

## 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 €6.99  
Spicy potato cooked in spices with cashew nuts and raisins, encased in traditional pastry deep fried
87. **Hara Bhara Kebab** 1 €6.99  
Flat snack with peas, spinach and potato, deep fried
88. **Dragon Chicken** 1,6,8 €8.99  
Crispy fried chicken tossed in spicy sauce with red chillies & cashew nuts.
89. **Fried Chicken 65** 1,3,6 €8.50  
Chicken coated with cornflour & spices, deep fried

## MAIN COURSES

Select your meat & then the type of dish

Chicken	€14.99	Vegetables	€13.99
Lamb	€15.99	Paneer	€14.99
King Prawn	2,4 €16.50		

90. **Roast** 7  
Semi-dried curry, cooked in homemade roast masala
91. **Kerala Masala**  
Semi dried Curry cooked in fragrant spices, spicey powder and tomatoes
92. **Kondattam** 10  
Spicy flavourfull fry
93. **Malbari** 7  
Fresh aromatic curry from Kerala region in India
- Chettinad (HOT)** 7, 8, 10  
Cooked in South Indian spices finished with coconut milk
- Railway Curry (Very very HOT)** 7, 8, 10  
Very very spicy Chef's Special Gravy based dish

## BIRYANI COURSES

94. **Thalassery Chicken, Paneer or Lamb Biryani** 7,8 €15.50/€16.50  
Aromatic dish from Kerala region made with short grain rice also called jeera rice
- Mumbai Biryani** 7,8 €15.50/€16.50  
Aromatic dish from Kerala region made with short grain rice also called jeera rice

## SEAFOOD COURSES

96. **Paragon Style Fish/Prawn Curry** 2, 4 €15.50/€16.50  
Raw mangos cooked in creamy coconut sauce
97. **Fish Pollichettu** 4 €23.50  
Marinated full portion of fish cooked in banana leaves, with ground spices

## RICE & SIDE DISHES

99. **Ghee Rice** 7,8 €3.50  
Rice cooked with clarified butter finised with Cashew nuts & Raisins
102. **Idiyappam** €2.50  
Traditional Rice Noodles cooked in Steam Cooker
103. **Malbari Parotta** 3, 7 €2.50  
Layered traditional Indian flatbread
104. **Gunpowder Chips** 5, 8, 10, 11 €3.50  
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,  
**Eircode: D15 NHP1**

### SPICE INDIA GALWAY

**PHONE:** (091) 353 501

**ADDRESS:** 2-4, Bridgewater Court,  
Fairhill Rd Lower, Dominick St  
Lower, Galway, Co. Galway

### SPICE INDIA LONGFORD

**PHONE:** (043) 334 9853

**ADDRESS:** 8-9 Ballymahon St,  
Deanscurragh, Longford,  
Co. Longford

### SPICE INDIA CARRICK-ON-SHANNON

**PHONE:** (071) 965 0934

**ADDRESS:** Bridge St, Townparks,  
Carrick-On-Shannon, Co. Leitrim

### SPICE INDIA ATHLONE

**PHONE:** (090) 649 8037

**ADDRESS:** 7 Connaught St, Athlone,  
Co. Westmeath

### SPICE INDIA MULLINGAR

**PHONE:** (044) 933 2738

**ADDRESS:** Castle St, Bellview,  
Mullingar, Co. Westmeath



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Fine Indian Cuisine



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**CARRICK  
ON SHANNON**  
☎ (071) 965 0934

**GALWAY**  
☎ (091) 353 501

**LONGFORD**  
☎ (043) 334 9853

**MULLINGAR**  
☎ (044) 933 2738

**STONEYBATTER**  
☎ (01) 693 1313

## OPENING HOURS

**ALL RESTAURANTS**

Mon – Sat: 4.30pm–11pm

## STONEYBATTER

Mon – Fri 4–10.30pm, Sat & Sun 12.30–10.30

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

**SUN: 3 PM – 11 PM**

**SUNDAY LUNCH  
GALWAY, ATHLONE &  
BLANCHARDSTOWN 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>13.00 / €13.50</b>
2.	<b>Onion Bhaji</b> <small>7</small> A delicious preparation of finely sliced onions & ground lentils, deep-fried	<b>€6.99</b>
3.	<b>Pakora (veg / Chicken)</b> <small>7</small>	<b>€6.99</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>€6.99</b>
5.	<b>Alloo Tikki</b> <small>1,8</small> Mashed potato with indian herbs & spices stuffed with chopped vegetables & crumbed with bread	<b>€6.99</b>
6.	<b>Chicken / Lamb Tikka</b> <small>7,10</small> Chicken / Lamb pieces marinated in exotic spices, herbs & yoghurt, cooked in tandoor	<b>€7.50</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>€7.50</b>
8.	<b>Shahi Seekh Kabab</b> <small>3</small> Lamb mince mixed with home-pounded tandoori spices. Skewered & cooked in the tandoor	<b>€7.50</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>€9.95</b>
11.	<b>Tandoori Chicken</b> <small>7,10</small> Chicken with bone marinated in exotic spices, herbs & yoghurt, cooked in the tandoor	<b>€7.50</b>
12.	<b>Spring Roll</b> <small>1,7,6</small> Veg or chicken spring roll	<b>€7.50</b>
13.	<b>Prawn Tempura</b> <small>1,2,4</small> Crispy fried prawn with sweet chilli sauce (marinated in Tempura sauce)	<b>€8.50</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>€15.50</b>
15.	<b>Chicken / Lamb Tikka</b> <small>7,10</small> Chicken / Lamb pieces marinated with Indian spices and cooked in the tandoor	<b>€15.50/€15.99</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

