

SPICE LOUNGE





The management welcome you to the Spice Lounge Restaurant and sincerely hope you enjoy your evening with us. Should you wish a dish not shown on the menu please ask your waiter and we will do our best to prepare it for you. Should you have any cause for complaint a member of our management will attend to it personally.

If you have a special occasion to celebrate why not invite your guests to our restaurant. We can cater for all occasions from buffet to a la carte and would be pleased to plan your evening with you to ensure you have a night to remember. Finally, we are pleased that you have decided to spend your evening with us and look forward to your next visit.

The Management

FOOD GUIDE

Medium (Spicy) 🌶️

Hot 🌶️🌶️

Very Hot 🌶️🌶️🌶️

NUTS

Some of our dishes may contain nuts or nut derivatives.
Those dishes containing nuts have this 🥜 symbol next to them.
If you are allergic to nuts and in doubt please consult your waiter,
who will be pleased to advise you.

Healthy Option (♥️) available on marked dishes
No added cream or sugar, cooked in olive oil and
served with brown rice

Sundries

Onion Salad	£ 0.75
Plain Poppadom	£ 0.75
Masala Poppadom	£ 0.75
Mango Chutney	£ 0.75
Chutney Tray	£ 2.50

APPETISERS

Mixed Kebab	£ 4.95
Shami Kebab, Sheek, Onion Bhajee and Chicken Tikka.	

King Prawn Butterfly	£ 5.15
King Prawn with Egg and Mint Sauce, fried in batter.	

Chicken Tikka Chat	£ 4.15
Boneless chicken and cucumber lightly spiced and cooked in chat Masala.	

Prawn/King Prawn Puri	£ 4.15 / £ 5.15
A Puri is a freshly made 'pancake' of Wholemeal Flour, Rice Flour and Semolina.	

Chicken Momo	£ 4.15
Chicken cooked in plum tomato and chef's special sauce—served with puri bread.	

Fried Chingri	£ 4.50
Fresh shrimps fried in batter, cooked with garlic and Ginger in deep butter.	

Rashme Kebab	£ 4.50
Finely minced meat and ground Dahl, with herbs and spices, fried. With scrambled eggs on top.	

Shami Kebab	£ 4.15
Finely minced meat and ground Dahl, with herbs and spices, fried.	

Sheek Kebab	£ 4.15
Minced lamb blended with aromatic spices, then cooked on skewers in clay oven	

Prawn Cocktail	£ 4.15
Succulent prawns in a dish that needs no introduction	

Onion Bhajee	£ 3.50
We do the best onion bhajee in this part of England !!! Spicy, crispy Indian fritters made with onions, potatoes and gram flour (a big plus for gluten-free eaters).	

Samosa	£ 4.50
A choice of mixed vegetable or meat filled, flavoured with aromatic spices, wrapped in Grandmother's home-made wholemeal flour pastry and served in a tasty chutney sauce.	



SPICE LOUNGE CHOICE

Murag Khyber ka Pass	£ 11.95
Chicken breast marinated in a saffron, ginger and garlic cream. Sautéed and cooked in a saffron gravy, served with almonds pistachio and pine nuts.	

Gurkha	£ 9.95
Marinated tender pieces of Chicken or Lamb cooked with Fresh tomato sauce and flavoured with garlic.	

Zeera Chicken	£ 9.95
Breast of chicken pieces in fried cumin seeds, then mixed with fresh cream and special Masala sauce.	

Sali Boti	£ 11.95
A famous Parsi wedding dish. Tender lamb or chicken cooked with dried apricots in a spicy red Masala. Lavishly garnished with crisp straw potatoes.	

Chicken Chilli Masala	£ 9.95
Boneless pieces of chicken, cooked with pickled chillies, ginger and garnished with fresh coriander.	

Garlic Chilli Chicken	£ 9.95
Pieces of Chicken tikka in a thick curry sauce made with onion, green chilli, garlic and a selection of aromatic spices.	

Hyderabadi Shank	£ 14.95
A single portion of our famous Kulchi Lamb Speciality. A wedding dish cooked in traditional herbs and spices.	

Shashlik Masalla	£ 10.95
Tender pieces of boneless Chicken or Lamb cooked with barbecued tomatoes, onions, green and red peppers in a home made sauce to produce its own distinctive taste.	

Pantara	£ 9.95
This delicious dish comes from Sylhet. Chicken or Lamb are cooked in a mild, coconut sauce flavoured with fresh curry leaves, fennel, green pepper, garlic and sesame oil.	

