

Sample House of Spice Take Away Menu

Please note that prices may differ from restaurant to restaurant



STARTERS – (Most Starters are served with salad)

CHOT POTI (V)	£2.75
Traditional Indian Snack consisting of chickpeas in a spicy sour sauce with egg	
JHAL PUREE	£2.95
Small diced chicken tikka cooked in a spicy chilli sauce & served on a puree	
JHINGA PUREE	£5.95
King prawns cooked in chef's selection of grounded spices, served on a puree	
KING PRAWN BUTTERFLY	£5.95
King Prawns rubbed with garlic & ginger, cooked to a crispy coating	
PRAWN PUREE	£3.50
Prawns cooked in chef's selection of grounded spices, served on a puree	
KAKRA BAJA (Crab Meat)	£4.50
Medium spiced crab meat, shallow fried with spices, roasted onion and garlic	
AJWAN SALMON	£3.15
Fresh Salmon fish rubbed with spices, lemon, onion and garlic then charcoal grilled in the tandoor oven	
HASCH BASCH (Duck)	£3.95
Medium spiced duck pieces, shallow fried with sliced bamboo shoots	
SHIMLA MIRCH (V)	£2.75
Bell pepper stuffed with vegetables and mozzarella cheese, roasted in tandoor oven	
TIL TIN BARWAN (V)	£2.75
Potato stuffed with cottage cheese ad nuts, rolled in sesame seeds cooked in tandoor	
ONION BHAJEE (V)	£2.50
Sliced onion rings marinated in spices then fried with lentil flour	
MURGH/ALOO (V) CHAAT	£2.95
Sliced pieces of chicken/ potato specially prepared with hot and sour lemon sauce	
SHEEK KEBAB	£2.95
Minced lamb mixed with various herbs and spices, skewered and grilled in tandoor	
GULAFI SHEEK	£3.15
Minced chicken mixed with various herbs and spices, skewered and grilled in tandoor	
PUDINA MURGH	£3.15
Supreme of chicken rubbed with fresh mint, coriander and spiced. Roasted to perfection	
MURGH/ PANEER (V) PAKORA	£3.15
Pieces of chicken tikka/ cottage cheese coated with herbs and breadcrumbs then lightly fried	
SOMOSA (LAMB/CHICKEN/PANEER/VEGETABLE)	£2.95
Triangular pastry snack with a selection of fillings	
LAMB/MURGH TIKKA	£2.95
Pieces of boneless lamb/ chicken marinated overnight in special herbs and yogurt sauce cooked in tandoor	
MIXED TIKKA KEBAB	£4.75
Mixture of lamb chop, murgh tikka, sheek kebab and gulafi sheek	
TANDOORI LAMB CHOPS	£3.15
Tender pieces of lamb on the bone marinated overnight in special sauce, cooked in tandoor	
TANDOORI MURGH	£3.15
Chicken on the bone marinated overnight in special sauce, cooked in tandoor	



SPECIALITIES OF THE HOUSE – (Chicken/Lamb and Duck)

HASCH KORAI (DUCK)	£7.25
Duck cooked in a spice cocktail, garlic, peppers & onions creating a medium hot dish. Served sizzling on a Korai	
LAMB/MURGH PASANDA NAWABI	£7.15
Marinated pieces of tender lamb or chicken, cooked in light cream sauce with delicate herbs. A famous Kashmir dish	
SHAH JAHAN LAST STEW	£7.15
Boneless pieces of lamb marinated in yoghurt with mace, cardamom & apricot. Cooked to medium hot taste.	
MURGH MAKANI	£6.95
Diced chicken pieces cooked in butter with almond & ground spices, creating a mouth watering North Indian dish	
MURGH/LAMB HANDI LAZIZ	£7.15
Boneless chicken/ lamb sautéed & simmered in a fresh chilli, coriander, cardamom & saffron sauce	
MURGH/ LAMB JALFREZI	£7.15
Grilled pieces of chicken or lamb cooked with chefs special sauce, garnished with onion & green pepper	
MURGH/ LAMB SATKORA	£7.15
Chicken or lamb cooked with satkora fruit (Bengal lemon) & our own blend of spices. Famous Bangladeshi dish	
MURGH/ LAMB ACHER	£6.95
Chicken or lamb simmered in a special tamarind sauce, with fresh garlic and herbs	
MURGH/ LAMB NOORJAHANI	£7.15
Lamb/ chicken marinated in authentic spices & cooked in tandoor, garnished with roast onion and capsicum	
HOUSE SPECIAL CHICKEN	£10.50
Tandoori chicken cooked with minced lamb, medium spiced & served with special rice	
MURGH/ LAMB GARLIC	£6.95
Chicken/ lamb rubbed with special spices, baked in tandoor, cooked in fresh garlic sauce, onion & coriander	
MURGH/ LAMB LEMON	£6.95
Diced chicken/ lamb pieces cooked in a hot lime pickle, with fresh ground spices & herbs	
LAMB CHOP MASSALA	£7.15
Baby tender lamb chops slowly cooked in an exotic spicy sauce to exquisite taste	
MEAT THALI	£14.50
Chicken tikka, lamb bhuna, aloo chat, dall massalla, pilau rice, raita & plain nan bread. A feast of a selection!	

