

# APPETIZERS

- PAPPADAM AND DIPS (1, 7, 10) .....€3.50**
- PUNJABI SAMOSA CHAAT (1, 7)..... €10.99**  
Handmade pastry stuffed with mashed spiced potatoes, green peas served with chickpeas and tamarind chutney.
- CHOWKI ALOO TIKKI (7)..... €10.99**  
Hand pounded Wexford potatoes with aromatic spices, chickpeas and spice village special chutney
- BHARWAN PANEER TIKKA (7).....€10.99**  
Hand cut cottage cheese, marinated with hung yoghurt and Indian spices stuffed with apricot and mint. Cooked in clay oven and served with mango chutney
- SEV PURI (1, 7)..... €10.99**  
Famous Indian streetfood, semolina bubble stuff with fruits and vegetables
- ALEPPY FISH POLLICHATHU (4, 10).....€11.50**  
Grandmas' special masala wrapped in banana leaf and cooked in grill (Fish on the bone).
- SPICE VILLAGE KUR KURE JHINGA (1,4)..... €12.50**  
Tiger prawns marinated with special spices, served with tomato chutney and vegetable salad.
- TRAVANCORE CHICKEN 65 (1, 10) (on the bone)..... €11.50**  
Chicken marinated with chilly, coriander, garam masala and served with mixed salad leaves.
- AMRISTARI CHICKEN TIKKA (7)..... €12.50**  
Chicken supreme glazed in tandoor, marinated with hung yoghurt, mint, garden coriander and Indian spices served with lentil salad and mint chutney.
- SIYA MURGH CHOP (7).....€12.50**  
Chicken thigh Roasted bell pepper cooked in clay oven pot, marinated with hung yoghurt, homemade tandoori masala
- BANARASI CHICKEN WINGS (1)..... €11.50**  
Chicken wings marinate with red bell pepper, corn flour and black pepper served with chef's salad.
- MALAPURAM BEEF CUTLET (1, 3)..... €10.50**  
Hand pounded Wicklow beef with mashed potatoes, authentic spices and served with onion salad.
- LAMB SEEKH KABAB (7)..... €12.99**  
Hand pounded minced lamb with freshly roasted coriander, clove & cardamon powder cooked in clay oven and served with puffed rice and mint chutney.
- ACHARI TANDOORI PRAWNS (2, 7)..... € 14.99**  
Jumbo prawns marinated with homemade achari masala served with Avocado puree
- SPICE VILLAGE PLATTER (1, 2,7)..... € 15.99**  
A selection of most loved starters, chicken tikka, seekh kebab, tandoor prawns and vegetable Samosa

# ALL-TIME FAVOURITES

**FARMERS BUTTER CHICKEN (7)..... €18.99**

A traditional Punjabi dish/ chicken tikka cooked with onion and tomato sauce, finished with fenugreek, fresh cream finish with honey and butter

**TIKKA MASALA (7)..... (Paneer) €16.99, (Chicken) €17.99, (Lamb) €18.99**

Succulent cubes of meat, simmered in mild and silky tomato sauce with fenugreek.

**JALFREZI (2, 4, 7)..... (Paneer) €16.99, (Chicken) €17.99, (Lamb/Prawns) €18.99**

The cooked meat tossed with peppers, red onion and tomato masala flowered with carom seeds

**AWADHI KORMA (7, 8)..... (Chicken) €17.99, (Lamb) €18.99**

Slow cooked a rich caramelised onion and cashew sauce enhanced with saffron, cardamom and finished with fresh cream.

**PUNJABI TADKA SAAG (7)..... (Chicken) €17.99, (Lamb) €18.99**

A healthy and nutritious option, diced meat cooked with chopped spinach with our special spices, tempered whole cumin seeds and chopped fresh garlic.

**MADRAS (7)..... (Chicken) €17.99, (Lamb) €18.99**

Spicy and flavourful south Indian dish made with tender chicken/lamb cooked in a rich tomato and coconut based sauce infused with aromatic spices like mustard seeds, chilli pepper and curry leaves

## MAIN COURSE

**TANDOORI CHICKEN (7)..... €21.99**

Chicken on the bone, steeped overnight in our special marination, cooked on skewers, served with tikka masala sauce and pulao rice

**LAAL MASS (7).....€19.99**

Lamb shank simmered for 12 hrs, with caramelized onions, ginger and tomato, flavoured with saffron and fennel

**RAILWAY LAMB CURRY (7).....€18.99**

Traditional curry, flavoured with fennel, ginger and Wexford potatoes

**GOAN PRAWN CURRY (2,7)..... €18.99**

An aromatic curry with a blend of Spices,garlic,ginger and onion along with fresh tomato and coconut.

**SPICEVILLAGE SPECIAL KADAI JHINGA (2, 7)..... €21.99**

Tandoor jumbo prawns cooked in tomatoes and crushed black pepper sauce with special kadai masala.

