

*We cater for people wanting an enjoyable and relaxing atmosphere.*

*Our menu has a wide variety of special dishes which we recommend you try, your satisfaction is our guarantee.*

**10% Discount on takeaway (collections only)**

## **FOOD ALLERGIES and INTOLERANCES**

**Please speak to our staff about the ingredients in your meal, when making your order.**

**Thank You.**

*Some of our dishes may contain or have been in contact with*

**Nuts, Gluten and Dairy Products**

**Contain: Nuts N, Gluten G, Dairy D, Vegetarian V.**

*All Tandoori Dishes Contain Dairy Products*



*Spice Mahal*  
FINEST INDIAN CUISINE

**FULLY LICENSED**

**AWARD WINNING RESTAURANT**

### **OPENING HOURS**

**SUN - THU: 5.30PM - 10.30PM (last Order 10.00pm)**

**FRI & SAT: 5.30PM - 11.00PM (last Order 10.30pm)**

**OPEN BANK HOLIDAYS**

**ALL MAJOR CREDIT/DEBIT CARDS ACCEPTED: WE DO NOT ACCEPT CHEQUES**

**TELEPHONE 01454 228 933 / 01454 228 229**

**POOL FARM, WOTTON ROAD, RANGEWORTHY, BRISTOL BS37 7NA**

**[www.spicemahalbristol.co.uk](http://www.spicemahalbristol.co.uk)**

**THE MANAGEMENT RESERVE THE RIGHT TO REFUSE SERVICE AT ANY TIME.**



# STARTERS



- |   |       |  |                 |
|---|-------|--|-----------------|
| 1. <b>DALL SOUP V</b><br>Lightly spiced garlic flavour lentils  | £5.95 | 14. <b>SHEEKH KEBAB</b><br>Minced lamb mixed with fresh herbs, skewered and cooked in the clay oven  | £6.25           |
| 2. <b>CHANA CHOTPOTI V</b><br>Chickpeas cooked with mashed potatoes, tomatoes and dressed with eggs   | £5.95 | 15. <b>TANDOORI CHICKEN D</b><br>Spring chicken on the bone, marinated in yoghurt with herbs and spices; barbecued in the clay oven                                  | £6.25           |
| 3. <b>HARIALI KEBAB</b><br>Exotic patties made of minced lamb, spinach and garam splits seasoned with fresh herbs and fried in a little ghee    | £6.35 | 16. <b>CHICKEN TIKKA D</b><br>Tender boneless chicken marinated in yoghurt with herbs and spices; barbecued in the clay oven   | £5.95           |
| 4. <b>VEGETARIAN MIXED COMBO VG</b><br>Onion Bhaji, Vegetable Samosa, Vegetable Spring Roll   | £6.85 | 17. <b>LAMB TIKKA D</b><br>Tender pieces of lamb marinated in yoghurt with herbs and spices; barbecued in the clay oven  | £5.95           |
| 5. <b>CHICKEN ALOO CHAT</b><br>Diced chicken and potatoes cooked in chat masala spices  | £6.55 | 18. <b>LAMB KUFTA</b><br>Very tender lamb moulded into burger shapes and fried in ghee, with coriander, herbs & spices   | £6.35           |
| 6. <b>MIXED KEBAB</b><br>Mix of chicken tikka, lamb tikka and sheekh kebab  | £7.95 | 19. <b>CHICKEN PAKORA G</b><br>Chicken tikka mixed with special batter sauce; fried into small fritters  | £6.35           |
| 7. <b>FISH KUFTA</b><br>Pungently spiced fish moulded into shapes with fresh coriander and fried with herbs and spices                          | £6.35 | 20. <b>SHAMMI KEBAB</b><br>Exotic patties made of minced lamb & garam splits together with garlic and ginger roots. seasoned with fresh herbs fried in a little ghee | £6.35           |
| 8. <b>ONION BHAJI V</b><br>Slices of onion with spices crushed into balls and deep fried in oil   | £4.95 | 21. <b>PRAWN PUREE G</b><br>Succulent small shrimps simmered in light spices, served on a puree (chapati)  | £6.55           |
| 9. <b>SOMOSA MEAT OR VEGETABLE G</b><br>Spiced pastry triangles stuffed with minced meat or vegetable filling; deep fried                       | £4.95 | 22. <b>PRAWN COCKTAIL D</b><br>Prawns served with lettuce & special cocktail sauce   | £5.95           |
| 10. <b>SPRING ROLL VG</b><br>Pastry roll stuffed with fresh vegetable filling; deep fried   | £4.95 | 23. <b>TANDOORI KING PRAWN D</b><br>King size prawns blended with fresh spices and yoghurt; grilled over clay oven   | £11.95          |
| 11. <b>STUFFED PEPPER VEGETABLE OR LAMB</b><br>A whole green pepper stuffed with minced meat or vegetable medium spiced barbecued in clay oven. | £6.55 | 24. <b>KING PRAWN BUTTERFLY</b><br>King size prawns marinated with exotic spices; deep fried in crunchy coating  | £8.75           |
| 12. <b>ALOO CHAT V</b><br>Small pieces of potatoes cooked in chat masalla spices.   | £5.75 | 25. <b>PAPADAMS PLAIN OR SPICED (each) V</b>   | £1.10           |
| 13. <b>CHICKEN CHAT</b><br>Diced chicken cooked in chat masalla spices.   | £6.35 | 26. <b>CHUTNEYS &amp; PICKLE TRAY V</b>  | £1.35           |
|   |       | <b>PER PERSON</b>  | <b>PER ITEM</b> |
|   |       | <b>TAKEAWAY PICKLES</b>  | £1.10           |