17.	<b>Jumbo Prawn</b> <small>2,4,7</small> Marinated jumbo prawns barbecued with herbs and spices	<b>€16.99</b>
18.	<b>House Special Mix Grill</b> <small>7,8,10</small> Assorted grill items from the tandoor served with curry sauce	<b>€16.99</b>
19.	<b>Rack of Irish Lamb</b> <small>7,10</small> Marinated with indian spices & fresh herbs	<b>€17.50</b>



HOME SPECIALITIES

24.	<b>Chicken/Prawn Chilli</b> <small>1,2,3,4,6</small> Batter fried chicken/prawn with spicy chilli soya sauce	<b>€14.99/€16.99</b>
25.	<b>Butter Lamb/Chicken</b> <small>7,8</small> Mild dish cooked with cashew nut and cream or butter, fenugreek leaves	<b>€14.99/€16.99</b>
26.	<b>Chicken / Lamb Kashmiri</b> <small>7,8</small> Mild dish cooked with cashew nut and fruit cocktail – mango flavour	<b>€15.99</b>
27.	<b>Chicken / Lamb / Paneer Chilli Masala</b> Chicken / Lamb pieces cooked with bell pepper, onion, tomato & fresh coriander in a curry based sauce	<b>€14.99</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>€14.99</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>€15.99</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>€15.99</b>



KEBAB

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

32.	<b>Sheek Kebab Roll</b> <small>1,3</small>	<b>€13.00</b>
33.	<b>Chicken Tikka Roll</b> <small>1,7,10</small>	<b>€12.50</b>
34.	<b>Mixed Kebab Roll</b> <small>1,3,7,10</small>	<b>€13.50</b>
	<b>Spice Bag</b> <small>6,7,10</small>	<b>€9.99</b>

CLASSIC DISHES

Select your meat & then the type of dish

Chicken	<b>€14.99</b>	Vegetables	<b>€14.50</b>
Lamb	<b>€15.50</b>	Paneer <small>7</small>	<b>€14.99</b>
King Prawn <small>2,4</small>	<b>€15.99</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
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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
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 (Vary 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>€14.95</b>
49.	<b>Chicken Biryani</b> <small>8</small>	<b>€15.50</b>
50.	<b>Lamb Biryani</b> <small>8</small>	<b>€15.99</b>
51.	<b>King Prawn Biryani</b> <small>4,2,8</small>	<b>€16.99</b>
52.	<b>Spice India Special Biryani</b> <small>4,2,8</small> Basmati rice cooked with prawn, chicken, lamb finished with cocktail or dry fruits	<b>€16.99</b>

VEGETABLE GARDEN

	Full Portion	Side Portion
53. <b>Mix Vegetable Curry</b> <sub>7</sub> Season mix vegetables	€13.50	€10.99
54. <b>Bombay Aloo</b> <sub>1</sub> Pan-fried potatoes flavoured with onions, tomatoes and fresh leaves	€13.50	€10.99
55. <b>Aloo Saag Wala</b> <sub>1,7</sub> Potatoes cooked with fresh spinach and finished with fresh coastal herb	€13.50	€10.99
56. <b>Aloo Gobi</b> <sub>7</sub> Cauliflower cooked with potato, tomato, ginger, garlic and onion seeds	€13.50	€10.99
57. <b>Chana Masala</b> <sub>7</sub> Spicy dish made with chickpeas and traditional Punjabi spices	€13.50	€10.99
58. <b>Dal Makhni</b> <sub>7</sub> Black lentils with fresh butter, dried fenugreek leaves, & freshly pureed tomatoes.	€13.50	€10.99
59. <b>Matar Paneer</b> <sub>7</sub> Indian cottage cheese and peas in a sauce of well cooked with tomatoes, onions and spices	€13.50	€10.99
63. <b>Tarka Dal</b> <sub>7,10</sub> Lentils fried in butter, cooked with onion, fresh ginger, garlic, tomatoes & garnished with fresh coriander	€13.50	€10.99
65. <b>Bhindi Masala</b> Okra stir-fried with onions, tomatoes & spices	€13.50	€10.99

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>
	<b>Burnt Garlic &amp; Chilli Rice</b>	<b>€3.50</b>

TANDOORI BREADS

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

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