

## Side Dishes

Side Dish - 5.50, Main Dish - 9.50

### Mixed Vegetable Curry

Vegetables cooked in a lightly spiced curry sauce.

### Aloo Gobi

Cauliflower and potatoes cooked with spices.

### Bombay Aloo

Potatoes cooked with aromatic spices.

### Chana Aloo

Chickpeas and potatoes cooked in a lightly spiced curry.

### Saag Aloo

Spinach and potatoes cooked with traditional spices.

### Saag Paneer

Spinach cooked with Indian cheese and aromatic spices.

Simple, flavourful vegetable dishes inspired by traditional Indian home cooking.

### Tarka Daal

Lentils cooked with butter, garlic, and fragrant spices.

### Bhindi Bhaji

Fresh okra stir-fried with onions and spices.

### Saag Bhaji

Fresh spinach cooked with garlic and aromatic spices.

### Mushroom Bhaji

Mushrooms stir-fried with onions and aromatic spices.

### Matter Paneer

Garden peas and Indian cheese cooked in a lightly spiced sauce.

## Rice & Bread Selection

Boiled Rice - 3.50

Pilau Rice - 3.75

Keema Rice - 3.95

Egg Pilau Rice - 3.95

Onion Fried Rice - 3.95

Mushroom Rice - 3.95

Garlic Rice - 3.95

Chilli Rice - 3.95

Coconut Rice - 3.95

Lemon Rice - 3.95

Special Rice - 3.95

Stir-fried with onions, eggs, peas and mushrooms

Plain Naan - 3.95

Large and fluffy

Garlic Naan - 4.50

Keema Naan - 4.50

Stuffed with minced lamb

Peshwari Naan - 4.50

Coconut powder, a little sugar, cream and sultanas

Kulcha Naan - 4.50

Refreshingly prepared with peppers, coriander and onions.

Chilli Naan - 4.50

Cheese Naan - 4.50

Cheese and Garlic Naan - 4.95

Tandoori Roti - 3.00

Traditional Indian flatbread

Traditional Paratha - 3.00

A layered roti with a touch of clarified butter.

Plain Chapati - 2.50

Light, simple, healthy.

Garlic Chapati - 3.00

## Drinks

Regular - 1.80, Large - 2.95

Still Water

Sparkling Water

Orange Juice

Orange/Lime Cordial

Soda Water

J2O - 2.50

Coke/Pepsi

Diet Coke/Diet Pepsi

Lemonade

Tonic Water

Mango Lassi - 7.50

## House Set Meal

Available on selected weekdays.

Please ask our team for details.

Includes:

Any Starter

Traditional or Signature Main Dish

Any Rice or Naan

(Selected dishes may carry a small supplement.)

# Spiceroom

## Restaurant & Takeaway



## Starters

### Onion Bhaji - 5.95

Chopped onions and gram flour, marinated in spices and fried until crispy

### Sheek Kebab - 6.95

Indian spices mixed with minced lamb, rolled into cylinders and cooked over charcoal

### Tikka Starter - (Chicken - 5.95, Lamb - 6.95)

Boneless spring chicken or lamb, marinated in yoghurt and tikka paste, cooked over charcoal and served with fresh salad

### Mixed Kebab Starter - 6.95

Onion bhaji, chicken tikka and sheek kebab makes for a powerful trio

### Tandoori Chicken (Starter) - 6.95

Quarter chicken on the bone cooked over charcoal after marinated in yoghurt and Indian spices, served with fresh salad

### Chicken Pakoras - 5.50

Pieces of chicken coated in golden breadcrumb batter and fried to a satisfying crunch

### Samosas - 5.50

The iconic crispy pastry with a seasoned stir-fried filling. Choose from vegetable, chicken or minced lamb

### Poori Starters

An authentic, flaky poori pastry served with a tasty filling. Choose from below selection

Chicken Chatt - 5.95

Chana Chatt - 5.95 (Chickpeas)

Garlic Mushroom - 5.95

Hot Lamb Poori - 6.95

King Prawn Bhaji Poori - 6.95

### Tandoori King Prawns (Starter) - 6.95

Bengal tiger prawns marinated in yoghurt and spices, cooked over charcoal and served with salad

### Chingri Sizzler - 6.95

Bengal tiger prawns stir-fried in imported spices along with onions, peppers and baby potatoes

### Starter Platter (for 2) - 17.95

Onion Bhajis, Sheek Kebab, Chicken Tikka and Vegetable Samosas

## Tandoori Dishes

Perfected in the Punjab. These dishes are char-grilled in a tandoor clay oven, served with a green salad and mint sauce.