## FOOD ALLERGIES and INTOLERANCES

Some of our dishes may contain or have been in contact with  
**Nuts, Gluten and Dairy Products. Please let your server know of any allergies  
or dietary requirements**

**Contains: Nuts N, Gluten G, Dairy D, Vegetarian V.**

**All Tandoori Dishes contain Dairy Products.**



*Prawn Puree*



*Onion Bhaji*



*Papadams & Chutney Tray*



# CHEF'S SPECIALITIES



- 27. VOYROBI CHICKEN OR LAMB** £11.35  
Succulent pieces of chicken tikka or lamb cooked with chickpeas, coriander, tomato and fresh ginger on the top (medium)
- 28. ISHAK PURI CHICKEN OR LAMB** £11.35  
Succulent pieces of chicken tikka or lamb cooked in a slightly hot sauce with fresh tomato, potato, spring onion, fresh herbs & spices (slightly hot)
- 29. SYLHET CHICKEN OR LAMB** £11.35  
Succulent pieces of chicken tikka or lamb cooked in a slightly hot sauce with spring onion, sliced garlic, fresh tomato & coriander (slightly hot)
- 30. NAGA CHILLI CHICKEN OR LAMB** £11.95  
Chicken tikka or lamb cooked with a very hot aromatic special fresh Naga chilli from India, potato, tomato, coriander and Chef's special spices (very hot)
- 31. LOBRA SALON** £11.95  
Chicken, lamb, prawns and boiled egg cooked with medium spices, tomatoes and fresh herbs in a bhuna sauce. (medium)
- 32. GARLIC MASSALA** £11.35  
Chicken tikka or lamb cooked in a medium sauce with garlic and chef's special spices (medium)
- 33. CHILLI GARLIC MASALLA** £11.35  
Succulent pieces of chicken or lamb tikka cooked in a fairly hot sauce with fresh green chillies and garlic (fairly hot)
- 34. MAHAL'S SPECIAL CHICKEN OR LAMB** £11.95  
Succulent pieces of chicken or lamb cooked in slightly hot sauce, with spring onion, bombay chillies, tomatoes and fresh herbs (slightly hot)
- 35. CHULA MIX** £11.35  
Tender pieces of chicken tikka and freshly minced meat slowly cooked in bhuna sauce with fresh herbs and spices (medium)
- 36. TAWA CHICKEN OR LAMB** £11.35  
Tender pieces of chicken tikka fried with garlic cooked in slightly hot sauce along with pepper and green chillies (slightly hot)
- 37. SHIMLA CHICKEN OR LAMB** £11.35  
Tender pieces of chicken or lamb slowly cooked in thick sauces, with fresh herb, spices and red kidney beans (fairly hot)
- 38. SHAZADA CHICKEN OR LAMB** £11.35  
Pieces of chicken or lamb tikka cooked in a slightly hot sauce with green chillis, fresh herbs and ground spices (slightly hot)
- 39. SAMBA CHICKEN OR LAMB N D** £11.35  
A wonderful combination of flavours. Chicken or lamb cooked in a special sweet & sour coconut sauce carefully prepared by our chef (mild)
- 40. CHAND PURI CHICKEN N D** £11.35  
Tender pieces of chicken marinated & grilled in the clay oven then cooked in sweet sauce with chopped onion, tomatoes, capsicum and specially selected herbs and spices (mild)
- 41. MURGI MASALLAM** £12.95  
On the bone spring chicken marinated & grilled in the clay oven then cooked in medium spice sauce with minced meat, boiled egg and fresh herbs (medium)
- 42. CHICKEN OR LAMB TIKKA MASALLA N D** £11.35  
