



Takeaway Menu

Opening Hours

Monday to Saturday 5.00pm till 11.00pm Sunday 3.00pm till 11.00pm

www.SPICEOFINDIACUERDLEY.co.uk

Tel: 0151 424 9942

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Appetisers

Plain Pappadum V	0.50
Spicy Poppadum V	0.60
Chutney Tray V	1.20

Starters (

Chicken Tikka	2.95
Lamb Tikka	3.25
Modhu Tikka	2.95
Chicken Tandoori	3.25
Tandoori Mix Kebab	3.50
Lamb Chops	3.50
Seek Kebab	2.95
Reshmi Kebab	2.95
Shami Kebab	2.95
Chicken Roll	2.50
Garlic Chicken	2.95
Chicken Pakora	3.25
Chicken Chat Puri	3.45
Chana Puri 🛡	2.95
Vegetable Chat Puri 🕚	2.96
Stuffed Pepper (meat or vegetable) V	3.50
Onion Bhaji 🛡	2.25
Samosa (Meat, vegetable) V	2.10
Chicken Biran ((3.50



Seafood Starters (

Red Fort Puri (King Prawn)	3.50
Prawn Bhuna Puree	3.25
Mango Prawn Puree	3.25
King Prawn Ro ll	3.25
Prawn Cocktail	2.95
King Prawn Butterfly	3.50
King Prawn Puree	3.50
Salmon Tikka	3.50

Sizzling Tandoori Dishes (

A dry clay oven dish marinated and cooked in a charcoal oven, roasted on skewers and served with salad and curry sauce.

Lamb/Chicken Tikka 6.

Boneless lamb/chicken pieces marinated and mildly seasoned, roasted in a tandoor. Accompanied by fresh green salad.

Tandoori Chicken 6.75

Tender half chicken, marinated in natural yoghurt, fresh spices and herbs, barbequed in a charcoal clay oven. Accompanied by fresh green salad

Tandoori Lamb Chop

Lamb chops marinated in natural yoghurt, fresh spices and herbs, barbequed & accompanied by fresh green salad

Lamb/Chicken Shashlick

Very tender pieces of lamb/chicken, marinated in mild spices, cooked over flaming charcoal, served with grilled green peppers, tomatoes, onions and fresh green salad

Chicken Tikka Garlic

Tender, off the bone chicken pieces marinated and mildly seasoned in garlic sauce and barbequed over a flaming

6.75

Modhu Chicken Tikka (sweet)

Boneless chicken pieces marinated and mildly seasoned, glazed with honey & roasted in a tandoor accompanied by fresh green salad

Tandoori Mix Grill

Tandoori chicken, chicken tikka, lamb tikka, sheek kebab accompanied by fresh green salad

Tandoori King Prawns

Bengal king prawns marinated in freshly ground aromatic herbs and spices, cooked over a charcoal oven

King Prawn Shashlick

King prawns marinated in mild spices, cooked over flaming charcoal, served with grilled green peppers, tomatoes, onions and fresh green salad

Salmon Biran

Salmon fillets marinated in chefs special spices and lightly fried, garnished with coriander, served with fried onions, bhuna sauce.



Set Meal for 2 £19.95

Starters:

Poppadums & Chutney Tray Seek Kebab & Onion Bhaji

Main Course:

Main Course:

Lamb Saag & Chicken Tikka Massala Side Dish:

Bombay Aloo, Egg Fried Rice, Peshwari Nan





Aloo Ghobi Rogan & Vegetable Massala Side Dish:

Matter Paneer, Onion Rice, Nan Bread

Set Meal for 4 £39.95

Starters:

Poppadums & Chutney Tray Lamb Tikka, Chicken Tikka, Onion Bhaji, Meat Samosa

Main Course:

Chicken Tikka Massala, Chicken Korma, Lamb Rogan Josh, Chicken Tikka Saag

Side Dish:

Saag Paneer, Tarka Dhal, Pilau Rice, Mushroom Rice, Garlic Nan, Peshwari Nan

The management and staff sincerely hope you enjoy your takeaway meal. If you have any suggestions for improving our meals or service, please do not hesitate to let us know.

Any dish not on our menu can be prepared upon your request, also dishes featured on our menu can be altered to suit your taste.

SOME DISHES MAY CONTAIN NUTS

If you have any allergies please mention, so that a suitable dish may be recommended. Low fat, low calories dishes are available upon request.

