



SPICE LOUNGE



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.

We accept a maximum of 2 debit/credit cards per table.

STARTERS

Onion Bhaji	£3.45	Spice Lounge Special Mixed Platter	£7.95
Chicken Chat Masala	£5.25	Paneer, king prawns, chicken tikka, sheek kebab, onion bhaji	
Samosa	£4.95	Paneer Chaat	£5.25
Minced lamb or veg, spiced strudel pastry		Indian cheese mixed in a special blend of spices served with puree	
Garlic Mushroom Chicken	£5.25	Paneer Tikka	£4.95
Soup Lentil or Mulagatani	£3.45	Indian cheese mixed in tandoori spices served with puree	
Grilled Garlic King Prawn	£7.95	Tandoori Wings	£4.95
Tandoori Mach	£5.75	Marinated in tandoori spices and barbecued in charcoal	
Tandoori spiced fish fillet		Kawari Prawns ^N	£7.95
Fish Momo	£5.45	This traditional sweet prawn dish is made with coconut and cream	
Bhuna Prawn or Chicken Puree	£5.25	Hariali Chicken Tikka	£5.45
Chef's Special Kebab	£5.75	Green chicken with organic flavours, green chilli, coriander, spinach & cooked in charcoal	
Tandoori Mix Kebab	£5.75	Liver Tikka	£5.95
Tandoori Chicken	£5.75	Mutton liver barbecued in charcoal, peppers, onion and chilli, medium spiced delicacy	
Tandoori King Prawn	£7.95	Vegetable Momo	£5.25
Chicken Tikka	£4.95	Spring onion, coriander, chilli, turmeric and green pepper	
Lamb Tikka	£5.25	Aloo Tikka	£4.45
Sheek Kebab	£5.45	Tandoori spiced potatoes served with puree	
King Prawn Butterfly	£7.95	King Prawn Suka	£7.95
King Prawns Bhaji	£7.95	Tamarind, garlic, honey, chilli, salt and turmeric	
Tikka Chicken Paneer	£5.45	Lamb Chops	£7.45
Boneless chicken cooked in tandoor and served with cheese		Cooked with spices on the bone	
Palak Pakora	£3.75	Chicken Oregano	£5.75
Lightly spiced spinach and onion savoury		Cooked with cheese, garlic, ginger and oregano spices	
Chicken Mirch	£5.45	Chicken Momo	£5.75
Lightly spiced chicken served in baked green pepper		Spring onion, coriander, chilli, turmeric and green pepper	
Baja Mach	£5.75	Chingri Mirch	£5.75
Lightly spiced fish pan-fried and served with spicy onion sauce		Lightly spiced prawns served in a baked green pepper	
Boti Kebab	£5.95		
Tandoori lamb cubes, stir fried with spices, onions, green peppers and herbs			
Aloo Paneer	£5.45		
Tandoori spiced potatoes with Indian cheese and mozzarella served with salad			

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 £9.50

Chicken Tikka £10.50

Lamb £10.50

Lamb Tikka £11.50

Prawn £10.50

King Prawn £15.50

Vegetable £8.50

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)

SPECIALS

Lamb Chop Karahi 🌿 £15.95

A dish cooked with crispy onion, green chilli, tomato and green peppers tossed in butter

Hariali 🌿 £12.95

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 🍲 🌿 £12.95

Tender pieces of chicken breast, marinated in a creamy sauce. Mild dish

Lamb Kalia 🌿 £12.95

Bhuna style medium spiced lamb cooked with cumin seeds, peppers and onions

Desi Naga (Chicken or Lamb) 🌶️ £12.95

Bhuna style, very hot with naga chillies

Tandoori Chilli Chingri Masala 🌶️ £15.95

Super king prawns first barbecued then cooked with a special blend of hot spices and fresh green chillies

Lamb Lanka Piaza Sag and Daal 🌿 £13.95

Bhuna style spinach and lentils medium spiced with peppers. (Jim & Angie's favourite dish)

Kandahari 🌿 £13.95

Chicken or lamb cooked bhuna style, topped with spicy sheek kebabs, cheese, onion and peppers

Molee Chicken Tikka 🌿 £12.95

With fried garlic, cooked with onions, almonds, fresh cream, fresh coriander bhuna style

Shandar 🌿 £12.95

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) 🌿 £12.95

Bhuna style cooked with citrus fruit called Satkora

Chicken Malai 🍲 🌿 £12.95

Rich creamy sauce with a touch of spice and butter

Kumra Gosht (pumpkin) 🌿 £12.95

Bhuna style medium spiced lamb with pumpkin

Shahjhani Chingri 🍲 🌿 £15.95

King prawns cooked in fresh cream, yoghurt & almonds in a subtly spiced, mango flavour

Tikka Chicken Goan 🌿 £12.95

Tomato base with coconut and dried chillies

Tikka Chicken Honey 🍲 🌿 £12.95

Creamy based curry with yoghurt, almonds and honey

Staff Curry 🌿 £14.25

A homestyle dish cooked very slowly for a distinctive taste. Ask what is cooked on the day

TANDOORI DISHES

All tandoori dishes are served with salad and mint sauce

Spice Lounge Mixed Grill £16.95

A mixed meat platter on a sizzler which includes lamb chops, chicken tikka, lamb tikka, sheek kebab, tandoori chicken, grilled garlic king prawns, served with stir fried peppers and onions medium spice.