Succulent pieces of chicken or lamb tikka cooked with a wonderful combination of flavours in a creamy sauce with almonds & cashew nuts (mild)
- 43. HONEY CHICKEN N D** £11.95  
Tender pieces of chicken marinated & grilled in the clay oven, then cooked with mild spices in our chef's special honey sauce (a mild dish)
- 44. REZALA CHICKEN TIKKA D** £11.35  
Chicken tikka cooked in a medium spiced thick sauce with tomatoes, onion & fresh yoghurt (medium dish)
- 45. BADAMI CHICKEN OR LAMB TIKKA N D** £11.95  
Succulent pieces of chicken or lamb tikka cooked in a creamy sauce with butter beans, almonds and sultanas (a mild dish)
- 46. KARAHI CHICKEN TIKKA** £11.35  
Tender pieces of chicken tikka cooked with onions, garlic, ginger, capsicum, tomatoes, fresh herbs and special karahi spice (medium dish)
- 47. MAHAL'S SPECIAL KING PRAWN** £18.65  
On the shell king size prawns cooked in medium spiced thick sauce with our chef's own exotic recipe (medium)
- 48. KING PRAWN TIKKA MASALLA N D** £18.65  
King size prawn marinated & grilled then cooked in a creamy sauce with almonds and cashew nuts (mild dish)
- 49. KING PRAWN KARAHI** £18.15  
King size prawns cooked with onions, capsicum, garlic, ginger, tomatoes, fresh herbs and special karahi spice (medium)
- 50. KING PRAWN MEGNA** £18.15  
King sized prawns cooked with onions, tomatoes, capsicum & green chillies then stir fried on a high flame to thicken the gravy (slightly hot dish)
- 51. ROSHAN KING PRAWN** £18.15  
A unique preparation of on the shell king size prawn cooked in garlic based sauce with chef's own secret recipe (medium)
- 52. KING PRAWN DELIGHT N D** £18.65  
Off the shell king prawn cooked with mild sauce and garnished with almonds, coconut milk and coriander (mild dish)



CHICKEN TIKKA MASALA



MAHAL SPECIAL CHICKEN



KING PRAWN MEGNA



## FISH SPECIALITIES



### 53. FISH DELIGHT **N D**

£12.05

Succulent pieces of Pangas fish from Asia, cooked in a mild sauce garnished with almonds, coconut milk and coriander (mild dish)

### 54. MAHAL SPECIAL FISH

£12.05

Succulent pieces of Pangas fish from Asia, cooked in a slightly hot sauce with spring onions, fresh green chillies, tomatoes, herbs, spices and Chef's secret recipe (slightly hot dish)

### 55. FISH BHUNA

£11.55

Succulent pieces of Pangas fish from Asia, slowly cooked with browned onions, freshly ground spices and green herbs in a thick sauce (medium)

### 56. BENGOL FISH CURRY

£12.05

Succulent pieces of Pangas fish from Asia, cooked with potato, green pepper, tomato, fresh coriander herbs and spices (medium)

### 57. FISH MADRAS

£11.55

Succulent pieces of Pangas fish from Asia, cooked in fairly hot spices (fairly hot dish)



## TANDOORI DISHES



A style of cooking originated in the North West Frontier, applied to chicken, lamb, prawn, fish or nan bread. These dishes are served with fresh salad and mint sauce.

### 58. CHICKEN OR LAMB TIKKA **D**

£11.65

Tender pieces of lamb or boneless chicken marinated in yoghurt with delicate herbs and spices barbecued on a skewer over the tandoori.

