

## 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 recipe 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) ①** €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) ①** €7.99  
Handmade potato and green peas disc, served with home-made tamarind chutney.
- 4. Amritsari Macchi ③** €8.50  
Tilapia fish in carom seed & gram flour.
- 5. Macchi Tikki ③** €9.00  
Tilapia fish cakes, infused with gandhraj leaves, dill & cucumber yoghurt.
- 6. Karara Jhinga ③ ①** €9.99  
Battered fried King prawn.
- 7. Kesari Jhinga ③ ①** €13.50  
Marinated Jumbo prawns grilled on open fire, served with pumpkin seeds & melon salad.
- 8. Duck Tikka ① ③** €11.00  
Smoked Barbary duck marinated with aromatic spices, cooked in tandoor served with lijjet poppad a m & orange jam.
- 9. Mysore Chilli Pork ①** €9.50  
Pan fried rashers of pork tossed in curry leaves and sweet chilli garlic sauce.
- 10. Banarasi Tikka ①** €9.50  
Chicken thigh marinated in lime chilli yoghurt, cooked on open fire and served with tangy mint chutney.
- 11. Malai Murgh ①** €9.50  
Chicken Supremes enveloped in crème cheese, flavoured with fennel and cardamom served with beetroot pachadi.
- 13. Wicklow Seekh Kebab ①** €10.50  
Hand pounded Wicklow lamb, gently spiced, rolled on skewers and cooked in clay oven served with fresh mint chutney.
- 14. Lamb Chop ① ①** €12.50  
Lamb chop marinated with homemade spices cooked in clay oven served with mint chutney
- 15. Spice Village Non-Veg Platter ① ③ ③ ③** €12.50  
Amritsari fish, kesari jhinga, banarasi tikka & lamb seekh kebab.
- 16. Spice Village Vegetarian Platter ① ①** €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*

<i>Chicken</i>	<i>€20.50</i>	<i>Lamb</i>	<i>€21.50</i>
<i>Prawn</i>	<i>€22.50</i>	<i>Veg</i>	<i>€18.50</i>

#### **29. Vindaloo (Spicy) ①**

chilly, cinnamon, coconut vinegar & palm sugar.

#### **30. Madras (Spicy) ①**

Southern spices, curry leaves, black pepper & fennel.

#### **31. Saag (Medium) ①**

Spinach & green tossed, with ginger, garlic & cream.

#### **32. Rogan Josh (Medium) ① ②**

Kashmiri speciality with saffron and fennel.

#### **33. Korma (Mild) ① ②**

Caramelized onions, cashew & cardamom.

#### **34. Jalfrezi (Medium) ①**

Aromatic spices, onion, tomato & peppers.

#### **35. Tikka masala (Medium) ① ②**

Creamy & silky tomato sauce, fenugreek & cardamom.

#### **36. Dhansak (Medium) ①**

Lentil, ginger, garlic, tamarind & jaggery.

#### **37. Balti (Medium) ① ②**

Tomato, onion, capsicum & Balti masala.

#### **38. Bhuna (Spicy) ①**

Tomatoes, onions, ginger & green chilly.

#### **49. Kadhai (Spicy) ①**

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 Biryani (Medium)** ① ② €20.50

### **45. Lamb Biryani (Medium)** ① ② €21.50

### **46. Prawn Biryani (Medium)** ① ② ③ €23.50

### **47. Veg Biryani (Medium)** ① ② €18.50

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## Vegetarian

**48. Paneer Lababdar (Medium) ①** Side €8.00 Main €14.49  
Cottage cheese in tomatoes, fenugreek velouté.

**49. Saag Paneer (Medium) ①** 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) ①** 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) ①** 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) ①** 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 Kadhaj (Medium) ①** €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** ① ② €3.25
- 62. Tandoori Roti** (whole meal flour) ① ② €3.50
- 63. G O C Naan** ① ② €3.99  
(Garlic, Onion and Coriander)
- 64. C "N" C Naan** ① ② €3.75  
(Cheese & Chilli)
- 65. Peshawari Naan** ① ② ③ €3.99  
(Stuffed with a mixture of raisins, almonds, coconut, fennel seeds & saffron)
- 66. Keema Naan** ① ② €4.25  
(Naan bread with a filling of spiced lamb mince )
- 67. Bread Basket (for two)** ① ② ③ €7.99  
Selection of 4 breads
- 68. Chips** €4.00
- 69. Chips** ② €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 in 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

The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry, no matter how small, should be recorded to ensure the integrity of the financial data. This includes not only sales and purchases but also expenses and income. The document provides a detailed list of items that should be tracked, such as inventory levels, accounts payable, and accounts receivable. It also outlines the procedures for recording these transactions, including the use of double-entry bookkeeping to ensure that the books balance.

The second part of the document focuses on the analysis of the financial data. It explains how to calculate key financial ratios and metrics, such as the gross profit margin, operating profit margin, and return on investment. These metrics are used to evaluate the company's performance and identify areas for improvement. The document also discusses the importance of comparing the company's performance to industry benchmarks and providing a clear explanation of any variances.

The final part of the document covers the preparation of financial statements. It provides a step-by-step guide to creating the income statement, balance sheet, and cash flow statement. It also discusses the importance of auditing the financial statements to ensure their accuracy and reliability. The document concludes with a summary of the key findings and recommendations for the future.

The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every receipt and invoice should be properly filed and indexed for easy retrieval. This is particularly crucial for businesses that deal with a large volume of transactions, as it helps in identifying discrepancies and ensuring compliance with tax regulations.

In addition, the document highlights the need for regular audits. By conducting periodic reviews of financial records, businesses can detect errors or fraud early on, preventing potential losses. It also suggests implementing internal controls to minimize the risk of mismanagement and ensure the integrity of the financial data.

Furthermore, the document provides guidance on how to handle complex financial situations, such as mergers and acquisitions. It stresses the importance of thorough due diligence and the involvement of professional advisors to ensure that all legal and financial obligations are met. The goal is to provide a clear and comprehensive framework for managing financial operations effectively.