



Spice Village

## STARTERS

### **TANDOORI MALAI BROCCOLI [8] €9.50**

BROCCOLI FLORET WITH A CREAMY CHEESE MARINADE SERVED WITH DILL CUCUMBER

### **CHOWK ALOO KI TIKKI [8] €9.50**

CRISPY POTATO CAKES FILLED WITH GINGER & CUMIN TEMPERED GREEN PEAS 3 CHUTNEY

### **PANEER PUNCH POORAN TIKKA [8] €9.50**

PAN GRILLED COTTAGE CHEESE POMEGRANATE MOLASSES SERVED WITH MINT CHUTNEY

### **BOMBAY CHAAT [8] €9.99**

FAMOUS STREET FOOD FROM MUMBAI, CRISPY ALOO BONDA AND MIX BHEL

### **ACHARI CHICKEN TIKKA [8] €10.50**

CHICKEN (BONELESS THIGH) IN KASHMIRI CHILLI PICKLE, GINGER & YOGURT MARINADE SERVED WITH MINT CHUTNEY

### **MURGH KI CHAAP [8,9] €10.50**

CHICKEN THIGH COOKED WITH SAFFRON ONION PASTE, MILD CHILLY POWDER, FLAKED ALMOND

### **CRISPY PRAWN [1,2] €10.99**

PRAWN PICKLE, MANGO, DILL & WHITE MELON SEED RELISH

### **TANDOORI PRAWN [2,8,14] €14.99**

MARINATED JUMBO PRAWN GRILLED ON OPEN FIRE AVACADO

### **TAWA FISH [4,8] €9.99**

PAN FRIED TILAPIA FILLET WITH TURMERIC, CUMIN, RED CHILLI MARINADE, YOGURT GREENS

### **SEEKH KABAB [8] €10.99**

HAND POUNDED LAMB, GENTLY SPICED, ROLLED ON SKEWER AND COOKED IN CLAY OVEN SERVED WITH FRESH MINT CHUTNEY

### **DUCK TIKKA [8] €11.99**

SMOKED BARBERY DUCK MERINATED WITH AROMATIC SPICES, COOKED IN TANDOOR SERVED WITH APRICOT JAM

### **LAMB CHOP [8] €13.99**

LAMB CHOP MARINATED WITH HOMEMADE SPICES COOKED IN CLAY OVEN & SERVED WITH MINT CHUTNEY

### **TANDOORI RAAN €25.99**

LAMB SANK COOKED IN TANDOOR WITH AROMATIC SPICES

### **VEGETARIAN PLATTER [1,8] €14.99**

MALAI BROCCOLI, ALOO TIKKI, PANEER TIKKA, SAMOSA



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## **NON-VEGETARIAN PLATTER [2,4,8] €16.99**

ACHARI TIKKA ,SEEKH KABAB, TAWA FISH,  
TANDOORI PRAWN

## **MIXED GRILLED PLATTER [1,2,4,8] €25.99**

PLATTER OF TANDOORI KEBAB, KADHAI & TAWA,  
SEAFOOD, CHICKEN, LAMB, VEGETABLE POTATOES,  
DAL MAKHNI, PILAU RICE & GOC NAAN

## **M A I N C O U R S E**

### **P O U L T R Y**

#### **FIRDOSHI CHICKEN [8,9] €21.99**

CHICKEN STUFFED WITH CORN, KEEMA WITH  
TANGY CREAMY SOUCE

#### **FARMER BUTTER CHICKEN [8,9] €21.50**

OLD DELHI STYLE CHICKEN TIKKA WITH  
FENUGREEK , GINGER , KASHMIRI CHILLI,  
CARDAMOM FLAVOURED-VELVETY TOMATO ,  
ONION MASALA, FINISHED WITH FRESH CREAM.