### 59. TANDOORI CHICKEN **D**

£11.85

Spring chicken on the bone, marinated in special recipe and grilled in the tandoori

### 60. SHEEKH KEBAB **D**

£11.95

Minced lamb, mixed with fresh herbs and spices skewered and barbecued gently in the clay oven

### 61. FISH TIKKA **D**

£13.15

Cubes of pangas fish marinated in special spices and barbecued in the clay oven

### 62. CHICKEN OR LAMB SHASHLIK **D**

£13.65

Tender pieces of chicken or lamb marinated in specially selected spices and barbecued in the clay oven with onion, tomatoes, capsicum and mushroom

### 63. TANDOORI MIX GRILL **D G**

£16.25

Pieces of chicken tikka, lamb tikka, seekh kebab and tandoori chicken served with a nan

### 64. TANDOORI KING PRAWN **D**

£17.55

King size prawns from the sweet water of the Bay of Bengal, marinated in specially selected herbs and spices and grilled in the clay oven



## BALTI DISHES



### 65. BALTI SPECIAL

£12.25

Mix of chicken, lamb, prawns and vegetables

### 66. BALTI CHICKEN OR LAMB

£10.45

### 67. BALTI CHICKEN OR LAMB TIKKA

£11.35

### 68. BALTI PRAWN

£11.35

### 69. BALTI KING PRAWN

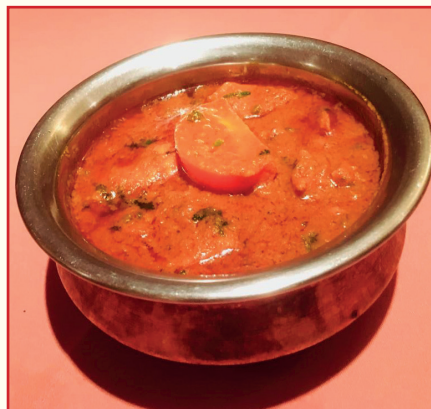
£18.15

### 70. BALTI VEGETABLE **V**

£9.65

### 71. BALTI FISH

£11.35



FISH MADRAS



CHICKEN SHASHLIK



CHICKEN TIKKA BALTI



## MILD DISHES



- |   |               |   |               |
|---|---------------|---|---------------|
| <b>72. KORMA CHICKEN OR LAMB N D</b>  | <b>£10.55</b> | <b>76. BUTTER CHICKEN OR LAMB N D</b>   | <b>£11.95</b> |
| Cooked with ground coconut and almonds in a creamy sauce                                |               | Marinated pieces of chicken or lamb first grilled in the clay oven then prepared in a special butter sauce and our chef's exotic spices |               |
| <b>73. AFGHAN CHICKEN OR LAMB N D</b>   | <b>£10.75</b> | <b>77. SHAHI CHICKEN OR LAMB N D</b>  | <b>£10.75</b> |
| Cooked with pineapple and sultanas in creamy sauce                                      |               | A rich creamy dish cooked with freshly crushed mangos   |               |
| <b>74. MALAYA CHICKEN OR LAMB N D</b>   | <b>£10.75</b> | <b>* All Mild Dishes Contain Dairy Products &amp; Traces of Nuts</b>  |               |
| Cooked in a mild sauce with pineapple and lychees                                       |               |   |               |
| <b>75. PASANDA LAMB OR CHICKEN N D</b>  | <b>£10.75</b> |   |               |
| Tender pieces of lamb or chicken cooked in a fresh cultured yoghurt and mixed with nuts |               |   |               |