Lamb Tikka £12.95

Lamb Chops £15.95

Chicken Tikka £11.95

Tandoori Chicken £11.95

Classic Tandoori Mixed Grill £14.95

A mixed meat platter on a sizzler served with salad

Tandoori King Prawns £16.95

Grilled Garlic King Prawns £16.95

BALTI DISHES 🌿

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 £16.95

Balti Garlic Chicken Sag £14.95

Balti Chicken £13.95

Balti Special Garlic Chicken £14.25

Balti Chicken Tikka £14.95

Balti Special Garlic Chicken Tikka £15.25

Balti Chicken Chilli 🌶️ £14.25

Balti Lamb £14.95

Balti Lamb Tikka £15.95

Balti King Prawns £16.95

Balti Garlic Tandoori King Prawns £17.25

Balti Hansh (duck) £15.95

EXCLUSIVE DISHES

Spice Lounge Exclusive Lamb 🌶️ **£17.95**

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 🌶️ **£17.95**

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 **£18.95**

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

Special Delicacy 🌶️ **£18.95**

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

King Prawn Zinga 🌶️ **£18.95**

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 🌶️ **£18.95**

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 🌶️ **£18.95**

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

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 **£12.95**

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

Jal-Jhool-Hansh **£12.95**

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

Imlidar Misti Hansh **£12.95**

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

Roshuni-Hansh **£12.95**

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

THALI DISHES 🌶️

Thali Non-Vegetable **£15.95**

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

Thali Vegetable **£14.95**

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

Thali Tandoori **£16.95**

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 🍴 **£12.95**
Slices of King of Bangladeshi fish known as Ayre, marinated overnight and served in a wonderful onion flavour sauce

Macher Lanka 🍴 **£12.95**
A delightful combination of fried green peppers, fried onions, chilli, garlic, fresh coriander in a hot sauce

Karai Ayre 🍴 **£12.95**
Fillet of Ayre cooked in the Karai with green chilli, fresh ginger, garlic, tomatoes, onion and capsicum

Macher Shira 🍴 **£12.95**
Very lightly spiced fish, cooked with onions, green chilli, mustard seed and fresh herbs

Ayre Jalfrezi 🍴 **£12.95**
Fillet of Ayre in a terrific, hot spicy sauce of green chillies, turmeric, garlic & ginger

Macher Molee 🍴 **£12.95**
With fried garlic, cooked with onions, almonds, fresh cream, fresh coriander bhuna style

Mach Beeran 🍴 **£15.95**
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 🍴 **£9.45**
Vegetable dumplings in medium bhuna sauce

Brinjal Bhaji **£4.45/£8.95**
Fresh aubergine cooked in a medium spicy sauce

Khodu Bhaji **£4.25/£8.50**
Tender pumpkin, cooked with spices

Sag Paneer **£4.45/£8.95**
Spinach and cheese

Bindi Bhaji **£4.25/£8.50**
Tender okra, stir fried with herbs and spices

Aloo Gobi **£4.45/£8.95**
Fresh cauliflower & potatoes

Mushroom Bhaji **£4.25/£8.50**
Fresh mushrooms cooked with onions

Sag Bhaji **£4.25/£8.50**
Fresh spinach with garlic and onions

Bombay Aloo **£4.25/£8.50**
Spicy hot potatoes

Sag Aloo **£4.45/£8.95**
Fresh spinach cooked with potatoes

Tarka Dall **£4.25/£8.50**
Lentil flavoured with garlic

Vegetable Curry **£4.25/£8.50**
Mixed vegetables in a medium spicy sauce

Mator Paneer **£4.45/£8.95**
Peas and cheese

Raitha **£1.75**
Cultured yoghurt & herbs with cucumber

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.

Chicken	£10.95	Chicken Tikka	£11.95
Lamb	£11.95	Lamb Tikka	£12.95
Prawn	£11.95	King Prawn	£15.95
Vegetable	£10.25		

RICE DISHES

Pilau Rice	£3.75	Boiled Rice	£3.65
Vegetable Pilau	£3.95	Garlic Pilau	£3.95
Mushroom Pilau	£3.95	Nut Pilau 	£3.95
Keema Pilau	£4.25	Coriander Pilau	£3.95
Tikka Pilau	£4.45	Coconut Pilau	£3.95
Special Egg Pilau	£4.25	Coconut and sultanas	
Egg, peas and onions		Special Fried Rice	£4.25
Special Chilli Pilau 	£4.25	Caramelized well done onion rice	
Green chillies and onions			

SUNDRIES

Plain Nan 	£2.75	Special Nan 	£3.75
Leavened bread made from fine flour.		Cheese, keema and chefs special pickle	
Cheese Nan 	£3.25	Plain Paratha 	£2.95
Cheese & Onion Nan 	£3.45	Stuffed Paratha 	£3.25
Tikka Nan 	£3.45	Tandoori Roti 	£2.75
With spicy tikka chicken		Garlic Coriander Roti 	£3.25
Keema Nan 	£3.25	Chapati 	£1.45
With spiced minced lamb		Papadoms (plain or spiced)	£0.95
Garlic Nan 	£3.25	Assorted pickle per person...	£0.95
Garlic Keema Nan 	£3.75	Chips	£2.95
Peshwari Nan  	£3.25	Spicy Chips	£3.45
Stuffed with almonds and sultanas			



SET MEALS



MEAL FOR TWO £54.95

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, Raitha

DESSERT

Cheesecake or Coffee

MEAL FOR FOUR £99.95

STARTERS

Chicken Tikka, Palak 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, Paratha, Raitha

DESSERT

Cheesecake or Coffee