

Spice Cottage Deluxe Menu

Appetiser (Served with Salad and Mint sauce)

Ginger 66	£5.95
<i>3 pieces of King prawn marinated in curry leaf, green chilly, coriander and flour- Deep fried. Served with a sweet dip consisting of ginger, green chilly, pepper and chat massala</i>	
Nizami Sheekh	£5.25
<i>Spiced Minced meat grilled using flavours of coriander, tomatoes, cheese and onion creating an extraordinary taste. Bursting with fragrance (A most exquisitely flavoured Kebab-above the rest)</i>	
Chicken La'fafa	£5.75
<i>Chicken and Spinach, mildly spiced with egg and breadcrumb interestingly in the inside.</i>	
Malai Kebab	£4.95
<i>Fresh Chicken marinated with chat massala, garlic, cream, cheese and black pepper and cooked in the Tandoor served with a sauce on the side</i>	
Chicken, Lamb or Tikka Pakora Strips	£4.95
<i>Thin sliced Chicken Tikka mixed with herbs, onion, garlic and fresh coriander, covered in Naan flour and deep fried</i>	
Tandoori Lamb Chops (2 Pieces).....	£5.95
<i>Lamb chop marinated in a light sauce and then cooked in the Tandoor garnished with coriander</i>	
Spice Cottage Platter (Serves 4 people).....	£15.95
<i>A mixture of chicken, lamb and Duck Tikka, Onion Bhajee and garlic mushroom pakora (Served for 2- £8.95 – Served for 3 - £11.95)</i>	

Deluxe Main Dishes

Grassee Lamb	£11.95
<i>Lamb mixed with lemon grassee lightly spiced then rolled in a thin bread and pre-cooked in the oven- put in a pan and cooked in a medium sauce using fresh garli, onions and coriander to perfect</i>	
Achari (Choice of Chicken, Lamb, Duck Tikka or Beef)	£8.95
<i>Cooked with home made mango & mixed pickle in a Bhune style curry – medium hot</i>	
Batak Achari (Duck)	£11.95
<i>A mix vegetable bhajee with a large strip of Duck tikka half cooked, topped with a sweet & sour sauce made from garlic and tamarind pickle- home made by our chef</i>	
Chicken Madrazhi (Madras HOT)	£8.95
<i>A Madras flavoured curry cooked with potato and a whole boiled egg</i>	
Kaju-badami Chicken	£9.95
<i>Chicken Tikka Strips Cooked in a creamy sauce using Pistachios and Almonds-mild. A must try for mild curry lovers!</i>	
Mirchi (Chicken or Lamb)	£9.95
<i>Fresh Chicken or Lamb marinated with tikka and fresh Naga chilly then cooked in a sauce using garlic, onions and coriander. A very aromatic and flavoured dish VINDALOO HOT!</i>	
Beef Jalali	£8.95
<i>Tender Beef cooked in a medium flavoured sauce garnished with green chillies and served sizzling</i>	
Afnan - A medium hot Bhuna curry cooked with sweet pumpkin creating a natural sweet taste	
Chicken or Lamb Tikka	£8.95
Duck Tikka or Beef	£9.95
King Prawns	£14.95
Lamb Shank	£13.95
<i>Ccooked in the oven to tender then cooked in a medium sauce with fresh garlic, onion & coriander</i>	
Afzali Lamb Shank	£14.95
<i>Cooked in the oven to tender then cooked with chick peas using fresh ginger, onions and coriander</i>	
Tandoori Sea Bass (Boneless fillets).....	£12.95

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Sea Bass marinated using fresh garlic, ginger, mint, lemon, curry leaf, coriander and tikka sauce and cooked in the Tandoor, garnished with fried onions and a small salad

Sea Bass Bhuniana (Boneless fillets).....£14.95

Pan fried marinated Sea Bass then cooked in a medium sauce using fresh onion, garlic, little ginger, curry leaf and coriander, garnished with a small salad

Tandoori Trout£12.95

Trout fish marinated with fresh garlic, ginger, curry leaf, lemon and coriander the wrapped in foil and left on charcoal in the Tandoor to cook, served garnished with fried onions and a small salad

Jolpai Trout£14.95

Trout fish marinated with garlic, ginger, lemon and coriander- pan fried then cooked in a medium spiced sauce using olives, onions and coriander

Awari Lamb Chops (4 pieces)£13.95

Tandoori Lamb Chops served on a bed of lightly spiced mashed potato with a medium sauce on top

Neharee Chicken£11.95

Bitesize Chicken tikka cooked with onions and bullet chillies in a unique sauce with fresh ingredients home made by our chef – VINDALOO HOT!

King Prawn Pakeezah£14.95

King prawns marinated in a light sauce then pan fried cooked in an aromatic sauce created from a wide range of spices using fresh coriander, ginger and garlic. Garnished using the King prawn shell

Akbari Khazana King Prawns£14.95

King prawns cooked with fresh garlic, ginger, onions in a medium sauce with courgettes, brinjal and peppers garnished with the shell

Deluxe Vegetable Dishes

Malai Kofta£7.95

Mashed vegetable using yoghurt and breadcrumb then rolled into a ball using egg – deep fried then cooked in a mild sauce

Deluxe Vegetable Side Dishes

Bindi Aloo (Okra and Potato).....£3.95

Saag Moris (Spinach & Green chillies).....£3.95

Shokra Bajee (Aubergine & Okra).....£3.95

Deluxe Rice & Nan Bread

Ana Rice (Pineapple).....£3.25

Pyaza Rice (Onion & Curry Leaf)£3.25

Tikka Nan (Chicken or Lamb Tikka)£3.25

Pyaza Keema Nan (Minced Lamb & Onion)£3.25