**CHILLI CHICKEN/CHICKEN MANCHURIAN (1, 2).....€17.99**

Morsels of chicken with green chillies, spicy hot chilli, and aromatic spices.

**CHICKEN NOODLE/CHICKEN FRIED RICE (1, 3, 6).....€ 14.99**

Stir fried Noodles /Rice with diced chicken and chopped vegetables with soya sauce.

**SPICE VILLAGE BIRIYANI (7)..... (VEGETABLE) € 17.99, (CHICKEN) €18.99 (LAMB) € 19.99**

Biriyani is a fragrant and flavourful rice dish made with aromatic spices, basmati rice, and a choice of meat such as Lamb or Chicken.

## VEGETARIANS

**CHOLE BATTURA (1, 7) .....€17.99**

It's a combination of Chickpea curry and deep-fried bread. The curry is cooked with a blend of aromatic spices. And the bread is made from fermented dough.

**BHINDI MASALA.....€14.99(SIDE€8.99)**

Fresh Okra tossed with cumin, onion, mango and ginger

**ALOO GOBI (1, 3) .....-€14.99 (SIDE€9.99)**

It's a combination of potatoes and cauliflower cooked with an array of spices such as turmeric, cumin, and coriander.

**PANEER BUTTER MASALA (7).....€16.99**

The grilled cubes of cottage cheese are cooked in a rich and creamy tomato sauce infused with aromatic spices.

**CHOWK WALI DAAL .....-€14.99 (SIDE€8.99)**

Yellow lentils cooked to perfection. Tempered with whole cumin seeds and chopped garlic. Finished with Fresh Tomatoes & coriander.

**VEGETABLE NOODLE/VEGETABLE FRIED RICE (1, 7).....-€14.99**

Stir frying a medley of vegetables with cooked noodles, seasoned with soy sauce and other spices.

**CHILLY GOBI/GOBI MANCHURIAN (1,7).....-€15.99**

Stir frying a cauliflower mixed with spring onions, capsicum, soy sauce, sweet red chilli sauce, salt and pepper

## SOUTH INDIAN SPECIAL

*Masala dosa is one of the top ten foods around the world to try before you die. by Huffington Post. (Add) – must*

Dosa is a thin pan cake, speciality of south Indian cuisine. Made from home made fermented batter of ground lentils and rice. All the Dosas are served with varieties of homemade chutneys and sambar.

(Masala Dosa/ Paneer masala Dosa is served with homemade Wexford potatoes and onion masala.)

**MASALA DOSA WITH VADA(7,10)..... € 15.99**  
**PANEER MASALA DOSA WITH VADA (7, 10).....€16.99**  
**PLAIN DOSA WITH VADA (7, 10)..... €13.99**  
**SET DOSA WITH VADA (7, 10)..... €13.99**  
**CHEF SPECIAL UTTAPPAM WITH VADA (7, 10)..... €14.99**  
**GHEE ROAST WITH VADA (7, 10)..... €14.99**

**MEDU VADA (10)..... €10.99**

An authentic south Indian street food, made with lentil and spices served with sambar and homemade chutneys

**PURI MASALA (1, 10)..... €14.99**

Indian bread made with wheat flower, fried, and served with masala potatoes.

**KUTTANADAN MEEN CURRY (2, 4)..... €17.50**

Inspired by the 'Boat Curry', of the fishermen of Neendakara, Kollam. It is the freshness of the fish and the spicy but delicious mix of Kashmiri chillies, turmeric & tamarind, and an equal mix of Kerala kudampuli are used to give it a special, spicy tang.

**GOD'S OWN CHEMEEN MOILEE (4, 7, 10) ..... €17.50**

A traditional Kerala dish where tiger prawns are infused in coconut-based sauce, onions, tomatoes, and southern spices.

**SPICE VILLAGE NIRVANA ..... €17.99**

A Kerala delicacy, into our chefs unique and Signature dish is called NIRVANA. The fish is pan fried with a marinated masala in a banana leaf and coconut milk is then gently poured into it and allowed to cook with ginger, curry leaves & green chillies.

**SHAAPPILE BEEF FRY..... €15.99**

A classic beef fry dish, cooked in the traditional Toddy shop way. This slow cooked beef with onions and the spicy Kerala masala slowly blends into each other for that dark, delicious flavour.

**SPICE VILLAGE BEEF ROAST(10) ..... € 15.99**

An authentic Kerala dish. This slow cooked beef with a mix of spices including black pepper, coriander, Cinnamon, and cloves. The meat is then sauteed with onions, ginger, garlic, and curry leaves, resulting in a savory and aromatic flavour profile.

