

MEDIUM 🔥 HOT 🔥🔥 VERY HOT 🔥🔥🔥 (V) VEGETARIAN

STARTERS

- SPICE GRILL** 🔥 £4.75
Selection of Chicken Tikka, Lamb Tikka & Sheek Kebab
- MIX PLATTER (V)** £4.25
Selection of Onion Bhaji, Veg Samosa & Aloo Bora
- SALMON TIKKA** 🔥 £5.95
Marinated in Tikka spices, cooked over charcoal.
- CHICKEN / LAMB TIKKA** 🔥 £3.95
Marinated in Tikka spices, cooked over charcoal
- TANDOORI CHICKEN** 🔥 £3.95
1/4 Chicken on the bone, cooked over charcoal
- KING PRAWN PURI** 🔥 £5.95
Lightly spiced King Prawns on a fried flat bread
- TANDOORI KING PRAWN** 🔥 £4.95
Two Roasted whole King Prawns with the tail
- SHEEK KEBAB** 🔥 £3.95
Minced Lamb spiced with onions and herbs
- SHAMEE KEBAB** 🔥 £3.95
Delicious lightly spiced Lamb patties
- PRAWN PURI** 🔥 £4.75
Lightly Spiced Prawns on a fried flat bread
- GARLIC MUSHROOM PURI (V)** £3.95
Mushrooms in garlic and spices on a fried bread
- LAMB / VEGETABLE SAMOSA (V)** £3.50
Filled with spiced lamb or vegetables
- ONION BHAJI (V)** £3.75
Finely sliced onions spiced and fried crispy

TANDOORI

Cooked over charcoal in a clay oven. Served on a bed of sizzling onion with side salad.

- CHICKEN / LAMB TIKKA** 🔥 £7.95
Marinated in Tikka spices, cooked over charcoal
- TANDOORI CHICKEN** 🔥 £7.95
Succulent half chicken on the bone over charcoal
- TANDOORI MIX GRILL** 🔥 £10.95
Assortment of Tandoori chicken, Chicken Tikka, Lamb Tikka and Sheek Kebab. Served with naan bread
- CHICKEN SHASHLIK** 🔥 £8.95
Roasted chicken with peppers, onions and tomatoes.
- TANDOORI KING PRAWNS** 🔥 £9.95
Four Roasted Whole King Prawns with the tail
- KING PRAWN SHASHLIK** 🔥 £10.95
King Prawns with peppers, onions and tomatoes
- SPICE SPECIAL SIZZLER** 🔥 £10.95
Shredded chicken served on a sizzling bed of spices, peppers and chilli

CLASSIC FAVOURITES

- CHICKEN OR LAMB** £7.95
- CHICKEN TIKKA OR LAMB TIKKA** £8.95
- PRAWN** £8.95
- KING PRAWN** £9.95
- MIX VEG (V)** £6.95

- CURRY** 🔥 Basic traditional curry
- MADRAS** 🔥🔥 Fairly hot traditional curry
- VINDALOO** 🔥🔥🔥 Very hot traditional curry
- KORMA** Mild and creamy with coconut
- BHUNA** 🔥 Thick sauce with onions and tomatoes
- SAAG** 🔥 Cooked with spinach
- DUPIAZA** 🔥 Cooked with large cut onions
- ROGAN** 🔥 Rich in Tomatoes & herbs
- DANSAK** 🔥🔥 With lentils, hot, sweet and sour
- PATHIA** 🔥🔥 Hot, sweet and sour dish

BALTI

Balti's are the traditional cuisine of Kashmir, their exciting taste and aromatic flavours have made Balti's a house favourite. Served with a **plain naan**.

- CHICKEN / LAMB BALTI** 🔥 £9.95
- CHICKEN / LAMB TIKKA BALTI** 🔥 £10.95
- CHICKEN TIKKA MASSALA BALTI** 🔥 £10.95
- MIXED VEGETABLE BALTI (V)** 🔥 £8.95
- GARLIC KING PRAWN BALTI** 🔥 £12.95
- SPECIAL CHICKEN / LAMB BALTI** 🔥 £10.95
Chefs own special blend of spices, peppers and onions

SEAFOOD

- TANDOORI KING PRAWN MASSALA** £10.95
Prepared in a modern style in special spices
- SALMON TIKKA** 🔥 £11.95
Marinated in Tikka spices, cooked over charcoal
- TANDOORI KING PRAWN XACUTI** 🔥🔥 £10.95
Goan speciality, highly spiced and strong flavour
- KING PRAWN KORAI** 🔥 £10.95
Cooked with onions, fresh herbs and green peppers
- KING PRAWN JALFREZI** 🔥🔥🔥 £10.95
Onions, green chillies, green and red peppers
- GARLIC KING PRAWN** 🔥 £10.95
Highly flavoured in garlic and fresh fragrant herbs

All our dishes are prepared freshly to order. Food may take longer to prepare during busy periods.

