread.
- Chicken Tikka Masala (MILD)** 🍲 €16.50  
Succulent cubes of chargrilled chicken, simmered in mild and silky tomato sauce with fenugreek.
- Hyderabadi Murgh Korma (MILD)** 🍲 🍲 €16.50  
Morsels of chicken, cooked to perfection in cardamom flavoured creamy saffron sauce, finished with aromatic water.
- Chicken Jalfrezi (MEDIUM)** 🍲 €16.50  
Chargrilled chicken breast tossed with garlic, ginger, fresh tomatoes, onions & peppers in jalfrezi sauce.
- Chicken Madras (SPICY)** 🍲 🍲 €16.50  
SPECIALITY OF TAMILIAN KITCHEN, diced chicken cooked with onions, tomatoes and coconut milk, tempered with curry leaves and star-anise.

For A Supplement Of Euro 07.00 Incorporate These Dishes With Early Bird Menu

Thali (Vegetables or Nonveg) 🍲

Duck Jalfrezi 🍲

Tandoori Chicken 🍲 🍲

Biryani 🍲  
(Vegetables, Chicken, Lamb or Prawns)

### Sides

- Chana Saag 🍲 €5.75
- CHIPS €3.99
- Aloo Gobi €5.75
- Paneer Tikka Masala 🍲 €5.99