#### **TANDOORI CHICKEN [8] €22.50**

CHICKEN ON THE BONE, STEEPED OVERNIGHT IN  
OUR SPECIAL MARINATED COOKED ON SKEWER  
SERVED WITH DAL MAKHNI AND BASMATI RICE

#### **KADHAI CHICKEN [8] €21.50**

CHICKEN COOKED IN TOMATO SAUCE, WITH  
MASALA PEPPER & SPECIAL KADHAI MASALA

#### **DUCK JALFREZI €21.99**

CHARGRILLED DUCK , COOKED IN GARLIC, ONION  
,GINGER, ONION & PEPPER IN JALFREZI SAUCE

### **L A M B**

#### **NALLI ROGAN JOSH €26.99**

KASHMIRI LAMB SHANK SIMMERED FOR 12 HRS  
WITH CARAMALIZED ONION GINGER &  
TOMATO FLAVOURED WITH SAFFRON AND  
FANNEL

#### **LAAL MAAS [8] €23.50**

RAJASTHANI LAMB CURRY WITH BROWN ONION  
, RAJASTHANI CHILLI, YOGURT PASTE. TEMPERED  
WITH SMOKED OIL CLOVE

#### **HIMACHALI SAAG GOSHT [8] €23.50**

TANDOORI LAMB CHOP COOKED WITH SPINACH  
GINGER, GARLIC, FRESH TOMATO

#### **BADAMI LAMB KORMA [8,9] €23.50**

CUBES OF LAMB COOKED IN CARDAMOM  
FLAVORED CREAMY SAFFRON SAUCE SERVED  
WITH ALMOND FLAKES



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## SEAFOOD

### LAHSONI FISH CURRY [4] €21.50

FISH SIMMERED IN SLOW COOKED TOMATO & COCONUT CURRY TEMPERED WITH PURPLE GARLIC & DRIED MANGOSTEEN. TOMATO FLAVORED WITH SAFFRON AND FANNEL

### MANGO PRAWN CURRY [2,11] €23.50

PRAWN COOKED WITH MANGO PUREE & COCONUT MILK TEMPERED WITH MUSTARD SEED CURRY LEAVES

### KERALA SEAFOOD CURRY [2,4,11] €23.50

RIVER FISH & PRAWN COOKED WITH MUSTARD SEED AND TAMARIND

### TAWA JHINGA [2,14] €24.50

PRAWN COOKED WITH TOMATO CRUSHED BLACK PEPPER SAUCE, SPECIAL KADHAI MASALA

## PRE - PLATED MEAL

### SPICE VILLAGE VEG THALI [1,8] €24.99

A PERFECT WAY OF SAVOURING A COMPLETE VEGETARIAN INDIAN MEAL: DAL, OKRA, ALOO, PANEER, RICE, NAAN, GULAB JAMUN, SAMOSA & ,RAITA

### SPICE VILLAGE NON VEG THALI [1,2,8] €27.99

THALI IS A PRRFECT WAY OF SAVOURING COMPLETE INDIAN MEAL: CHICKEN , LAMB, PRAWN, DAL, NAAN, RICE, GULAB JAMUN, CHICKEN TIKKA, RAITA

## BIRYANI

BIRYANI CAN BE COOKED WITH YOUR CHOICE OF MEAT/ VEG PREFERENCES!  
COOKED IN HYDERABADI STYLE WITH BASMATI RICE INFUSED WITH OUR HOME GROUND AROMATIC SPICES SERVED WITH CURRY SAUCE

### CHICKEN BIRYANI (MEDIUM) [8] €21.50

### LAMB BIRYANI (MEDIUM) [8] €24.50

### VEG BIRYANI (MEDIUM) [8] €21.50

### PRAWNS BIRYANI (MEDIUM) [2,8] €24.50

## CONDIMENTS

ALL SIDES ARE SERVED WITH MAIN COURSES AND CAN BE ORDERED AS MAINS.

### ACHARI ALOO €8.50

BALLYMAKENNY BABY POTATOES WITH PICKLING SPICES

### TADKA DAL MURADABADI [8] €8.50

YELLLOW LENTILS TEMPERED WITH GHEE, CUMIN, GARLIC & FRESH CORIANDER WITH CRISPY LENTIL

## MAIN COURSE

### VEGETARIAN

**PANEER BUTTER MASALA [8]** €17.50

COTTAGE CHEESE SIMMERED IN VELVETY ONION  
TOMATO MASALA SAUCE

**PANEER KADHAI [8]** €17.50

COTTAGE CHEESE COOKED WITH CRUSHED  
PEPPER & KADHAI MASALA

**BHINDI MASALA** €16.99

OKRA TOSSED WITH CUMIN AND GINGER &  
MANGO POWDER

**ALOO GOBI ADARKI** €16.99

CAULIFLOWER FLORET & POTATOES WITH  
CUMIN & GINGER & TURMERIC

**DAL MAKHNI [8]** €16.99

OLD DELHI STYLE BLACK URAD DAL COOKED  
OVERNIGHT IN CLAY OVEN FINISHED WITH  
BUTTER & FRESH CFREAM .

