



## STARTER

- |  |                        |
|--|------------------------|
| <b>1. Chef's Platter</b> <small>(Veg / Meat-2 people)</small>  | <b>€10.99 / €11.99</b> |
| <small>Combination of different varieties of vegetables / meat cooked in the tandoor 1,7,8,10</small>                  |                        |
| <b>2. Onion Bhaji</b> <sup>7</sup>   | <b>€5.25</b>           |
| <small>A delicious preparation of finely sliced onions &amp; ground lentils, deep-fried</small>                        |                        |
| <b>3. Pakora (veg / Chicken)</b> <sup>7</sup>  | <b>€5.25</b>           |
| <small>Deep fried with seasoned gram flour batter &amp; spices</small>   |                        |
| <b>4. Samosa (veg / Meat)</b> <sup>1,7</sup>   | <b>€5.25</b>           |
| <small>Vegetable or Meat flavoured &amp; cooked in spices, encased in a crispy triangular pastry, deep-fried</small>   |                        |
| <b>5. Alloo Tikki</b> <sup>1,8</sup>   | <b>€5.25</b>           |
| <small>Mashed potato with indian herbs &amp; spices stuffed with chopped vegetables &amp; crumbed with bread</small>   |                        |
| <b>6. Chicken / Lamb Tikka</b> <sup>7,10</sup>   | <b>€5.99</b>           |
| <small>Chicken / Lamb pieces marinated in exotic spices, herbs &amp; yoghurt, cooked in tandoor</small>                |                        |
| <b>7. Chicken Tikka Kali Mirch</b> <sup>7,8</sup>  | <b>€5.99</b>           |
| <small>Succulent pieces of chicken marinated in exotic spices, black pepper &amp; yoghurt, cooked in caly oven</small> |                        |
| <b>8. Shahi Seekh Kabab</b> <sup>3</sup>   | <b>€5.99</b>           |
| <small>Lamb mince mixed with home-pounded tandoori spices. Skewered &amp; cooked in the tandoor</small>                |                        |
| <b>9. Chilli chicken</b> <sup>1,2,3,4,6</sup>  | <b>€6.99</b>           |
| <small>Batter fried chicken with spicy chilly soya sauce</small>   |                        |
| <b>10. Rack of Irish Lamb</b> <sup>7,10</sup>  | <b>€8.45</b>           |
| <small>Marinated with Indian spices &amp; fresh herbs served with fresh mint jelly</small>                             |                        |
| <b>11. Tandoori Chicken</b> <sup>7,10</sup>  | <b>€5.45</b>           |
| <small>Chicken with bone marinated in exotic spices, herbs &amp; yoghurt, cooked in the tandoor</small>                |                        |
| <b>12. Spring Roll</b> <sup>1,7,6</sup>  | <b>€5.99</b>           |
| <small>Veg or chicken spring roll</small>  |                        |
| <b>13. Prawn Tempura</b> <sup>1,2,4</sup>  | <b>€6.99</b>           |
| <small>Crispy fried prawn with sweet chilli sauce (marinated in Tempura sauce)</small>                                 |                        |



## TANDOOR – THE CLAY OVEN

A tandoor is a cylindrical clay oven used n cooking and baking. All dishes marinated in yoghurt with delicate herbs & spices, barbecued on skewers

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|--|------------------------|
| <b>14. Chicken Tikka Kali Mirch</b> <sup>7,8</sup>   | <b>€13.50</b>          |
| <small>Succulent pieces of chicken marinated in exotic spices, black pepper &amp; yoghurt, cooked in clay oven</small> |                        |
| <b>15. Chicken / Lamb Tikka</b> <sup>7,10</sup>  | <b>€11.45 / €13.45</b> |
| <small>Chicken / Lamb pieces marinated with Indian spices and cooked in the tandoor</small>                            |                        |

1: Cereals-Gluten, 2: Crustaceans 3: Eggs, 4: Fish, 5: Peanuts, 6: Soya. 7: Milk, 8: Nuts, 9: Celery, 10. Mustard, 11: Sesame Seeds, 12. Sulphites  
13: Lupin, 14: Molluscs

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|---|---------------|
| <b>16. Chicken Shaslik</b> <sup>7</sup>   | <b>€14.50</b> |
| <small>Dried chicken marinated in Himalayan herbs &amp; spices cooked with onions, pepper &amp; served with curry sauce</small> |               |
| <b>17. Jumbo Prawn</b> <sup>2,4,7</sup>   | <b>€15.50</b> |
| <small>Marinated jumbo prawns barbecued with herbs and spices</small>   |               |
| <b>18. House Special Mix Grill</b> <sup>7,8,10</sup>  | <b>€15.50</b> |
| <small>Assorted grill items from the tandoor served with curry sauce</small>  |               |



