



*Great Food, Beautiful Interior*  
*Wonderful Atmosphere, Welcoming Friendly Staff*  
*and one of 'the' restaurant in Kent with*  
*Conservatory Dining overlooking the garden*

*We aim to provide a simply sublime dining experience*  
*Our menu boasts a great balance of popular offerings and a notable*  
*selection of exclusive preparations for the more seasoned diner*  
*We use only the freshest of ingredients - all our spices, massala and sauces*  
*are skilfully prepared from primary ingredients which naturally yield flavours*  
*that are distinct in flavour and quality*  
*Our Executive Chef Mr Latif Szar has honed his skills and unique style*  
*having worked at The Rajput and Vojan in Essex and Central London's*  
*renowned - The Cinnamon Club*  
*We feel sure that you will come to appreciate his subtle yet sublime flavours.*

**Manager: Habib Siddiq**  
**[habibur20@hotmail.com](mailto:habibur20@hotmail.com)**

## Spice Cottage Wine & Drinks Menu

### White Wine

1. **Sauvignon Blanc Santa Lucia Vinedos (Chile)** .....£12.95  
*A wonderful Aperitif or the ideal accompaniment to chicken or fish dishes. Crisp with citrus flavours*
2. **Semilion Chardonnay Jacobs Creek (Australia)** .....£14.50  
*A light to medium wine with ripe melon, nectarine with a soft smooth finish. Recommended for Grilled Dishes*
3. **Pinot Grigio Veneto- (Italy)** .....£15.50  
*A delicate bouquet, fruity and intense taste. It is dry at the palate with a good full body, but refined and velvety at the same time*
4. **Luis Laurent Sauvignon Blanc (France)** .....£16.95  
*perfect Sauvignon Blanc, very popular with a refreshing medium – dry taste*
5. **Brancott Estate Montana Sauvignon Blanc (New Zealand)** .....£18.50  
*This wine is sourced from key Marlborough Vineyards offering intense ripe tropical notes with a zing*
6. **Chablis 1st Cru (France)** .....£20.95  
*Very fine bouquet issued of Chardonnay grape. A famous Burgundy with worldwide reputation*

### Rose Wine

7. **Pinot Grigio Blush (Italy)** .....£15.95  
*Dry taste. A harmonious and fruity wine is mentioned throughout the meal, excellent as an Aperitif*
8. **Mateus Rose- (Portugal)** .....£14.95  
*Dry in taste. A harmonious and fruity taste is mentioned throughout the meal, excellent as an Aperitif*

### Red Wine

9. **Merlot Red (France)** .....£12.50  
*A subtle and smooth wine, enjoyed with most food*
10. **Campo Viejo Rioja (Spain)** .....£13.95  
*The reserve exudes flavours of warm cinnamon and ripe red fruits. exceptionally smooth wine*
11. **Chianti Flask (Italy)** .....£16.95  
*A juicy medium bodied wine. 100% Sangiovese, 18 months in underground oak barrels to give perfection*
12. **Shiraz Pinotage (South Africa)** .....£17.50  
*The attractive blend of classic Pinotage grapes produces a rich and smooth red wine with soft berry fruit*
13. **Brancott Estate Montana Cabernet Sauvignon Red (New Zealand)** .....£18.95  
*Mellow Harmony of sweet fruit leading to a smooth finish enduring dark fruit character*
14. **Chateauneuf –Du-Pape (France)** .....£22.95  
*A powerful wine, deep ruby colour complex palate to give a perfect with meat*

### Champagne & Sparkling Wine

- Cava- Spain** ..... £17.95  
*A classic dry sparkling wine. Fresh, clean and fruity with great bubbles and refreshing acidity.*
- Moet and Chandon Brut Imperial NV** ..... £44.95  
*The brand leader with remarkable consistent & quality. Dry, delicate flavours with a fresh clean taste.*

### House Wine

- House White (Italy)** ..... £10.95  
*A fresh medium-dry white which is tasty and moreish.*
- House Red (Italy)** ..... £10.95  
*A soft fruity red ,medium bodied in style.*
- Wine by the Glass (Red or White – large)**..... £3.50
- Wine by the Glass (Rose – Large)** ..... £3.95