### Chicken Tikka Grill - 10.95

Marinated in tikka sauce, an exquisite boneless chicken dish

### Tandoori Chicken - 11.95

Half spring chicken on the bone

### Lamb Tikka Grill - 12.95

Tikka marinated, char-grilled lamb

### Tandoori Mixed Grill - 14.95

An assortment of chicken tikka, lamb tikka, tandoori chicken and sheek kebab

### Chicken Shashlik - 12.50

A South Asian staple. Skewered chicken chunks prepared with oriental spices and served with seared tomatoes, onions and peppers

### Tandoori King Prawns - 14.50

Prepared using quality sourced Bengal tiger prawns

### Tandoori Sizzlers

Our sizzlers are prepared with garlic, onions, peppers and baby potatoes

Chicken Tikka Sizzler - 12.50

Paneer Chicken Tikka Sizzler - 12.50

With specially prepared Indian cheese

Fish Tikka Sizzler - 13.50

Using Indian White Mullet fish

Tandoori King Prawn Sizzler - 14.95

Allergy Awareness:

Some of our dishes may contain traces of nuts, dairy products, yeast, maize, eggs and other additives. If you have a food allergy, please notify us before you order.

Should any part of your meal or service not be to your satisfaction, please notify our management who will deal with your complaint. If you require a dish specially prepared, please do not hesitate to ask.

## Traditional Dishes

Classic and timeless. These dishes go back to the very foundations of Indian and Bengali cuisine.

**Vegetable - 9.95, Paneer (V) - 10.50, Chicken - 10.95, Prawns - 10.95, Lamb - 12.50, Chicken Tikka - 12.50, Lamb Tikka - 12.95, King Prawn - 13.50**

### Bhuna

Gently cooked to form a thick sauce, with herbs, tomatoes and peppers - Medium Heat

### Curry

Looking for a simple homemade staple? This is it - Medium Heat

### Korma

A mild curry prepared with fresh cream and coconut powder - Mild

### Jalfrezi

A crowd favourite. Uses tikka paste as a base, stir-fried with fresh green chillies, peppers and onions. Served in a thick sauce - Madras Hot

### Dansak

Influenced by the Persians, this dish is cooked with lentils, pineapple and sugar to make a hot but sweet combination

### Pathia

A perfect balance of tangy, spicy, sweet and sour. Cooked with onions, tomatoes, fresh lemon juice and sugar - Hot

## The Karahi

**Cooked in a karahi wok, prepared with medium heat spices, peppers, crushed garlic and ginger, tomatoes and coriander. High on flavour, a hallmark of north Indian cuisine.**

**Vegetable - 9.95  
Chicken - 11.95  
Lamb - 12.95  
Chicken Tikka - 12.95  
Lamb Tikka - 13.95  
Karahi Special - 13.95**  
A trio of chicken, lamb and prawns  
**King Prawn - 14.50**

## The Biryani

**From the Mughal Empire to a worldwide Indian cuisine icon. This savoury dish is prepared with rice, served with a vegetable curry sauce loaded with rich spices.**

**Vegetable - 9.95  
Chicken - 10.95  
Lamb - 12.95  
Chicken Tikka - 12.95  
Lamb Tikka - 13.50  
Special Biryani - 13.50**  
A trio of chicken, lamb and prawns  
**King Prawn - 13.95**

## Sundries

Popadoms - 1.00  
Pickle Tray - 3.00  
Choose from mango chutney, Indian red sauce, mint sauce, onion salad or lime pickle

Chips - 3.50  
Small Dips - 1.00

### Madras

Red in colour, cooked in hot spices and chilli powder. Perfect for heat lovers

### Dopiazza

A simple dish cooked with an excess of fried onions and tomatoes - Medium Heat

### Rogan Josh

Infused with almost a dozen spices. Garnished with onions, tomatoes and green peppers - Medium Heat

### Saag

A healthier choice best enjoyed with a tandoori roti or naan, stewed with spinach, peppers and tomatoes until thick - Medium Heat

### Vindaloo

Originating from Goa, a more fiery take on the Madras. With extra garam masala paste, chillies and chilli powder - Very Hot

### Ceylon

A Sri Lankan staple, this curry is cooked with coconut and a unique hot curry powder

## The Balti

Using a thin pressed-steel wok, these dishes are expertly cooked with onions, peppers and tomatoes. Served in a thick balti sauce with medium heat spices.

