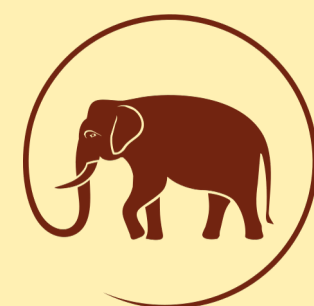


Spice Village

STARTERS

TANDOORI MALAI BROCCOLI [8] BROCCOLI FLORET WITH A CREAMY CHEESE MARINADE SERVED WITH DILL CUCUMBER	€10.99
CHOWK ALOO KI TIKKI [8] CRISPY POTATO CAKES FILLED WITH GINGER & CUMIN TEMPERED GREEN PEAS 3 CHUTNEY	€10.99
PANEER PUNCH POORAN TIKKA [8] PAN GRILLED COTTAGE CHEESE POMEGRANATE MOLASSES SERVED WITH MINT CHUTNEY	€10.99
BOMBAY CHAAT [8] FAMOUS STREET FOOD FROM MUMBAI, CRISPY ALOO BONDA AND MIX BHEL	€10.50
ACHARI CHICKEN TIKKA [8] CHICKEN (BONELESS THIGH) IN KASHMIRI CHILLI PICKLE,, GINGER & YOGURT MARINADE SERVED WITH MINT CHUTNEY	€11.50
CRISPY PRAWN [1,2] PRAWN PICKLE , MANGO, DILL & WHITE MELON SEED RELISH	€11.99
TANDOORI PRAWN [2,8,14] MARINATED JUMBO PRAWN GRILLED ON OPEN FIRE AVACADO	€15.99
LAHORI MASALA FISH [4,8] PAN FRIED TILAPIA FILLET WITH TURMERIC , CUMIN, RED CHILLI MARINADE, YOGURT GREENS	€10.99
SEEKH KABAB [8] HAND POUNDED LAMB , GENTLY SPICED , ROLLED ON SKEWER AND COOKED IN CLAY OVEN SERVED WITH FRESH MINT CHUTNEY	€11.99
DUCK TIKKA [8] SMOKED BARBERY DUCK MERINATED WITH AROMATIC SPICES, COOKED IN TANDOOR SERVED WITH APRICOT JAM	€11.99
VEGETARIAN PLATTER [1,8] MALAI BROCCOLI, ALOO TIKKI, PANEER TIKKA, SAMOSA	€14.99
NON-VEGETARIAN PLATTER [2,4,8] ACHARI TIKKA ,SEEKH KABAB, TAWA FISH, TANDOORI PRAWN	€16.99



Spice Village

MAIN COURSE

POULTRY

FARMER BUTTER CHICKEN [8,9] €22.99

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

TANDOORI CHICKEN [8] €23.99

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

KADHAI CHICKEN [8] €22.99

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

DUCK JALFREZI €22.99

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

L A M B

LAAL MAAS [8] €24.99

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

HIMACHALI SAAG GOSHT [8] €24.99

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

BADAMI LAMB KORMA [8,9] €24.99

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

S E A F O O D

LAHSOONI FISH CURRY [4] €24.99

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] €24.99

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

KERALA SEAFOOD CURRY [2,4,11] €24.99

RIVER FISH & PRAWN COOKED WITH MUSTARD SEED AND TAMARIND



Spice Village

TAWA JHINGA [2,14] €24.99
PRAWN COOKED WITH TOMATO CRUSHED
BLACK PEPPER SAUCE, SPECIAL KADHAI MASALA

P R E - P L A T E D M E A L

SPICE VILLAGE VEG THALI [1,8] €25.99
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] €28.99
THALI IS A PRRFECT WAY OF SAVOURING
COMPLETE INDIAN MEAL: CHICKEN , LAMB,
PRAWN, DAL, NAAN, RICE, GULAB JAMUN,
CHICKEN TIKKA, RAITA

B I R Y A N I

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

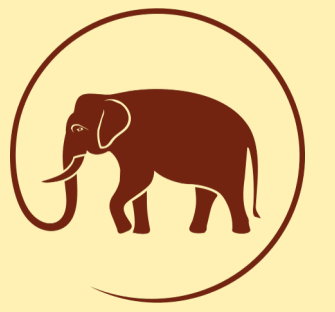
CHICKEN BIRYANI (MEDIUM) [8] €23.99
LAMB BIRYANI (MEDIUM) [8] €25.99
VEG BIRYANI (MEDIUM) [8] €22.99
PRAWNS BIRYANI (MEDIUM) [2,8] €25.99

C O N D I M E N T S

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

ACHARI ALOO €9.99
BALLYMAKENNY BABY POTATOES WITH
PICKLING SPICES

TADKA DAL MURADABADI [8] €9.99
YELLLOW LENTILS TEMPERED WITH GHEE,
CUMIN, GARLIC & FRESH CORIANDER WITH
CRISPY LENTIL



Spice Village

MAIN COURSE

VEGETARIAN

PANEER BUTTER MASALA [8] €18.99

COTTAGE CHEESE SIMMERED IN VELVETY ONION
TOMATO MASALA SAUCE

PANEER KADHAI [8] €18.99

COTTAGE CHEESE COOKED WITH CRUSHED
PEPPER & KADHAI MASALA

BHINDI MASALA €17.99

OKRA TOSSED WITH CUMIN AND GINGER &
MANGO POWDER

ALOO GOBI ADARKI €17.99

CAULIFLOWER FLORET & POTATOES WITH
CUMIN & GINGER & TURMERIC

CHANA AMRITSARI €17.99

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

SUBZI KOFTA [8,9] €18.99

VEGETABLE DUMPLING SIMMERED WITH
CREAMY GRAVY

KID'S MENU

CHICKEN NUGGETS & CHIPS [1] €8.99

CHICKEN KORMA [8,9] €13.99

SERVED WITH BASMATI RICE & NAAN

CHICKEN TIKKA MASALA [8] €13.99

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



Spice Village

RICE & BREADS

STEAMED RICE / BASMATI RICE €3.99

PILAU RICE €4.99

LEMON RICE [11] €4.99

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

MUSHROOM PILAU [8] €4.99

PILAO RICE, TOSSED WITH SLICED MUSHROOMS & FRESH CORIANDER

VEGETABLE PILAU [8] €4.99

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] €5.50

NAAN BREAD WITH A FILLING OF SPICED LAMB MINCE

BREAD BASKET [1,8,9] €10.99

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

CHIPS €4.50

EARLY BIRD MENU €24.99

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

5PM-7PM



Spice Village

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)