## Spice Cottage Wine & Drinks Menu

**Spritzer** (Wine & Soda or Lemonade).....

**£3.95**

### Baby Bottles

Tonic	125ml	<b>£1.25</b>
Slim line tonic	125ml	<b>£1.25</b>
Bitter lemon	125ml	<b>£1.25</b>
Lemonade	125ml	<b>£1.25</b>
Soda	200ml	<b>£1.75</b>
Diet Coke	200ml	<b>£1.75</b>
Coco Cola	200ml	<b>£1.75</b>

### Soft Drinks by the glass

Orange juice	<b>£1.95</b>
Pineapple juice	<b>£1.95</b>
Cranberry Juice	<b>£1.95</b>
Mango juice	<b>£2.25</b>
Coco Cola	<b>£1.75</b>
Diet Coke	<b>£1.75</b>
Lemonade	<b>£1.75</b>
J2O Orange & Passion	<b>£2.50</b>
J2O Apple & Mango	<b>£2.50</b>
Appletiser	<b>£2.50</b>

### Beer & Lager

Kingfisher (draught)	570ml	<b>£4.25</b>	Half	<b>£2.50</b>
Cobra (Bottle)	660ml	<b>£4.50</b>	330ml	<b>£2.75</b>
Bangla (Bottle)	660ml	<b>£4.50</b>		
Strongbow	275ml	<b>£2.95</b>	Spitfire Bitter	500ml <b>£4.25</b>
Stella Artois	330ml	<b>£2.95</b>	Becks	275ml <b>£2.95</b>
Vodka Smirnoff Ice (red)	275ml	<b>£2.95</b>	Lime or Blackcurrant- dash	<b>£ .25</b>

### Aperitifs (50ml)

Martini Extra Dry	<b>£2.75</b>
Martini Rosso	<b>£2.75</b>
Campari	<b>£2.75</b>
Pernod	<b>£2.75</b>
Cinzano Bianco	<b>£2.75</b>
Dubonnet	<b>£2.75</b>
Pimm's	<b>£2.75</b>

### Spirits (25ml)

Bacardi	<b>£2.75</b>
Smirnoff Vodka	<b>£2.75</b>
Gordons Gin	<b>£2.75</b>
Malibu	<b>£2.75</b>
Captain Morgan Dark Rum	<b>£2.75</b>
Teachers Whisky	<b>£2.95</b>
Jamieson Irish Whisky	<b>£2.95</b>
Southern Comfort	<b>£2.95</b>
Jack Daniels	<b>£2.95</b>

### Liquers (25ml)

Archers	<b>£2.75</b>
Tia Maria	<b>£2.75</b>
Cointreau	<b>£2.75</b>
Baileys	<b>£2.75</b>
Sambuca Luxardo	<b>£2.75</b>
Kahlua	<b>£2.75</b>
Drambuie	<b>£2.75</b>
Disaronno (Amaretto)	<b>£2.75</b>
Tequila	<b>£2.75</b>
Grand Marnier	<b>£2.75</b>

### Mixers (All)

**£4.00**

### Mixers (Whiskey)

**£4.50**

### Cognacs (25ml)

Martell Brandy	<b>£3.30</b>
Courvoisier	<b>£3.30</b>
Remy Martin V.S.O.P	<b>£3.50</b>

### Sherry & Port (50ml)

Tio Pepe (dry sherry)	<b>£2.95</b>
Bristol Cream	<b>£2.95</b>
Cockburn's Port	<b>£2.95</b>

### Water

Sparkling water	330ml	<b>£1.95</b>	750ml	<b>£3.95</b>
Still Water	330ml	<b>£1.75</b>	750ml	<b>£3.50</b>

## Appetisers

(Served with salad and mint sauce)