## HOME SPECIALITIES

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|--|----------------------|
| <b>19. Rack of Irish Lamb</b> <sup>7,10</sup>  | <b>€15.50</b>        |
| <small>Marinated with indian spices &amp; fresh herbs</small>  |                      |
| <b>20. Chicken Rainbow</b> <sup>7,8</sup>  | <b>€13.50</b>        |
| <small>Three different marinated chickens cooked in almonds powder, cashew nut paste &amp; base of tomato sauce with touch of mint</small> |                      |
| <b>21. Chicken 65/Lamb 65 – in sauce</b> <sup>7,10</sup>   | <b>€13.50</b>        |
| <small>Fresh chicken/lamb cooked with chopped ginger, garlic green chilly, spices &amp; flavoured with curry leaves</small>                |                      |
| <b>22. Chicken Dhansak</b> <sup>7</sup>  | <b>€13.50</b>        |
| <small>Fresh chicken cooked with lentils, pineapple, onino, tomato, garlic, ginger, fresh coriander</small>                                |                      |
| <b>23. Chicken Pasanda</b> <sup>7,8</sup>  | <b>€13.50</b>        |
| <small>Very mild, cream, cashew nut paste, almond powder, coconut powder, sugar, fruit cocktail</small>                                    |                      |
| <b>24. Chicken/Prawn Chilli</b> <sup>1,2,3,4,6</sup>   | <b>€13.50/€15.50</b> |
| <small>Batter fried chicken/prawn with spicy chilli soya sauce</small>   |                      |
| <b>25. Butter Lamb/Chicken</b> <sup>7,8</sup>  | <b>€13.50</b>        |
| <small>Mild dish cooked with cashew nut and cream or butter, fenugreek leaves</small>  |                      |
| <b>26. Chicken / Lamb Kashmiri</b> <sup>7,8</sup>  | <b>€13.50</b>        |
| <small>FMild dish cooked with cashew nut and fruit cocktail – mango flavour</small>  |                      |
| <b>27. Chicken / Lamb Chilli Masala</b> <sup>7,8</sup>   | <b>€13.50</b>        |
| <small>Chicken / Lamb pieces cooked with bell pepper, onion, tomato &amp; fresh coriander in a curry based sauce</small>                   |                      |
| <b>28. Chicken / Lamb Chettinad (Hot)</b> <sup>7,8</sup>   | <b>€13.50</b>        |
| <small>Cooked with South Indian spices, Finished with coconut milk</small>   |                      |
| <b>29. Goan Fish Curry</b> <sup>4,10</sup>   | <b>€13.50</b>        |
| <small>Fish cooked with onion, curry leaves, fresh ginger and green chillies, finished with coconut</small>                                |                      |
| <b>30. Zhingha Zafrani</b> <sup>2,4,7,8,12</sup>   | <b>€13.50</b>        |
| <small>Tandoori Prawn, marinated and cooked with smooth sauce flavoured with saffron</small>   |                      |
| <b>31. King Prawn Malvani Curry</b> <sup>2, 4, 10</sup>  | <b>€14.50</b>        |
| <small>Cooked with coconut, curry leaves, tomato and spice with tamarind sauce</small>   |                      |



## KEBAB

All kebabs are wrapped in Naan bread with fresh salad and chilli garlic mayonaisse

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|---|---------------|
| <b>32. Sheek Kebab Roll</b> <sup>1,3</sup>      | <b>€10.50</b> |
| <b>33. Chicken Tikka Roll</b> <sup>1,7,10</sup> | <b>€10.50</b> |
| <b>34. Mixed Kebab Roll</b> <sup>1,3,7,10</sup> | <b>€10.50</b> |

## CLASSIC DISHES

Select your meat & then the type of dish

- |                           |               |                     |               |
|---------------------------|---------------|---------------------|---------------|
| Chicken                   | <b>€12.99</b> | Vegetables          | <b>€12.45</b> |
| Lamb                      | <b>€13.45</b> | Paneer <sup>7</sup> | <b>€12.45</b> |
| King Prawn <sup>2,4</sup> | <b>€13.99</b> |                     |               |

