

STARTERS

- Jhinga Til Tinka**£5.95
Served with mango sauce, king prawns marinated with fresh aromatic spices, dipped in a batter made from eggs, green chillies, ginger, garlic and cardamons then cooked with bread crumbs and sesame seeds.
- Bolti Kebab**£4.50
Pieces of lamb spiced with special kashmiri red chillies producing a succulent kebab cooked in the tandoor.
- Salmon Ka Tikka**£5.95
Chunks of pink Scottish salmon matured in a rich spicy marinade of dill, fennel, ginger, honey and a trace of mustard oil.
- Prawn and Mango Puree**£4.95
Small prawn laced with lightly spiced mango and served on a light crisp puree.
- Nizami Sheek**£4.50
The traditional sheek of mince lamb bursting with fragrance and flavours of coriander, tomatoes, mint cheese and spring onions, creating an extraordinary taste, the most exquisitely flavored of all kebabs.
- Tandoori King Prawn**£5.95
Plump and long fresh water prawns refreshingly marinated in a citric blend of lemon juice, ajwain and green cardomon and grilled in a tandoor.
- Murgh Ka Shaslick**£4.50
Breast of chicken tikka grilled with pepper, tomatoes, onions that have been marinated with ginger, garlic, lemon juice and freshly ground spices, skewered in tandoor, to bring out a bursting fragrance of mouth watering flavours.
- Spiced Potatoes and Garlic Mushroom**£3.95
Soft and fluffy spiced potato balls with sauteed mushrooms in a garlic butter.
- Fish Pakoras**£5.95
Small chunks of pink salmon, delicately spiced and dipped in our own homemade batter and fried. A very light mouth watering appetizer.
- Onion Bhaji**£3.50
World famous snack of crispy and spicy onions deep fried in a coating of gram flour batter, until golden brown.
- Samosa**£3.50
Choice of veg or non veg, deep fried savoury pastry filled with freshly cooked meat or veg, in a blend of spices.
- Chicken Tikka**£3.95
Breast of chicken marinated in a special blend of spices and cooked in the tandoor, resulting in a most delicious and succulent kebab.
- Aloo Tikki**£3.75
Dumplings of spicy mashed potatoes, laced with tamarind and yogurt sauce.
- Zera Adrook Chops**£5.95
Lamb chops marinated with authentic blended sauce.

If you are allergic to a food or are in any doubt, speak to a member of staff. This includes eggs, milk, fish, crustaceans, molluscs, peanuts, tree nuts, sesame seeds, cereals, soya, celery and celeriac, mustard, lupin, sulphur dioxide and sulphites (at concentration of more than ten parts per million).

Fish: Where fish dishes are served boned, please be aware that small pieces of bone may be present.

CONNOISSEURS MAIN COURSES

The gourmet choice represents the style of cooking known as "Dum pukht" originated in the food courts of the Moghul Emperors and represents the pinnacle of Indian dining.

The preparation of "Dum pukht" is so special that is only passed from generation to generation by word of mouth and its execution so demanding that only the finest of Indian Chefs are able to master this art form. The emphasis is on quality, freshness and clarity of taste and aromas.