Lazeez	£ 9.95
This is a delightful dish of tender chicken pieces, cooked in a mild sauce of coconut milk and yoghurt and flavoured with star anise, saffron and bay leaf.	

Chingri of Chittagong	£ 12.95
Chittagong is renowned for its 120 mile long beach and this dish is a favourite there! Large king prawns cooked in a medium thick bhuna sauce with onion, nutmeg and ajowan seeds.	

Taja	£ 9.95
A subtle blend of flavours, with tender chicken pieces fried in fresh ginger and garlic, slowly cooked in a thick sauce of celery seed and cinnamon.	

Shatkora	£ 9.95
A spicy fairly hot dish cooked with Shatkora, a lime like fruit, available in Beef, Chicken or Lamb.	

Jaipur MASALA	£ 12.95
A superb moist dish, prepared with special mild spices, almond, egg, lychees and mangoes.	

Punjabi BALTI	£ 12.95
Tender pieces of Lamb, Chicken and minced meat, Marinated in our home made spices, then cooked with tomatoes and potatoes in medium thick sauce with fresh boiled egg. Served with Naan Bread	

SPICE LOUNGE SPECIALS

Ran Jaypuri 🌶️ £ 11.95
Lamb cooked in sweet and sour sauce,
garnished with onion.

Chicken or Lamb Padina £ 10.95
Made with fresh garden mint and yoghurt.
Medium Strength.

Chicken or Lamb Chorisha 🌶️🌶️ £10.95
Fairly hot dish with mustard seeds, garlic and
ginger.

Chicken or Lamb Sesame 🌶️🌶️ £ 10.95
Hot and sour chicken or lamb cooked in a
sesame seed and tamarind sauce.

Hyderabadi Biryani £ 14.95
A flavourful Indian rice recipe cooked with
chicken on the bone and spices in one pot.

Chicken Pura Mirchi 🌶️🌶️ £ 10.95
Chicken cooked in cumin, with fennel and
pepper, served with fresh chili on top. Fairly
Hot..

Traditional Favourites

Choose from Chicken, Lamb, Prawn or Vegetable.
Tandoori (£1 extra) King Prawn (£3 extra), Healthy
Option (£3 extra), **Vegan** - Jackfruit or Tofu (£2 extra)

Tikka Masala 🍷 £ 8.50
Marinated, then barbecued over flaming charcoal in
our Tandoori oven, cooked in enriched Masala sauce.

Biriani 🌶️🌿 £ 8.50
Saffron rice, cooked with our selection of spices
then decorated with egg, Tomatoes and cucumber.
Served with medium vegetable curry.

Dupiaza 🌶️🌿 £ 8.50
Medium dry curry flavoured with diced onions, herbs
and fresh spices.

Passanda 🍷 £ 8.50
This is a mild sauce made from almonds, red wine
and cream, then flavoured with subtle spices.

Makkani 🍷 £ 8.50
Cooked in butter, fresh cream and traditional herbs
and spices.

Palak 🌶️ £ 8.50
A traditional delicacy made from spinach.

Korma 🍷 £ 8.50
A mild, creamy dish made from ground almond and
coconut.

Rogan 🌶️ £ 8.50
Medium dry curry flavoured with tomato, herbs,
spices and garlic.

Bhuna 🌶️🌿 £ 8.50
A combination of spices and herbs fried together to
provide a dish of medium strength and a rather dry
consistency.

Karahi 🌶️🌿 £ 8.50
This is a fairly thick tomato based sauce cooked with
slices of onion and capsicum, flavoured with garlic,
ginger and a selection of spices.

Jhall Freize 🌶️🌿 £ 8.50
A thick, curry sauce made with a variety of fresh
spices, onion and fresh green chilli peppers.

Dansak 🌶️🌶️ £ 8.50
A sweet and sour fairly hot sauce that is cooked with
lentils.

Keema Bhuna 🌶️ £ 11.25
A combination of spices and herbs fried together with
minced meat to provide a dish of medium strength
and a rather dry consistency.

Balti 🌶️🌿 £ 8.95
The whole dish is cooked in tandoori then served
straight from the Karahi, enabling the flavours to
infuse with one another. Served with Naan bread.

Patia 🌶️🌶️ £ 8.50
Highly spiced dish prepared in an enriched thick
sauce for a sweet, sour and hot taste.

