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# SPICE LOUNGE

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## MENU

 Mild |  Medium Hot |  Very Hot |  Vegetarian

 Contains Nuts |  Gluten

Please note, some of our dishes may contain nuts, dairy & gluten products. If you have any special dietary requirements please let inform us upon ordering.

# STARTERS

<b>Onion Bhaji</b>	<b>£2.95</b>	<b>Spice Lounge Special Mixed Platter</b>	<b>£7.45</b>
<b>Chicken Chat Masala</b>	<b>£4.45</b>	Paneer, king prawns, chicken tikka, sheek kebab, onion bhaji	
<b>Samosa</b> Minced lamb or veg, spiced strudel pastry	<b>£4.75</b>	<b>Paneer Chaat</b>	<b>£4.95</b>
<b>Garlic Mushroom Chicken</b>	<b>£4.95</b>	Indian cheese mixed in a special blend of spices served with puree	
<b>Soup Lentil or Mulagatani</b>	<b>£2.95</b>	<b>Paneer Tikka</b>	<b>£4.75</b>
<b>Grilled Garlic King Prawn</b>	<b>£7.25</b>	Indian cheese mixed in tandoori spices served with puree	
<b>Tandoori Mach</b> Tandoori spiced fish fillet	<b>£5.25</b>	<b>Tandoori Wings</b>	<b>£4.25</b>
<b>Fish Momo</b>	<b>£5.25</b>	Marinated in tandoori spices and barbecued in charcoal	
<b>Bhuna Prawn or Chicken Puree</b>	<b>£4.95</b>	<b>Kawari Prawns <sup>N</sup></b>	<b>£6.95</b>
<b>Chef's Special Kebab</b>	<b>£5.25</b>	This traditional sweet prawn dish is made with coconut and cream	
<b>Tandoori Mix Kebab</b>	<b>£5.25</b>	<b>Hariali Chicken Tikka</b>	<b>£5.25</b>
<b>Tandoori Chicken</b>	<b>£4.75</b>	Green chicken with organic flavours, green chilli, coriander, spinach & cooked in charcoal	
<b>Tandoori King Prawn</b>	<b>£6.95</b>	<b>Liver Tikka</b>	<b>£4.95</b>
<b>Chicken Tikka</b>	<b>£4.45</b>	Mutton liver barbecued in charcoal, peppers, onion and chilli, medium spiced delicacy	
<b>Lamb Tikka</b>	<b>£4.75</b>	<b>Vegetable Momo</b>	<b>£4.45</b>
<b>Sheek Kebab</b>	<b>£4.25</b>	Spring onion, coriander, chilli, turmeric and green pepper	
<b>King Prawn Butterfly</b>	<b>£6.95</b>	<b>Aloo Tikka</b>	<b>£3.95</b>
<b>King Prawns Bhaji</b>	<b>£6.95</b>	Tandoori spiced potatoes served with puree	
<b>Tikka Chicken Paneer</b> Boneless chicken cooked in tandoor and served with cheese	<b>£5.25</b>	<b>King Prawn Suka</b>	<b>£6.95</b>
<b>Palak Pakora</b> Lightly spiced spinach and onion savoury	<b>£3.45</b>	Tamarind, garlic, honey, chilli, salt and turmeric	
<b>Dahi Begun</b> Lightly spiced mixed vegetables, in a boat of aubergines, garnished with yoghurt	<b>£4.95</b>	<b>Lamb Chops</b>	<b>£6.25</b>
<b>Chicken Mirch</b> Lightly spiced chicken served in baked green pepper	<b>£4.75</b>	Cooked with spices on the bone	
<b>Baja Mach</b> Lightly spiced fish pan-fried and served with spicy onion sauce	<b>£5.25</b>	<b>Chicken Oregano</b>	<b>£5.25</b>
<b>Boti Kebab</b> Tandoori lamb cubes, stir fried with spices, onions, green peppers and herbs	<b>£5.25</b>	Cooked with cheese, garlic, ginger and oregano spices	
		<b>Chicken Momo</b>	<b>£4.95</b>
		Spring onion, coriander, chilli, turmeric and green pepper	
		<b>Crab Bhaji on Puree</b>	<b>£4.95</b>
		<b>Chingri Mirch</b>	<b>£4.95</b>
		Lightly spiced prawns served in a baked green pepper	

Please Note: Some of our meals contains nuts, please inform us upon ordering if you are allergic to any ingredient. If anyone is allergic to gluten or dairy products please inform us open ordering.