## MEDIUM DISHES



- |   |               |  |               |
|---|---------------|--|---------------|
| <b>78. GARLIC CHICKEN OR LAMB BHUNA</b>   | <b>£10.75</b> | <b>86. KARAHAI CHICKEN OR LAMB</b>   | <b>£10.75</b> |
| Tender pieces of chicken or lamb cooked in a medium spiced sauce with fresh herbs, spices, green pepper and whole garlic    |               | Tender pieces of chicken or lamb cooked with onions, garlic, ginger, capsicum, tomatoes, fresh herbs and special karahi spice                    |               |
| <b>79. BHUNA CHICKEN OR LAMB</b>  | <b>£10.35</b> | <b>87. METHY CHICKEN OR LAMB</b>   | <b>£10.55</b> |
| Chicken or lamb cooked slowly with browned onions, freshly ground spices and green herbs                                    |               | Chicken or lamb cooked in medium spiced thick sauce with a sprinkle of fenugreek leaves  |               |
| <b>80. ROGAN CHICKEN OR LAMB</b>  | <b>£10.75</b> | <b>88. JEERA CHICKEN OR LAMB</b>   | <b>£10.55</b> |
| A rich and exotic North Indian dish, lamb or chicken cooked with glazed tomatoes, green herbs and spices                    |               | Pieces of chicken or lamb cooked in medium spiced sauce with freshly roasted cumin seeds   |               |
| <b>81. DOPIAZA CHICKEN OR LAMB</b>  | <b>£10.35</b> | <b>89. PANEER CHICKEN OR LAMB D</b>  | <b>£10.75</b> |
| Chicken or lamb cooked in medium spiced sauce with chopped onions   |               | Pieces of chicken or lamb cooked in a sauce with batons of indian cottage cheese   |               |
| <b>82. SAG CHICKEN OR LAMB</b>  | <b>£10.75</b> | <b>90. KEEMA SHAHZADA</b>  | <b>£10.95</b> |
| Tempered spinach simmered in freshly ground spices  |               | Freshly minced meat slow cooked in bhuna sauce with butter beans, fresh herbs and spices   |               |
| <b>83. REZALA LAMB D</b>  | <b>£10.75</b> | <b>91. HARA CHICKEN OR LAMB</b>  | <b>£11.35</b> |
| Lamb cooked in a medium spices thick sauce with tomatoes, onion and fresh yoghurt   |               | Tender pieces of chicken or lamb marinated and grilled then cooked in a medium spiced sauce with whole spices and garnished with fresh coriander |               |
| <b>84. ACHARI CHICKEN OR LAMB</b>   | <b>£10.55</b> | <b>92. KEEMA CHANA or KEEMA MOTOR</b>  | <b>£10.95</b> |
| Chicken or lamb cooked in medium spiced and sharp taste with lemon juice, onion seeds, fennel, mustard seeds and fresh lime |               | Minced lamb meat cooked in medium spices with chickpeas or green peas, fresh herbs and spices  |               |
| <b>85. CHELLA CHICKEN OR LAMB</b>   | <b>£10.55</b> |  |               |
| A medium hot dish prepared from a very rare sour spice  |               |  |               |



## HOT DISHES



- |  |               |  |               |
|--|---------------|--|---------------|
| <b>93. GARLIC CHICKEN OR LAMB MADRAS</b>   | <b>£10.55</b> | <b>97. VINDALOO CHICKEN OR LAMB</b>  | <b>£10.75</b> |
| Succulent pieces of chicken or lamb respectively, cooked with garlic in a fairly hot sauce                                     |               | Chicken or lamb cooked in very hot spices  |               |
| <b>94. BADHONIA CHICKEN OR LAMB</b>  | <b>£10.75</b> | <b>98. PATIA CHICKEN OR LAMB</b>   | <b>£10.55</b> |
| Chicken or lamb cooked with butter beans and lots of fresh coriander in a thick spiced sauce and chef's own recipe. Fairly Hot |               | Chicken or lamb cooked in slightly sweet, sour & hot sauce   |               |
| <b>95. CHICKEN CHILLI MASALLA</b>  | <b>£10.75</b> | <b>99. DANSAK CHICKEN OR LAMB</b>  | <b>£10.55</b> |
| Tender pieces of chicken tikka cooked with fresh green chillies in a hot & sour sauce  |               | Chicken or lamb cooked with lentils & flavoured with fenugreek leaves in sweet, sour & hot sauce                           |               |
| <b>96. MADRAS CHICKEN OR LAMB</b>  | <b>£10.35</b> | <b>100. ZALFRAZY CHICKEN OR LAMB</b>   | <b>£10.55</b> |
| Chicken or lamb respectively cooked in fairly hot spices   |               | Succulent pieces of chicken or lamb cooked with capsicum, chopped onions, fresh green chillies and lemon juice. Fairly Hot |               |



