Early Bird Menu €18.99

17.00pm -19.00pm

Starters (Choose One)

Spice Village Salad
Beetroot, pear, baby spinach leaves, cherry tomatoes with curry leaf & cumin dressing.

Aloo Tikki
Wexford Potato cakes served with tamarind and mint chutney.

Samosa
Pastry pyramid, stuffed with potato and pea mash, fried until crisp.

Macchi Tikki
TILAPIA fish cakes, infused with Gandhraj leaves, dill& cucumber yoghurt.

Saunfia Murgh
Chicken supreme, in crème cheese , fennel, cardamom, beetroot pachadi.

Seekh Kebab
Hand pounded Wicklow lamb mince, cooked in clay oven.

Mains (Choose One)

Kerala Fish curry (MEDIUM)
Tilapia fish cooked in special Mother's receipe with aromatic spices and tamarind, tempered with mustard seeds and curry leaves.

Prawn Jalfrezi (MEDIUM)
Tiger Prawns simmered in aromatic spices, onion, tomato & peppers.

Chicken Tikka Masala (MEDIUM)
Creamy & silky tomato sauce, fenugreek & cardamom.

Saag Chicken (MEDIUM)
Chicken tikka cooked with chopped spinach, fresh tomatoes, green chilli, garlic & ginger.

Lamb Rogan Josh (MEDIUM)
Kashmiri speciality with saffron and fennel.

Lamb Korma (Mild)
Cubes of Lamb cooked in cardamom flavoured creamy saffron sauce.

Chana Amritsari (MEDIUM)
Slow cooked chickpeas with ginger & cherry tomatoes finished with tamarind.

Paneer Lababdar (MEDIUM)
Cottage cheese cooked in onions, tomatoes, coriander, and green chillies and finished with dash of cream.

All the main courses are served with pulao rice and plain naan.
For a suppliment of €7.00 incorporate these dishes

Thali (Vegetables or Nonveg)

Duck Jalfrezi

Tandoori Chicken

Biriyani (Vegetables ,Chicken, Lamb or Prawns)

Sides

Chana Saag	*€5.75*
Chips	*€3.99*
Aloo Gobi	*€5.75*
Paneer Tikka Masala	*€5.99*

Traditional Lunch Menu

12.30pm -02.30pm

Chooley Bhature ***€10.50***
Chooley bhature is a popular north Indian dish eaten on bread called bhature served with street chutney.

Pani Puri ***€7.50***
Pani puri type of street lunch snack in bombay served with masala water.

Pav Bhaji ***€10.50***
A delicious mix vegetable cooked in butter tomato and home spice served with soft butter tasted buns

Samosas Chaat ***€7.50***
Chanaa chaat home made samosas stuffed with masala potatoes served with chick peas and home chutney.
(Contains - G)

Veg Lunch Box ***€10.50***
Choice any one veg main served with dal and street chutny, naan or rice.

Non Veg Lunch Box ***€11.50***
Choice any one lamb or chicken main served with dal and street chutny, naan or rice.

Aloo Kulcha ***€10.50***
Served with chickpea and raita.

Paneer Kulcha ***€10.99***
Served with chickpea and raita.

Drinks

Mango lassi ***€3.99***

Sweet lassi ***€3.99***

Salted lassi ***€3.99***

Soft drink Coke ***€2.99***

Masla Chai ***€2.99***

Starters

1. Bombay Chaat (V) ***€7.99***
Famous street food from Mumbai, Crispy aloo bonda and mix bhel.

2. Baingan Bhaja (V) ***€6.99***
Fritters of Aubergine, roasted bell peppers, spinach & salad leaves.

3. Dilli Tikki (V) ***€7.99***
Handmade potato and green peas disc, served with home-made tamarind chutney.

4. Amritsari Macchi ***€8.50***
Tilapia fish in carom seed & gram flour.

5. Macchi Tikki ***€9.00***
Tilapia fish cakes, infused with gandhraj leaves, dill & cucumber yoghurt.

6. Karara Jhinga ***€9.99***
Battered fried King prawn.

7. Kesari Jhinga ***€13.50***
Marinated Jumbo prawns grilled on open fire, served with pumpkin seeds & melon salad.

8. Duck Tikka ***€11.00***
Smoked Barbary duck marinated with aromatic spices, cooked in tandoor served with lijjet poppad a m & orange jam.