<b>Fish Tikka (Rup Chanda-large fish)</b> .....	<b>£6.50</b>
<i>A large Bangladeshi sea water fish, lightly spiced and then grilled in our tandoor oven. Contains middle bone.</i>	
<b>Salmon Tikka</b> .....	<b>£5.50</b>
<i>Lightly spiced fillet cooked in our tandoor oven.</i>	
<b>Garlic Mushroom Pakora</b> .....	<b>£3.75</b>
<i>Finely cut mushrooms mixed with fresh garlic, onions, green chilli and coriander in a lightly spiced flour paste, deep-fried.</i>	
<b>Chicken Tikka Pakora</b> .....	<b>£3.95</b>
<i>Finely sliced chicken tikka mixed with herbs, onions, chilli and coriander in a lightly spiced flour paste, deep-fried.</i>	
<b>Stuffed Khazana</b> .....	<b>£5.25</b>
<i>Whole green pepper stuffed with lightly spiced mince, chicken and lamb tikka, cooked in our tandoor oven.</i>	
<b>Mix Starter</b> .....	<b>£4.75</b>
<i>Consisting of sheek kebab, chicken tikka and lamb tikka.</i>	
<b>King Prawn Butterfly</b> .....	<b>£5.50</b>
<i>Delicately spiced large King Prawn fried in butter, served in the shape of a butterfly.</i>	
<b>Garlic King Prawn</b> .....	<b>£5.50</b>
<i>Spiced &amp; seasoned with garlic cooked in a sauce</i>	
<b>Prawn Puree</b> .....	<b>£3.95</b>
<i>Prawns cooked with spices and served on unleavened bread (also available Lamb puree &amp; Vegetable puree).</i>	
<b>Tikka Puree</b> .....	<b>£4.25</b>
<i>Pieces of Chicken Tikka cooked with special spices and served on unleavened bread.</i>	
<b>Anorosh Ke Chingri</b> .....	<b>£4.25</b>
<i>Prawns and pineapple, lightly spiced and served on a deep fried puree.</i>	
<b>King Prawn Puree</b> .....	<b>£5.50</b>
<i>Chopped king prawn lightly spiced and served on a deep fried puree.</i>	
<b>Chicken or Lamb Tikka</b> .....	<b>£3.75</b>
<i>Lightly spiced, marinated in yoghurt and then cooked in our tandoor oven.</i>	
<b>Tandoori Chicken</b> .....	<b>£3.95</b>
<i>Quarter spring chicken, marinated in herbs and light spices and cooked in our tandoor oven.</i>	
<b>Duck Tikka</b> .....	<b>£4.75</b>
<i>Lightly spiced, marinated in yoghurt and then cooked in our tandoor oven.</i>	
<b>Sheek Kebab</b> .....	<b>£3.75</b>
<i>Spiced minced meat grilled in our tandoor oven.</i>	
<b>Shami Kebab</b> .....	<b>£3.95</b>
<i>Spiced minced meat fried in oil.</i>	
<b>Reshmi Kebab</b> .....	<b>£4.50</b>
<i>Spiced minced meat fried in oil, garnished with an egg on top</i>	
<b>Meat or Vegetable Somosa</b> .....	<b>£3.25</b>
<i>Triangular shaped crispy fried pastry stuffed with either minced meat or vegetable.</i>	
<b>Onion Bhajee</b> .....	<b>£2.95</b>
<i>Chopped onions, mixed with special spices and fried in oil, served in a flat-circular shape.</i>	
<b>Chicken Chat</b> .....	<b>£3.50</b>
<i>Cubes of chicken, onions and cucumber mixed with special 'Chat Masala' spice.</i>	
<b>Aloo Chat</b> .....	<b>£3.25</b>
<i>Diced Potatoes, onions and cucumber mixed with special 'Chat Masala' spice.</i>	
<b>Chicken Roll</b> .....	<b>£3.25</b>
<i>Chicken cooked with herbs and spices &amp; rolled in a thin pastry.</i>	
<b>Paneer Tikka</b> .....	<b>£3.95</b>
<i>Home made cubes of cheese, lightly spiced, skewered and then grilled.</i>	

## Tandoori Dishes (Main Course)

(Served with salad and mint sauce)

