



DRINKS  
MENU

## Welcome to Indie Spice Grill

Originally established in 1999, Indie Spice Grill is a contemporary reflection of the eclectic and diverse history of Indian cuisine.

The India we know and love is a dynamic nation – the beating heart of Asia, and the crossroads of cultures from China to Europe and Africa.

# WHITE WINES

## Pionero Reserva Sauvignon Blanc

Chile

Pale yellow, shining and luminous with citrus fruits such as grapefruit and lime, lemon grass, verbena and slight hints of fresh herbs. This is a very fresh, citrus-flavoured wine, long, juicy, and elegant with fruity intensity, great body and long persistence. Easy drinking with your starters!

Glass / Bottle  
€6.25 / €23.00

## De Paolo Pinot Grigio

Italy

Straw colour, this pinot grigio displays a long lasting fruity bouquet of green apples and pears with an underlying minerality. Easy drinking with your starters!

€6.50 / €24.00

## Marques de Caceres Rueda Verdejo

Spain

A hugely aromatic wine expressing intense flavours of apples and pears. Medium bodied super with Chicken and Fish.  
*Awards: 91 POINTS– REPSOL 2017 Guide*

€7.00 / €25.00

## Pennautier Chardonnay

France

Very bright, golden colour. A powerful nose with aromas of grapefruit, pineapple and lemon zest, with a hint of fresh hazelnuts. Very fresh and well-balanced in the mouth. A wine to appreciate in its youth. A light Chardonnay perfect with Chicken.

€7.00 / €26.00

## Franschhoek Cellars Chenin Blanc

South Africa

Fruity entry followed by well balanced crisp acidity and a juicy tropical citrus fruit after-taste. An easy drinking dry, light bodied wine that is crisp and enticing. Medium bodied great with Prawn and Fish.

€7.00 / €26.00

# WHITE WINES

## Paco and Lola No.12 Albarino

Spain

White flowers, acacia and orange blossom, with a sweet tropical background, intense aroma of lychees. Fresh, citric, intense and fruity mouth. Elegant, slightly bitter finish. Super wine made to be had with all things from the Sea!!  
*Awards: Award winning winery at International Wine Challenge, London 2017*

Glass / Bottle  
€28.00

## Tommasi Lugana

Italy

Fresh citrus. Delicious hints of tropical fruit. Clean crisp finish. Creamy flavours of pear and melon finish similarly. Medium wine. Excellent with seafood and starters.

€29.00

## Yalumba Organic Chardonnay

Australia

Aromas of peach, melon and ripe stone fruits. The palate is a beautiful layering of distinct flavours starting with stone fruits and hints of lemon rind, leading to a creamy custard apple finish. Medium to full must try with a creamy Chicken dish!

€29.50

## Domane Wachau Riesling

Austria

A hint of toast overlies the still intense lime and citrus fruit. Citrus dominant, lime juice and marmalade finishing with a crushed stone minerality. Clean and dry with refreshing natural acidity. Enjoy with Prawn and Seafood.  
*Awards: Domane Wachau, Rated in Top 100 Wines 2017 by Wine Enthusiast*

€31.00

## Mai Sauvignon Blanc

New Zealand

Pale straw green in colour with brilliant clarity. A zesty and aromatic wine with lots of lively fruit characters. A concentration of assertive passion fruit and tropical fruit flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

€31.00

## Pascal Jolivet Sancerre

France

Unique, rigorous, chic, timeless and divinely good. A Full wine a must with seafood. *Awards: 90points Wine Spectator*

€49.00

# RED WINES

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## Pionero Reserva Cabernet

📍 *Chile*

Violet-red wine, intense, with highlights of ruby, brings elegant aromas of ripe red fruit, plum, vanilla and preserves. It is juicy, with a lot of fruit, spices, chocolate and caramel. It has very good structure and body, with long persistence and broad tannins Medium to Full bodied.

*Glass / Bottle*

€6.25 / €23.00

## Pionero Reserva Merlot

📍 *Chile*

Intense violet-red with aromas of ripe plum and wild blackberries. Smooth and seductive fruit, hints of bitter sweet dark chocolate A fresh, herbal, leafy Merlot, with plums and damson fruit on the palate. Soft easy drinking!!

€6.25 / €23.00

## Argento Malbec

📍 *Argentina*

Deep dark violet in colour and offers powerful aromas of blackstone fruit and notes of chocolate. Blackberry and black currant fruit is complimented with a touch of sweet spice and leads into a lingering finish with ripe velvety tannins. Medium Malbec which would go well with Beef or Venison.

€7.00 / €25.00

## Castellani Chianti Classico

📍 *Italy*

From the best area in Chianti, a vivacious ruby red colour. Fruity fragrance, hints of violet, cherry and wild red berries. Full-bodied, dry and traditional with a final touch of cherry and pepper. Medium to Full. Try with Lamb or beef.

