

Sea Food Dishes £12.95

KING PRAWN DELIGHT 🍤

Delicately cooked king prawns with selected herbs, spice and almonds. Cooked in enriched masala sauce.

JINGA ZAFFRANI 🌶️

King prawn tossed in ginger & garlic then coated in natural yoghurt with cardamom, saffron and Kashmiri chilli sauce served with an aubergine terrine.

KING PRAWN KOMALA

King prawn cooked with orange zest to produce an exciting aromatic dish.

CALCUTTA ENGLISH CLUB 🌶️

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

CHINGRI OF CHITTAGONG 🌶️

Chittagong is renowned for its 120 miles long beach and this dish is a favourite there!! Large king prawns cooked in a medium thick bhoona sauce with onions, nutmeg and ajowan seeds.

Healthy Options £12.95

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

HEALTHY OPTION BHOONA 🌶️❤️

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

HEALTHY OPTION BIRYANI ❤️

Brown rice cooked with our selection of spices then decorated with fried golden onions and medium vegetable curry cooked in olive oil.

HEALTHY OPTION JHALL FREIZE 🌶️🌶️

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

HEALTHY OPTION INDIAN STIR FRY ❤️

Chicken and vegetables with herbs toasted together and garnished with fresh coriander and golden fry onions and served on Naan or Chapati bread.

Vegetarian Main Dishes £8.95

We celebrate the diversity of spicy food a korma fan or a full-on chilli fiend. We have got a great vegetarian curry selection for you.

PANEER MAKKANI 🍤

Homemade marinated paneer simmered in a rich, sweet, spiced tomato & yoghurt sauce finished with a gloss of butter.

SHUBJEE MALAI KUFTA

Vegetable kufta (balls) slow cooked in smooth gravy laced with cream.

LAL KUDU ALOO 🌶️❤️🌱

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 SAMBAR 🌶️

This is a lentil based vegetable stew or chowder, cooked with dal and tamarind broth, originating from Tamil Nadu. It is popular in South Indian and Sri Lankan cuisines.

NIRAMISH TARKARI

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

Vegan £10.95

Spice Lounge is the vegan's friend. An extremely popular choice in the UK. And we are the best place to dine with non-vegan friends or family, as well as other vegans of course. The most important thing we use ghee (clarified butter) and vegetable oil, this means you can order pretty confidently from our menu. Like vegetable curry, veggie vindaloo, chickpea curry, sambar, vegetable biryani. We use yoghurt to make our naan bread, so this is not a vegan option. But poppadom, chapati, puri and tandoori roti bread are all vegan.

JACKFRUIT COCONUT MAKKANI 🍤🌱

Jackfruit pieces simmered in a rich, sweet, spiced tomato & coconut milk, finished with a gloss of ghee.

EGG PLANT AND TOMATO CURRY 🌱

Eggplant, tomato, curries leaves and selected herbs and spiced cooked with ground coconut.

TOFU TUK TUK 🌱

Tomatoes tangled with panch phoron, green pepper, fennel, garden peas and mustard.

SIDE DISHES £3.75

To compliment main meals only, all bhajees are of a dry consistency.

Onion Bhajee

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).

Sag Bhajee 🌱

Fresh spinach and garlic.

Sag Aloo 🌱

Fresh spinach and potatoes.

Sag Paneer / Vegan Paneer 🌱 (Tofu)

Fresh spinach and paneer (unsalted cottage cheese)

Sag Motar 🌱

Fresh spinach and chick peas in Tara sauce.

Tarka Dahl

Lentils fried in garlic.

Bombay Potato

Spicy potatoes.

Aloo Motar 🌱

Potatoes and chick peas in Bhoona sauce

Motar Paneer

Homemade paneer (unsalted cottage cheese) and green peas in Tara sauce.

Chana Bhajee 🌱

Fresh spicy chick peas.

Aubergine Bhajee 🌱

This dish is a curry shop vegetarian classic and it is an absolute crowd pleaser! No Indian feast is complete without an aubergine dish.

Bhindi Bhajee

Stir fried Okra (ladies finger) with onion.

Mushroom Bhajee

Fresh mushroom and onion.

Aloo Gobi 🌱

Potatoes and cauliflower in bhoona sauce.

Cauliflower Bhajee 🌱

Cauliflower and onion.

BREAD

Roti

Flatbread made from stoneground wholemeal flour in our clay oven.

£2.50

Puree

Deep-fried flatbread made from stoneground wholemeal flour.

£1.50

Chapati 🌱

This is very similar in shape to the Mexican tortilla, but very different in texture and flavour.

£1.50

Paratha

Special bread layers, pan fried in clarified butter.

£2.50

Plain Naan

£2.75

Garlic Naan, Chilli Naan or Kulchi Naan

£3.25

Keema or Cheese Naan

£3.50

Peshwari Naan

£3.50

Special Naan

£3.95

Stuffed with coriander, chilli and garlic.

Rice

PLAIN RICE ❤️🌱

£2.75

PILAU RICE

£2.95

GARLIC RICE

£3.50

LEMON RICE

£3.50

MUSHROOM RICE

£3.50

VEGETABLE RICE

£3.50

CHILI AND GARLIC RICE

£3.50

PEAS RICE

£3.50

EGG RICE

£3.50

COCONUT RICE

£3.95

KEEMA RICE – Minced meat.

£3.95

SPECIAL FRIED RICE

£3.95

Eggs, fresh garden peas and onion.

BROWN RICE ❤️🌱

£3.95



OPEN 7 DAYS A WEEK

Monday to Saturday

Midday to 2.30pm

5pm ~ 11.00pm

Sunday

12pm ~ 10pm

FREE HOME DELIVERY

(For orders over £20 within 3 miles, or £2 Charge if over 3 miles)

Outdoor Events

We can also cater for private functions and outdoor events. Please call for details.

“The best ruby in town, is back”



1st Floor, 1-2 The Square

Petersfield GU32 3HJ

01730 303303

www.spiceloungepetersfield.co.uk

Our menu includes
Vegan, gluten free and
healthy option dishes



Thank you ❤️