### Paneer Balti (V) - 9.95

Prepared with Indian cheese

### Chicken Tikka Balti - 12.95

### The Lamb Balti - 13.50

### Spi-Cha Balti

With spinach and chickpeas  
Chicken - 12.95  
Lamb - 13.50  
King Prawn - 14.50

### Balti Chicken Plaza - 13.50

Marinated chicken and king prawns

### Balti Special - 13.95

A trio of marinated chicken tikka, lamb tikka and tandoori king prawns

### The King Prawn Balti - 14.50

## English Dishes

Omelette - 9.95  
Plain, chicken, prawn or mushroom  
Chicken Nuggets & Chips - 9.95  
Fish Fingers & Chips - 9.95

## Signature Dishes

Our most celebrated dishes, crafted with premium ingredients and deeper, richer flavours.

### Hari Mirch Gosht - 12.95

Diced lamb, cooked with onions, ginger, pepper and green chillies - Madras Hot

### Goa's Murg de Gama - 11.95

With Portuguese influences, a specially marinated chicken prepared with methi sauce, balti sauce, chatt masala and steamed baby potatoes - Hot

### Garlic Chicken - 11.95

Love garlic? This inviting dish has just what you need - Medium

### North Indian Chilli Chicken - 11.95

Green chillies, sautéed onions and garlic with red garam masala makes a hot and flavourful dish

### Indo-Kenyan Pilli Pilli Chicken - 11.95

Cooked with pot roasted green chillies and a blend of spices. A great choice for heat lovers

### The Bengal Naga

We brought the asian heat for this one. Using exotic spices, this is as hot as it comes - Hot  
Chicken - 11.95  
Lamb - 12.95

### The Pasanda

Prepared with tenderised meat, this dish has a thick sauce made of deliciously spiced yoghurt, cumin, peppercorn, and crushed garlic - Mild  
Chicken - 11.95  
Lamb - 12.95

### Mango Chicken - 11.95

Chicken tikka infused with mango puree, fresh cream and a touch of coconut powder. Sweet. - Mild

## Chef's Specials

Unique creations from our kitchen, carefully crafted by the chef to deliver unforgettable flavours.

### Chef's Signature Murgh - 13.50

This aromatic dish is cooked with chicken, using our Chef's own innovative selection of spices, with onions, peppers and tomatoes.

### The Lamb Handi - 13.95

A unique balance of spices makes this a crowd pleaser. Spicy, but not hot. (Also available as the Chicken Handi)

### The Panshi Chicken - 13.50

Sizzling in a spicy but tangy sauce, with lemon juice, garlic and green peppers. A dish that simply cannot be missed.

## Seafood Selection

From the coasts of Goa and Kerala comes our premium selection of fish and king prawn dishes. All fish dishes are prepared with Indian White Mullet.

### Classic Fish Bhuna - 12.95

### Garlic Fish Karahi - 12.95

### King Prawn Delight - 13.95

Cooked with mild spices and fresh cream. A delight, if you will

### Lamb Brinjal Gosht - 12.95

Tender diced lamb with aubergines, cooked with onions in a spiced sauce - Medium

### The Zaal

Marinated pieces of chicken, lamb or king prawns prepared with hot green chillies, ginger, garlic and lemon - Hot  
Chicken - 11.95  
Lamb - 12.95  
King Prawn - 13.95

### Shahi Chicken - 11.95

A mix of barbecued chicken and spicy minced lamb, cooked with fresh herbs - Medium

### Kolkata Rezala

An aromatic curry, marinated chicken or lamb cooked with additional minced lamb prepared to a madras level heat  
Chicken - 11.95  
Lamb - 12.95

### Special Gatta Bhuna - 12.95

Gently cooked to form a thick sauce, prepared with chicken, lamb, mushrooms and prawns - Medium

### Tikka Masala

Britain's favourite dish. Prepared with fresh cream, coconut, ghee, and mild spices - Mild  
Chicken - 11.95  
Lamb - 12.95  
Tandoori King Prawn - 12.95

### Butter Chicken - 12.95

With a rich and flavourful sauce, this creamy dish is made with coconut powder, fresh cream and Indian butter - Mild

### Chef's Balti Chicken Tikka - 13.50

Expertly cooked with onions, peppers and tomatoes. We took the balti and enhanced its blend of spices, served in a thick sauce.

### Spice Room Special - 13.95

We combined sheek kebab, chicken, lamb, and king prawns into a truly unique experience. Prepared with fresh peppers, onions and exotic spices.