



~ STARTERS ~

Onion Bhaji	£4.50
Garlic Mushroom	£4.50
Samosa <i>(meat or vegetable)</i>	£4.50
Aloo Chat	£4.95
Paneer Pakora	£4.95
Vegetable Pakora	£4.50
Mushroom Pakora	£4.50
Pakora Platter <i>Mushroom pakora, aubergine pakora, onion bhaji & vegetable samosa.</i>	For 2 £8.95
Spice 4 U Sizzle Mix <i>Sheek kebab, lamb tikka & tandoori chicken wings.</i>	For 1 £5.95 For 2 £10.50
Mix Kebab Special <i>Chicken tikka, shami kebab & onion bhaji.</i>	£5.95
Spice 4 U Chef's Platter <i>Spicy wings, padina kebab & sylheti kebab.</i>	For 2 £11.95
Sheek Kebab	£5.50
Shami Kebab	£5.50
Chicken Tikka	£5.50
Chicken Tikka Chat	£5.50
Chicken Pakora	£5.50
Tandoori Chicken	£5.50
Spicy Chicken Wings	£5.50
Lamb Tikka	£5.95
Lamb Chops	£6.95
Padina Kebab <i>Chicken or lamb pieces marinated in fresh garden mint & coriander paste, skewered and cooked in the tandoor with fresh onion & green pepper.</i>	£6.95
Paprika <i>Whole green pepper grilled and then filled with spicy minced meat or vegetables.</i>	£6.95
Sylheti Kebab <i>Minced meat or veg, stuffed in mashed potato, deep fried in breadcrumbs.</i>	£6.95
Fish Pakora	£6.50
Fish & Spinach Wrap	£6.50
Prawn on Puree	£6.50
Tandoori King Prawn	£7.50
King Prawn Butterfly	£7.50
King Prawn Puree	£7.50
Garlic King Prawn	£7.50



~ CHEF'S SPECIALITIES ~

Murgh Aampara <i>A mild tropical fruit dish, stir fried chicken fillets cooked with mango slices, mild spices & almonds.</i>	£11.95
Badami Murgh <i>Stir fried chicken fillets, cooked in a mild sauce with cashew nuts & pistachio nuts.</i>	£11.95
Butter Chicken <i>Chicken tikka cooked with Indian and traditional English butter, almonds, fresh cream & yoghurt. Medium dish.</i>	£12.95
Makonchoor <i>Thick creamy sauce with yoghurt and peeled plum tomato with a cheese dressing.</i>	£11.95
Passanda <i>Marinated chicken or lamb cooked with pistachio and almonds, fresh herbs, spices, cream & a touch of yoghurt.</i>	£11.95
Bindiya Chicken <i>Stir fried chicken cubes cooked with mango chutney, garden mint, lemon juice, garlic, ginger, a blend of exotic spices.</i>	£12.95
Anokha Chicken <i>Chicken breast marinated with a fresh blend of herbs, spices, yoghurt, egg & corn flour then cooked in the deep fryer. Seasoned with fresh garlic, ginger, tomato sauce, bay leaf & more spices.</i>	£12.95
Chicken Darjeeling <i>Tender pieces of chicken tikka delicately marinated in spices & cooked in a creamy mild sauce with almonds & coconut.</i>	£12.95
Tandoori Murgh Bhuna <i>Tandoori chicken off the bone mixed with tomato & chopped onion in a medium spicy sauce.</i>	£11.95
Murgh Massala <i>A traditional dish cooked with fried minced lamb and grilled off the bone tandoori chicken in a thick massala sauce with egg.</i>	£12.95
Garlic Chilli Chicken <i>Chicken cooked with garlic & chillies. A hot dish.</i>	£11.95
King Prawn Chatack <i>Whole king prawns cooked in their shells with the finest herbs, spices and chopped green chillies. Fairly hot.</i>	£16.95
Jhinga Palak <i>Bangladeshi king prawns cooked with spinach, tomato, garlic & fresh coriander.</i>	£16.95
Chingri Chaloo <i>Prawns cooked home style with chopped potato, garnished with fresh coriander giving a very delicious flavour.</i>	£13.95
Karahi Mint - Served sizzling in a karahi (wok) <i>Specially prepared chicken, cooked in the tandoor with cubed onion, green pepper, and a touch of fresh garlic & mint.</i>	£12.95
Shashlik Karahi - Served sizzling in a karahi (wok) <i>Specially prepared chicken or lamb cooked in the tandoor with cubed onion, green pepper & tomato. Then cooked in our chef's own special thick sauce with a blend of herbs & spices.</i>	£16.95
Zeera <i>Fairly hot chicken or lamb barbecued and cooked in a thick gravy sauce with cumin seed, spring onion & coriander.</i>	£12.95



~ HOUSE SPECIALITIES ~

Nawabi Khana

Cooked with a mixture of our own herbs & spices.