SEA FOOD SPECIALITIES – (An exclusive selection)



KAKRA KORAI (Crab Meat)	£10.25
Tender crab meat cooked to perfection in a spice cocktail with green peppers & onions	
JHAL KAKRA (Crab Meat)	£10.25
Spicy hot crab meat dish with green chillies, fresh coriander, ginger & garlic	
LAD GOTHA	£10.25
Bengal pumpkin and king prawn dish cooked with chef's special sauce	
JHINGA GULNAHAR	£11.95
Jumbo prawns pickled in fenugreek, ginger and mustard. Cooked in a spicy yoghurt sauce with lemon juice	
SUKA KING PRAWN	£11.95
Cooked with our exclusive exotic sauce, finished with tamarind and garlic	
KING PRAWN GARLIC	£11.95
Rubbed with special spices, baked in tandoor, cooked with a fresh garlic sauce, onion and fresh coriander	
TANDOORI KING PRAWN MASSALLA	£11.95
King prawns grilled in tandoor, then cooked in our special exotic massalla sauce	
TANDOORI KING PRAWN LAZIZ	£11.95
King prawns grilled in tandoor cooked simmering with saffron & cardamom spices, with lemon juice & fresh chillies	
KING PRAWN BHOONA	£10.50
King prawns cooked to perfection with special bhoona sauce, with roasted onions	
KING PRAWN KORAI	£11.95
King prawns cooked with green peppers & onions, in an aromatic special korai sauce served sizzling	
KING PRAWN SAG	£10.50
King prawns & spinach stir fried with onions, tomatoes & garlic	
PRAWN TANDOORI MASSALLA	£8.95
Fresh Bengal prawns cooked in ghee, fresh low-fat cream & selected ground spices	
PRAWN BHOONA	£6.50
Fresh Bengal prawns cooked to perfection with special bhoona sauce, with roasted onions	
BOAL SATKORA	£6.25
Bangladeshi fish cooked with satkora (Bengal lemon) and our own blend of aromatic spices	
BOAL DOPIAZA	£6.25
Pieces of Boal fish cooked with medium hot spices and extra onions, to a dopiaza sauce	
ROOP CHADA	£6.25
Bangladeshi Pom Fret fish, well spiced cooked with whole red chillies, coconut and lemon. Famous Goan dish	
MAHI MASSALLA	£7.95
A classical North Indian Salmon fish dish cooked with chef's special massalla sauce	
AYR BHOONA	£6.25
Pieces of fresh Bangladeshi Ayr fish cooked in our special bhoona mix	
AYR DOPIAZA	£6.25
Pieces of fresh Bangladeshi Ayr fish cooked in our special dopiaza sauce, with gently fried onions	

VEGETARIAN SPECIALITIES – (Selection of North & West Indian dishes)



SABJI JAYANANTHY	£4.50
An assortment of fresh vegetables & egg tossed together with onion, garlic & coriander	
SABJI NOORJAHANI	£4.50
Roasted vegetables cooked with chef's exotic spicy sauce	
MIRCH BANGANKA SALAM	£4.50
Aubergine & green chillies cooked in a velvet smooth tamarind sauce with yoghurt	
MISTI LAD	£4.50
Sweet pumpkin dish gently cooked with mild spice cocktail	
VEGETABLE MASSALLA	£4.50
Fresh vegetables cooked in butter, fresh cardamom cream and medium spices	
VEGETABLE KORAI	£4.50
Fresh vegetables cooked in spicy sauce & tossed dried, served on a flame sizzler!	
VEGETARIAN THALI	£10.25
A feast assortment of vegetables: sag aloo, vegetable curry, bhindi bhajee, chana massalla, mixed raitha, pilau rice & nan!	

TRADITIONAL INDIAN DISHES – (Chicken or Lamb Dishes)

MURGH/ LAMB TIKKA MASSALA - (Cooked with cream & ground spices).....	£6.75
MURGH/ LAMB KORMA – (Cooked with a sweet & mild cream based sauce).....	£5.95
MURGH/ LAMB MADRAS – (Cooked with spicy hot sauce with onion & garlic).....	£4.95
MURGH/ LAMB VINDALOO – (Very hot chilli based sauce with potato).....	£4.95
MURGH/ LAMB BHOONA – (Medium spicy dish, with peppers, onions & garlic).....	£4.95
MURGH/ LAMB ROGAN – (North Indian dish cooked with plum tomatoes & coriander).....	£5.50
MURGH/ LAMB DOPIAZA – (Dry medium spice dish with onion).....	£4.95
MURGH/ LAMB METHI – (Cooked with a fenugreek based sauce)	£4.95
MURGH/ LAMB TIKKA CURRY – (Cooked with yoghurt based sauce and cream).....	£6.50
MURGH/ LAMB SAG – (With spinach and special spices).....	£4.95
MURGH/ LAMB KORAI – (With green peppers served sizzling).....	£6.50
MURGH/ LAMB BALTI – (Medium spicy dish with plenty of sauce).....	£6.50

