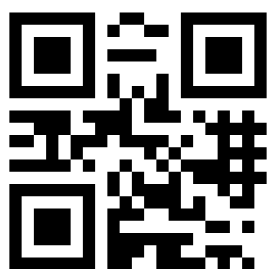




SPIRE SPICE

INDIAN & NEPALESE CUISINE



 **+353 (1) 290 2653**

 **info@spirespice.ie**  **www.spirespice.ie**



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STARTER

- 1. ONION BHAJI** 🌿 🥬 🥚 €8.50
A popular Indian street food snack and appetizer, consisting of thinly sliced onions mixed into a spiced, thick gram flour (chickpea flour) batter, then deep-fried until golden and crispy.
- 2. SAMOSA CHAT** ② ⑪ 🌿 €8.50
Savory Indian street food featuring broken, crispy samosas topped with spicy chickpea (chole), tangy chutneys, yogurt, and crunchy toppings
- 3. PANEER TANDOORI TIKKA** ② 🌿 €9.99
A popular North Indian appetizer featuring marinated, firm cottage cheese cubes (paneer) grilled to a smoky in tandoor, charred perfection.
- 4. ALOO CHOP** 🌿 🥚 🌿 €8.50
Savory Indian subcontinent snack featuring mashed potatoes seasoned with spices, formed into small patties or balls, dipped in gram flour (besan) batter, and deep-fried until golden and crispy.
- 5. CHICKEN PAKORA** ① ③ 🌿 €9.50
Deep-fried snack featuring marinated, bite-sized chicken pieces coated in a spiced chickpea & corn flour batter
- 6. CHICKEN WINGS** 🌿 🌿 €9.50
They are usually fried, baked, or grilled until crispy and coated in sauces like Sweet & Sour, medium Chilli and lemon pepper
- 7. AACHARI CHICKEN TIKKA** ② ⑬ 🌿 🌿 €9.50
Appetizer featuring tender, boneless chicken marinated in yogurt and a distinct blend of pickling spices (Achari masala)—including fennel, mustard, and nigella seeds before being grilled or baked to a tangy, smoky, and charred perfection
- 8. CHICKEN MALAI TIKKA** ② ⑬ €9.50
Appetizer featuring succulent, boneless chicken pieces marinated in a rich, creamy blend of yogurt, cream, cheese, and mild aromatic spices
- 9. LAMB CHOP** ② 🌿 €13.99
Lamb chops are tender, flavorful, single-serving portions of lamb cut from the rib, loin, or shoulder, typically featuring a bone. Known for their rich, slightly sweet, and savory taste
- 10. LAMB KEBAB** ① 🌿 €10.99
Minced Lamb kababs are grilled skewers featuring tender spiced ground lamb. Known for being smoky, savory, and rich, kabab cooked in tandoor high heat.
- 11. BUTTERFLY PRAWN** ④ 🌿 €12.99
Deep-fried snack featuring marinated, bite-sized prawns coated in a spiced chickpea & corn flour batter
- 12. TANDOORI PRAWNS (KING PRAWNS)** ② ④ 🌿 €15.99
Tandoori King Prawns are a popular Indian dish featuring large, succulent king prawns marinated in thick yogurt and aromatic spices, traditionally roasted at high heat in a clay oven (tandoor)
- 13. CHICKEN CHOILA** ② 🌿 🌿 €12.99
Chicken Choila is a traditional, fiery Nepalese dish, characterized as a dry, spicy, and smoky grilled chicken salad.
- 14. VEG PLATTER** ② ⑪ 🌿 €16.99
A combo of veg starter items (Samosa, Aloo Chap, Onion Bhaji)
- 15. MEAT PLATTER** ④ ② ⑬ 🌿 €19.99
A combo of meat items (lamb, chicken, prawns).