- Devils Tamarind** £11.95
Tender lamb or chicken marinated in a tamarind sauce cooked in aromatic spices.
- Chicken Kofta** £8.50
Cooked in grinding masala and yogurt sauce.
- Kalimirch Aur Methiwalla Murgh** £7.95
Succulent tikkas of chicken grilled in tandoor and then braised in a peppery fenugreek masala.
- Dhuba Murgh** £7.95
An exquisite dish from the Punjab, chicken braised in a spicy masala of garlic, ginger, onions, tomatoes and capsicums with a light coating of crushed coriander.
- Subz Gosht** £8.95
A Hyderabad delicacy of mutton cooked with a rich paste of spinach, green chilli, coriander and mint.
- Koh E Avadh** £8.95
A Mughali cuisine, speciality of cubed lamb in a velvety ginger garlic, laced brown onion gravy fragranced with mace, green cardamom and kewda water. Rich in taste and rich in tradition.
- Jaipuri** £8.95
A special recipe from Jaipur, a semi dry dish from tender pieces of meat cooked with ground onion, green peppers, mushroom and fresh herbs and Indian spices.
- Nentara** £7.95
Bite size pieces of chicken prepared in a subtle sauce of tomatoes, fresh coriander leaves, fenugreek, then garnished with spring onion and a sprinkle of fresh ginger.
- Lamb Piiza** £8.95
Lamb pieces cooked with sliced onions and our special blend of spices.
- Chooza Makhani** £7.95
Tandoor grilled tikka of chicken simmered in a satin smooth gravy made with juices of meat and redolent of Kasoori Methi.
- Tandoori King Prawn Masala** £12.95
King Prawns marinated in our tandoori sauce, cooked in the tandoor and then simmered in cream.
- Akbori Ghosth or Murugh** £8.95
Tender pieces of chicken or lamb cooked with sultanas and almonds in a yoghurt sauce.
- Maynamothi** £12.95
King Prawns cooked in a subtle blend of white wine, almonds, honey, sag and vegetables.
- South Indian Garlic Chilli Chicken** £7.95
Barbecued pieces of chicken cooked in a fresh garlic and chilli sauce with coriander and crisp red chilli.
- King Prawn Achari** £12.95
Another Hyderabad delicacy of selected king prawns sauteed in a sauce of pickling spices, traditionally prepared for the kings.

NORTH INDIAN TANDOORI SPECIALITIES

An ancient style of cooking, which originated in the rugged North West Frontier of India, the natural, healthy and earthy tones of our Tandoori dishes is achieved by the use of only fresh herbs and spices marinade, resulting in the most colourful and definitely the most delicious and succulent kebabs!

Chicken Tikka	£7.95	Tandoori Salmon	£12.95
Tandoori Chicken	£7.95	Lamb Tikka	£8.95
Tandoori King Prawn	£12.95	Chicken Shashlick	£8.95
Tandoori Mix	£12.95	Lamb Shashlick	£9.95

TRADITIONAL MAIN COURSES

As one to say no one can escape the essence of the traditional dishes, the style, the aroma and the taste that tingles your appetite.

Chicken Tikka Masala

£7.95

Invented by a world famous but unknown British Curry House Chef in the early 70s as a way of exploiting his already popular chicken tikka. We present our own exclusive recipe of succulent tikka in smooth masala.

Khas Korma

£7.95

Pieces of chicken/lamb braised in a yogurt gravy enriched with mild coconut and redolent of cardamom, mace and yogurt cream sauce. A very smooth and rich dish that is full of flavour and aroma.

Chicken

£6.95

King Prawns

£11.95

Lamb

£7.95

Dhansak

This is a method of cooking meat in a hot and spicy sauce with yellow lentils.

Pathia

A Parsi speciality. This dish is prepared by gently cooking the meat or fish in a hot, spicy, sweet and sour sauce.

Jalfrezi

It is a hot dish prepared with fresh ginger, garlic, green chillies, red and green peppers and fresh coriander, cooked in a light gravy.

Karahi

These dishes are prepared in an iron wok and smeared with chopped tomatoes, capsicum and shredded ginger and a special blend of mild herbs.

Bhuna

The meat is gently cooked with brown onions, tomatoes together with mild spices and a touch of garlic, ginger and a sprinkle of fresh coriander.

Balti

Nothing to say about Balti. It is a home made preparation to suit your palette.

Rogan Josh

The dish acquired its name from the rich red appearance, which in turn is derived from fresh tomatoes, paprika and ground red chillies.

