



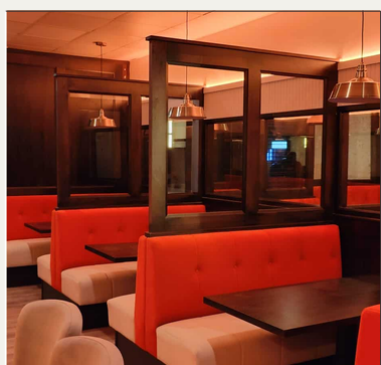
**MULTI-AWARD  
WINNING  
INDIAN CUISINE**

**IRISH RESTAURANT  
AWARDS**



Check out over 2,150 five  
star Reviews on Google  
★★★★★

## OUR LOCATIONS



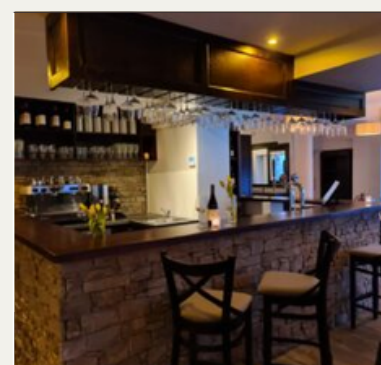
**SPICE INDIA  
BLANCHARDSTOWN**



**SPICE INDIA  
LONGFORD**



**SPICE INDIA  
ATHLONE**



**SPICE INDIA  
GALWAY**



**SPICE INDIA  
MULLINGAR**



**SPICE INDIA  
CARRICK ON SHANNON**

Order online from Athlone,  
Blanchardstown & Carrick on Shannon at  
[www.spiceindiaonline.ie](http://www.spiceindiaonline.ie)

**Spice India**  
Fine Indian Cuisine

[www.spiceindia.ie](http://www.spiceindia.ie)

Longford - Carrick - Mullingar - Athlone - Galway - Blanchardstown



**ORDER ON THE SPICE INDIA APP**



**BLANCHARDSTOWN**

☎ (01) 223 4830

**LONGFORD**

☎ (043) 334 9853

**ATHLONE**

☎ (090) 649 8037

**GALWAY**

☎ (091) 353 501

**CARRICK-ON-SHANNON**

☎ (071) 965 0934

**MULLINGAR**

☎ (044) 933 2738

**OPENING HOURS**

**ALL RESTAURANTS**

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

Free Basmati  
Rice or Plain  
Naan Bread  
With All Main  
Courses

**SUNDAY HOURS FOR  
LONGFORD, MULLINGAR & CARRICK**

**SUN: 3 PM - 11 PM**

**SUNDAY LUNCH  
GALWAY, BLANCHARDSTOWN  
& ATHLONE ONLY**

**SUN: 1 PM - 11 PM**





STARTER

1.	<b>Chef's Platter</b> <small>(Veg / Meat-2 people )</small> Combination of different varieties of vegetables / meat cooked in the tandoor <small>1,7,8,10</small>	<b>12.00 / €12.50</b>
2.	<b>Onion Bhaji</b> <small>7</small> A delicious preparation of finely sliced onions & ground lentils, deep-fried	<b>€5.99</b>
3.	<b>Pakora (veg / Chicken)</b> <small>7</small>	<b>€5.99</b>
4.	<b>Samosa (veg / Meat)</b> <small>1,7</small> Deep fried with seasoned gram flour batter & spices. Vegetable or Meat flavoured & cooked in spices, encased in a crispy triangular pastry, deep-fried	<b>€5.99</b>
5.	<b>Alloo Tikki</b> <small>1,8</small> Mashed potato with indian herbs & spices stuffed with chopped vegetables & crumbed with bread	<b>€5.99</b>
6.	<b>Chicken / Lamb Tikka</b> <small>7,10</small> Chicken / Lamb pieces marinated in exotic spices, herbs & yoghurt, cooked in tandoor	<b>€6.50</b>
7.	<b>Chicken Tikka Kali Mirch</b> <small>7,8</small> Succulent pieces of chicken marinated in exotic spices, black pepper & yoghurt, cooked in caly oven	<b>€6.50</b>
8.	<b>Shahi Seekh Kabab</b> <small>3</small> Lamb mince mixed with home-pounded tandoori spices. Skewered & cooked in the tandoor	<b>€6.50</b>
9.	<b>Chilli chicken</b> <small>1,2,3,4,6</small> Batter fried chicken with spicy chilly soya sauce	<b>€7.50</b>
10.	<b>Rack of Irish Lamb</b> <small>7,10</small> Marinated with Indian spices & fresh herbs served with fresh mint jelly	<b>€9.00</b>
11.	<b>Tandoori Chicken</b> <small>7,10</small> Chicken with bone marinated in exotic spices, herbs & youghurt, cooked in the tandoor	<b>€6.50</b>
12.	<b>Spring Roll</b> <small>1,7,6</small> Veg or chicken spring roll	<b>€6.50</b>
13.	<b>Prawn Tempura</b> <small>1,2,4</small> Crispy fried prawn with sweet chilli sauce (marinated in Tempura sauce)	<b>€7.50</b>