<b>Chicken or Lamb Tikka</b> .....	£ 7.10
<i>Boneless pieces of chicken or lamb marinated in yoghurt and spices, cooked in our tandoor oven.</i>	
<b>Tandoori Chicken</b> .....	£ 7.50
<i>Half spring chicken on the bone marinated in yoghurt and spices, cooked in our tandoor oven.</i>	
<b>Tandoori Mixed Grill</b> .....	£ 9.95
<i>Consists of pieces of Chicken and lamb tikka, sheek kebab, tandoori chicken and Nan bread.</i>	
<b>Duck Tikka</b> .....	£ 7.95
<i>Boneless pieces of duck breasts marinated in yoghurt and spices, cooked in our tandoor oven.</i>	
<b>Tandoori Sheek kebab</b> .....	£ 7.50
<i>Minced meat pungently spiced and cooked in our tandoor oven.</i>	
<b>Tandoori King Prawns</b> .....	£12.95
<i>3 large king prawns marinated in spices and yoghurt, before being cooked in our tandoor oven.</i>	
<b>Shashlick (Chicken or Lamb)</b> .....	£ 7.95
<i>Boneless chicken or lamb pieces, tomato, onion and capsicum marinated with spices and grilled in the tandoor</i>	
<b>Tandoori King Prawn Shashlick</b> .....	£13.95
<i>King Prawns, tomato, onion and capsicum marinated in special spices then grilled in the tandoor</i>	
<b>Chicken or Lamb Jafrani</b> .....	£ 8.50
<i>A shaslick styled dish, topped with a sweet and sour sauce.</i>	
<b>King Prawn Jafrani</b> .....	£14.95
<i>Tandoori King Prawns topped with chef's home made sweet &amp; sour sauce.</i>	
<b>Salmon Ka Tikka</b> .....	£10.95
<i>Tender pieces of salmon marinated in yoghurt and then combined with various spices and cooked in the tandoor.</i>	

## Spice Cottage- Collection of Mild dishes

<b>Duck Tikka Masala</b> .....	£ 8.95
<i>Pieces of duck breast fillets cooked in our tandoor oven, served in a mildly spiced oriental sauce with yoghurt, dressed with cream.</i>	
<b>Chicken or Lamb Tikka Masala</b> .....	£ 7.50
<i>Pieces of chicken or lamb cooked in our tandoor oven, served in a mildly spiced oriental sauce with yoghurt, dressed with cream.</i>	
<b>Tandoori King Prawn Masala</b> .....	£13.95
<i>King Prawns cooked in our tandoor oven, served in a mildly spiced oriental sauce with yoghurt, dressed in cream.</i>	
<b>Chicken Tikka Chom Chom</b> .....	£ 7.50
<i>A unique dish of sliced chicken tikka, cooked in fresh mango pulp, ground almond and fresh cream. A smooth and mild sauce, coated with a slice of orange and cream. A very popular alternative for the Kurma.</i>	
<b>Chicken or Lamb Tikka Lazzat</b> .....	£ 7.50
<i>Sliced pieces of grilled chicken or lamb, sizzled in a mild creamy sauce with mixed fruits. A mouth watering combination makes this dish an alternative to your traditional flavours.</i>	
<b>Chicken or Lamb Tikka Passanda</b> .....	£ 7.50
<i>Cooked with ground almond in a creamy coconut sauce, sprinkled with ground pistachio.</i>	
<b>Chicken or Lamb Malayan</b> .....	£ 7.50
<i>Mild dish cooked with pineapple.</i>	
<b>Chicken or Lamb Muglai</b> .....	£ 7.50
<i>Mild flavoured curry cooked with the tropical fruit lychees.</i>	
<b>Butter Chicken or Lamb</b> .....	£ 7.50
<i>Cooked in a rich sauce of butter, with the use of ground almond and cream.</i>	
<b>Modu Chicken or Lamb Tikka</b> .....	£ 7.50
<i>Bite size chicken or lamb tikka marinated in honey and then flavoured in Indian bay leaves in a mild sauce.</i>	
<b>Kurma</b> .....	£ 6.25
<i>Available in chicken, meat or prawns. A delicate preparation of cream, yoghurt and coconut powder. Sweet and tasty.</i>	
<b>King Prawn Kurma</b> .....	£12.95
<i>Fresh water Bangladeshi King prawns in a sweet sauce flavoured with cream, yoghurt and coconut powder.</i>	

