








Vegetarian Dishes

	€
79 Vegetable Navratan  Vegetables cooked in cream & spices	8.80
80 Vegetable Korma  Cooked with cream, almond, sugar & spices	8.80
81 Vegetable Balti  Cooked with balti paste, tomatoes and fresh spices in an iron karahi	8.80
82 Vegetable Tikka Masala  Cooked in cream with ginger & saffron	8.80
83 Vegetable Masala  Traditional Indian curry, medium in strength to suit all palates	8.80
84 Vegetable Madras  A traditional dish from south India with onions & tomatoes	8.80
85 Vegetable Vindaloo  Side Main	8.80
86 Aloo Gobi	5.20 7.30
87 Bombay Aloo	5.20 7.30
88 Sag Aloo	5.20 7.55
89 Sag Chana	5.20 7.55
90 Aloo Chana	5.20 7.30
91 Chana Masala	5.20 7.30
92 Bhindi Bhaji	5.20 7.55
93 Mushroom Paneer Makhan	5.20 8.80
94 Muttar Paneer	5.20 8.80
95 Sag Paneer	5.20 8.80
96 Mushroom Bhaji	5.20 7.30
97 Mix Vegetables	5.20 8.80
98 Dal Tarka	5.20 7.30

Kids Menu

	€
99 Malahi Tikka 	5.90
100 Chicken Nuggets with Chips 	6.95
101 Beef / Lamb Pakora with Chips 	6.95
102 Paneer Pakora with Chips 	6.95



Sundries

103 Basmati Rice (Plain boiled rice)	1.55
104 Pilau Rice (Saffron flavoured rice)	1.65
105 Special Fried Rice	2.55
106 Egg Fried Rice	2.55
107 Lemon Rice	2.55
108 Keema Rice	2.55
109 Mushroom Rice	2.55
110 Vegetable Rice	2.55
111 Naan (Leavened bread freshly cooked in the clay oven)	2.10
112 Keema Naan (Stuffed with spices & minced lamb)	2.55
113 Peshwari Naan (Stuffed with almond & sultanas)	2.55
114 Garlic Naan (Stuffed with chopped garlic)	2.55
115 Cheese Naan	2.75
116 Coriander Naan	2.55
117 Paratha (Layered Bread)	1.90
118 Stuffed Paratha (Stuffed with vegetables)	2.55
119 Special Curry Sauce (Hot, Medium or Mild)	2.50
120 Chapati (Traditional unleavened bread)	1.55
121 Raita (Yoghurt, chopped onion, cucumber & spices)	2.55
122 Poppadoms	0.99
123 Onion Kulcha	2.55
124 Chips	2.10

Drinks

125 Coke, Orange, 7up, Diet Coke	1.15
126 Mineral Water (Still/ Sparkling - 500ml Bottle)	1.85
127 Mango Lassi	3.00
128 Plain Lassi	3.00
129 Sweet / Salt Lassi	3.00



Menu A for 1 Person

Starter (Any 1)

Onion Bhaji, Chicken Tikka Shashlik, Tandoori Chicken

Main Course (Any 1)

Chicken Tikka Masala, Beef / Lamb Rogan Gosht or Mixed Vegetable Balti

Served with Pilau Rice & Naan Bread

along with Poppadoms & Chutney

1 Beer Free or Soft Drink

€ 15.95

Menu B for 2 Person

Starter (Any 2)

Vegetable Pakora, Chicken Pakora, Dal Soup or Shish Kebab

Main Course (Any 2)

Beef / Lamb Pasanda, Chicken Karahi, Beef / Lamb Kibuli or Vegetable Jalfrezi

Served with 2 Pilau Rice & 1 Naan Bread,

2 Poppadoms & Chutney

2 Beer Free or Soft Drinks

€ 29.95

Catering:

Our head Chef will prepare suggested menus for large parties, delivered to your home or you and your group can dine in our restaurant.

Discount will be offered based on volume.