- |   |               |
|---|---------------|
| <b>35. Korma</b> <sup>5, 7, 8</sup>   | <b>€12.45</b> |
| <small>Mild creamy sauce flavoured with almond powder, coconut powder and cashew nut paste</small>                |               |
| <b>36. Tikka Masala</b> <sup>7,8</sup>  | <b>€12.45</b> |
| <small>A mild creamy dish with tomato sauce, cashew nut, almond and coconut powder</small>                        |               |
| <b>37. Balti</b> <sup>7,8</sup>   | <b>€13.99</b> |
| <small>Sauce of ginger, garlic, chopped pepper &amp; exotic spices, served in ethnic round bottomed pots</small>  |               |
| <b>38. Karahi</b> <sup>7,8</sup>  | <b>€12.45</b> |
| <small>Cooked with julian cut bell peppers, yoghurt, coriander and tomato gravy</small>                           |               |
| <b>39. Bhoona</b> <sup>7,8</sup>  | <b>€13.99</b> |
| <small>A rich thick sauce with chunks of spring onion, julian cut bell peppers, ginger, garlic and tomato</small> |               |

- |   |               |
|---|---------------|
| <b>40. Saag</b> <sup>7,8</sup>  | <b>€13.99</b> |
| <small>Classic dish with spinach cooked with cream, tomato, ginger and garlic</small> |               |

- |   |               |
|---|---------------|
| <b>41. Do Piazza (Medium)</b> <sup>7,8</sup>  | <b>€13.99</b> |
| <small>Tomato, ginger, garlic, coriander cooked with dice cut red &amp; spring onions and touch of cream</small>                          |               |
| <b>42. Jal Friezy (Medium)</b> <sup>7,8</sup>   | <b>€13.99</b> |
| <small>Ginger, garlic, tomato, onion &amp; peppers cooked together to form a delicious sweet &amp; sour dish</small>                      |               |
| <b>43. Rogan Josh (Medium)</b> <sup>7,8</sup>   | <b>€13.99</b> |
| <small>Mixture of spices, onions, tomatoes, Kashmiri red chillies, yoghurt &amp; fresh mint leaves cooked in oil at intense heat</small>  |               |
| <b>44. Curry (Medium)</b> <sup>7,8</sup>  | <b>€13.99</b> |
| <small>Traditional Indian curry, medium spiced to suit most palates</small>   |               |
| <b>45. Madras (Hot)</b> <sup>7,8,10</sup>   | <b>€13.99</b> |
| <small>Cooked with curry leaves, mustard seeds &amp; coconut finished with lemon Indian curry, medium spiced to suit most palates</small> |               |
| <b>46. Vindaloo (Very Hot)</b> <sup>7,8</sup>   | <b>€13.99</b> |
| <small>Potatoes, fresh chillies, tomatoes &amp; traditional Indian spices, finished</small>   |               |
| <b>47. Kolhapuri (Very Hot)</b> <sup>7,8</sup>  | <b>€13.99</b> |
| <small>Fresh chilli sauce, flavoured with curry leaves, mustard seeds, ginger &amp; garlic</small>  |               |

## BIRYANI DISHES (MEDIUM)

A one-dish meal prepared in traditional Indian way. Basmati rice cooked with seasonal vegetables / meat of your choice flavoured with herbs & spices, includes nuts.

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|--|---------------|
| <b>48. Vegetable Biryani</b> <sup>8</sup>  | <b>€10.95</b> |
| <b>49. Chicken Biryani</b> <sup>8</sup>  | <b>€13.50</b> |
| <b>50. Lamb Biryani</b> <sup>8</sup>   | <b>€14.50</b> |
| <b>51. King Prawn Biryani</b> <sup>4,2,8</sup>   | <b>€14.99</b> |
| <b>52. Spice India Special Biryani</b> <sup>4,2,8</sup>  | <b>€14.99</b> |
| <small>Basmati rice cooked with tandoori prawn, tandoori chicken, tandoori lamb finished with cocktail or dry fruits</small> |               |