Vegetarian Side Dishes

2.50

Bhindi V (Ladies finger (okra) cooked with onions, spices a herbs	2.50 ind
Saag Bhaji () Fresh spinach cooked with onions and fresh her	2.50 bs
Tarka Dhal 🐧 (Lentils cooked with fried garlic and onions	2.50
Mushroom Bhaji () (Fresh mushrooms cooked with onions and fresh herbs	2.50
Saag Aloo () Fresh spinach cooked with potatoes and fresh he	2.50 erbs
Bombay Aloo 🔰 (2.50

Indian curd cheese cooked with chillies free and spices	sh herbs
Ghobi Peas () (Cauliflower and peas cooked in spices.	2.50

Potatoes cooked in fresh herbs and spices

Rice and Roti

Chilli Paneer V (()

Pilau Rice	1.95
Boiled Rice	1.75
Sabzi Pilau	2.50
Mushroom Pilau	2.50
Special Pilau	2.50
Keema Pilau	2.50
Egg Pilau	2.50
Peshwari Rice (Sweet) 🕕	2.50
Onion Pilau	2.50
Chilli Pilau 👯	2.50
Nan	1.50
Garlic Nan	1.95
Cheese Nan	1.95
Keema Nan	1.95
Peshwari Nan (Sweet) 🕦	1.95
Kulcha Nan	1.95
Tandoori Roti	1.25
Paratha	1.75
Chappati	0.95
Chips	1.50
Seasonal Salad	1.50

Matter Paneer 🕠 (2.50
Indian curd cheese and peas cooked in mild spic	es

Cauliflower Bhaji 🔍 🕻 2.50 Fresh cauliflower cooked with onions, herbs and

Vegetable Bhaji 🛛 🕻 2.50 Served fresh vegetables cooked together in herbs and spices to our own recipe

Aloo Ghobi 🕡 🕻 2.50 Fresh cauliflower and potatoes cooked with fresh tomatoes, onions and herbs

Saag Paneer 🔰 🕻 2.50 Fresh spinach cooked with Indian curd cheese

Chana Bhaji 🕡 🕻 Chick peas with fresh tomatoes, onions and a touch of fresh herbs and spices

Raitha 🚺 1.50 Home made fresh yoghurt with cucumber



English Dishes

Served with chips & salad	
Fried Scampi	5.95
Fish & Chips	5.95
Fish Fingers (6)	5.95
Chicken Nuggets	5.95
Chicken Omelette	5.50
Mushroom Omelette	5.50
Rump Steak	7.95
Served with fried onions & mushroom	

Signature Dishes

Signature Disiles	
Murugh Mossalum ((6.95
Tandoori chicken cooked together with minced meat in a medium chefs spice, garnished with coriander ar boiled egg. A delightfuL satisfying dish	nd sliced
Mirchi Chicken (((6.95
Tandoori roasted chicken cooked in an exotic mix of spices with capsicum, spring onions and green chillies Garnished with fresh coriander, a highly recommended dish	i.
Karahi Fish ((7.95
Cubes of fresh water fish specially prepared with fresh garlic, ginger, tomatoes, capsicum and flavoured with herbs and spices	th fresh
Balti Exotica ((6.95
A combination of chicken tikka, lamb tikka & king prawns cooked in a medium spice balti sauce	
Chicken Jaflongi 👭	7.25
Fresh spring chicken cooked with fresh green chillies, garlic, green pepper, spring onion, strar anise, jeera a dhaniya in a medium dry sauce. Garnished with lemon and red onion	nd
Kofta Paneer (6.95
An exotic range of herbs and spices combined with meatballs and paneer (Indian curd cheese)	
Chicken Zafrani (((7.25
Chicken breast fillets stuffed with spicy minced lamb and cooked in a special sauce and garnished with green herbs	
Chicken or Lamb Zalleh Zulleh 👭	6.95
A popular dish of Sylhet for hot lovers. Fresh chicken tikka or lamb, mixed with onion, naga chilli, garlic, gir pepper, dhanya and cooked in medium dry sauce with cumin, mustard and a touch of mace. Garnished wi and chillies.	9
Butter Chicken 🗓 🗓	6.95
Chicken cooked with mild spices and cream, with a touch of butter to our recipe. A mild dish.	
Chicken or Lamb Achari (((6.95
A delicate dish prepared in an exotic sauce with onions, flavoured with mixed pickles to create a delightful	dish.
Chicken or Lamb Shatkora (((6.95
Cooked with highly flavoured citrus fruit (Shatkora) with hot spices to create a fragrant taste, garnished with coriander.	
Chicken or Lamb Stirfry (((6.95
A new and popular dish cooked in a medium spice to the chef's own secret recipe.	

Biryani Dishes (

Lightly cooked with mild spices and stir-fried with basmati rice. Served with curry sauce.