**CHANA AMRITSARI** €16.99

CHICK PEAS COOKED WITH GINGER AND  
CHERRY TOMATO FINISHED WITH  
FRESH CORIANDAR

**SUBZI KOFTA [8,9]** €16.99

VEGETABLE DUMPLING SIMMERED WITH  
CREAMY GRAVY

### KID'S MENU

**CHICKEN NUGGETS & CHIPS [1]** €8.50

**CHICKEN KORMA [8,9]** €13.50

SERVED WITH BASMATI RICE & NAAN

**CHICKEN TIKKA MASALA [8]** €13.50

SERVED WITH BASMATI RICE & NAAN

**PRAWN TIKKA MASALA [2,8]** €14.99

SERVED WITH BASMATI RICE & NAAN

**PRAWN KORMA [2,8]** €14.99

SERVED WITH BASMATI RICE & NAAN

**KID'S EGG FRIED RICE [3,6]** €6.00

**KID'S CHICKEN FRIED RICE [6]** €7.00



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## RICE & BREADS

**STEAMED RICE / BASMATI RICE** €3.50

**PILAU RICE** €4.50

**LEMON RICE [11]** €4.50

BASMATI RICE COOKED WITH FRESH CURRY LEAVES & FRIED LENTILS WITH A SPRINKLE OF LEMON JUICE

**MUSHROOM PILAU [8]** €4.50

PILAO RICE, TOSSED WITH SLICED MUSHROOMS & FRESH CORIANDER

**VEGETABLE PILAU [8]** €4.50

PULAO RICE SAUTEED WITH SEASONAL MIXED VEGETABLES

**BUTTER NAAN BREAD [1,8]** €3.99

**TANDOORI ROTI (WHOLE WHEAT FLOUR) [1]** €3.99

**GARLIC NAAN [1,8]** €4.50

**G O C NAAN [1,8]** €4.75

(GARLIC, ONION AND CORIANDER)

**C "N" C NAAN [1,8]** €4.75

(CHEESE & CHILLI)

**PESHAWARI NAAN [1,8,9]** €4.75

STUFFED WITH MIXTURE OF RAISINS, ALMONDS, COCONUT, FENNEL SEEDS & SAFFRON

**KEEMA NAAN [1,8]** €4.99

NAAN BREAD WITH A FILLING OF SPICED LAMB MINCE

**BREAD BASKET [1,8,9]** €8.50

SELECTION OF FOUR BREADS - GOC, CHEESE NAAN, PESHWARI NAAN, GARLIC NAAN

**CHIPS** €4.50



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# SPECIAL MENU

## SPICE VILLAGE

ALL TIME FAVORITE: THE BELOW DISHES CAN BE COOKED WITH YOUR YOUR OWN MEAT/VEG PREFERENCE. MAKE YOUR CHOICES:

CHICKEN €21.50, LAMB €22.50  
PRAWN €23.50, VEG €17.99

### VINDALOO (SPICY)

CHILLY, WEXFORD POTATOES, CINNAMON, COCONUT, VINEGAR & PALM SUGAR

### KORMA [8,9]

CARAMALIZED ONIONS, CASHEWS, CARDAMOM

### TIKKA MASALA [8]

CREAMY & SILKY TOMATO SAUCE

### SAAG [8]

SPINACH & GREENS, TOSSED WITH GARLIC, GINGER & CREAM

### MADRAS [11]

SOUTHERN SPICES, CURRY LEAVES, BLACK PEPPER AND FENNEL SEEDS

### THAI GREEN CURRY [2]

COCONUT BASED MILD CURRY, LEMON GRASS, ONIONS, BROCCOLI AND PEPPERS

### THAI RED CURRY [2]

COCONUT BASED RICH CURRY, LEMON GRASS, ONIONS, BROCCOLI AND PEPPERS

### ROGAN JOSH

KASHMIR SPECIALITY WITH SAFFRON & FENNEL



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## EARLY BIRD MENU €22.99

ALL THE MAIN COURSE ARE SERVED WITH  
PILAO RICE AND PLAIN NAAN

5PM-7PM



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### EARLY BIRD STARTERS

PICK ONE

#### ALOO TIKKI [8]

WEXFORD POTATO CAKES SERVED WITH  
TEMRIND AND MINT SAUCE

#### SAMOSA [1,8]

PASTRY PYRAMIND ,STUFFED WITH POTATO  
AND PEA MASH ,FRIED UNTIL CRISP

#### MACCHI TIKKI [4]

TILAPIA FISH CAKE ,INFUSED WITH GANDRAJ  
LEAVES & CUCUMBER YOGHURT

#### MALAI MURGH [8]

CHICKEN SUPREME ,IN CREAM CHESSE ,FENNEL  
CARDAMOM ,BEETROOT PACHADI

#### SEEKH KABAB [8]

HAND POUNDED WICKLOW LAMB MINCE ,  
COOKED IN CLAY OVEN

### EARLY BIRD MAINS

PICK ONE

#### GOAN FISH CURRY [4,11]

TILAPIA FISH COOKED IN SPECIAL GOAN STYLE ,  
MUSTARD , TAMARIND , COCONUT MILK.

#### PRAWN JALFREZI [2]

PRAWN TOSSED WITH GARLIC, GINGER , FRESH  
TOMATO ,ONION & PEPPER IN JALFREZI SAUCE

#### CHICKEN TIKKA MASALA [8]

CHICKEN SIMMRED IN MILD AND SILKY TOMATO  
SAUCE WITH FENJUGREEK

#### LAMB ROGAN JOSH

DICED LAMB COOKED IN TYPICAL KASHMIRI  
STYLE IN WITH CARAMELIZED ONION TOMATO  
FLAOVURED WITH CINAMON

#### BADAMI LAMB KORMA [8,9]

CUBES OF LAMB COOKED IN CARDAMOM  
FLAVOURED CREMY SAFFRON SAUCE FINISH  
WITH TOPPING ALMOND SLICE

#### SAAG PANEER [8]

A DELICIOUS COMBINATION OF CHOPPED  
SPINACH AND COTTEGE CHEESE , FINISHED WITH  
BUTTER , FRESH CREAME

#### VEGETABLE KORMA [8,9]

SEASONAL VEGETABLE COOKED IN PERFECTION  
IN CARDMOM FLAVORED CREAMY SAFFRON  
SAUCE , FINISHED WITH BUTTER & FRESH  
CREAM

AN EXTRA €8 WILL BE CHARGED FOR THE  
FOLLOWING MAIN COURSES:

**THALI (VEG / NON VEG)**

**TANDOORI CHICKEN**

**BIRYANI (VEGETABLE,  
CHICKEN, LAMB OR PRAWN)**

## **IMPORTANT: ALLERGEN INFORMATION**

PLEASE ADVISE YOUR SERVER, IF YOU HAVE FOOD ALLERGY OR PARTICULAR DIETARY REQUIREMENTS WHEN PLACING YOUR ORDER. WE STRIVE TO OFFER ALLERGEN FREE MENU OPTIONS BUT DUE TO THE ENVIRONMENT OF OUR KITCHEN, WE CANNOT GUARANTEE THAT EVERY ITEM IS 100% ALLERGEN FREE AS INDIVIDUAL FOOD MAY COME IN CONTACT WITH ONE ANOTHER DUE TO SHARED COOKING AREA.

### **OUR MEAT IS HALAL CERTIFIED**

WE USE MUSTARD OIL, DESI GHEE, VEGETABLE OIL, COCONUT OIL. ALL OUR LAMB AND CHICKEN IS HALAL CERTIFIED FROM IRISH COUNTRY MEET TRACEABLE. SOME OF OUR DISHES MAY CONTAIN OR HAVE BEEN IN CONTACT WITH NUTS. FISH MAY CONTAIN SMALL BONES. WE WORK WITH OUR SUPPLIER TO KEEP TRACEABILITY AND SEASONALITY AND WE IMPORT SOME OF OUR SPICE DIRECTLY FROM APPROVED GROWERS ACROSS INDIA.

### **ALLERGENS**

- |                 |                  |
|-----------------|------------------|
| 1. GLUTEN-WHEAT | 8. MILK          |
| 2. CRUSTACEANS  | 9. NUTS          |
| 3. EGGS         | 10. CELERY       |
| 4. FISH         | 11. MUSTARD      |
| 5. PEANUTS      | 12. SESAME SEEDS |
| 6. SOYBEANS     | 13. SULPHITES    |
| 7. LUPINS       | 14. MOLLUSCS     |

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