ALLERGENS : 1. Egg, 2. Milk, 3. Shellfish, 4. Molluscs, 5. Fish, 6. Peanuts 7. Sesame, 8. Soya, 9. Sulphur Oxide, 10. Nuts, 11. Cereals contains Gluten 12. Celery, 13. Mustard, 14. Lupin



Mild



Medium



Hot



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MOMO'S

Served with traditional Nepalese momos Chutney

16. **VEG MOMOS** 8 11 13 1 €15.99
Vegeterian momos are popular, bite-sized Himalayan dumplings stuffed with finely chopped, seasoned vegetables and steamed to delicate perfection
17. **CHICKEN MOMOS** 1 €18.99
Chicken momos are a popular Nepalese dumpling, typically consisting of thin, delicate dough wrappers filled with seasoned minced chicken, onion, ginger, garlic, and cilantro

MAIN COURSE

Chicken €19.99, Lamb €20.99, Prawns €21,99, Vegi €15.99

18. **CHICKEN TIKKA MASALA (MILD / CREAMY)** 2 10
Chicken tikka masala is a curry consisting of roasted marinated chicken pieces (chicken tikka) in a creamy almonds, coconut & cashewnut with mild grounds sauce (masala)
19. **BUTTER CHICKEN (MILD / CREAMY)** 2 10
A famous Indian dish featuring tender, marinated, and charred chicken (typically tandoori-style) simmered in a rich, creamy, and mildly spiced tomato-based sauce
20. **CHICKEN KORMA (MILD / CREAMY)** 2 10
Chicken Korma is a mild, rich, and creamy Indian curry featuring marinated chicken braised in a velvety sauce made from yogurt, cream, nuts (like cashews or almonds), and aromatic
21. **LEDOBEDO** 1
Ledobedo (or Ledo Bedo) is a traditional Nepalese curry characterized by a rich, thick, and creamy tomato-onion sauce, often seasoned with fenugreek-infused oil
22. **SAAG** 1
Chopped spinach cooked with garlic and green chilli, garnished with coriander & sliced ginger.
23. **BHUNA** 1
It is made by frying spices, onions, garlic, and ginger until caramelized, then slowly cooking the meat in its own juices and spices to produce a rich flavor
24. **ROGANJOSH** 1
Rogan josh is an aromatic, slow-cooked Kashmiri curry, traditionally made with spices like fennel and ginger, musroom peppers onions
25. **BALTI** 13 1
It is cooked with onion, tamota and mix pickle souce, featuring fresh garlic, ginger, onions, and garam masala, resulting in a vibrant and aromatic dish.
26. **GORKHALI** 2 10 1 1
Slow-cooked marinated meat dishes, spicy fermented greens with cashew nut green chilli coriander & yogurt
27. **JALFREZI** 1 1
curry known for its thick, spicy, and tangy tomato-based sauce, typically featuring green chillies, peppers, and onions.
28. **MADRAS** 1 1
A popular, hot, and tangy Indian restaurant-style dish known for its rich, red-colored sauce, heavily featuring chili, tomatoes, and spices like cumin, coriander, and turmeric
29. **GARLIC CHILLI CHICKEN** 8 1 1
Curry known for its thick, spicy, and tangy tomato-based sauce, typically featuring green chillies, peppers, Garlic, and onions.
30. **VINDALOO** 1 1 1
A tangy, intense, and deeply spiced sauce often red in color packed with red chili peppers, garlic, ginger, and vinegar, typically served with pork, lamb, or chicken