Chicken Tikka	£11.95
Lamb Tikka	£13.95
Tandoori King Prawns	£16.95

Preet Piazza

Marinated chicken, lamb or king prawn cooked in the tandoor, then cooked with onion & pepper. Garnished with a cheese topping.

Chicken Tikka	£11.95
Lamb (Tender slow-cooked)	£13.95
Tandoori King Prawns	£16.95

Karahi *Served sizzling in a karahi (wok)*

Specially prepared in the tandoor with cubed onion & green pepper.

Chicken Tikka	£11.95
Lamb (Tender slow-cooked)	£13.95
Tandoori King Prawns	£16.95

Maska

Marinated chicken, lamb or king prawn cooked in the tandoor, then cooked again with minced meat, garlic, green chilli & pepper.

Chicken Tikka	£12.95
Lamb (Tender slow-cooked)	£14.95
Tandoori King Prawns	£16.95

Rezella

Marinated first, then cooked in the tandoor & then in a special tamarind sauce, slightly hot & sour. Garnished with battered onion rings.

Chicken Tikka	£11.95
Lamb (Tender slow-cooked)	£13.95
Tandoori King Prawns	£16.95

Agan Jali

Prepared using the finest spices, served flaming with a touch of brandy.

Chicken Tikka	£12.95
Lamb (Tender slow-cooked)	£14.95
Tandoori King Prawns	£16.95

Jalfrezi

Cooked with green chilli, a touch of yoghurt and spices & herbs. Fairly hot.

Chicken Tikka	£12.95
Lamb (Tender slow-cooked)	£14.95
Tandoori King Prawns	£16.95

Naga Chilli (hot)

Barbecued in the tandoor with Naga chillies in a thick sauce with selected herbs & spices & coriander.

Chicken Tikka	£12.95
Lamb (Tender slow-cooked)	£14.95
Tandoori King Prawns	£16.95

Shatari

A special sour citrus fruit is grown in Bangladesh, which the village people put in their curries to give a special aroma.

Our chef has prepared this dish in the Village style.

Chicken Tikka	£12.95
Lamb (Tender slow-cooked)	£14.95
Tandoori King Prawns	£16.95

Deshi Special

A traditional spicy curry. A dish for the true connoisseur.

Highly recommended by our chef, cooked using his own secret recipe.

Chicken Tikka	£12.95
Lamb (Tender slow-cooked)	£14.95
Tandoori King Prawns	£16.95



~ TANDOORI SPECIALITIES ~

Tandoori dishes are marinated in yoghurt with special tandoori spices then cooked in the clay oven (tandoor).

Tandoori Chicken <i>(on the bone)</i>	£10.95
Chicken Tikka <i>(off the bone)</i>	£10.95
Lamb Tikka	£12.95
Tandoori King Prawn	£16.95
Tandoori Mixed Grill	£16.95
<i>This dish includes all the above plus seek kebab.</i>	
Shashlik <i>Chicken or lamb</i>	£14.95
Tandoori Lamb Chops	£16.95
Spice 4 U Special Tandoori	£14.95
<i>Tandoori chicken fillets stir fried with fresh onion, peppers & highly spiced. Served flaming with a touch of brandy.</i>	

~ MASSALA DISHES ~

The following dishes are firstly prepared in the tandoor then recooked in a special massala sauce with coconut & almond.

Chicken Tikka Massala	£11.95
Lamb Massala <i>(Tender slow-cooked)</i>	£13.95
Tandoori King Prawn Massala	£16.95
Tandoori Chicken Massala	£11.95

~ BALTI DISHES 'Punjabi Style' ~

These dishes are cooked with freshly ground spices and enhanced with ginger, rosemary garlic, fried onions, fresh tomatoes. Garnished with coriander.