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

14.	<b>Chicken Tikka Kali Mirch</b> <small>7,8</small> Succulent pieces of chicken marinated in exotic spices, black pepper & yoghurt, cooked in clay oven	<b>€14.50</b>
15.	<b>Chicken / Lamb Tikka</b> <small>7,10</small> Chicken / Lamb pieces marinated with Indian spices and cooked in the tandoor	<b>€14.50/€14.99</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

16.	<b>Chicken Shaslik</b> <small>7</small> Dried chicken marinated in Himalayan herbs & spices cooked with onions, pepper & served with curry sauce	<b>€14.99</b>
17.	<b>Jumbo Prawn</b> <small>2,4,7</small> Marinated jumbo prawns barbecued with herbs and spices	<b>€15.99</b>
18.	<b>House Special Mix Grill</b> <small>7,8,10</small> Assorted grill items from the tandoor served with curry sauce	<b>€15.99</b>



HOME SPECIALITIES

19.	<b>Rack of Irish Lamb</b> <small>7,10</small> Marinated with indian spices & fresh herbs	<b>€16.50</b>
20.	<b>Chicken Rainbow</b> <small>7,8</small> Three different marinated chickens cooked in almonds powder, cashew nut paste & base of tomato sauce with touch of mint	<b>€13.99</b>
21.	<small>7,10</small> Fresh chicken/lamb cooked with chopped ginger, garlic green chilly, spices & flavoured with curry leaves	<b>€13.99</b>
22.	<b>Chicken Dhansak</b> <small>7</small> Fresh chicken cooked with lentils, pineapple, onino, tomato, garlic, ginger, fresh coriander	<b>€13.99</b>
23.	<b>Chicken Pasanda</b> <small>7,8</small> Very mild, cream, cashew nut paste, almond powder, coconut powder, sugar, fruit cocktail	<b>€13.99</b>
24.	<b>Chicken/Prawn Chilli</b> <small>1,2,3,4,6</small> Batter fried chicken/prawn with spicy chilli soya sauce	<b>€13.99/€15.99</b>

25.	<b>Butter Lamb/Chicken</b> <small>7,8</small> Mild dish cooked with cashew nut and cream or butter, fenugreek leaves	<b>€13.99</b>
-----	---	---------------

26.	<b>Chicken / Lamb Kashmiri</b> <small>7,8</small> FMild dish cooked with cashew nut and fruit cocktail – mango flavour	<b>€13.99</b>
27.	<b>Chicken / Lamb Chilli Masala</b> Chicken / Lamb pieces cooked with bell pepper, onion, tomato & fresh coriander in a curry based sauce	<b>€13.99</b>
28.	<b>Chicken / Lamb Chettinad (Hot)</b> <small>7,8</small> Cooked with South Indian spices, Finished with coconut milk	<b>€13.99</b>
29.	<b>Goan Fish Curry</b> <small>4,10</small> Fish cooked with onion, curry leaves, fresh ginger and green chillies, finished with coconut	<b>€13.99</b>
30.	<b>Zhingha Zafrani</b> <small>2,4,7,8,12</small> Tandoori Prawn, marinated and cooked with smooth sauce flavoured with saffron	<b>€14.99</b>
31.	<b>King Prawn Malvani Curry</b> <small>2, 4, 10</small> Cooked with coconut, curry leaves, tomato and spice with tamarind sauce	<b>€14.99</b>



KEBAB

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

32.	<b>Sheek Kebab Roll</b> <small>1,3</small>	<b>€12.00</b>
33.	<b>Chicken Tikka Roll</b> <small>1,7,10</small>	<b>€11.50</b>
34.	<b>Mixed Kebab Roll</b> <small>1,3,7,10</small>	<b>€12.50</b>

CLASSIC DISHES

Select your meat & then the type of dish

Chicken	<b>€13.99</b>	Vegetables	<b>€13.50</b>
Lamb	<b>€14.50</b>	Paneer <small>7</small>	<b>€13.50</b>
King Prawn <small>2,4</small>	<b>€14.99</b>		

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

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

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.

