

The Balti

These dishes are 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 - 11.95

The Lamb Balti - 12.50

Spi-Cha Balti

With spinach and chickpeas

Chicken - 11.95

Lamb - 12.50

King Prawn - 13.50

Balti Chicken Plaza

- 12.50

Marinated chicken and

king prawns

Balti Special - 12.95

A trio of marinated chicken

tikka, lamb tikka and

tandoori king prawns

King Prawn Balti - 13.50

The Karahi

Prepared with medium-heat spices, peppers, crushed garlic and ginger, tomatoes and coriander. High on flavour

Vegetable - 8.95

Chicken - 10.95

Lamb - 11.95

Chicken Tikka - 11.95

Lamb Tikka - 12.95

Karahi Special - 12.95

A trio of chicken, lamb and prawns

King Prawn - 13.50

The Biryani

This savoury dish is prepared with rice, served with a vegetable curry sauce loaded with spices

Vegetable - 8.95

Chicken - 9.95

Lamb - 11.50

Chicken Tikka - 11.50

Lamb Tikka - 11.95

Special Biryani - 11.95

A trio of chicken, lamb and prawns

King Prawn - 12.95

Side Dishes

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

Side Dish - 4.95, Main Dish - 8.95

Mixed Vegetable Curry

In a lightly spiced sauce.

Tarka Daal

Lentils cooked with butter,

garlic, and fragrant spices.

Bhindi Bhaji

Stir-fried okra.

Bombay Aloo

Potatoes cooked with

aromatic spices.

Saag Paneer

Spinach with Indian cheese

cooked in aromatic spices.

Aloo Gobi

Cauliflower and potatoes.

Saag Bhaji

Spinach cooked with garlic

and aromatic spices.

Mushroom Bhaji

Stir-fried mushrooms.

Saag or Chana Aloo

Spinach/Chickpeas and

potatoes.

Matter Paneer

Garden peas and Indian

cheese.

Omelette - 9.95

Plain, chicken, prawn or mushroom

Chicken Nuggets & Chips - 9.95

Fish Fingers & Chips - 9.95

Chips - 3.50

English Dishes

Enjoyed your meal? Why not join us inside the restaurant for the full Spice Room experience? We look forward to hearing from you again!

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

Tandoori Roti - 3.00

Traditional Indian flatbread

Traditional Paratha - 3.00

A layered roti with a touch

of clarified butter.

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

Plain Chapati - 2.50

Light, simple, healthy.

Garlic Chapati - 3.00

Drinks

Can - 1.25, Bottle - 3.50
Coke or Diet Coke

House Set Meals

Set Meal for One - 19.95

1 Popadom with Onion Salad

Onion Bhaji Starter

Chicken Bhuna

Pilau Rice and Naan

Set Meal for Two - 34.95

2 Popadoms with Pickle Tray

Onion Bhaji Starter

Chicken Tikka Starter

Lamb Bhuna

Chicken Korma

Pilau Rice and Naan

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.

Spiceroom

Restaurant & Takeaway



Call Us On:

01226 340 111

Order Online:

spiceroom.co.uk



SCAN ME

Opening Hours

Monday - Sunday

5:30pm - 9:30pm

We accept orders within 4 miles of the restaurant. For large bookings, please call in advance.

Welcome to bring your own alcohol

COLLECTION OFFER:

Enjoy 20% off on orders over £30 when you order over the phone

Unit 1-2 Upperwood Road, S73 9QR

(Towards Snape Hill Road)

Starters

Popadoms - 1.00

Dips - 1.00

Pickle Tray - 3.00

Includes mango chutney, Indian red sauce, mint sauce and onion salad

Onion Bhaji - 4.95

Chopped onions and gram flour, marinated in spices and fried

Sheek Kebab - 5.95

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

Tikka Starter (Chicken - 4.95, Lamb - 5.95)

Boneless chicken or lamb marinated in yoghurt and tikka paste, cooked over charcoal, served with salad
Mixed Kebab Starter - 6.95
Onion bhaji, chicken tikka and sheek kebab makes for a powerful trio

Tandoori Chicken (S) - 5.95

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

Samosas - 4.50

Choose from vegetable, chicken or minced lamb
Chicken Pakoras - 4.50

Pieces of chicken coated in breadcrumb batter and fried

Poori Starters

An authentic, flaky poori pastry served with a tasty filling. Choose from below:
Chicken Chatt - 4.95

Chana Chatt - 4.95

(Chickpeas)