Patan Balti <i>Cooked with chicken & spinach, topped with a cheese dressing</i>	£11.95
Chicken Tikka	£11.95
Lamb <i>(Tender slow-cooked)</i>	£13.95
Tandoori King Prawn	£16.95
Additions <i>Mushroom, spinach, cauliflower, peas, chick peas</i>	Each £2.50

~ VEGETARIAN DISHES ~

Mixed Vegetable Curry	£8.95
Aloo Jeera	£10.95
<i>Specially prepared potatoes cooked with cumin seeds, tomato, onion and coriander in a medium strength sauce - a very savoury dish.</i>	
Shabji Massala	£10.95
<i>Fresh mixed veg prepared in a delicately flavoured creamy massala sauce.</i>	
Shabji Jalfrezi <i>(hot)</i>	£10.95
<i>A stir fried dish cooked with lightly braised onion, garlic, green chilli & herbs in a thick sauce.</i>	
Gujarati Sabzi <i>Mixed vegetable with sweetcorn.</i>	£10.95
Sabzi Bahar <i>Mixed vegetables with cheese.</i>	£10.95
Gaon Ki Sabzi <i>Mixed vegetable with spinach.</i>	£10.95
Chana Dall Massala <i>A special blend of spices with split chick peas.</i>	£10.95
Sabzi Ki Saat <i>Mixed vegetable with a special sour citrus fruit.</i>	£10.95



~ FISH DISHES ~

Fish dishes may contain small traces of bone.

Morich Mach (Hot) <i>White fish cooked in a spicy sauce with garlic, ginger, green chillies, garnished with coriander.</i>	£13.95
Naga Chilli Mach (Hot) <i>White fish cooked with naga chillies in a thick sauce with selected herbs & spices.</i>	£13.95
Garlic Chilli Mach (Hot) <i>White fish cooked with garlic, green chillies and herbs in a thick sauce.</i>	£13.95
Mach Jalfrezi <i>A stir-fried white fish dish with lightly braised onions, garlic, ginger, tomato & fresh green chilli.</i>	£13.95
Chaitalee Fish <i>Traditional Bangladeshi flat fish cooked in a dry bhuna sauce.</i>	£13.95

~ DUCK DISHES ~

Morich Duck Massala (hot) <i>Barbecued duck cooked with garam massalla, chillies and coriander in a thick sauce.</i>	£15.95
Duck Tikka Korai <i>A succulent blend of herbs and spices sizzling away in a Korai dish for an authentic flavour garnished with fresh tomato & capsicum.</i>	£15.95
Duck Tikka Massala <i>Barbecued fillet of duck prepared in a delicately flavoured creamy sauce.</i>	£15.95
Duck Tikka Jalfrezi <i>Duck cooked with lightly braised onion, garlic, ginger, tomato & fresh green chilli.</i>	£15.95
Duck Nawabi Khana <i>Highly recommended by our chef, the most complex of all curries, made using our own blend of herbs & spices. This lends it's deep rich brown colour to this mouth watering dish.</i>	£15.95
Garlic Chilli Duck (hot) <i>Barbecued duck cooked with garlic, green chillies and herbs in a thick sauce.</i>	£15.95

~ MIXED SPECIALS ~

Dall Gosth <i>Tender pieces of meat cooked with chana dall, garlic, ginger, fresh herbs & spices.</i>	£13.95
Bindy Murgh <i>Chicken pieces cooked with okra in a medium strength sauce with fresh herbs & spices.</i>	£13.95
Keema Saag Motor <i>Minced meat cooked with spinach and fresh peas, specially selected herbs & spices and fresh garlic. Fairly dry dish in texture.</i>	£13.95
Chom Chom <i>Marinated chicken off the bone cooked with split chana daal & a blend of exotic spices.</i>	£13.95
Chicken Shimla <i>Marinated chicken cooked in the tandoor, then cooked with fresh green beans and dressed with fresh coriander.</i>	£13.95
Special Tandoori Cocktail <i>Chicken tikka, lamb and tandoori chicken cooked in a massala sauce, which gives a mild curry taste.</i>	£15.95
Tandoori Lamb Chop with Spinach <i>Tandoori lamb chop, cooked with spinach in a traditional dry bhuna sauce.</i>	£16.95



~ BIRYANI ~

*Basmati rice cooked with nuts & sultanas. Garnished with omelette, tomato, cucumber & served with a vegetable curry sauce.
(N.B. no omelette with prawn or king prawn dish)*

Chicken	£12.95
Chicken Tikka	£13.95
Lamb <i>(Tender slow-cooked)</i>	£14.95
Prawn	£14.95
King Prawn	£16.95
Tandoori King Prawn	£16.95
Spice 4 U Special Biryani <i>Prepared with pilau rice, fillet chicken, nuts & sultanas. Served with an omelette & mild sauce.</i>	£15.95
Persian Biryani <i>Basmati rice cooked with chicken tikka, pineapple, nuts & sultanas. Garnished with omelette, tomato & cucumber. Served with a vegetable curry sauce.</i>	£15.95
Mixed Special Biryani <i>Mixture of chicken tikka, lamb & king prawns cooked with basmati rice in a traditional way. Served with a curry sauce.</i>	£15.95
Vegetarian Biryani <i>Cooked with pilau rice, nuts and sultanas. Served with a curry sauce.</i>	£11.95