## Spice Cottage - Chef's Recommendations

<b>Nepali Korai</b> (Chicken or Lamb) .....	<b>£10.95</b>
<i>Chefs special recipe, medium in strength with generous use of green, yellow and red pepper and chunky onion slices. Served on an iron skillet.</i>	
<b>Spice Cottage Masli Masala</b> .....	<b>£11.95</b>
<i>Salmon steak cooked in a bhuna style sauce using the chef's own recipe. Medium strength.</i>	
<b>Garlic Chicken or Lamb</b> .....	<b>£ 7.50</b>
<i>Pieces of Chicken or meat cooked in chefs own recipe, strong flavoured with garlic.</i>	
<b>Garlic Chilly Chicken or Lamb</b> .....	<b>£ 7.95</b>
<i>Pieces of Chicken or meat cooked in chefs own recipe, strong flavoured with garlic and fresh green chilly.</i>	
<b>Peshwari Chicken or Lamb</b> .....	<b>£ 7.50</b>
<i>Marinated chicken or lamb tikka combined with fresh onion &amp; green pepper then cooked with special massala sauce and herbs in a wok. Mild to medium.</i>	
<b>Gust Bhuna</b> .....	<b>£ 7.95</b>
<i>Steak style lamb, in a thick sauce. Medium hot, cooked with a variety of peppers.</i>	
<b>Chicken Tikka Mochomon</b> .....	<b>£ 7.95</b>
<i>Also available in lamb. Pieces of grilled chicken or lamb cooked in a medium to fairly hot sauce, added with freshly cut green beans.</i>	
<b>Manchurian Chicken or Lamb Tikka</b> .....	<b>£ 7.50</b>
<i>Sliced pieces of marinated chicken or lamb cooked in a thick rich sweet &amp; sour sauce.</i>	
<b>King Prawn Nawabi</b> .....	<b>£13.95</b>
<i>Whole Bangladeshi King Prawns marinated in our tandoori sauce, cooked in the tandoor, and then fragrancd in garlic, ginger, onions, tomatoes and capsicums. A medium hot curry, bursting with aroma, garnished with shells</i>	
<b>Tandoor King Prawn Bahar</b> .....	<b>£14.95</b>
<i>3 large king prawns cooked in our tandoor oven then cooked in a thick medium sauce. Served with a whole green pepper stuffed with pillau rice. This is a must try!</i>	
<b>King Prawn Sizzler</b> .....	<b>£13.95</b>
<i>Chopped king prawns, added to chunky pieces of onions and mixed peppers, topped with coriander. A medium dish served on an iron skillet.</i>	
<b>Chicken or Lamb Tikka Naga</b> .....	<b>£ 7.50</b>
<i>A real Madras alternative. A strong flavoured curry, cooked in traditional Bangladeshi Chilli. Tasty and hot.</i>	
<b>Chicken/Lamb or Duck Tikka Rani</b> .....	<b>£ 9.95</b>
<i>Pieces of chicken, lamb or duck tikka cooked in our tandoor oven combined with mincemeat, spinach, onion, special herbs and garlic. A medium strength and medium dry sauce.</i>	
<b>Tandoori King Prawn Rani</b> .....	<b>£13.95</b>
<i>King Prawn cooked in our tandoor oven, combined with mincemeat, spinach, onion, special herbs and garlic. A medium strength and medium dry sauce.</i>	
<b>Chicken or Lamb Tikka Haripuri</b> .....	<b>£ 7.50</b>
<i>Cooked with chefs homemade spices, medium in strength, garnished with mushrooms.</i>	
<b>Chicken or Lamb Tikka Badami</b> .....	<b>£ 7.50</b>
<i>Seasoned in ground spices, cooked in a juicy medium strength sauce with chickpeas.</i>	
<b>Special Duck Masala Jalfrazi</b> .....	<b>£10.95</b>
<i>Duck cooked in chopped onions, mixed peppers, with chef's homemade masala sauce, garnished with fresh green chillies Fairly hot.</i>	
<b>Chicken or Lamb Tikka Rezala</b> .....	<b>£ 7.50</b>
<i>Marinated &amp; cooked in a rich spicy sauce with green chillies and yoghurt then topped with coriander &amp; onions.</i>	
<b>Chicken or Lamb Tikka Bakara</b> .....	<b>£ 7.50</b>
<i>Grilled chicken or lamb cooked in a thick onion and pepper gravy, with a touch of garam massala an Indian spice. Medium hot.</i>	
<b>Chicken or Lamb Tikka Jalfrazi</b> .....	<b>£ 7.50</b>
<i>Pieces of chicken or meat cooked in chopped onions, ginger, capsicum, tomatoes, green chillies and special spices.</i>	
<b>Chicken or Lamb Tikka Korai</b> .....	<b>£ 7.50</b>
<i>Pieces of chicken or meat cooked with extra tomatoes, green pepper and medium spices and tossed in a korai.</i>	
<b>Spice Cottage Special Dish</b> .....	<b>£11.95</b>
<i>A mixture of chicken and lamb tikka cooked in chef's secret recipe. Medium hot.</i>	