Garlic Mushroom - 4.95

Hot Lamb Poori - 5.95

King Prawn Bhaji Poori - 6.95

Tandoori King Prawns (S) - 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 with onions, peppers and baby potatoes

Tandoori Dishes

Char-grilled in a tandoor clay oven, served with a green salad and mint sauce. Our sizzlers are prepared with garlic, onions, peppers and baby potatoes

Chicken Tikka Grill - 9.95

Marinated in tikka sauce, a boneless chicken dish

Tandoori Chicken - 10.95

Half spring chicken on the bone

Lamb Tikka Grill - 11.95

Tikka marinated, char-grilled lamb

Tandoori Mixed Grill - 13.50

Chicken tikka, lamb tikka, tandoori chicken and sheek kebab

Tandoori King Prawns - 13.50

Prepared using Bengal tiger prawns

Chicken Shashlik - 11.95

Skewered chicken chunks prepared with oriental spices, served with onions, tomatoes and peppers

Chicken Tikka Sizzler - 11.95

Paneer Chicken Tikka Sizzler - 11.95

Fish Tikka Sizzler - 12.50

Using Indian White Mullet

Tandoori King Prawn Sizzler - 13.95

Our Signature Dishes

Hari Mirch Gosht - 11.95

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

Murg de Gama - 10.95

With Portuguese influences, marinated chicken prepared with methi sauce, balti sauce, chat masala and baby potatoes - Medium

Garlic Chicken - 10.95

Perfect for garlic lovers - Medium

North Indian Chilli

Chicken - 10.95

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

Pilli Pilli Chicken - 10.95

Indo-Kenyan style, cooked with pot roasted green chillies - Hot

The Bengal Naga

Carefully prepared with exotic spices, this is as hot as it comes.

(Chicken - 10.95, Lamb, 11.95)

The Pasanda

Prepared with tenderised meat, this dish has a thick sauce made of spiced yoghurt, cumin, peppercorn, and crushed garlic - Mild
(Chicken - 10.95, Lamb, 11.95)

Mango Chicken - 10.95

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

Lamb Brinjal Gosht - 11.95

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 spices, chillies and lemon - Fairly Hot
(Chicken - 10.95, Lamb - 11.95, King Prawn - 12.95)

Shahi Chicken - 10.95

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

Kolkata Rezala

An aromatic curry, marinated chicken/lamb cooked with additional minced lamb - Madras Hot
(Chicken - 10.95, Lamb, 11.95)

Special Gatta Bhuna

- 11.95

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 - 10.95, Lamb - 11.95, King Prawn - 12.95)

Butter Chicken - 10.95

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

Traditional Dishes

Vegetable - 8.95, Paneer (V) - 9.50, Chicken - 9.95, Prawns - 9.95, Lamb - 10.95, Chicken Tikka - 10.95, Lamb Tikka - 11.95, King Prawn - 12.50

Bhuna

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

Korma

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

Jalfrezi

Cooked using tikka paste stir-fried with fresh green chillies, peppers and onions. Served in a thick sauce - Madras Hot

Dansak

With Persian influences, this dish is cooked with lentils, pineapple and sugar to make a hot but sweet combination

Pathia

Tangy, spicy, sweet and sour. Cooked with onions, tomatoes, fresh lemon juice and sugar - Hot

Madras

Cooked in hot spices and red chilli powder - Hot

Curry

A simple homemade staple

Dopiaza

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

Rogan Josh

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

Saag

Stewed with spinach, peppers and tomatoes until thick - Medium

Vindaloo

With extra garam masala paste, chillies and chilli powder - Very Hot

Ceylon

This Sri Lankan curry is cooked with coconut and a unique hot curry powder

Chef's Specials

Chef's Signature Murgh - 12.50

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

The Lamb Handi - 12.95

A unique balance of spices. Spicy, but not hot.

Panshi Chicken - 12.50

Sizzling in a spicy but tangy sauce, with lemon juice, garlic and green peppers.

Chef's Balti Chicken

Tikka - 12.50

An enhanced balti. Cooked with onions, peppers and tomatoes. Served in a thick sauce

Spice Room Special

- 12.95

Prepared using sheek kebab, chicken, lamb, and king prawns. With fresh peppers, onions and exotic spices.

Seafood Selection

Classic Fish Bhuna - 11.95

Garlic Fish Karahi - 11.95

King Prawn Delight - 12.95

Cooked with mild spices and cream