9. Mysore Chilli Pork ***€9.50***
Pan fried rashers of pork tossed in curry leaves and sweet chilli garlic sauce.

10. Banarasi Tikka ***€9.50***
Chicken thigh marinated in lime chilli yoghurt, cooked on open fire and served with tangy mint chutney.

11. Malai Murgh ***€9.50***
Chicken Supremes enveloped in crème cheese, flavoured with fennel and cardamom served with beetroot pachadi.

13. Wicklow Seekh Kebab ***€10.50***
Hand pounded Wicklow lamb, gently spiced, rolled on skewers and cooked in clay oven served with fresh mint chutney.

14. Lamb Chop ***€12.50***
Lamb chop marinated with homemade spices cooked in clay oven served with mint chutney

15. Spice Village Non-Veg Platter ***€12.50***
Amritsari fish, kesari jhinga, banarasi tikka & lamb seekh kebab.

16. Spice Village Vegetarian Platter ***€15.50***
Aloo bonda, Samosa, Veg fritters. A simple and delightful way to savour the wonders of assortments, recommended by the chef.

All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking".

Please let us know if you have any food allergies or special dietary needs.

Main Course

Enjoy a remarkable dining experience at Spice Village with a distinct ambience, quality service and exquisite food from our menu of delicious, flavoursome and freshly served authentic Indian Cuisine. We take pride to serve our traditional delicacies in an outstanding style to harmonise an experience of beauty and grace

Chef's Special

All dishes can be cooked to your preference of mild, medium, spicy or hot.

Seafood

17. Malabari Fish Curry (MEDIUM) ***€20.99***
Home made rustic fish curry, finished with mustard seeds & curry leaves.

18. Spice Village Seafood Curry (MEDIUM) ***€21.50***
Seafood in coastal spices with palm vinegar, jaggery and star-anise.

20. Nilgiri Jhinga (MILD) ***€22.99***
Wild Indian ocean jumbo prawns in curry leaves, cooked in coconut and coriander korma.

21. Goan Prawn Curry ***€22.99***
Tiger prawn cooked coconut based sauce Tempered with mustard seeds, curry leaves, red chilli powder and malt vinegar and lime juice.

Poultry

22. Duck Jalfrezi (MEDIUM) ***€20.50***
Barbary duck cooked in garlic, onion, tomato and bell peppers in jalfrezi sauce.

23. Farmers Butter Chicken (MEDIUM) ***€19.50***
Chicken tikka cooked in onion tomato sauce, finished with fresh cream and fenugreek.

24. Tandoori Chicken (MEDIUM) ***€20.50***
Chicken on the bone, steeped overnight in our special marination cooked on skewers, served with tikkka masala sauce and pure garlic Naan bread.

25. Murgh Makhan Palak (MILD) ***€20.50***
Chicken in onion tomato masala & garden spinach.

Lamb

26. Saag Gosht (MEDIUM) ***€21.50***
A healthy and nutritious option diced lamb and lamb chops cooked fresh chop spinach and home pound spice finish with butter and fresh cream

27. Lamb Baruchi ***€20.99***
Braised lamb tempered with mustard seeds and curry leaves, finished with desiccated coconut.

28. Railway Lamb Curry (MEDIUM) ***€20.50***
A traditional curry of Jammu & Kashmir, hand pounded, gently spiced lamb mince & dices, cooked together with aromatic herbs and kashmiri chilli.

All Time Favourite

The below dishes can be cooked with your your own meat/veg preference !

Make Your Choices

Chicken	***€20.50***	***Lamb***	***€21.50***
Prawn	***€22.50***	***Veg***	***€18.50***

