



S P I C E

L I S B U R N

MENU



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Indian spices (Masala) are used in Indian food in many ways. Spices may be used ground or whole, fried or roasted, dry or as paste, at the end or in the beginning of the cooking, alone or in a combination. Indian spices always should add a subtle aroma and flavour to the food rather than assault your senses. Spices most often used throughout India are Turmeric, Cumin, Black Pepper, Mustard Seeds, Cardamom, Cloves, Fennel Seeds, Ginger, Garlic, fresh Coriander and Chillies.

Indian spices can be mixed in specific amounts to make spice mixtures used in daily cooking. Some of the famous spice mixtures are Garam Masala, Chaat Masala etc. The composition of the mixture might vary accordingly to the region but the basic ingredients remain the same.

starters

- || **SPICE MIXED PLATTER FOR TWO** **£15.95**
Chicken tikka, chicken pakora, samosa, lamb & chicken seekh kebab, vegetable pakora & onion bhaji
- || **TANDOORI MIX** **£10.95**
Chicken tikka, lamb seekh kebab, chicken seekh kebab & salmon tikka
- || **LAMB TAKA TAK** **£6.95**
Succulent pieces of lamb pan tossed with onions, peppers & our taka tak blend of spices (must try)
- || **VEGETABLE PAKORA** **£6.50**
Baby spinach, potatoes & cauliflower in a golden gram flour batter, lightly spiced & deep fried
- || **ONION BHAJI** **£6.50**
Onions finely sliced, mixed with a light blend of spice & deep fried
- || **VEGETABLE OR MINCED LAMB SAMOSA** **£6.95**
Fine pastry filled with vegetable or mince cooked tempura in vegetable oil
- || **RAGDA PATTICE** **£7.25**
A Bombay roadside favourite, shallow fried potato cakes served with chick peas & mint sauce
- || **CHICKEN PAKORA** **£6.95**
Tender pieces of chicken supreme marinated, mixed with gram flour, Punjabi spices, ginger, garlic and coriander and deep-fried
- || **CHICKEN TIKKA** **£6.95**
Chicken marinated in yoghurt & spices cooked in a clay oven
- || **CHICKEN POORI** **£7.25**
Pan tossed in garlic & chopped onion masala, served in a fried Poori bread
- | **BANG BANG CHICKEN** **£6.95**
Chicken tikka, cooked in garlic, diced onion and sweet chilli sauce with a hint of coriander (must try)
- ||| **SEEKH KEBAB (CHICKEN OR LAMB)** **£6.95**
Mince, egg, garlic jerra, green chilli, salt & coriander cooked in a seekh (steel skewer) in a clay oven
- || **KING PRAWN POORI** **£8.95**
Pan tossed king prawn in garlic & chopped onion masala, served in a fried Poori bread
- || **SALMON TIKKA** **£11.95**
Darnes of salmon marinated in yoghurt & spices cooked in a clay oven
- ||| **MASALA CHILLI SQUID** **£9.50**
Lightly battered squid tossed in garlic, blend of spices, chilli, peppers and onions
- ||| **TANDOORI LAMB CHOPS** **£14.95**
Succulent loin chops of lamb. lightly seasoned with a blend of spices and cooked in the clay oven
- ||| **SAMOSA CHAAT** **£7.25**
Vegetable samosa served with chic peas, chaat masala. Yoghurt and bang bang sauce

IF YOU HAVE ALLERGIES PLEASE INFORM A SENIOR MEMBER OF STAFF.

traditional favourites | (rice & bread not included)

You can order any of these dishes mild, medium, hot, madras or phall.
Available in chicken, lamb, beef, chicken tikka or veg

Chicken tikka, lamb or beef (extra £1.50)
Black tiger king prawn (extra £5.75)

†	TIKKA MASALA Punjabi sauces, butter, cream, almond cashew nut paste & plum tomatoes	£17.95
†	KORMA Ground almond, cream, sugar, coconut & cashew nut paste	£17.95
†	ROGAN JOSH A tomato & curry base dish	£17.95
†	BHOONA Finely diced onions, capsicum, Worcestershire sauce & a touch of sugar, a thick sauce	£17.95
†	PATIA A medium spiced sweet & sour sauce	£17.95
††	JALFREZI Julienne of onion, peppers & green chillies	£17.95
†††	CHILLI MASALA Red onions, green chillies	£17.95
††	DOPIAZA Cubed onion, coriander & curry paste	£17.95
†††	CHILLI GARLIC Pan fried garlic, green chillies, onions, coriander & chef's masala	£17.95
††	BALTI Squared green pepper & onion fried in garlic, green chilli, tomato, coriander & balti paste	£17.95
†	CHASNI A sweet combination of mango, tomato, honey, cream & butter	£17.95
††	HANDI Cooked with onion, mixed peppers and spices	£17.95

natures delights | (rice & bread not included)

All vegetarian dishes are made with curry sauce, red onion & coriander. The dall dishes have sauce except the saag which is dry. Main course also available as side dishes.