\*Please Note: Everyone must have a main course

# TRADITIONAL FAVOURITES

Chicken £8.50

Chicken Tikka £9.50

Lamb £8.95

Lamb Tikka £9.95

Prawn £8.75

King Prawn £13.50

Vegetable £7.95

## Masala

Nations most popular dish. Mild and creamy with ground almond, coconut and fresh cream

## Madras

An authentic Indian dish with a hot and spicy sauce

## Vindaloo

A fresh but fiery curry with fresh herbs, spices and a piece of potato in a hot sauce

## Bhuna

A well spiced curry in a thick sauce, fairly dry, mild to medium hot

## Rogan Josh

Lightly spiced and cooked to a distinctive hue with the use of onion and plenty of tomatoes

## Sagwala

Cooked with spinach, herbs, fresh garlic and fenugreek, garnished with fresh coriander

## Dupiaza

Meaning "two onions" - Chunks of fried onion in a medium spiced thick sauce

## Chilli Masala

Cooked with chef special hot tandoori spices and fresh green chillies

## Mirchi Masala

Cooked in a special sauce with chunky onions, peppers and fresh green chillies

## Sri Lanka

Prepared using strong spices, lemon juice and coconut, to create a medium hot taste

## Lanka Piaza

Cooked with chunky onion, peppers, garlic, ginger, fresh chilli and variety of spices in a thick sauce

## Pasanda

Cooked in fresh cream, cultured yoghurt with sesame seeds, almonds & cashew nuts in a delicate sauce

## Zeel

Vindaloo hot bhuna style, cooked with spices, fresh chillies and garlic. Garnished with fresh tomato and cucumber

## Achari

Mild to medium strength dish, simmered with pickles and cooked in a thick sauce

## Singapore

Fairly hot dish cooked with okra, in sauce

## Dansak

A sweet and sour, slightly hot curry cooked with lentils and pineapple

## Pathia

A lentil and tomato based dish, cooked to a natural sweet and sour sauce. Slightly hot with distinctive aroma

## Korma

Mild and creamy dish, cooked with coconut and cream

## Malayan

Mild in which cream, banana and pineapple are used to create a unique flavour

## Makhoni

Mild and creamy rich in mango flavour, cooked with almond and ghee

## Jalfrezi

Jalfrezi is a hot and spicy dish, cooked with green chillies, capsicum, onion and tomato. Served on a sizzler

## Zhal Roshun

Cooked in a medium bhuna sauce, with garlic and fresh chillies

## Sabsi Bahar

Stir fried with capsicum, tomato and bindi in a mixture of aromatic Indian spices served on a sizzler

## Badami

Cooked in a creamy sauce with ground cashew nuts & almonds

## Patil

Cooked in a mixture of spices & prepared to our chef's own special recipe

## Mushori

Fairy hot bhuna style dish, cooked with red lentils

## Korahi

A richly spiced sauced dish, with fresh garlic, ginger, tomato, chilli and chunky onions and peppers

## Shashlick

Marinated in tandoori spices, and barbecued on a skewer with tomato, onion and peppers. Served with salad

## Methi

Medium strength dish, cooked with spices, freshly ground fenugreek seeds and dried fenugreek leaves (methi)

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# SPECIALS

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**Lamb Chop Karahi** 🌶️ **£12.95**  
A dish cooked with crispy onion, green chilli, tomato and green peppers tossed in butter

**Hariali** 🌶️ **£10.95**  
Lean chicken breast, marinated and barbecued in the Tandoor and cooked again with fresh crushed garlic, ginger, green chilli, coriander, pinch of sugar, cream and spinach. The dish is of distinctive colour, hence the name Hariali (green)

**Nawabi** 🍷 🌶️ **£10.95**  
Tender pieces of chicken breast, marinated in a creamy sauce. Mild dish

**Lamb Kalia** 🌶️ **£10.95**  
Bhuna style medium spiced lamb cooked with cumin seeds, peppers and onions

**Desi Naga (Chicken or Lamb)** 🌶️ **£10.95**  
Bhuna style, very hot with naga chillies

**Tandoori Chilli Chingri Masala** 🌶️ **£13.50**  
Super king prawns first barbecued then cooked with a special blend of hot spices and fresh green chillies