## VEGETABLE GARDEN

- |   | Full Portion  | Side Portion |
|---|---------------|--------------|
| <b>53. Mix Vegetable Curry</b> <sup>7</sup>   | <b>€10.99</b> | <b>€9.50</b> |
| <small>Season mix vegetables</small>  |               |              |
| <b>54. Bombay Aloo</b> <sup>1</sup>   | <b>€10.99</b> | <b>€9.50</b> |
| <small>Pan-fried potatoes flavoured with onions, tomatoes and fresh leaves</small>  |               |              |
| <b>55. Aloo Saag Wala</b> <sup>1,7</sup>  | <b>€10.99</b> | <b>€9.50</b> |
| <small>Potatoes cooked with fresh spinach and finished with fresh coastal herb</small>  |               |              |
| <b>56. Aloo Gobi</b> <sup>7</sup>   | <b>€10.99</b> | <b>€9.50</b> |
| <small>Cauliflower cooked with potato, tomato, ginger, garlic and onion seeds</small>   |               |              |
| <b>57. Chana Masala</b> <sup>7</sup>  | <b>€10.99</b> | <b>€9.50</b> |
| <small>Spicy dish made with chickpeas and traditional Punjabi spices</small>  |               |              |
| <b>58. Dal Makhni</b> <sup>7</sup>  | <b>€10.99</b> | <b>€9.50</b> |
| <small>Black lentils with fresh butter, dried fenugreek leaves, &amp; freshly pureed tomatoes.</small>                              |               |              |
| <b>59. Matar Paneer</b> <sup>7</sup>  | <b>€10.99</b> | <b>€9.50</b> |
| <small>Indian cottage cheese and peas in a sauce of well cooked with tomatoes, onions and spices</small>                            |               |              |
| <b>60. Saag Paneer</b> <sup>7,8</sup>   | <b>€10.99</b> | <b>€9.50</b> |
| <small>Spinach simmered with paneer cheese, cream, flavoured with garlic, black pepper &amp; pine nuts</small>                      |               |              |
| <b>61. Paneer Chilli Masala</b> <sup>7</sup>  | <b>€10.99</b> | <b>€9.50</b> |
| <small>Batter fried panneer in a spicy chilli soy sauce</small>   |               |              |
| <b>62. Paneer Jal Friezy</b> <sup>7</sup>   | <b>€10.99</b> | <b>€9.50</b> |
| <small>Stir fried homemade cottage cheese and pepper with roasted coriander seeds, fresh tomatoes, onion &amp; green chilli</small> |               |              |
| <b>63. Tarka Dal</b> <sup>7,10</sup> <sup>1,7,6</sup>   | <b>€10.99</b> | <b>€9.50</b> |
| <small>Lentils fried in butter, cooked with onion, fresh ginger, garlic, tomatoes &amp; garnished with fresh coriander</small>      |               |              |
| <b>64. Saag Paneer</b> <sup>7</sup>   | <b>€10.99</b> | <b>€9.50</b> |
| <small>Homemade Cottage cheese cooked in a creamy spinach gravy</small>   |               |              |
| <b>65. Bhindi Masala</b>  | <b>€10.99</b> | <b>€9.50</b> |
| <small>Okra stir-fried with onions, tomatoes &amp; spices</small>   |               |              |

## RICE & SIDE ORDERS

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|--|--------------|
| <b>66. Basmati Rice</b>                      | <b>€1.95</b> |
| <b>67. Pilau Rice</b> <sup>7</sup>           | <b>€2.45</b> |
| <b>68. Lemon Rice</b> <sup>10</sup>          | <b>€2.99</b> |
| <b>69. Egg Fried Rice</b> <sup>3,6</sup>     | <b>€2.99</b> |
| <b>70. Vegetable Fried Rice</b> <sup>6</sup> | <b>€2.99</b> |
| <b>71. Mushroom Rice</b>                     | <b>€2.99</b> |
| <b>72. Chips</b> <sup>8</sup>                | <b>€2.45</b> |
| <b>73. Raita</b> <sup>7</sup>                | <b>€2.45</b> |
| <b>74. Green Salad</b>                       | <b>€3.95</b> |

## TANDOORI BREADS

- |   |              |
|---|--------------|
| <b>75. Roti / Chapati</b> <sup>1</sup>                | <b>€1.95</b> |
| <b>76. Naan</b> <sup>1,3</sup>                        | <b>€1.95</b> |
| <b>77. Garlic Naan</b> <sup>1,3</sup>                 | <b>€2.25</b> |
| <b>78. Coriander Naan</b> <sup>1,3</sup>              | <b>€2.25</b> |
| <b>79. Kashmiri Naan</b> <sup>1,,3,8</sup>            | <b>€2.95</b> |
| <b>80. Keema Naan</b> <sup>1,3</sup>                  | <b>€2.95</b> |
| <b>81. Cheese Naan</b> <sup>1,3,7</sup>               | <b>€2.95</b> |
| <b>82. G.O.C. Naan</b> <sup>1,3</sup>                 | <b>€2.95</b> |
| <b>83. Onion Kulcha (Stuffed Naan)</b> <sup>1,3</sup> | <b>€2.95</b> |

## KIDS MENU

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|--|--------------|
| <b>84. Chicken nuggets with chips</b> <sup>1,7</sup> | <b>€6.95</b> |
| <b>85. Fish finger with chips</b> <sup>1,4,7</sup>   | <b>€6.95</b> |