## VEGETARIAN MAIN DISHES

- |   |               |  |              |
|---|---------------|--|--------------|
| <b>101. VEGETABLE BHUNA V</b>   | <b>£9.45</b>  | <b>106. VEGETABLE MADRAS OR VINDALOO V</b>   | <b>£9.65</b> |
| Mixed vegetables cooked slowly with browned onions, freshly ground spices and green herbs |               | Vegetables cooked in a fairly hot or very hot sauce  |              |
| <b>102. VEGETABLE CURRY V</b>   | <b>£9.45</b>  | <b>107. VEGETABLE ZALFRAZY V</b>   | <b>£9.65</b> |
| Mixed vegetables cooked in a medium spiced sauce  |               | Mixed vegetables cooked with capsicum, chopped onion, fresh green chillies and lemon juice                               |              |
| <b>103. VEGETABLE PANEER VD</b>   | <b>£10.15</b> | <b>108. VEGETABLE DANSAK V</b>   | <b>£9.65</b> |
| Mixed Vegetables cooked with Indian cottage cheese in a medium spiced sauce               |               | Highly spiced vegetables cooked with lentils in a sour sauce   |              |
| <b>104. VEGETABLE KORMA VND</b>   | <b>£9.65</b>  | <b>109. VEGETABLE ACHARI V</b>   | <b>£9.65</b> |
| Vegetables cooked with ground almonds in a creamy sauce                                   |               | Vegetables cooked in a medium spiced and sharp taste with lemon juice, onion seeds, fennel, mustard seeds and fresh lime |              |
| <b>105. VEGETABLE ROGEN V</b>   | <b>£9.65</b>  |  |              |
| Vegetables cooked with tomatoes, green herbs and spices                                   |               |  |              |



## PRAWN & KING PRAWN DISHES

- |   |               |  |               |
|---|---------------|--|---------------|
| <b>110. PRAWN MADRAS OR VINDALOO</b>  | <b>£10.95</b> | <b>117. KING PRAWN MADRAS OR VINDALOO</b>  | <b>£18.15</b> |
| Prawns cooked in fairly hot or very hot sauce respectively                                  |               | King sized prawns cooked in a fairly hot or a very hot sauce   |               |
| <b>111. PRAWN BHUNA</b>   | <b>£10.95</b> | <b>118. KING PRAWN BHUNA</b>   | <b>£18.15</b> |
| Prawns cooked slowly with browned onions, freshly ground spices & green herbs               |               | King sized prawns cooked slowly with browned onions, freshly ground spices & green herbs               |               |
| <b>112. PRAWN PATIA</b>   | <b>£10.95</b> | <b>119. KING PRAWN PATIA</b>   | <b>£18.15</b> |
| Cooked in slightly sweet, sour & hot sauce  |               | Cooked in slightly sweet, sour & hot sauce   |               |
| <b>113. PRAWN SAG</b>   | <b>£10.95</b> | <b>120. KING PRAWN SAG</b>   | <b>£18.15</b> |
| A combination of prawns & spinach cooked together with coriander & other fragrant herbs     |               | A combination of prawns & spinach cooked together with coriander & other fragrant herbs                |               |
| <b>114. PRAWN DANSAK</b>  | <b>£10.95</b> | <b>121. KING PRAWN DANSAK</b>  | <b>£18.15</b> |
| Prawns cooked with lentils and flavoured with fenugreek leaves in a sweet, sour & hot sauce |               | King sized prawns cooked with lentils and flavoured with fenugreek leaves in a sweet, sour & hot sauce |               |
| <b>115. PRAWN KORMA ND</b>  | <b>£10.95</b> | <b>122. KING PRAWN KORMA ND</b>  | <b>£18.15</b> |
| Cooked with ground almonds in a creamy sauce  |               | Cooked with ground almonds in a creamy sauce   |               |
| <b>116. PRAWN ZALFRAZY</b>  | <b>£10.95</b> | <b>123. KING PRAWN ZALFRAZY</b>  | <b>£18.15</b> |
| Cooked with capsicum, chopped onions, fresh green chillies and lemon juice                  |               | Cooked with capsicum, chopped onions, fresh green chillies and lemon juice                             |               |



VEGETABLE CURRY



KING PRAWN BHUNA



PRAWN SAG



## BIRIANI DISHES

Meat mixed with long grain Basmati rice and served with a separate vegetable curry