TANDOORI SPECIALITES – (Flaming Clay Oven Grilled)



TANDOORI MIXED GRILL	£11.95
¼ Piece of spring chicken, lamb tikka, murgh tikka & sheek kebab, barbecued in our charcoal tandoor	
MURGH/ LAMB TIKKA	£6.50
Boneless pieces of chicken/ lamb marinated overnight & grilled to perfection	
MURGH/ LAMB SHASLIK	£7.50
Boneless pieces of chicken breast, or meat from leg of spring lamb, barbecued with green peppers, tomato & onion	
MURGH/ LAMB TANDOORI	£6.50
½ piece of chicken or lamb, marinated with special herbs and spices, barbecued over flaming charcoal	
BARRAH KEBAB	£6.75
Very tender pieces of lamb chops marinated overnight, grilled in charcoal clay oven with onions & garlic	
HASCH BAJA	£7.50
Boneless breast of duckling, marinated with ginger & garlic, cooked with light ground spices, barbecued in tandoor	
SULA SALMON	£7.50
A classical Rajasthani smoked kebab of fresh salmon. Marinated overnight and cooked in tandoor to perfection	
TANDOORI JINGA	£11.95
King Prawns marinated overnight with special sauce & cooked in flaming clay oven	

PARSEE AND BIRIANY DISHES – (West Indian dishes originating from Persia)

PRAWN/MURGH/ LAMB DHANSAK	£7.50
Famous spicy, sweet & sour dish cooked with lentils and garlic. Served with pilau rice	
PRAWN/MURGH/ LAMB PATIA	£7.50
Hot & Sour dish cooked with fresh lemon juice and onions with our special dry sauce. Served with pilau rice	
VEGETABLE DHANSAK	£6.95
An assortment of fresh vegetables cooked to a spicy sweet & sour taste finished with lentils. Served with pilau rice	
TANDOORI KING PRAWN BIRIANY	£12.50
King prawns marinated overnight & grilled then stir fried with basmati rice & onions. Served with vegetable curry	
PRAWN/ MURGH/ LAMB BIRIANY	£7.50
Prawn/Chicken/Lamb lightly cooked then stir fried with basmati rice and onions. Served with a vegetable curry	
PRAWN/MURGH/ LAMB TIKKA BIRIANY	£8.50
Prawn/ Chicken/ Lamb marinated overnight & grilled then stir fried with basmati rice & onions. Served with vegetable curry	
VEGETABLE BIRIANY	£6.95
An assortment of fresh vegetables cooked and stir fried with basmati rice. Served with vegetable curry	

VEGETABLE SIDE DISHES – (A Truly Maghul Selection)

BOMBAY ALOO – (Spicy potato dish).....	£2.75
SAG ALOO – (Spinach & potato dish).....	£2.75
MUSHROOM BHAJEE	£2.75
SAG BHAJEE – (Spicy Spinach dish).....	£2.75
COURGETTE BHAJEE	£2.75
BINDI BHAJEE – (Spicy Okra/Ladies finger dish).....	£2.75
BRINJAL BHAJEE –(Aubergine dish).....	£2.75
CAULIFLOWER BHAJEE	£2.75
LAL BISEE BHAJEE – (Red kidney beans dish).....	£2.75
THARKA DHAL – (Lentil & garlic dish).....	£2.75
DAL MASSALLA – (Spicy lentil dish).....	£2.75
CHANA MASSALLA – (Spicy Chickpeas)	£2.75
SAG/ MATIR PANIR – (Spinach/Green Peas with cheese).....	£2.75
NIRAMISH – (Mixed Dry Vegetable dish).....	£2.75
PIAZEE – (Lentil & Onion crispy fried).....	£2.25
ALOO BHARTA – (Smash potato with garlic & onion mix).....	£2.75



RICE SELECTION

GOA FRIED RICE (With prawns).....	£2.75
SPECIAL FRIED RICE (With egg & peas).....	£2.25
MUSHROOM RICE	£2.25
NIKAL RICE (With coconut).....	£2.25
VEGETABLE RICE	£2.75
KEEMA RICE (With minced lamb).....	£2.95
BOILED RICE	£1.75
PILAU RICE	£1.95

BREADS

SPECIAL NAN (garlic & cheese).....	£2.10
CHILLI NAN	£1.75
SAG PANEER NAN (Spinach & Cheese).....	£1.95
GARLIC NAN	£1.75
ALOO PANEER NAN (Cheese & Potato).....	£1.95
KEEMA NAN	£1.95
PLAIN NAN	£1.75
PESHWARI NAN	£1.95

ALOO PORATHA	£1.95
PLAIN PORATHA	£1.75
CHAPATTI	£0.95
TANDOORI ROTI	£1.75

SUNDRIES

PLAIN PAPADOM	£0.75
MASSALLA PAPADOM	£0.90
SWEET RAITHA	£1.75
CUCUMBER RAITHA	£1.50
CHUTNIES (Per person).....	£0.25