Madras 🌶️🌶️ £ 8.50
A very hot sauce derived from onions and chillies.

Vindaloo 🌶️🌶️🌶️ £ 8.50
An even hotter version of the above!!

Phall 🌶️🌶️🌶️🌶️ £ 8.95
Choose from Chicken, Lamb or Prawn, but be very
cautious !! This is one of the hottest of all Indian
Curries. Second only to 'The Naga'.

The Naga 🌶️🌶️🌶️🌶️🌶️ £ 9.95
This curry is claimed to be the worlds hottest. Made
with naga chillies, extreme caution is advised.

Cylon 🌶️🍷 £ 8.50
A mild/ creamy dish made from ground almond and
coconut. Madras hot.

Kashmir £ 8.50
A medium hot curry, flavoured with tomatoes, herbs,
spices and banana.





Sea Food & Fish Dishes

King Prawn Delight 🍤 £ 12.95

Delicately cooked King Prawns with selected herbs, spices and almonds. Cooked in enriched Masala sauce with a touch of red wine.

Jhinga Zaffrani 🍤 £ 12.95

Tiger Prawns tossed in ginger, garlic and chilli, coated in natural Yoghurt with cardamom, saffron and Kashmiri deghi chilli, served with an Aubergine Terrene.

King Prawn Komla 🍤 £ 12.95

Choice of Prawns, Tiger Prawns or King Prawns cooked with orange zest to produce an exciting aromatic dish.

Calcutta English Club 🍤 £ 12.95

Large king prawns cooked with a fresh tomato sauce and flavoured with garlic.

Fresh Water Fish used in our dishes below will either be, Ayre or Boal

Jhall Mistey Machlet 🍤 £ 8.95

A highly spiced fish dish prepared in an enriched thick sauce for a sweet, sour and hot taste, with fresh green chillies.

Dom Dom Express 🍤 £ 8.95

This is a delightful dish of sweet white fish, cooked in a mild sauce of coconut milk and yoghurt and flavoured with saffron and curry leaves.

Fish Nowab 🍤 £ 8.95

Pieces of sweet white fish in a thick bhuna sauce made with onion, garlic and a selection of aromatic spices and coconut milk and flavoured with saffron and bay leaves.

Healthy Options

(no added cream or sugar and cooked in olive oil, served with brown rice)

Healthy Option Bhuna 🍤 £ 11.95

A combination of spices and herbs fried together to provide a dish of medium strength and rather dry consistency.

Healthy Option Biriani 🍤 £ 11.95

Saffron rice, cooked with our selection of spices then decorated with egg, tomatoes, cucumber, served with medium vegetable curry.

Healthy Option Jalfrezi 🍤 £ 11.95

A thick, curry sauce made with a variety of fresh spices, onion and fresh green chilli peppers.

Healthy Option Indian Stir Fry 🍤 £ 11.95

Chicken and vegetables with herbs and spices. Served with naan or chapati.

Tandoori Dishes

Tandoori King Prawn £ 12.95

King Prawns marinated in mild spices and yoghurt, barbecued in our clay oven.

Chicken, Lamb or Veg. Shashlik £ 9.95 King Prawn Shashlik £ 13.95

The unique character of this dish is derived from the use of onions and green peppers. The mixing of a home made sauce adds to its exquisite taste.

Tandoori Chicken Half £8.95 Full £11.95

Spring chicken, marinated in mild spices & yoghurt and barbecued in clay oven. Qtr - £4.50



Kebab Platter Butty £ 10.95

Chicken Tikka, Lamb Tikka and Sheek Kebab spiced with onion and peppers.

Mixed Grill £ 10.95

Lamb Tikka, Chicken Tikka, Sheek Kebab and Tandoori Chicken.

Garlic Chicken Tikka £ 8.95

Fairly Hot Chicken Tikka with fresh garlic and peppers.

Tikka Starter £ 4.50 Main £ 8.95

Diced chicken or Lamb marinated in mild spices and yoghurt, barbecued in our clay oven.

Vegetarian Main Courses

All our traditional dishes can be made with fresh seasonal vegetables

Panir Wala ❤️ £ 8.95

Vegetables cooked with cheese, in a creamy sauce.

Shubj Malai Gupta £ 8.95

Vegetable selection cooked in mild spices with a creamy sauce.

Lal Kudu and Aloo £ 8.95

Sweet pumpkin, cooked with potatoes in a thick sauce that is flavoured with 'samba' – a Gujarati spice that gives a delicate flavour to this dish.