**Jalfrazi/Korai/Bakara/Rezala/Nepali/Badami/Garlic/Garlic**

**Chilly/Peshwari/Haripuri/NAGA/Manchurian and Mochomon available in King Prawns .. £12.95**

## Biriani Dishes

*A mixture of rice and light spices served with a vegetable curry on the side.*

<b>Chicken/Meat or Prawn Biriani</b> .....	£ 7.75
<b>Chicken or Lamb Tikka Biriani</b> .....	£ 8.25
<b>Duck Tikka Biriani</b> .....	£ 8.95
<b>King Prawn Biriani</b> .....	£11.95
<b>Mixed Biriani</b> (chicken, meat and prawn) .....	£ 8.95
<b>NAGA Biriani (VERY HOT!)</b> .....	£ 8.50

## Balti Dishes

*(includes plain Nan Bread)*

*Medium hot and slightly sour dish cooked with tamarind sauce.*

<b>Balti Chicken/Meat or Prawn</b> .....	£ 7.50
<b>Balti Chicken Tikka or Lamb Tikka</b> .....	£ 7.95
<b>Balti Chilli Massala</b> (chicken or Lamb) .....	£ 7.95
<b>Balti Duck Tikka</b> .....	£ 8.95
<b>Balti King Prawn</b> .....	£12.95
<b>Balti Salmon Tikka</b> .....	£12.95
<b>Balti Vegetable</b> .....	£ 6.95

## Traditional Dishes

*(Available in chicken, meat or prawns)*

<b>Curry-</b> A simple medium spiced dish .....	£ 5.75
<b>Madras-</b> cooked in a fairly hot and spicy sauce with a touch of lime .....	£ 5.75
<b>Vindaloo-</b> Very hot curry cooked in a spicy sauce .....	£ 5.75
<b>Bhuna-</b> medium hot, blended with spices, tomato, onion & coriander .....	£ 5.75
<b>Ceylon-</b> A fairly hot curry cooked with coconut .....	£ 5.75
<b>Mushroom-</b> A medium strength curry with mushrooms .....	£ 5.95
<b>Sag-</b> A medium strength spinach dish .....	£ 5.95
<b>Rogan-</b> Medium hot with a generous helping of tomatoes, onion and fresh herbs .....	£ 5.95
<b>Dansak-</b> A sweet, sour, and fairly spicy dish, cooked with lentils .....	£ 6.10
<b>Patia-</b> A Sweet, sour, fairly hot dish .....	£ 6.10
<b>Dupiaza-</b> A medium curry, cooked with onions and peppers .....	£ 6.10
<b>The above traditional dishes are also available in Chicken Tikka or Lamb Tikka</b> .....	£ 7.50
<b>The above traditional dishes are also available in Duck Tikka</b> .....	£ 8.50
<b>The Above Traditional Dishes are also available in King Prawns</b> .....	£12.95

## Vegetarian Main Dishes

Vegetable Kurma .....	£ 5.25
Vegetable Masala .....	£ 5.25
Vegetable Biriani .....	£ 6.25
Mixed Vegetable Curry (main) .....	£ 5.10
All the traditional dishes are available in a vegetarian option .....	£ 5.10
All House Specials are available in a vegetarian option .....	£ 6.25