48.	<b>Vegetable Biryani</b> <small>8</small>	<b>€13.95</b>
49.	<b>Chicken Biryani</b> <small>8</small>	<b>€14.50</b>
50.	<b>Lamb Biryani</b> <small>8</small>	<b>€14.99</b>
51.	<b>King Prawn Biryani</b> <small>4,2,8</small>	<b>€15.99</b>
52.	<b>Spice India Special Biryani</b> <small>4,2,8</small> Basmati rice cooked with tandoori prawn, tandoori chicken, tandoori lamb finished with cocktail or dry fruits	<b>€15.99</b>

VEGETABLE GARDEN

	Full Portion	Side Portion
53. <b>Mix Vegetable Curry</b> <sub>7</sub> Season mix vegetables	€12.50	€9.99
54. <b>Bombay Aloo</b> <sub>1</sub> Pan-fried potatoes flavoured with onions, tomatoes and fresh leaves	€12.50	€9.99
55. <b>Aloo Saag Wala</b> <sub>1,7</sub> Potatoes cooked with fresh spinach and finished with fresh coastal herb	€12.50	€9.99
56. <b>Aloo Gobi</b> <sub>7</sub> Cauliflower cooked with potato, tomato, ginger, garlic and onion seeds	€12.50	€9.99
57. <b>Chana Masala</b> <sub>7</sub> Spicy dish made with chickpeas and traditional Punjabi spices	€12.50	€9.99
58. <b>Dal Makhni</b> <sub>7</sub> Black lentils with fresh butter, dried fenugreek leaves, & freshly pureed tomatoes.	€12.50	€9.99
59. <b>Matar Paneer</b> <sub>7</sub> Indian cottage cheese and peas in a sauce of well cooked with tomatoes, onions and spices	€12.50	€9.99
60. <b>Saag Paneer</b> <sub>7,8</sub> Spinach simmered with paneer cheese, cream, flavoured with garlic, black pepper & pine nuts	€12.50	€9.99
61. <b>Paneer Chilli Masala</b> <sub>7</sub> Batter fried paneer in a spicy chilli soy sauce	€12.50	€9.99
62. <b>Paneer Jal Friezy</b> <sub>7</sub> Stir fried homemade cottage cheese and pepper with roasted coriander seeds, fresh tomatoes, onion & green chilli	€12.50	€9.99
63. <b>Tarka Dal</b> <sub>7,10</sub> Lentils fried in butter, cooked with onion, fresh ginger, garlic, tomatoes & garnished with fresh coriander	€12.50	€9.99
64. <b>Saag Paneer</b> <sub>7</sub> Homemade Cottage cheese cooked in a creamy spinach gravy	€12.50	€9.99
65. <b>Bhindi Masala</b> Okra stir-fried with onions, tomatoes & spices	€12.50	€9.99

RICE & SIDE ORDERS

66.	<b>Basmati Rice</b>	<b>€2.45</b>
67.	<b>Pilau Rice</b> <small>7</small>	<b>€2.99</b>
68.	<b>Lemon Rice</b> <small>10</small>	<b>€3.50</b>
69.	<b>Egg Fried Rice</b> <small>3,6</small>	<b>€3.50</b>
70.	<b>Vegetable Fried Rice</b> <small>6</small>	<b>€3.50</b>
71.	<b>Mushroom Rice</b>	<b>€3.50</b>
72.	<b>Chips</b> <small>8</small>	<b>€3.50</b>
73.	<b>Raita</b> <small>7</small>	<b>€4.00</b>
74.	<b>Green Salad</b>	<b>€4.00</b>

TANDOORI BREADS

75.	<b>Roti / Chapati</b> <small>1</small>	<b>€2.45</b>
76.	<b>Naan</b> <small>1,3</small>	<b>€2.45</b>
77.	<b>Garlic Naan</b> <small>1,3</small>	<b>€2.99</b>
78.	<b>Coriander Naan</b> <small>1,3</small>	<b>€2.99</b>
79.	<b>Kashmiri Naan</b> <small>1,,3,8</small>	<b>€3.50</b>
80.	<b>Keema Naan</b> <small>1,3</small>	<b>€3.50</b>
81.	<b>Cheese Naan</b> <small>1,3,7</small>	<b>€3.50</b>
82.	<b>G.O.C. Naan</b> <small>1,3</small>	<b>€3.50</b>
83.	<b>Onion Kulcha (Stuffed Naan)</b> <small>1,3</small>	<b>€3.50</b>

KIDS MENU

84.	<b>Chicken nuggets with chips</b> <small>1,7</small>	<b>€7.99</b>
85.	<b>Fish finger with chips</b> <small>1,4,7</small>	<b>€7.99</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