Dal Samba ❤️ £ 8.95

Vegetables and lentils. Madras hot.

Panir Tikka £ 8.95

Diced panir marinated in mild spices and yoghurt, barbecued in our clay oven.

Niramish Tarkari 🍋❤️ £ 8.95

This dish is very famous in Bengal. This recipe is prepared by almost all popular available vegetables in daily life.

Side Dishes

Bhajee £ 3.50

Spinach - Mushroom - Cauliflower - Tomato
Onion - Aubergine - Courgette - Vegetable

Bombay Potato £ 3.50

Spicy Potatoes.

Chana Bhajee £ 3.50

Fresh Spicy chick peas.

Motar Panir £ 3.50

Fresh Peas with Cheese.

Aloo Motar £ 3.50

Potatoes and chick peas.

Sag Panir £ 3.50

Fresh Spinach with Cheese.

Tarka Dahl £ 3.50

Lentils fried in Garlic (spicy).

Aloo Gobi £ 3.50

Spicy potatoes with cauliflower.

Kodu Mattar £ 3.50

Fresh courgette and chick peas.

Sag Motar £ 3.50

Spinach, chick peas in Tara sauce.

Sag Aloo £ 3.50

Fresh Spinach with Potatoes.

Beendi Bhajee £ 3.50

Ladies Finger size green Vegetables.

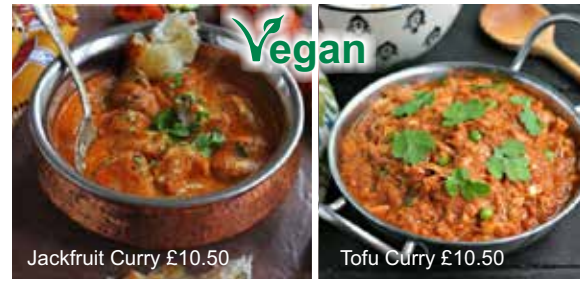


Kulchi Lamb (serves 4) £ 75.00

Kulchi Chicken (serves 4) £ 59.95

A Whole chicken or leg of lamb. Marinated for 20 hours in a blend of a dozen individual herbs and spices. Very slow cooking follows for about eight hours soaked at intervals with freshly ground fragrant spices blended in meticulous proportions. The slow mixing of the mild, creamy sauce adds exotic flavour and exquisite taste and gives an enchanting presentation. The dish includes chicken Tikka, kebab, naan, mixed vegetables, mushroom, special rice and popadom.

24 HOURS NOTICE REQUIRED FOR KULCHI DISHES



Bread

Roti £ 2.50

Puri £ 1.50

Wheat flour thin bread layers, fried.

Chapati £ 1.50

Paratha £ 2.50

Special bread layers, fried in clarified butter.

Egg Paratha £ 2.75

Plain Naan £ 2.50

Chilli Naan £ 3.25

Garlic Naan £ 3.25

Corriander Naan £ 3.25

Kulchi Naan £ 3.25

Stuffed Vegetable Naan.

Keema Naan £ 3.50

Naan stuffed with minced meat.

Panir Naan £ 3.50

Stuffed with cheese.

Peshwari Naan £ 3.50

Naan stuffed with almond & sultanas.

Special Naan £ 3.25

Stuffed with coriander, chilli and garlic.

Rice

Plain Rice £ 2.50

Chilli Rice £ 3.15

Pilau Rice £ 2.75

Keema Rice £ 3.95

Garlic Rice £ 3.15

Coconut Rice £ 3.95

Lemon Rice £ 3.15

Mushroom Rice £ 3.15

Vegetable Rice £ 3.15

Chilli & Garlic Rice £ 3.50

Special Fried Rice £ 3.15

Brown Rice £ 3.50

Peas Rice £ 3.15

Yoghurt

Dhai Raitha - Plain yoghurt £ 1.75

Mixed Raitha - Onion & Cucumber £ 2.50

Cucumber Raitha - Cucumber £ 2.50

Cobra Night

Mondays & Tuesdays

Any Traditional Curry • Any Rice or Side

Pint of Cobra

£12.95

Wednesday Banquet Night

Any Traditional Curry • Any Starter or Side

Any Rice or Naan • Coffee or Ice Cream

£12.95

Sunday Buffet

Eat as much as you like • Kids eat free (Under 11)

£10.95