		MAIN	SIDE
††	DALL TARKA Split chickpea lentil, fried garlic, coriander, onion & tomato masala	£15.95	£9.00
††	SAAG ALOO Baby spinach & potatoes	£15.95	£9.00
††	ALOO GOBI Potatoes & cauliflower	£15.95	£9.00
††	PINDI CHANA Chickpeas in a spiced sauce, with mango powder & coriander	£15.95	£9.00
††	MUSHROOM MUTTAR Mushrooms & peas cooked in a mild sauce	£15.95	£9.00
††	MUTTAR PANEER Indian cheese & peas cooked in onion & tomato masala	£15.95	£9.00
††	SAAG PANEER Fresh baby spinach & Indian cheese cooked in mild spices	£15.95	£9.00
††	SAAG DALL Pan fried garlic, green chillies, onions, coriander & chef's masala	£15.95	£9.00
††	DALL MAKHANI Black lentils cooked in a rich tomato sauce, masala spices, butter & finished with cream. A traditional favourite and popular dish from North India	£15.95	£9.00

the chef recommends | (rice & bread not included)

- || **SPICE SPECIAL** King prawn, chicken & tender cubes of beef, lamb sautéed in fresh garlic, tomatoes, onions, green chillies with fresh coriander **£19.95**
- || **LAMB SAAG METHI** Spring lamb, fresh spinach pan fried with garlic, green chillies, flavoured with fenugreek **£19.95**
- ||| **NALI GOSHT** Lamb shank marinated in spices, cooked with onion, tomatoes & chef's special masala, with green pea pilau rice **£25.95**
- ||| **LAAL MASS** Hot & spiced lamb with a nice smoked charcoal flavour. Garnished with fried onions. A delicacy of Rajasthan **£19.95**
- ||| **CHICKEN BAHARI** Chicken with diced peppers, onions, green chillies & black bean sauce **£19.95**
- ||| **KING PRAWN BAHARI** King prawn with diced peppers, onions, green chillies & black bean sauce **£21.95**
- | **CHICKEN PASSANDA** Chicken fillet stuffed with nuts, raisins, almonds & coconut powder, topped with passanda sauce **£19.95**
- | **CHICKEN MAKHANI (butter chicken)** Cooked in makhani sauce, flavoured with fenugreek **£19.95**
- ||| **KARAHI CHICKEN** Chicken, stir fried onions, mixed peppers & garlic in Karahi sauce **£19.95**
- ||| **MURG MASALA** Chicken cooked in fresh spices in onion & tomato sauce. A traditional Indian dish **£19.95**
- ||| **CHICKEN TIKKA PUNJABI MASALA** Cooked in onion, tomato, masala, garlic, fresh spices, chilli with cubed onions & peppers **£19.95**
- |||| **CHICKEN CHENNAI** Many spices toasted with coconut powder producing an aromatic masala that has a slight aniseed scent. Garnished with curry leaves. A traditional South Indian dish **£19.95**
- ||| **CHICKEN DESI MASALA** Chicken tikka pan cooked with garlic, chilli, tomato, masala, spices with finely diced peppers and onions **£19.95**
- || **CHICKEN PATIALA** Lip smackingly spiced, creamy Punjabi dish cooked with cashew nut paste and spices, finished with cream **£19.95**
- || **MONKFISH BALTI** Monkfish fillet highly spiced with onion, peppers, tomatoes & green chillies in a thick sauce. Served in a sizzling dish **£25.95**

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indian style noodles

All noodle dishes are stir-fried with onions, peppers, coriander, black bean, black pepper, garlic & Worcestershire sauce. They are all dry dishes.

	CHICKEN	£16.95
	BEEF	£16.95
	KING PRAWNS	£19.95
	SPICE NOODLES Prawns, chicken, lamb and beef	£20.95

tandoori fusion grill

All these dishes are marinated in yoghurt, ginger & garlic paste, green chilli are left to soak in the meat & when ordered are skewered on seekhs (a steel skewer) & cooked in a tandoori clay oven. They are served on a sizzler with rice or bread & vegetable curry sauce.