Special Offer (Takeaway)

Free Bottle of House Wine for orders over €50

Dining In Only

10% Discount
on A-La-Carte Menu

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Indian Restaurant & Takeaway



29 Main Street, Swords, Co-Dublin

018077391

018077390

Opening Hours

Monday - Thursday: 4pm - 11.00pm

Friday - Saturday: 4pm - 11.30pm

Sunday: 1pm - 11.00pm



We are open Sunday Lunch 1pm to 4pm.

ORDER ONLINE @
WWW.SOINDIANCUISINE.COM

Appetisers Vegetarian €

1	Onion Bhaji	3.50
2	Vegetable Samosa	3.50
3	Vegetable Pakora	3.50
4	Aloo Chaat	3.65
5	Chana Chaat	3.65
6	Garlic Mushroom	3.50
7	Mushroom Pakora	3.50
8	Vegetable Platter	6.95

Appetisers Meat

9	Meat Samosa	3.65
10	Chicken Tikka Shashlik	4.95
11	Shish Kebab	3.75
12	Tandoori Chicken	3.99
13	Chicken Pakora	4.50
14	Prawn Pakora	4.99
15	Prawn Poori	5.50
16	Meat Platter	8.95
17	Chicken Tikka	4.50

Tandoori Main Courses

18	Tandoori Chicken	9.95
(With hot, medium or mild sauce)		
Marinated chicken cooked over charcoal in a clay oven		
19	Tandoori Mixed Grill Special	13.50
Tandoori chicken, chicken tikka, prawn & shish kebab		
20	Chicken Shashlik Kebab	9.95
Chicken breast roasted on a skewer with mixed vegetables		
21	Shish Kebab	9.95
Minced lamb cooked in a clay oven		
22	Chicken Tikka	9.50
Oven roasted chicken breast		

Biryani Dishes

A meal in themselves, biryani are robust, festive casseroles in which basmati rice is cooked with chicken, lamb, mixed vegetables or prawns, oriental spices and served with a curry sauce

Let us know if you like your biryani hot, medium or mild

23	Chicken Biryani	10.95
24	Lamb Biryani	11.95
25	Vegetable Biryani	9.95
26	Chicken Tikka Biryani	12.95
27	Prawn Biryani	13.95
28	Special Spice House Biryani	13.95

Chicken Dishes €

29	Chicken Korma	10.10
Breast of chicken cooked with cream, almond, sugar & spices		
30	Chicken Pasanda	10.10
Breast of chicken cooked in a special sauce of cream, fruit & nuts		
31	Chicken Tikka Masala	10.10
Breast of chicken cooked in cream, with ginger & saffron		
32	Tandoori Makhan Chicken	10.10
Generous pieces of chicken in a butter based sauce		
33	Bhuna Chicken	9.95
Prepared with onions, tomatoes, capsicum & methi leaves		
34	Chicken Jalfrezi	8.95
Cooked with capsicum, tomatoes & fresh ginger		
35	Rogan Chicken	8.95
A rich meaty dish with spices & tomatoes		
36	Karahi Chicken	8.95
Breast of chicken with cubes of capsium, onions & fresh spices		
37	Chicken Chilli Masala	9.95
Chicken with fresh chillies & spices - hot & wonderful		
38	Sag Chicken	9.95
Chicken cooked with fresh spinach in a special sauce		
39	Chicken Pathia	9.25
Breast of chicken pieces cooked with medium spices & fresh lemon		
40	Chicken Dhansak	9.25
Chicken cooked with lentil & pineapple		
41	Chicken Masala	8.95
Delicately spiced breast of chicken, cooked with onions & tomatoes		
42	Chicken Madras	8.95
A traditional dish from south India: hot & spicy		
43	Chicken Vindaloo	8.95
Wonderfully hot, only for the experienced, with potatoes & spices		
44	Adarak Chicken	8.95
Chicken cooked with fresh oriental spices, methi & ginger		
45	Balti Chicken	9.25
Breast of chicken with balti paste, tomato & fresh spices		
46	Chicken Do Piazza	9.25
Chicken cooked with caramelised onion		
47	Chicken Kabuli	9.25
Chicken cooked with chickpeas		