**Lamb Lanka Piazza Sag and Daal** 🌶️ **£11.95**  
Bhuna style spinach and lentils medium spiced with peppers. (Jim & Angie's favourite dish)

**Molee Chicken Tikka** 🌶️ **£10.95**  
With fried garlic, cooked with onions, almonds, fresh cream, fresh coriander bhuna style

**Shandar** 🌶️ **£10.95**  
Tender pieces of chicken breast cooked with mixed sweet peppers, butter, fresh cream and ground coconut and a good selection of fragrance spices. Medium strength dishes

**Satkora (Chicken or Lamb)** 🌶️ **£10.95**  
Bhuna style cooked with citrus fruit called Satkora

**Chicken Malai** 🍷 🌶️ **£10.95**  
Rich creamy sauce with a touch of spice and butter

**Kumra Gosht (pumpkin)** 🌶️ **£10.95**  
Bhuna style medium spiced lamb with pumpkin

**Shahjhani Chingri** 🍷 🌶️ **£13.50**  
King prawns cooked in fresh cream, yoghurt & almonds in a subtly spiced, mango flavour

**Staff Curry** 🌶️ **£11.95**  
A homestyle dish cooked very slowly for a distinctive taste. Ask what is cooked on the day

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# TANDOORI DISHES

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All tandoori dishes are served with salad and mint sauce

**Spice Lounge Mixed Grill** **£15.95**  
**Chicken Tikka** **£9.95**  
**Lamb Tikka** **£9.95**  
**Lamb Chops** **£10.95**

**Tandoori Chicken** **£9.95**  
**Tandoori Mixed Grill** **£12.95**  
A mixed meat platter on a sizzler served with salad  
**Tandoori King Prawns** **£14.95**  
**Grilled Garlic King Prawns** **£14.95**

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# BALTI DISHES

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This genuine and authentic Balti is cooked with an exotic collection of herbs, spices and a touch of minced lamb, distinctively blended in the traditional way of the Punjab and Bengal. We carefully select freshly grind spices to give each dish its unique taste. Balti dishes are cooked and served in an Indian wok (Balti) which enhances the flavour and aroma of this type of cuisine. All Balti dishes come with a naan bread.

**Spice Lounge Mixed Balti** **£15.95**  
**Balti Garlic Chicken Sag** **£13.95**  
**Balti Chicken** **£12.50**  
**Balti Special Garlic Chicken** **£12.95**  
**Balti Chicken Tikka** **£12.95**  
**Balti Special Garlic Chicken Tikka** **£13.50**

**Balti Chicken Chilli** 🌶️ **£12.95**  
**Balti Lamb** **£12.95**  
**Balti Lamb Tikka** **£13.50**  
**Balti King Prawns** **£15.95**  
**Balti Garlic Tandoori King Prawns** **£16.95**  
**Balti Hansh (duck)** **£13.95**

## EXCLUSIVE DISHES

### **Spice Lounge Exclusive Lamb** 🌶️ **£16.95**

A special cut of spring lamb cooked in a method of traditional manner as to preserve the flavour and authenticity of the dish, It is a dish full of flavour and pleasantly aromatic and of medium strength. Served with basmati rice and all the trimmings

### **Lamb Shank** 🌶️ **£16.95**

Marinated tender lamb shanks cooked with a sauce of onions, tomatoes, fresh coriander spice with cardamom, served with seasonal vegetables and pilau rice

### **Fried Garlic King Prawn** **£17.95**

King prawns, cooked with garlic sauce. Served with salad and onion rice

### **Special Delicacy** 🌶️ **£17.95**

King prawns cooked in special sauce, medium spice, served with rice and a vegetable side dish

### **King Prawn Zinga** 🌶️ **£17.95**

Tiger king prawn cooked with olive oil & garlic, peppers raj naga pickle, mango, chutney, chefs own spices, served with rice and a vegetable dish

### **Exclusive Chicken Breast (on the bone)** 🌶️ **£15.95**

A special cut of spring chicken cooked in a method of a traditional manner as to preserve the flavour & authenticity of the dish. It is a dish full of flavour & pleasantly aromatic & of medium strength. Served with basmati rice and all the trimmings