1: Cereals-Gluten, 2: Crustaceans 3: Eggs, 4: Fish, 5: Peanuts, 6: Soya. 7: Milk, 8: Nuts, 9: Celery, 10. Mustard, 11: Sesame Seeds, 12. Sulphites  
13: Lupin, 14: Molluscs



## ALL TIME FAVOURITES

ALL MEATS SERVED IN THE ALL TIME FAVOURITE DISHES ARE SERVED **ON THE BONE**  
**PLEASE ASK US ABOUT SOUTH INDIAN SPECIALS OF THE DAY**

## STARTERS

86. **Mumbai Samosa** 1,8 €5.70  
Spicy potato cooked in spices with cashew nuts and raisins, encased in traditional pastry deep fried
87. **Vegetable Kachori** 1 €5.95  
Spicy Indian Flat snack with peas, ginger & garlic stuffing deep fried
88. **Dragon Chicken** 1,6,8 €7.99  
Crispy fried chicken tossed in spicy sauce with red chillies & cashew nuts.
89. **Fried Chicken 65** 1,3,6 €7.99  
Chicken coated with cornflour & spices, deep fried

## MAIN COURSES

ALL MEATS SERVED IN THE ALL TIME FAVOURITE DISHES ARE SERVED **ON THE BONE**  
Select your meat & then the type of dish

Chicken	€13.50	Vegetables	€12.45
Lamb	€14.50	Paneer 7	€13.50
King Prawn 2,4	€15.50		

90. **Roast** 7  
Semi-dried curry, cooked in homemade roast masala
91. **Kerala Masala**  
Semi-dried curry, cooked in fragrant spices, spicy powder and tomatoes
92. **Kondattam** 10  
Spicy flavourfull fry
93. **Malbari** 7  
Fresh aromatic curry from Kerala region in India

## BIRYANI COURSES

ALL MEATS SERVED IN THE ALL TIME FAVOURITE DISHES ARE SERVED **ON THE BONE**

94. **Thalassery Chicken, Paneer or Lamb Biryani** 7,8 €13.99/€14.99  
Aromatic dish from Kerala region made with short grain rice also called jeera rice

## SEAFOOD COURSES

96. **Mango Fish/Prawn Curry** 2,4 €13.50/ €15.50  
Raw mangos cooked in creamy coconut sauce
95. **Fish Moilee** 4 €13.50  
Tender chunks of fish cooked in a fragrant coconut milk sauce with a blend of aromatic spices, including turmeric, cumin, and coriander.
96. **Fish Tava Fry** 4 €12.99  
Marinated fish shallow fried in cast iron pan
97. **Fish Pollichettu** 4 €21.99  
Marinated full portion of fish cooked in banana leaves, with ground spices
98. **Fish Tava Pepper Fry** 4 €19.99  
Marinated full portion of fish shallow fried in cast iron pan, with crushed peppercorns

## RICE & SIDE DISHES

99. **Ghee Rice** 7,8 €3.50  
Rice cooked with clarified butter finised with Cashew nuts & Raisins
100. **Puliyogare / Tamarind Rice** 5 10 11 €3.45  
Tangy and Spicy Rice with favours of Tamrind and Peanut
101. **Brown Onion Rice** 10 €3.45  
Brown Rice cooked with Onions
102. **Idiyappam** €2.00  
Traditional Rice Noodles cooked in Steam Cooker
103. **Malbari Parotta** 3,7 €2.00  
Layered traditional Indian flatbread
104. **Gunpowder Chips** 5 8 10 11 €2.95  
Rustic fries topped with spicy malaga podi also knows as gun powder

## VISIT OUR OTHER BRANCHES

### SPICE INDIA BLANCHARDSTOWN

**PHONE:** (01) 223 4830

**ADDRESS:** Unit 2, Main Street,  
Supervalu Carpark, Blanchardstown  
Village, Blanchardstown, Co. Dublin,  
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### SPICE INDIA GALWAY

**PHONE:** (091) 353 501

**ADDRESS:** 2-4, Bridgewater Court,  
Fairhill Rd Lower, Dominick St  
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**PHONE:** (043) 334 9853

**ADDRESS:** 8-9 Ballymahon St,  
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## OPENING HOURS

ALL RESTAURANTS

**MON-SAT: 4:30 PM-11 PM**

**BLANCHARDSTOWN**

**MON-FRIDAY: 4:30 PM-11 PM**

**SATURDAY & SUNDAY LUNCH: 1 PM-11PM**

SUNDAY HOURS FOR  
LONGFORD, MULLINGAR & CARRICK  
**SUN: 3 PM - 11 PM**

SUNDAY LUNCH  
GALWAY & ATHLONE ONLY  
**SUN: 1 PM - 11 PM**