124. MAHAL'S SPECIAL BIRIANI	£14.45	128. LAMB TIKKA BIRIANI	£13.15
125. CHICKEN BIRIANI	£12.65	129. PRAWN BIRIANI	£13.55
126. LAMB BIRIANI	£12.65	130. KING PRAWN BIRIANI	£19.95
127. CHICKEN TIKKA BIRIANI	£13.15	131. VEG BIRIANI V	£11.35



## VEGETARIAN SIDE DISHES

132. CHANA SAG Chickpeas and spinach V	£5.45	141. BRINJAL BHAJI Aubergine V	£5.45
133. GARLIC ALOO Garlic flavoured spiced potato V	£5.45	142. BINDI BHAJI Okra V	£5.45
134. MOTOR PANEER Green peas and cheese VD	£5.95	143. CHANA MASALLA Chickpeas V	£5.45
135. MIXED VEGETABLE BHAJI V	£5.45	144. TARKA DALL Garlic flavour lentils V	£5.45
136. MUSHROOM BHAJI or CAULIFLOWER BHAJI V	£5.45	145. DALL SAMBA Lentils & vegetables V	£5.45
137. BOMBAY ALOO Spiced potato V	£5.45	146. SAG BHAJI Spinach V	£5.45
138. ALOO GOBI Potato & cauliflower V	£5.45	147. SAG PANEER Spinach & cheese VD	£5.95
139. ALOO ZEERA Spiced potato with cumin V	£5.45	148. CHANA PANEER Chickpeas & cheese VD	£5.95
140. SAG ALOO Spinach & potato V	£5.45	149. RAITA Onion or cucumber VD	£3.85



## RICE DISHES

150. BOILED RICE V	£3.55	156. ONION FRIED RICE V	£4.85
151. PILAU RICE V	£3.95	157. LEMON RICE V	£4.85
152. SPECIAL RICE V	£5.25	158. COCONUT RICE VN	£5.25
153. MUSHROOM RICE V	£4.95	159. VEGETABLE RICE V	£4.85
154. GARLIC RICE V	£4.85	160. EGG RICE V	£4.85
155. CHILLI RICE V	£4.85	161. KEEMA RICE	£5.45



## NAN BREADS

162. PLAIN NAN VGD	£3.55	169. PESWARI NAN VNGD	£3.95
163. CHILLI GARLIC NAN VGD	£4.15	170. CHILLI NAN VGD	£3.95
164. ONION NAN VGD	£3.95	171. PARATHA VG	£3.65
165. KEEMA NAN GD	£3.95	172. STUFFED PARATHA VG	£3.95
166. GARLIC NAN VGD	£3.95	173. CHAPATI VG	£2.75
167. KULCHA NAN VGD	£3.95	174. TANDOORI ROTI VG	£3.25
168. CHEESE NAN VGD	£4.75		

\* All Breads contain Gluten



## ENGLISH DISHES



### 175. FISH & CHIPS **G**

A battered fish fillet, deep fried until golden, served with chips, peas & tomato

£11.45

### 177. OMELETTE & CHIPS **G**

Choice of chicken, prawn, mushroom or plain. Served with chips, peas and tomato

£11.45

### 176. CHICKEN & CHIPS **G**

Fried chicken served with chips & salad

£11.45

### 178. PORTION OF CHIPS **V G**

£3.95



## SET MEALS



**FOOD ALLERGIES and INTOLERANCES, PLEASE ASK BEFORE ORDERING.**

### FOR 2 PERSONS - £54.95

#### STARTERS

2 PAPADOMS & CHUTNEY TRAY  
1 ONION BHAJI  
1 CHICKEN TIKKA

#### MAIN COURSE

1 CHICKEN KORMA  
1 LAMB ROGAN

#### SIDE DISHES

1 SAG ALOO

#### SUNDRIES

2 PILAU RICE  
1 PLAIN NAN

### FOR 4 PERSONS - £109.95

#### STARTERS

4 PAPADOMS & CHUTNEY TRAY  
2 ONION BHAJI  
2 CHICKEN TIKKA

#### MAIN COURSE

2 CHICKEN KORMA  
2 LAMB ROGAN

#### SIDE DISHES

2 SAG ALOO

#### SUNDRIES

4 PILAU RICE  
2 PLAIN NAN



CHICKEN KORMA



PILAU RICE



GARLIC NAN