### **Lamb Chop Special** 🌶️ **£16.95**

Lamb chop on the bone marinated overnight in chef's special spices then cooked in the tandoor oven served with pilau rice & bindi bhaji

### **Saffron King Prawn** 🌶️ **£17.95**

King prawns cooked with special blend of appropriate spices, aromatic saffron and fresh herbs. Served with pilau rice, brinjal bhaji and crispy okra

### **Special Delight** 🌶️ **£15.95**

Chicken breast cooked in chef's style sauce served with mince meat, rice and a vegetable side dish

## DUCK DISHES 🌶️

### **Chat Poti Shally Hansh** **£11.95**

Medium hot dish, cooked with garlic, green chillies and garnished with crispy potatoes

### **Jal-Jhool-Hansh** **£11.95**

Breast of duck cooked in a spicy sauce, very hot - a traditional Bengal curry

### **Imlidar Misti Hansh** **£11.95**

Lean slices of duck breast cooked with tamarind and honey in a mild cream sauce

### **Roshuni-Hansh** **£11.95**

Bhuna type of curry cooked with specially prepared spices with generous use of garlic, green pepper and fresh herbs

## CHEF RECOMMENDATIONS 🌶️

### **Thali Non-Vegetable** **£14.95**

Served with chicken tikka masala, bhuna meat, bhuna prawn, onion bhaji, chicken curry, pilau rice and nan bread

### **Thali Vegetable** **£13.95**

Served with vegetable curry, bindi bhaji, dall tarka, aloo gobi, boiled rice & tandoori roti

### **Thali Tandoori** **£15.95**

Sheek kebab, tandoori king prawn, tikka chicken, tikka mutton, tikka chicken masala, pilau rice and peshwari nan

# FISH DISHES

The finest fish available, unless specified. Served as fillet, to produce a unique choice of main courses.

**Ayre Mass Masala** 🍴 **£11.95**  
Slices of King of Bangladeshi fish known as Ayre, marinated overnight and served in a wonderful onion flavour sauce

**Macher Lanka** 🍴 **£11.95**  
A delightful combination of fried green peppers, fried onions, chilli, garlic, fresh coriander in a hot sauce

**Karai Ayre** 🍴 **£11.95**  
Fillet of Ayre cooked in the Karai with green chilli, fresh ginger, garlic, tomatoes, onion and capsicum

**Macher Shira** 🍴 **£11.95**  
Very lightly spiced fish, cooked with onions, green chilli, mustard seed and fresh herbs

**Ayre Jalfrezi** 🍴 **£11.95**  
Fillet of Ayre in a terrific, hot spicy sauce of green chillies, turmeric, garlic & ginger

**Macher Molee** 🍴 **£11.95**  
With fried garlic, cooked with onions, almonds, fresh cream, fresh coriander bhuna style

**Mach Beeran** 🍴 **£13.95**  
Lightly spiced fish pan-fried, served with sweet and sour sauce, pilau rice and mixed vegetable bhaji

## VEGETABLE OPTION OR SIDES

Sides are only available with main courses or 2 sides are equivalent to a main course

**Veg Malay Kuffa** 🍴 **£8.95**  
Vegetable dumplings in medium bhuna sauce

**Brinjal Bhaji** **£3.95/£7.95**  
Fresh aubergine cooked in a medium spicy sauce

**Khodu Bhaji** **£3.50/£6.95**  
Tender pumpkin, cooked with spices

**Sag Paneer** **£3.95/£7.95**  
Spinach and cheese

**Bindi Bhaji** **£3.50/£6.95**  
Tender okra, stir fried with herbs and spices

**Aloo Gobi** **£3.95/£7.95**  
Fresh cauliflower & potatoes

**Mushroom Bhaji** **£3.50/£6.95**  
Fresh mushrooms cooked with onions

**Sag Bhaji** **£3.50/£6.95**  
Fresh spinach with garlic and onions

**Bombay Aloo** **£3.50/£6.95**  
Spicy hot potatoes

**Sag Aloo** **£3.95/£7.95**  
Fresh spinach cooked with potatoes

**Tarka Dall** **£3.50/£6.95**  
Lentil flavoured with garlic

**Vegetable Curry** **£3.50/£6.95**  
Mixed vegetables in a medium spicy sauce

**Mator Paneer** **£3.95/£7.95**  
Peas and cheese

**Raitha** **£1.25**  
Cultured yoghurt & herbs with cucumber or banana

All main course dishes are also available as a vegetarian option.