29. Vindaloo (Spicy)
chilly, cinnamon, coconut vinegar & palm sugar.

30. Madras (Spicy)
Southern spices, curry leaves, black pepper &fennel.

31. Saag (Medium)
Spinach &green tossed, with ginger, garlic &cream.

32. Rogan Josh (Medium)
Kashmiri speciality with saffron and fennel.

33. Korma (Mild)
Caramelized onions, cashew & cardamom.

34. Jalfrezi (Medium)
Aromatic spices, onion, tomato & peppers.

35. Tikka masala (Medium)
Creamy & silky tomato sauce, fenugreek & cardamom.

36. Dhansak (Medium)
Lentil, ginger, garlic, tamarind & jaggery.

37. Balti (Medium)
Tomato, onion, capsicum & Balti masala.

38. Bhuna (Spicy)
Tomatoes, onions, ginger & green chilly.

49. Kadhai (Spicy)
Tomatoes in crushed black pepper sauce and the kadahi masala.

40. Thai Green Curry (Spicy)
Coconut based mild curry, lemongrass, onions, courgette, broccoli & peppers.

41. Thai Red Curry (Spicy)
A rich spicy curry with coconut milk, lemongrass, onions, courgette, broccoli & peppers.

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Pre-Plated Meal

42. Spice Village Non Veg Thali ***€23.50***
Thali is a perfect way of savouring complete Indian meal, selection of meat, seafood, potato dish, rice and bread.

43. Spice Village Veg Thali ***€20.50***
A perfect way of savouring a complete vegetarian Indian meal.

Biryani

Biryani can be cooked with your your own meat/veg preference ! cooked in Hyderabadi style, with basmati rice infused with our home ground aromatic spices, served with curry sauce and Raita.

44. Chicken Biriyani (Medium) ***€20.50***

45. Lamb Biriyani (Medium) ***€21.50***

46. Prawn Biriyani (Medium) ***€23.50***

47. Veg Biriyani (Medium) ***€18.50***

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Vegetarian

48. Paneer Lababdar (Medium) ⓘ ***Side €8.00 Main €14.49***
Cottage cheese in tomatoes, fenugreek velouté.

49. Saag Paneer (Medium) ⓘ ***Side €8.00 Main €14.49***
A delicious combination of roughly chopped spinach and cottage cheese, finished with butter, fresh cream and fresh lemon juice.

50. Vegetable Korma (Mild) ⓘ ***Side €7.50 Main €13.99***
Seasonal vegetables cooked to perfection in cardamom flavoured creamy saffron sauce, finished with aromatic water.

51. Aloo Hara Pyaz (Medium) Side €7.50 Main €13.99
Onion seeds and tempered potatoes tossed with scallions.

52. Daal Tarka (Medium) ⓘ ***Side €7.00 Main €13.50***
Yellow lentils, cooked to perfection, tempered with whole cumin seeds and chopped garlic, finished with fresh tomato, coriander and butter.

53. Chana Amritsari (Medium) ⓘ ***Side €7.50 Main €13.99***
Slow cooked chickpeas with ginger & cherry tomatoes finished with tamarind.

54. Gobi Mutter (Medium) Side €7.00 Main €13.50
A dry and classical Indian dish, combination of cauliflower and green peas cooked with authentic Indian spices.

55. Paneer Kadhai (Medium) ⓘ ***€13.99***
Tomatoes in crushed black pepper sauce and the kadahi masala.

Rice & Breads

56. Steamed Rice ***€3.00***

57. Pulao Rice ***€3.50***

58. Lemon Rice ***€4.00***
Basmati rice cooked gently with brown mustard seeds ,fresh curry leaves and fried lentils and sprinkled with fresh lemon juice.

59. Mushroom Pulao ***€4.00***
Pulao rice, sautéed with sliced mushrooms, scallions and fresh coriander.

60. Vegetable pulao ***€4.00***
Pulao rice sautéed with seasonal mixed vegetables.

61. Naan Bread ***€3.25***

62. Tandoori Roti (whole meal flour) ***€3.50***

63. G O C Naan ***€3.99***
(Garlic, Onion and Coriander)

64. C "N" C Naan ***€3.75***
(Cheese & Chilli)

65. Peshawari Naan ***€3.99***
(Stuffed with a mixture of raisins, almonds, coconut, fennel seeds & saffron)

66. Keema Naan ***€4.25***
(Naan bread with a filling of spiced lamb mince)

67. Bread Basket (for two) ***€7.99***
Selection of 4 breads

68. Chips ***€4.00***

69. Chips ***€4.50***

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Allergen Information

Please advise your server, if u have a food allergy or particular dietary requirement when placing your order

We use mustard oil, desi ghee, vegetable oil, coconut oil. All our lamb and chicken is halal certified from Irish country meets traceable. Some of our dishes may contain or have been is contact with nuts. Fish may contain small bones. We work with our supplier to keep traceability and seasonality and we import some of our spices directly from approved growers across India.

Crustaceans Sesame Nuts Gluten Egg Fish Molluscs

Mustard Celery Peanuts Milk Sulphites Soya Lupin