**CHEF SPECIAL CHICKEN CURRY..... €16.99**

An authentic Kerala dish. On the bone chicken cooked with black pepper, coriander, Cinnamon, and cloves.

**MALABAR NIKKAH BIRIYANI..... (FRIED CHICKEN-€16.99), (LAMB-€19.99)**

Cooked in the early, traditional style of Malabar Weddings is how this Biryani is named. Aged, fragrantly flavoured rice blends perfectly with meat cooked to tenderness. All the spices go into the cooking process that imparts our Chef's Signature Biryani.

# RICE AND BREADS

STEAM RICE .....	€ 3.99
PULAO RICE.....	€4.50
PLAIN NAAN .....	€3.50
BUTTER NAAN .....	€4.99
C G O NAAN (CORIANDER, GARLIC AND ONION)(1,7).....	€4.99
CHEESE AND CHILLI NAAN (1, 7).....	€4.99
KEEMA NAAN (1, 5, 6, 7, 8, 10).....	€5.50
PESHWARI NAAN (1, 7, 8).....	€4.99
TANDOORI ROTI (1, 7).....	€3.99
LACHHA PARATHA (1, 7).....	€4.99
MALABAR POROTTA (1, 3, 7).....	€3.50
APPAM .....	€3.50
CHIPS .....	€5.99
BREADBASKET (FOR TWO) (1, 7).....	€8.99
RAITA.....	€4.99

(Yoghurt blended with grated cucumber, roasted cumin powder, salt)

# KIDS MENU

**Chicken Tikka Masala..... €13.99**

A traditional mild chicken curry served with Basmathi rice and butter Naan.

**Chicken Korma .....** €13.99

A traditional mild chicken curry served with Basmathi rice and butter Naan.

**Nuggets and Chips .....** €11.99

A classic combination of crispy potato chips and bite-sized breaded chicken

**Special Egg fried Rice .....** €13.99

A Chinese- inspired dish made by stir-frying cooked rice with vegetables, and eggs.

**Superhero Noodle .....** €13.99

Stir frying a medley of vegetables, chicken with cooked noodles.

# EARLY BIRD MENU (5.00PM TO 7.00PM)

The food products are manufactured in a facility and also processes allergens,  
May contain allergies

- |                |            |           |                 |                           |
|----------------|------------|-----------|-----------------|---------------------------|
| 1. Wheat       | 4. Fish    | 7. Dairy  | 10. Mustard     | 13. Sulphites             |
| 2. Crustaceans | 5. Peanuts | 8. Nuts   | 11. Sesame Seed | 14. Molluscs Oyster sauce |
| 3. Eggs        | 6. Soybean | 9. Celery | 12. Lupin       |                           |

## **STARTER (CHOOSE ONE) €21.99**

### **Punjabi Samosa chat (1, 7)**

Handmade pastry stuffed with mashed spices potatoes, green peas served with chickpeas and tamarind chutney.

### **Onion Bhaji (7)**

Sliced onions mixed with herbs, spices, gram flour and fried until golden colour

### **Chicken Tikka (7)**

Succulent pieces of chicken marinated with yogurt, fresh cream, soft cheese, fennel, green cardamom and served with garden salad.

### **Kurkure Jhinga (1,4)**

Tiger prawns marinated with special spices, served with tomato chutney and vegetable salad

### **Lamb Seekh kebab (7)**

Skewered hand pounded minced lamb in freshly roasted coriander, clove & cardamom powder cooked in tandoor and served with in-house salad, dressing and mint chutney.

## **MAIN (CHOOSE ONE)**

### **Kuttanadan Meen Curry (4)**

Inspired by the 'Boat Curry', of the fishermen of Neendakara, Kollam. It is the freshness of the fish and the spicy but delicious mix of Kashmiri chillies, turmeric & tamarind, and an equal mix of Kerala kudampuli are used to give it a special, spicy tang.

### **Goan Prawn curry (2,4)**

The cooked meat tossed with peppers, red onion and tomato masala flowered with carom seeds.

### **Chicken Khorma (7, 8)**

Slow cooked a rich caramelised onion and cashew sauce enhanced with saffron, cardamom and finished with fresh cream.

### **Saag Chicken (7)**

A healthy and nutritious option, diced meat cooked with chopped spinach with our special spices, tempered whole cumin seeds and chopped fresh garlic.

### **Railway Lamb Curry (7)**

Traditional i curry, flavoured with fennel, ginger and saffron.

### **Dal Tadka**

Yellow lentils cooked to perfection. Tempered with whole cumin seeds and chopped garlic. Finished with Fresh Tomatoes & coriander.

### **Panner Tikka Masala (7)**

The grilled cubes of paneer are cooked in a rich and creamy tomato sauce infused with aromatic spices.

## **SIDES**

**Channa masala €6.99**

**Aloo Gobi € 6.99**

**Jeera Aloo € 6.99**