€7.50 / €27.00

## Herencia Altes Grenache

📍 *Spain*

Bright crimson in colour, this wine is very expressive with notes of red fruits and minerals that leap from the glass. Plenty of fruit on the palate, a touch of complexity and sweet tannins. Medium to full in style. Super with lamb and Beef dishes.

*Awards: 91Points James Suckling, Bronze Medal Decanter.*

€7.50 / €27.50

## Barville Cotes du Rhone Esprit

📍 *France*

Smooth, warming and elegant. Its aromas recall wild red fruits, dark cherries, forest floor and liquorice. The tannins are soft yet precise. Medium wine try with Lamb!!

*Glass / Bottle*

€28.00

## Yalumba Organic Shiraz

📍 *Australia*

Bursting with varietal aromas of plum, red cherry and mulberry with notes of violets and dried herbs. Flavours of plum, allspice and blueberries are supported by hints of milk chocolate. This is a fruit driven, medium bodied wine with fine, soft tannins and a bright, juicy, persistent finish. Medium Shiraz why not try with Beef.

€8.00 / €29.50

## Boschendal Shiraz

📍 *South Africa*

Bursting with varietal aromas of plum, red cherry and mulberry with notes of violets and dried herbs. Flavours of plum, allspice and blueberries are supported by hints of milk chocolate. This is a fruit driven, medium bodied wine with fine, soft tannins and a bright, juicy, persistent finish. A Medium to full wine try with lamb or beef! *Awards: Silver Medal IWSC*

€30.00

## Marques de Caceres Excellens Crianza

📍 *Spain*

Excellens has an intense ruby red colour. Attractive bouquet of raspberries and strawberries with a hint of soft spice from ageing in oak. Rich in the mouth with ripe tannins that highlight its structure and elegance. A wine with character. A Full Rioja which is a must try with all things Lamb!! *Awards: 93points Guia Proensa*

€8.00 / €30.00

## Twiggy Montepulciano d'Abruzzo

📍 *Italy*

Intense ruby red colour with violet hues and a nose of cherries and black fruits. The palate offers gorgeous ripe cherry and blackberry fruit. The wine is dry and smooth and perfectly rounded and delicious. Very well balanced with just the right amount of acidity and a lovely ripe finish. Medium Wine.

€30.00

# RED WINES

## Periquita Reserva

📍 Portugal

The Periquita Reserva represents the true Periquita tradition as well as a vision for the future. The Castelão, Touriga Nacional and Touriga Francesa indigenous grape varieties provide Periquita Reserva with a character, a sweet aroma and complexity. Full bodied Wine.

Glass / Bottle

€32.00

## Three Thieves Cabernet Sauvignon

📍 California

The powerful red wine, confident with a traditional mix of strong fruit and spicy flavours. Medium wine, try with a Beef or a Lamb dish. *Awards: Top 100 Best Buys 2017 89pts, Wine Enthusiast*

€33.00

## Opawa Pinot Noir

📍 New Zealand

This wine was made from selected premium vineyards in our dedicated Pinot Noir Cellar using principles of minimal handling and gravity flow. After a cold soak and indigenous fermentation the wine was pressed into French oak barriques for maturation, before being clarified and bottled. Light to Medium.

€37.00

## Chateau Begadan, Medoc Cru Bourgeois

📍 France

Chateau Begadan lies on one of Medoc's highest points, and one has a fantastic view over the river Gironde. Begadan 18th century underground cellar is one of the oldest in the Medoc and presents the perfect maturing conditions for a wine that is vinified with the same care and technique as a Grand Cru Classé. Medium to Full.

€38.00

## Tomassi Amarone

📍 Italy

Made from 100% dried grapes, this full bodied red is warm and ripe on the nose with aromas of dried fruits and Christmas cake smells. An intense wine with distinct notes of dried cherries and plums and a lingering aftertaste. Deliciously silky smooth. Big and Bold ! A wine for a rich robust dish!!! *Awards: 92points Robert Parker*

€80.00

## Tommasi Ripasso

📍 Italy

Here the Valpolicella grapes are re-fermented on the Amarone skins imparting some of the characteristics of the Amarone wine. Rich spicy perfumes and black pepper notes with a hint of raisins. Full bodied with a balanced palate, very intense and spicy with sweet cherry flavours.

€38.00

# SPARKLING WINE, ROSÉ & CHAMPAGNE

## Rose Wines

### Domaine de Colombette Rose

📍 France

Made from Grenache, Cinsault and Cabernet grapes, this wine shows delicate red berry fruit flavours and a very fresh and crisp palate. Initial sweet fruit flavours especially strawberries turn to a dry and fresh finish. The ultimate wine for sipping on sunny afternoons.