~ POPULAR DISHES ~

*Madras, Bhuna, Rogan Josh, Pathia, Dupiaza,
Vindaloo, Methi, Saag, Dansak, Kurma*

Chicken	£10.95
Chicken Tikka	£11.95
Lamb <i>(Tender slow-cooked)</i>	£11.95
Prawn	£11.95
King Prawn	£16.95
Tandoori King Prawn	£16.95
Vegetable	£9.95

~ EUROPEAN DISHES ~

All dishes include chips and salad.

Fried Chicken Nuggets	£11.95
Prawn Omelette	£11.95
Mushroom Omelette	£11.95
Plain Omelette	£11.95
Fried Scampi	£11.95
Fried Chicken	£11.95

*If you require a particular dish that is not on our menu,
please ask a member of staff.*



~ SIDE DISHES ~

Bhindi Bhaji <i>Okra</i>	£4.95
Saag Bhaji <i>Spinach</i>	£4.95
Mixed Vegetable Bhaji	£4.95
Cauliflower Bhaji	£4.95
Mushroom Bhaji	£4.95
Mixed Vegetable Curry	£4.95
Aloo Gobi <i>Potato & cauliflower</i>	£4.95
Bombay Aloo <i>Spicy potato</i>	£4.95
Saag Aloo <i>Spinach & potato</i>	£4.95
Saag Paneer <i>Spinach & cheese</i>	£4.95
Aloo Gobi Paneer	£4.95
Motor Paneer	£4.95
Tarka Dall <i>Spicy lentils</i>	£4.95
Chana Saag <i>Chick peas & spinach</i>	£4.95
Aloo Chana <i>Potato & chick peas</i>	£4.95
Brinjal Bhaji <i>Aubergine</i>	£4.95
Broccoli Bhaji	£4.95
Broccoli & Cheese Bhaji	£4.95

~ RICE DISHES ~

Spice 4 U Special Pilau Rice <i>Granny Smith apples & cashew nuts.</i>	£3.95
Kashmiri Pilau <i>Mixed fruit & nuts</i>	£3.95
Keema Pilau <i>Minced lamb</i>	£3.95
Mushroom Pilau	£3.95
Egg Pilau	£3.95
Vegetable Pilau	£3.95
Lemon Pilau	£3.95
Garlic Fried Rice	£3.95
Onion Fried Rice	£3.95
Sweetcorn Rice	£3.95
Coconut Rice	£3.95
Boiled Rice	£3.50
Pilau Rice	£3.75

~ NAAN BREAD ~

Chicken Tikka Naan	£3.75
Bakhri Naan <i>Garnished with coriander</i>	£3.50
Cheese & Onion Naan	£3.50
Keema Naan <i>Stuffed with minced lamb</i>	£3.50
Peshwari Naan <i>Stuffed with nuts & sultanas</i>	£3.50
Garlic Naan	£3.50
Plain Naan	£3.25



SPICE4U

~ SUNDRIES ~

Keema Paratha	£3.95
Vegetable Paratha	£3.95
Plain Paratha	£3.25
Chapati	£1.50
Butter Chapati	£1.50
Puree	£1.50
poppadoms	£0.95
Spiced poppadoms	£0.95
Raitha <i>Cucumber, Onion or Mixed</i>	£2.50
Green Salad	£2.95
Pickle Tray	£2.95
Chips	£4.50

Just a few of our online reviews...

"This is just our favourite place to eat anywhere and we've travelled all over. The fact that its within walking distance from our home makes it all the better.

Staff are second to none and the food is just excellent, I can honestly say we have never had a bad meal either sitting down or takeaway."

"Eaten about everything on the menu here, either as a takeaway or dining in. Never had anything less than an excellent meal since it opened!"

"Very popular restaurant and takeaway with the locals. The food is excellent, very good staff.

Generous portions with a good amount of meat. I've never been disappointed.

I would recommend them for both a sit down meal or a takeaway."

"Though I am not local, we are frequent visitors to this area, and I have now eaten in here three times in last couple of months or so. Once was with my young children, at the start of the evening, and the staff made us feel very comfortable.

Food is very, very good, service equal to it. Very well recommended."