## Flaming Spice Cottage Specials

<b>Chicken Roman Tikka</b> .....	<b>£10.95</b>
<i>A flaming curry strengthened with Brandy at the table. Chef's special recipe, medium in strength.</i>	
<b>Lamb Gosht Tawa</b> .....	<b>£10.95</b>
<i>A sharp taste of cointreau sizzled across a delightful mix of medium spices in tender pieces of lamb</i>	
<b>Bangladesh Tandoori</b> .....	<b>£10.95</b>
<i>A sizzling mild curry cooked with chicken taken off the bone with a touch of massala sauce and served with Archers at the table</i>	

### Vegetable Side Orders (lightly spiced)

Mixed Vegetable Curry	£3.25
Bombay Potato	£3.25
Mushroom Bhajee	£3.25
Garlic Mushroom Bhajee	£3.35
Sag Bhajee (spinach)	£3.25
Sag Aloo (spinach & potato)	£3.25
Aloo Gobi (potato & cauliflower)	£3.25
Chana Aloo (potato & chickpeas)	£3.25
Tarka Dal (lentils)	£3.25
Vegetable Bhajee (dry mix vegetables)	£3.25
Aloo Paneer (potato & cheese)	£3.50
Cauliflower bhajee	£3.25
Chana Masala (chick peas)	£3.25
Brinjal Bhajee (aubergine)	£3.25
Bindi Bhajee (lady's finger okra- fresh)	£3.25
Broccoli Bhajee (with cream)	£3.35
Onion Bhajee	£2.60
Sag Paneer (cheese & spinach)	£3.50
Motor Paneer (chickpeas & cheese)	£3.50
Courgette Bhajee	£3.35
Bombay NAGA (potato & Naga chilly-HOT)	£3.50
Gajar Aloo (potato & carrot)	£3.50
Sag Dal (spinach & lentils)	£4.50

### Rice

Plain Steamed Rice	£2.20
Pilau Rice	£2.50
Vegetable Fried Rice	£2.95
Mushroom Fried Rice	£2.95
Keema Rice (minced meat)	£2.95
Special Fried Rice (egg & peas)	£2.95
Coconut Rice	£2.95
Onion Rice	£2.95
Lemon Rice	£2.95
Garlic Rice	£2.95
Pyaza Rice (onion & curry leaf)	£3.25
Shahi Rice (almonds)	£2.95

### Tandoori Nan (Bread)

Plain Nan	£2.10
Peshwari Nan (coconut & almonds)	£2.25
Garlic Nan	£2.25
Keema Nan (minced meat)	£2.25
Cheese Nan	£2.25
Vegetable Nan	£2.25
Keema & Onion Nan	£2.50
Garlic & Coriander Nan	£2.50
Garlic & Chilli Nan	£2.50
Cheese & Onion Nan	£2.50
Tikka Nan (chicken or lamb)	£2.95

### Sundries

Chapati .....	£1.50
Tandoori Roti .....	£1.95
Paratha (unleavened bread fried with butter) .....	£2.25
Stuffed Paratha (vegetables) .....	£2.95
Muglai Paratha (lightly spiced egg) .....	£2.95
Plain Poppadom .....	£ .75

<b>Spicy Poppadom</b> .....	<b>£ .75</b>
<b>Plain Raitha</b> ( <i>home made yoghurt</i> ) .....	<b>£1.50</b>
<b>Cucumber Raitha</b> ( <i>home made yoghurt with chopped cucumber</i> ) .....	<b>£1.75</b>
<b>Green Salad- lettuce, onions, cucumber &amp; tomato</b> .....	<b>£2.50</b>
<b>Relishes</b> .....	<b>£ .75</b>
<i>(mango chutney, mint sauce, onion salad and all other home made sauces and pickles)</i>	
<b>Chips</b> .....	<b>£1.95</b>
<b>(Limited English Dishes available on request)</b>	

If there is a dish you like which is not on the menu, please ask the management, we will try to cater for your needs. Please inform us if you are allergic to any ingredients or nuts.

All prices are inclusive of VAT.

All major Credit Cards accepted. Cheques are not accepted.