Glass / Bottle

€26.00

## Prosecco

### Serena Prosecco Spumante

📍 Italy

This is a light mildly sparkling Prosecco with lovely fruit concentration and floral aromas, a pretty pale lemon colour, the wine is fruit led with citrus and delicate apple flavours on the palate. Medium bodied and well balanced, with a gentle mousse.

€10.00 / €35.00

## Champagne

### Louis Roederer Premier Brut Champagne

📍 France

Brut Premier embodies the Louis Roederer house style, gracefully blending the old and new. Made from reserve wines, it allies the freshness of youth with the roundness and vinosity of mature wine. This is structured, expansive Champagne with a smooth attack and a modern, powerful style with no loss of finesse.

€85.00

## ALES, BEERS & CIDERS

Heineken draft (Pint)	€ 6.00
Small Cobra (330ml)	€ 4.95
Large Cobra (660ml)	€ 7.95
King Cobra (750ml)	€ 13.95
Tiger (500ml)	€ 6.95
Cider (330ml)	€ 4.95

## SPIRITS

Vodka	€ 6.50
Gin	€ 6.50
Bacardi	€ 6.50
Whiskey	€ 6.50
Brandy	€ 6.95
Remi Martin	€ 7.50
Dark Rum	€ 6.50

## APÉRITIFS

Sherry by the glass	€ 6.00
Port	€ 6.00
Dry Martini	€ 6.00
Creme de Mint	€ 6.00

## LIQUEUR & SHOTS

Kahlua	€ 6.00
Tia Maria	€ 6.00
Amaretto	€ 6.00
Cointreau	€ 6.00
Drambuie	€ 6.00
Sambucca	€ 6.00
Tequila	€ 6.00
Baileys	€ 6.00

## COCKTAILS

<b>Indie Orgasm</b> Baileys, Kahlua, Amaretto and half and half. Garnished with a cherry, it feels better second time around...	€ 7.95
<b>Sex on the Beach</b> Vodka, peach Schnapps, orange juice and cranberry juice topped with a dash of grenadine syrup. Lust in the dust, banned in the sand... We put it in a glass.	€ 7.95
<b>Boston Beach Party</b> Vodka, Gin, Bacardi, triple Sec, Kahlua, Grand Marnier, sweet and sour, topped off with cranberry juice and a splash of lemon squeeze. After one of these you will be in good spirits.	€ 8.95
<b>Long Island Ice Tea</b> Vodka, Gin, Bacardi, Triple Sec, sweet and sour, topped off with Coke and lemon squeeze. Forever a classic.	€ 7.95
<b>Summer Bug</b> Malibu, Midori, banana liqueur, pineapple juice, sweet and sour. Garnished with a cherry. This bug you like.	€ 7.95
<b>AK-47</b> Vodka, Bacardi, Gin, Whiskey, Tequila, Triple Sec and orange juice. Cotton wool concussion.	€ 8.95
<b>Margarita</b> Tequila, Triple Sec, Grand Marnier, lime cordial and sweet and sour. It's a yes to everything after this one!	€ 7.95

## MOCKTAILS

<b>Mango Lassi</b> Plain yogurt, chopped flesh from mango or tinned mango pulp, sugar and crushed ice. Mmmm... Yummy.	€ 5.95
<b>Fresh Fruit Cocktail</b> Seasonal fresh fruit blended with crushed ice. Mmmm... How many would you like?	€ 5.95
<b>Zeera Pani</b> Roasted cumin, 7up, white rock salt, black salt, fresh lemon juice. Served with crushed ice.	€ 5.95

## SOFT DRINKS & JUICES

330ml Coco-Cola / Coco-Cola Zero Sugar / Diet Coke / Fanta / Sprite	€ 3.75
275ml Appletiser (Apple / Apple & Pomegranate)	€ 3.50
330ml / 750ml Deep RiverRock (Still / Sparking)	€ 2.50 / € 3.95
200ml Fruice (Orange / Cranberry / Pineapple Juice)	€ 3.30
250ml Red Bull	€ 3.50
200ml Schweppes 1783 (Crisp / Light / Cucumber / Salty Lemon / Golden Ginger Ale / Elderflower)	€ 3.95
200ml Schweppes Soda Water	€ 3.30

## COFFEE & LIQUEURS

Espresso	€ 2.95
Double Espresso	€ 3.25
Decaffeinated	€ 3.50
Cappuccino	€ 3.95
Latte	€ 3.95
Latte with flavours	€ 4.25
Americano	€ 3.25
Mocha	€ 3.95
Ciccolato	€ 4.25
English Breakfast Tea	€ 2.95
Tea Forte	€ 3.95

## LIQUEUR COFFEES

Irish Coffee	€ 6.95
Baileys Coffee	€ 6.95
French Coffee	€ 6.95
Calypso Coffee	€ 6.95
Indie Liqueur Coffee	€ 7.95



THANK YOU



*All prices include VAT at the current rate. Service charge is not included. Takeaway services are available.*

# INDIE SPICE GRILL

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