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Mild



Medium



Hot



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VEGETARIAN

- 31. DAAL TADKA** 2 🌶️ €14.99
A popular Indian lentil curry made by cooking lentils (usually split pigeon peas) until creamy, then finishing them with a fragrant tadkaa tempering of ghee or oil fried with spices like cumin, garlic, chili.
- 32. MUTTER PANEER** 2 🌶️ €15.99
A classic, vegetarian curry featuring soft paneer (Indian cottage cheese) cubes and tender green peas simmered in a spiced, tomato-onion gravy
- 33. SAAG PANEER** 2 🌶️ €15.99
Saag Paneer is a popular dish featuring soft cubes of fried paneer cheese immersed in a thick, creamy, and mildly spiced gravy made from leafy greens (saag)
- 34. PANEER TIKKA MASALA** 2 🌶️ €15.99
Featuring grilled, marinated cubes of paneer (Indian cottage cheese) simmered in a rich, creamy, and spiced tomato-based gravy.
- 35. KADAI PANEER** 2 🌶️ €15.99
Featuring soft paneer (cottage cheese) cubes, crunchy bell peppers, and onions tossed in a thick, spicy tomato-based gravy.
- 36. MUSHROOM CURRY** 8 🌶️ €13.99
A mushroom curry is a rich, savory dish featuring tender, earthy mushrooms simmered in a spiced, aromatic gravy.

VEGAN

- 37. ALOO GOBI** 🌶️ €12.99
A popular, fragrant vegetarian dish from the Indian subcontinent, featuring tender potatoes ("aloo") and cauliflower ("gobi") tossed in a vibrant blend of spices
- 38. CHANNA MASALA** 🌶️ €14.99
Vegetarian curry featuring chickpeas (chana) simmered in a tangy, spiced tomato-and-onion gravy. Known for its rich, bold flavors
- 39. ALOO DUM** 🌶️ €12.99
Small potatoes are deep-fried and then slow-cooked in a rich, spiced gravy
- 40. BHINDI BHAJI** 🌶️ €12.99
Stir-fry (sabzi) made from sliced okra (bhindi) sautéed with onions, tomatoes, and spices. It is a nutritious, often vegan, and quick-cooking dish featuring a mildly spiced, slightly tangy
- 41. MIX VEGETABLE** 🌶️ €13.99
Stir-frying or simmering seasonal vegetables like potatoes, cauliflower, carrots, beans, and peas with spices.

BIRYANI

All Biryani food served with Mild / Medium / Spicy Sauce

Biryani is an aromatic Indian rice dish made by layering basmati rice with marinated meat like chicken or lamb, Prawns lots of spices like masala, cardamon, turmeric and saffron.

- 42. CHICKEN BIRYANI** 2 10 🌶️ €20.99
- 43. LAMB BIRYANI** 🌶️ €22.99
- 44. PRAWN BIRYANI** 🌶️ €23.99
- 45. VEG. BIRYANI** €17.99
- 46. MIX BIRYANI** 🌶️ €24.99
Mixture of chicken, lamb and prawns

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SIZZLING FOOD

All sizzler food served with Mild / Medium / Spicy Sauce

- 47. PRAWN SIZZLER** ① 🌶️ €24.99
A popular Indo-Western dish featuring marinated, succulent prawns often garlic-butter style
- 48. LAMB CHOP SIZZLER** ① 🌶️ €23.99
Marinated lamb chops (rib, loin, or shoulder) often accompanied by sautéed onions, peppers, and garlic.
- 49. SEA FOOD SIZZLER** 🌶️ €24.99
Such as prawns, squid, and fish served on a red-hot iron plate, often creating a dramatic smoking effect.
- 50. CHICKEN SASLIK SIZZLER** ① 🌶️ €22.99
Marinated, skewered chicken and vegetables (capsicum, onion, tomato) grilled to perfection,
- 51. MONKFISH SIZZLER** 🌶️ €24.99
Mix the garlic, olive oil, lemon juice, salt, and pepper. Coat the monkfish fillets and let them sit for 15-20 minutes.
- 52. LAMB KEBAB SIZZLER** 🌶️ €23.99
Minced lamb (Seekh) mixed with spices (garam masala, cumin, coriander) and herbs (mint, coriander) or cubed lamb (Shish) skewers.
- 53. TANDOORI CHICKEN SIZZLER** ① 🌶️ €22.99
Marinated chicken (yogurt, ginger-garlic, spices) roasted to smoky perfection and served sizzling on a hot iron plate.
- 54. MIX SIZZLER (CHICKEN, LAMB AND PRAWN)** 🌶️ €24.99
A Mix Sizzler is a high-temperature, smoking-hot platter featuring a combination of meats (such as chicken, lamb) or served on a bed of cabbage, onions, and peppers