Chicken / Lamb	5.95
Chicken Tikka	6.95
Lamb Tikka	6.95
Prawn	5.95
Tandoori King Prawn	7.95
Vegetable V	5.50



STRENGTH GUIDE:











Chef's Recommendations

Chef's Recommendations
Chicken Dhanya Sylheti ((() 6.95) Thick spicy sauce with spring onion, coriander, garlic and ginger garnished with tomatoes, green peppers and green chillies. Spicy hot dish
Chicken Tikka Akbari (() Tandoori baked marinated chicken pieces cooked with garlic and finely chopped onions in a hot spicy sauce, garnished with fresh tomato, green pepper and cucumber
Chicken or Lamb Passanda Nawabi 10 10 10 10 10 10 10 10 10 10 10 10 10 1
Chilly Chicken Mossalla (() Tandoori baked marinated chicken pieces cooked with ginger, garlic and finely chopped onions in a hot spicy sauce, garnished with fresh tomato, green chillies and coriander
Chicken or Lamb Tikka Nepal ((() Slices of lamb or chicken tikka are cooked in a dish of madras strength with peppers, onions, chillies, garlic, ginger & fresh coriander
Chicken Anarkhali (Chicken Anark
Northern Indian Garlic Chicken (() Tender pieces of fresh spring chicken cooked with freshly chopped garlic cloves, fresh herbs & spices, green chillies, tomato and coriander
Chingri Jhul (() King prawns cooked in a curry sauce, delicately flavoured with green chillies and Bengali spices. Served in karahi. Fairly hot
Uri Chingri ((() A popular dish of Sylhet. Fresh king prawn cooked in onion, green chillies, tomato, pepper and dhanya in a unique spicy sauce with green beans and garnished with coriander.
Shahlick Karahi Chicken or Lamb ((()) Marinated chicken or lamb cooked with green peppers, onions and tomatoes, grilled together in the tandoor ther transferred to the pan to cook with chef's special sauce, garlic with fresh coriander and green chillies.
Zeera Chicken or Lamb (Chicken or lamb cooked in hot spices with ginger, garlic, dhanya, tomato, onion with zeera (Cumin) garnished with coriander.
Moglai Chicken or Lamb (Chicken or lamb mixed with scrambled egg with thick spicy sauce. Spring onion, coriander, garlic, tomato, ginger and dhanya.





Fusion Dishes

Jalfrezi (((

Cooked with green chillies, capsicum, tomatoes & onions in a delicate hot sauce

Karahi ((

Delicately spiced and cooked with fresh peeled tomatoes, capsicum, onions and flavoured with green herbs in a smooth thick sauce

Balti (

Balti dishes are cooked and served in a cast iron known as balti, cooked with freshly blended spices, fresh tomatoes, green pepper, onions and flavoured with green herbs. This dish can be prepared to a strength to suit your taste.

Massala @ 0

A dish made with a delicate blend of aromatic spices and herbs with butter and fresh cream

Saag (

A marvellous dish based on spinach with fresh green herbs and spices

Makhani @@

Tandoori baked marinated chicken pieces cooked in a sauce made with fragrant spices, ground almond butter cream and cheese.

Chicken / Lamb	5.25
Chicken Tikka	6.25
Lamb Tikka	6.25
Prawn	5.25
Tandoori King Prawn	8.95
Vegetable V	4.95
vegetable •	1



Traditional Dishes

Bhuna (

Selected spices and herbs, onions and tomatoes, fried and cooked in a firm thick sauce of medium consistency

Rogan Josh ((

Delicately spiced, cooked with sweet pimentos, capsicum and tomatoes. An original authentic Indian dish with a great aroma

Madras (()

Dish with a medium to hot spicy taste, prepared with fresh spices and tomato puree, garnished with fresh coriander

Vindaloo ((()

Similar to the above dish but an extra use of hot spices. A hot and fiery dish, only for the brave!

Patia (()

Lightly fried chopped onions in a sweet and sour sauce, garnished with coriander. A dish with a distinctive aroma

Dupiaza (

A delicious dish prepared with an abundance of fried onions and tomatoes combined with selected spices and garnished with fresh coriander

Dansak @

Cooked with lentils and mild spices, a sweet and sour medium dish

Samber (()

Cooked with lentils and a touch of fresh lemon juice to give a sharp and distinctive taste. A hot and spicy South Indian dish

Korma @ 0

Prepared with mild spices, combined with fresh cream and coconut giving it a smooth creamy flavour

Chicken / Lamb	4.95
Chicken Tikka	5.95
Lamb Tikka	5.95
Prawn	4.95
Tandoori King Prawn	7.95
Special Mix	5.95
Vegetable V	4.95