# BIRYANI DISHES

Basmati rice cooked together with one of the below choices and flavoured with saffron, the Biryani has its taste enhanced with cashew nuts, sultanas and use of pure ghee.

<b>Chicken</b>	<b>£9.95</b>	<b>Chicken Tikka</b>	<b>£10.95</b>
<b>Lamb</b>	<b>£10.25</b>	<b>Lamb Tikka</b>	<b>£11.25</b>
<b>Prawn</b>	<b>£9.95</b>	<b>King Prawn</b>	<b>£14.95</b>
<b>Vegetable</b>	<b>£9.45</b>		

## RICE DISHES

<b>Pilau Rice</b>	<b>£3.50</b>	<b>Boiled Rice</b>	<b>£3.45</b>
<b>Vegetable Pilau</b>	<b>£3.60</b>	<b>Garlic Pilau</b>	<b>£3.60</b>
<b>Mushroom Pilau</b>	<b>£3.60</b>	<b>Nut Pilau </b>	<b>£3.60</b>
<b>Keema Pilau</b>	<b>£3.95</b>	<b>Coriander Pilau</b>	<b>£3.60</b>
<b>Special Egg Pilau</b>	<b>£3.95</b>	<b>Coconut Pilau</b>	<b>£3.60</b>
Egg, peas and onions		Coconut and sultanas	
<b>Special Chilli Pilau </b>	<b>£3.95</b>	<b>Special Fried Rice</b>	<b>£3.95</b>
Green chillies and onions		Caramelized well done onion rice	

## SUNDRIES

<b>Plain Nan </b>	<b>£2.50</b>	<b>Special Nan </b>	<b>£3.25</b>
Leavened bread made from fine flour		Cheese, keema and chefs special pickle	
<b>Cheese Nan </b>	<b>£2.75</b>	<b>Plain Paratha </b>	<b>£2.50</b>
<b>Cheese &amp; Onion Nan </b>	<b>£2.95</b>	<b>Stuffed Paratha </b>	<b>£2.75</b>
<b>Tikka Nan </b>	<b>£2.75</b>	<b>Tandoori Roti </b>	<b>£2.50</b>
With spicy tikka chicken		<b>Garlic Coriander Roti </b>	<b>£2.95</b>
<b>Keema Nan </b>	<b>£2.75</b>	<b>Chapati </b>	<b>£1.25</b>
With spiced minced lamb		<b>Papadoms (plain or spiced)</b>	<b>£0.75</b>
<b>Garlic Nan </b>	<b>£2.75</b>	<b>Assorted pickle per person...</b>	<b>£0.75</b>
<b>Peshwari Nan  </b>	<b>£2.75</b>	<b>Chips</b>	<b>£2.50</b>
Stuffed with almonds and sultanas			



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## SET MEALS

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### **MEAL FOR TWO £49.95**

#### **STARTERS**

Sheek Kebab, Bhuna Prawn Puree, Papadoms and Pickles

#### **MAIN COURSE AND SIDES**

Balti Garlic Chicken, Lamb Sabsi Bahar, Mushroom Bhaji, Egg Pilau

#### **SUNDRIES**

Plain Nan, Banana Raitha

#### **DESSERT**

Gulab Jamun or Coffee or Chai and Mints

### **MEAL FOR FOUR £95.00**

#### **STARTERS**

Chicken Tikka, Pakora, Chicken Chat Masala, Lamb Tikka, Papadoms and Pickles

#### **MAIN COURSE AND SIDES**

Chicken Tikka Masala, Lamb Pasanda, Madras Chicken, Chingri Sabsi Bahar,  
Bindi Bhaji, Sag Aloo, Mixed Vegetable Pilau, Plain Pilau Rice

#### **SUNDRIES**

Peshwari Nan, Stuffed Paratha, Cucumber Raitha

#### **DESSERT**

Gulab Jamun or Coffee or Chai and Mints