RICE

- 55. PILUA RICE** €2.99
Is cooking basmati rice in a seasoned broth with spices like cumin, cardamom, cloves, and cinnamon
- 56. JEERA RICE** ⑧ €3.50
A popular Indian dish featuring fluffy, aromatic basmati rice cooked with ghee, cumin seeds, and sometimes extra spices like cardamom or cloves.
- 57. STEAM RICE / BOILED RICE** €2.99
Steamed rice using rising vapor to create light, fluffy, separate grains, while boiled rice involves fully submerging grains in water for a firmer texture
- 58. MUSHROOM RICE** ⑧ €3.99
A savory, earthy, and comforting one-pot dish featuring rice cooked with sautéed mushrooms, herbs, and aromatics like garlic and onions
- 59. EGG FRIED RICE** ⑧ €3.99
A classic, savory Asian stir-fry dish featuring precooked, individual grains of rice wok-fried with scrambled eggs, soy sauce, and scallions
- 60. VEG FRIED RICE** ⑧ €3.99
Featuring stir-fried rice tossed with a variety of vegetables (such as carrots, peas, and broccoli), soy sauce, and aromatics like garlic and green onions
- 61. LEMON RICE** €3.99
Created by mixing fluffy cooked rice with a tempering of spices, and fresh lemon juice

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NAAN-BREAD

62. **PLAIN NAAN** 1 2 11 €2.99
Plain naan is a traditional Indian flatbread made from a simple, leavened dough
63. **BUTTER NAAN** 1 2 11 €3.99
It's made with flour, Once the dough has been baked in a hot tandoor oven, the golden naan is taken out and brushed with butter
64. **GARLIC NAAN** 1 2 11 €3.50
Topped with minced garlic dough has been baked in a hot tandoor oven, the golden naan is taken out and brushed with butter
65. **KEEMA NAAN** 1 2 11 €3.99
This delicious stuffed flatbread is filled with spiced ground lamb meat and baked to perfection in hot tandoor
66. **CHEESE NAAN** 1 2 11 €3.99
Cheese naan is a soft and delicious flatbread filled with melted cheese. Made from a simple dough of all-purpose flour,
67. **GOC NAAN** 1 2 11 €3.99
Our GOC Naan is packed with garlic, red onion, and fresh coriander, making every bite super savour
68. **PESHWARI NAAN** 1 2 11 €3.99
This soft, fluffy flatbread is stuffed with a flavorful filling made from a mix of coconut, raisins, almonds, creating a delightful combination of sweetness and crunch.
69. **CORIANDER NAAN** 1 2 11 €2.99
Fluffy homemade coriander naan - soft, chewy flatbread brushed with butter,
70. **CHEESE CHILLI NAAN** 1 2 11 €3.99
Cheese chilli naan is a soft and delicious flatbread filled with melted cheese with green chilli toppings.
71. **TANDOORI ROTI** €2.99
Tandoori Roti is a type of Indian flatbread that is cooked in a tandoor, a cylindrical clay oven. It is made from whole wheat flour.
72. **ALOO PARATHA** 1 2 11 €3.99
An Indian flat-bread made out of wheat flour and stuffed with potatoes and spices
73. **RAITA** 2 €3.50
Yogurt minced with fresh green salads
74. **FRENCH FRIES** €3.50
Potato fries

KIDS MENU €11.99

All kids menu served with Rice / Naan Bread / French Fries

75. **Butter Chicken** 2 10 11
76. **Chicken Tikka Masala** 2
77. **Saag** 2
78. **Korma** 4

If you have a food allergy/dietary requirement please advise a member of staff

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