	MIXED GRILL King prawn, chicken tikka, tandoori chicken, lamb seekh kebab & chicken kebab	£26.95
	KING PRAWN	£25.95
	CHICKEN SHASLIK With onions and green peppers	£23.95
	TANDOORI CHICKEN One piece of breast & one piece of leg	£23.95
	TAWA MAACHI Fillet of sea bass marinated in mild spices & cooked on a skillet, served with sauté vegetables & chilli & garlic sauce	£23.95
	TANDOORI MONKFISH Monkfish with onions & peppers. With a hot creamy chilli dip	£24.95
	SALMON TIKKA Darnes of salmon marinated in yoghurt & spices cooked in a clay oven	£24.95
	LAMB CHOP Succulent loin of lamb chops marinated. lightly seasoned with a blend of spices and cooked in a clay oven	£28.95

biryani dishes

All biryanis are rice stir-fried and finished with coriander & biryani masala. All served with vegetable curry sauce which you can order to strength.

	SPICE BIRYANI	£22.95
	KING PRAWN BIRYANI	£22.95
	BEEF BIRYANI	£20.95
	LAMB BIRYANI	£20.95
	CHICKEN BIRYANI	£19.95
	CHICKEN TIKKA BIRYANI	£20.95
	VEGETABLE BIRYANI	£20.95

european dishes | (served with green salad & chips)

SCAMPI	£15.95
CHICKEN GOUJONS	£15.95
CHICKEN BITES	£15.95

rice

I	PILAU RICE	£4.25
I	BOILED RICE	£4.25
I	SPICE SPECIAL RICE Pilau rice, egg, coriander, onions & peppers stir-fried in a wok	£4.95
I	FRIED RICE Egg fried rice	£4.95
I	MUSHROOM RICE	£4.95
I	VEGETABLE RICE	£4.95

bread (cooked in a clay oven)

	NAAN	£4.25
	GARLIC NAAN	£4.50
II	KEEMA NAAN Lamb mince	£4.95
	CHEESE NAAN	£4.95
	PESHWARI NAAN (sweet)	£4.95
	TANDOORI ROTI	£4.75
III	CHILLI NAAN (spicy)	£4.95
	CORIANDER NAAN	£4.95

(cooked on a skillet)

PARATHA Medium chapati flour, mixed with water, rolled flat & filled with butter	£4.95
CHAPATI Medium chapati flour, mixed with water & rolled flat	£3.50

sides

MASALA CHIPS	£5.95	CHILLI PICKLE	£2.95
Tossed with our chefs special blend of spices		MIXED PICKLE	£2.95
CHIPS	£5.00	LIME PICKLE	£2.95
RIATA YOGHURT	£3.95	POPADOM	£1.75
MANGO CHUTNEY	£2.95	TRAY OF DIPS	£4.50
		Spiced onions, chilli sauce & mint sauce (each)	

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Spice Indian Cuisine

We have strived to explain the dishes in our menu as detailed as possible. This however, does not mean that we are not here to help. If you need assistance or advice to choose your meal, please do not hesitate to ask a member of staff. If you want to spice up any of our dishes this is not a problem, just ask your server. However, korma, tikka masala or makhani dishes cannot be increased in spice. Please advise a member of staff if you have any allergy to certain foods or ingredients.

Please Note

The management reserves the right to refuse admittance at all times. Adults accompanied by small children are requested to keep them seated at all times for safety reasons. **Spice** accepts no responsibility for items left by guests.

Special Mission Statement

We promise to prepare all food served in **spice** in a safe and hygienic environment. We promise to use reputable suppliers who can deliver good quality ingredients. We promise to keep our prices competitive. We promise to motivate our staff to the total satisfaction of our guests. We promise to make your visit with us as memorable as humanly possible.

Our Spice Rating

1 Mild 2 Medium 3 Hot 4 Madras Hot 5 Vindaloo Hot

Special Occasion Or Having A Party?

Anyone wishing to arrange Indian food, served by professional chefs and waiters in the venue of your choice should discuss this with our manager with whom rates and menus can be negotiated or perhaps we can simply supply the food.

Opening Times

Sunday	5pm - 9.30pm
Monday	5pm - 9.30pm
Tuesday & Wednesday	5pm - 10pm
Thursday	5pm - 10.30pm
Friday	5pm - 10.30pm
Saturday Evenings	5pm - 10.30pm

takeaway orders available from 5pm, 7 days a week

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🌐 **www.spicelisburn.co.uk**

Book online:

www.spicelisburn.co.uk  

Service charge applies to parties of six people or more