It is not possible to give a total guarantee that traces of allergens, including nuts, may not be present in all dishes, we will endeavour to provide as much information as possible for you to make an informed choice.

SPICE SPECIALS

- CHICKEN TIKKA MASSALA** £8.95
Prepared in a modern style with special spices.
- GARLIC CHILLI CHICKEN TIKKA MASSALA** 🔥 £8.95
With fresh garlic and chilli in a masalla sauce
- XACUTI CHICKEN / LAMB** 🔥🔥 £8.95
Goan specialty, highly spiced and strong flavours, cooked using roasted spices and hint of coconut.
- TAWA CHICKEN / LAMB** 🔥 £8.95
Cooked and served on a sizzling Tawa. Wild but elegant combination of garlic, herbs & spices.
- MURGI MASALLA** 🔥 £8.95
Chicken Tikka cooked with Lamb mince & boiled egg.
- CHICKEN / LAMB PASANDA** £8.95
Ground Almonds & Coconut in a rich creamy sauce
- NAGA CHICKEN / LAMB** 🔥🔥🔥 £8.95
With Naga Chilli, considered the hottest in the world
- CHICKEN TIKKA JALFREZI** 🔥🔥🔥 £8.95
Onions, green chillies, green & red peppers, and fresh herbs
- BUTTER CHICKEN** £8.95
In a mild and buttery sauce
- KADAI GOSTH** 🔥 £8.95
Slow cooked Lamb in a special blend of spices
- CHICKEN TIKKA KORAI** 🔥 £8.95
Cooked with onions, fresh herbs and green peppers

BIRYANI

Prepared with aromatic rice, made from a mixture of spices, meat/vegetables and fragrant herbs, all ingredients are cooked together.

Served with vegetable curry

- CHICKEN / LAMB BIRYANI** £9.95
- CHICKEN / LAMB TIKKA BIRYANI** £10.95
- VEGETABLE BIRYANI (V)** £8.95
- SPICE SPECIAL BIRYANI** £10.95
Mix of Meats/Veg/Prawns

VEGETABLE SIDE DISHES (V)

Add flavour in the traditional way with vegetables.
Make it a main course for only £6.95

- VEG CURRY** £3.95
Mix Veg in Curry Sauce
- NIRAMISH VEG** £3.95
Mixed Dry Veg
- CHANA MASSALA** £3.95
lightly Spiced Chick Peas
- SAAG BHAJI** £3.95
Spinach with garlic
- SAAG ALOO** £3.95
Spinach with potatoes
- SAAG PONEER** £3.95
Spinach with Indian cottage cheese
- MUSHROOM BHAJI** £3.95
Mushrooms in a light sauce
- BRINJAL BHAJI** £3.95
Curried Aubergines
- BOMBAY ALOO** £3.95
Potatoes in herbs and spices
- ONION BHAJI** £3.75
Finely sliced onions fried crispy
- CAULIFLOWER BHAJI** £3.95
Curried Cauliflower florets
- ALOO GOBI** £3.95
Potatoes and Cauliflower
- BHINDI BHAJI** £3.95
Okra in herbs and spices
- TARKA DALL** £3.95
Lentils cooked with garlic

RICE & BREAD

- PILAU RICE** £2.60
- PLAIN RICE** £2.40
- SPECIAL FRIED RICE** £3.25
- MUSHROOM RICE** £3.25
- COCONUT RICE** £3.25
- KEEMA RICE** £3.95
- NAAN** £2.20
- PESHWARI NAAN** £2.70
- GARLIC NAAN** £2.70
- KEEMA NAAN** £2.70
- CHEESE NAAN** £2.70
- CHAPATTI** £1.50
- TANDOORI ROTI** £2.00

EXTRAS

- PAPADAM** £0.70
- SPICY PAPADAM** £0.70
- CHUTNEY PER PERSON** £0.70
- CHIPS** £2.00



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