All main courses served with free pilau rice or basmati rice or plain naan

Beef & Lamb Dishes €

48	Beef / Lamb Korma	10.35
Cubes of beef / lamb in a sauce of cream, almond, sugar & spices		
49	Beef / Lamb Pasanda	10.35
Spring beef / lamb in a special mild sauce of fresh cream, fruit & nuts		
50	Beef / Lamb Tikka Masala	10.35
Roasted beef / lamb in a special mild sauce of fresh cream, ginger & saffron		
51	Beef / Lamb Bhuna	10.25
Prepared with onions, tomatoes, capsicum & methi leaves		
52	Beef / Lamb Jalfrezi	10.25
Cooked with capsicum, tomatoes & fresh ginger		
53	Rogan Gosht	10.25
A rich beef / lamb dish with spices & tomatoes		
54	Beef / Lamb Karahi	10.25
Spring beef / lamb cooked gently with cubes of capsicum, onions and fresh spices		
55	Beef / Lamb Chilli Masala	10.25
Cubes of beef / lamb cooked with fresh green chillies & spices		
56	Sag Gosht	10.25
Spring beef / lamb cooked with fresh spinach in a special sauce		
57	Beef / Lamb Do Piazza	10.25
Beef / lamb cooked with caramelised Onions		
58	Beef / Lamb Masala	10.25
Delicately spiced spring beef / lamb, cooked with onions & tomatoes.		
59	Beef / Lamb Madras	10.25
A traditional south indian dish, hot & spicy		
60	Beef / Lamb Vindaloo	10.25
Wonderfully hot, with potatoes & spices		
61	Balti Gosht	10.25
Spring beef / lamb cooked with balti paste, tomatoes and fresh spices in an iron karahi		
62	Beef / Lamb Dansak	10.25
Beef / lamb cooked with lentils & pineapple		
63	Beef / lamb Pathia	10.25
Beef / lamb cooked with chopped onion, fresh lemon & spices		
64	Beef / Lamb Kabuli	10.25
Beef / lamb cooked with chopped onion, fresh lemon & spice		

100% IRISH BEEF

A Handy Selection Guide

Indian food is meant to be spicy, but don't worry - it does not always have to be hot. The heat in indian food comes from chillies, so we have included a specially designed code which will allow you to select the heat levels with which you will be most comfortable

🌶️ Creamy Mild - 🌶️🌶️ Medium - 🌶️🌶️🌶️ Hot - 🌶️🌶️🌶️🌶️ Very Hot

Seafood Dishes €

65	Prawn Korma	13.90
Cooked with cream, almond, sugar & spices		
66	Prawn Tikka Masala	13.90
Cooked in cream with ginger & saffron		
67	Prawn Masala	13.90
Delicately spiced prawns, cooked with onions & tomatoes		
68	Prawn Bhuna	13.90
Mildly spiced with herbs & touch of fresh ginger & garlic		
69	Prawn Jalfrez	13.90
Cooked with capsicum, tomatoes & fresh ginger		
70	Prawn Madras	13.90
A traditional dish from south India, hot & spicy		
71	Prawn Kabuli	13.90
Prawn kabuli cooked with chickpeas		
72	Tandoori Jumbo Prawn Masala	14.95
Tandoori roasted jumbo prawns cooked with cream, yoghurt & ginger		
73	Prawn Balti	13.90
Prawn cooked with balti paste, tomato & fresh spices		

Spice of India specialities drawing from a rich family tradition of fine cooking, these dishes are the chef's own version of classic indian nature cuisine



Chef's Special

74	Chicken Bombay	10.50
Cooked with potato & chef special sauce		
75	Chicken Shabnom	10.50
Cooked with mushroom, ginger, garlic & fresh coriander		
76	Lamb / Beef Bombay	10.50
Cooked with potato & chef's special sauce		
77	Lamb / Beef Shobnom	10.50
Cooked with mushroom, ginger, garlic & fresh coriander		
78	Lamb / Beef Adarak	10.50