*If we have not listed your favourite dish,
please ask and we may be able to prepare it specially for you.*

SPICE*f***USION**

SHOBZI PRODAN ONGSHU (Vegetable Main Courses)

Subzee Miloni	£5.95
Mixed vegetables in a smooth tomato sauce and finished with cream.	
Novratan Korma	£5.95
Nine kinds of vegetables cooked in authentic korma sauce.	
Vegetable Balti	£5.95
Prepared in the traditional balti as Bhuna but with the addition of Dhoi, lemon juice, tomatoes, capsicums and tamarind.	
Shobzi Plaza	£5.95
Vegetables cooked with sliced onions and the Chef's special blend of spices.	
Vegetable Dhansak	£5.95
This method of cooking vegetables in a hot and spicy sauce with yellow lentils.	
Vegetable Dhaba	£5.95
An exquisite Punjab dish. Vegetable cooked in a spicy masala of garlic, ginger, onions, tomatoes and capsicums with a light coating of crushed coriander seeds.	
Vegetable Kahari	£5.95
Prepared in a wok and simmered with chopped tomatoes, capsicums, shredded ginger and a special blend of mild spices.	

VEGETABLE SIDE ORDERS

Bhindi Achari	£3.95
Okra packed with a tangy melange of mango powder and fresh spices, cooked with caramelised shallots and garnished with pickled ginger.	
Brinjal Bhaji	£3.95
Aubergines chopped and fried cooked with herbs and spices.	
Sag Ponir	£3.95
Spinach cooked with cottage cheese.	
Aloo Gobhi	£3.95
Tine of florets of cauliflower cooked in a dry style with potatoes and served with a sprinkle of fresh coriander.	
Bombay Aloo	£3.95
Last, but not least, most famous spud dish.	
Sag Bhaji	£3.95
The most famous "Popeye" Dish cooked with fresh garlic tarka.	
Daal Maharani or Tarka	£3.95
The lentil delicacy incorporating fresh tomato, onion and ghee. A very rich and smooth dish.	
Mushrooms and Coriander	£3.95
Cooked in light spices together with soy sauce and coriander.	
Chana Mosalam	£3.95
Chick peas delicacy cooked with fresh herbs and spices.	

BIRYANI

The common but much talked about dish. Splendid in taste and in a way an articulation of the Hyderabad ethos and personality. Since rice and meat constituted the staple diet of Hyderabad, Spice Fusion has breathed the aroma and refinement of the biryanis into some of non meat and meat dishes. Biryani dishes are meals themselves. Served with a special biryani sauce.

Chicken Biryani£8.95
Meat Biryani£9.95

Vegetable Biryani £6.95
King Prawn Biryani£12.95

RICE AND BREAD

Steamed Rice£2.50

Basmati Pilau Rice£2.95

The aromatic Basmati cooked in dum, the perfect companion for any meal.

Shahi Pilau Rice£3.50

Basmati rice cooked with pure flavours of saffron then replenished with dried nuts and fruits and cream.

Subzi Pilau£3.50

A combination of fresh vegetables with Basmati rice.

Mushroom Pilau£3.50

Basmati rice cooked with fresh mushrooms.

Chapati£1.50

A thin bread from wholemeal flour cooked in a tawa.

Roti£2.50

A thick wholemeal bread cooked in tandoor.

Paratha£2.50

A shallow fried bread on the tawa.

Stuffed Kulcha£3.50

Onions, capsicums, cauliflower and potato.

Naan£2.50

Classic Indian bread.

Peshwari Naan£2.95

Soft bread stuffed with sultanas, coconut and almonds. A sweet bread.

Garlic and Coriander Naan£2.95

Naan coated with an abundance of garlic and coriander.

Chilli Cheese Naan£2.95

Naan infused with mild cheese and fresh green chillies. The one that has the ooh! in it!

Keema Naan£3.50

Soft bread stuffed with minced meat.

Raita£1.95

Poppadums£0.60

Chutney and pickles£0.60
(per person)

Vegetarians - Please ask if you require further information about the ingredients of our dishes. If we have not listed your favourite dish, please ask and we may be able to prepare it specially for you.

SPICE*f***USION**