

Appetisers

(served with salad and mint sauce)

Garlic Mushroom Pakora

Finely cut mushrooms mixed with fresh garlic, onions, green chilli and coriander in a lightly spiced flour paste, deep-fried.

Chicken Tikka Pakora

Finely sliced chicken tikka mixed with herbs, onions, chilli and coriander in a lightly spiced flour paste, deep-fried.

Chicken or Lamb Tikka

Lightly spiced, marinated in yoghurt and then cooked in our tandoor oven.

Tandoori Chicken

Quarter spring chicken, marinated in herbs and light spices and cooked in our tandoor oven.

Sheek Kebab

Spiced minced meat grilled in our tandoor oven.

Prawn Puree

Prawns cooked with spices and served on unleavened bread.

Tikka Puree or Meat Puree

Pieces of Chicken Tikka or lamb cooked with special spices and served on unleavened bread.

Anorosh Ke Chingri

Prawns and pineapple, lightly spiced and served on a deep fried puree.

Meat or Vegetable Somosa

Triangular shaped crisp fried pastry stuffed with either minced meat or vegetable.

Onion Bhajee

Chopped onions, mixed with special spices and fried in oil, served in a flat-circular shape.

Chicken Chat

Cubes of chicken, onions and cucumber mixed with special 'Chat Masala' spice.

Aloo Chat

Diced Potatoes , onions and cucumber mixed with special 'Chat Masala' spice.

Chicken Roll

Chicken cooked with herbs and spices & rolled in thin pastry.

Paneer Tikka

Home made cubes of cheese, lightly spiced, skewered and then grilled.

The Royal Spice- Chef's Recommendations

Gust Bhuna

Steak style lamb, in a thick sauce. Medium hot, cooked with a variety of peppers.

Lamb Khurzi

Slices of lamb cooked with fresh mince and a boiled egg, in a medium strength moist sauce, with fresh herbs and spices.

Bombay Chicken

A popular South Indian dish, common to locals. Tender pieces of chicken cooked in a medium to fairly hot sauce with potatoes and a boiled egg.

Chicken Tikka Mochomon

Also available in lamb. Pieces of grilled chicken or lamb cooked in a medium to fairly hot sauce, added with freshly cut green beans.

Garlic Chicken or Meat

Pieces of Chicken or meat cooked in chefs own recipe, strong flavoured with garlic.

Peshwari Chicken or Lamb

Marinated chicken or lamb tikka combined with fresh onion & green pepper then cooked with special massala sauce and ground almond. Medium to mild flavour.

Manchurian Chicken or Lamb Tikka

Sliced pieces of marinated chicken or lamb cooked in a thick rich sweet & sour sauce.

Chicken or Lamb Tikka Naga

A real Vindaloo alternative. A very hot strong flavoured curry, cooked in traditional Bangladeshi Chilli. Tasty and hot.

Chicken or Lamb Tikka Haripuri

Cooked with chefs homemade spices, medium in strength, garnished with mushrooms.

Chicken or Lamb Tikka Badami

Seasoned in ground spices, cooked in a juicy medium strength sauce with chickpeas.

Chicken or Lamb Tikka Rezala

Marinated & cooked in a very rich special spice with green chilli then topped with coriander and onion.

Chicken Or Lamb Tikka Bakara

Grilled chicken or lamb cooked in a thick onion and pepper gravy, with a touch of garam massala an Indian spice. Medium hot.

Chicken or Lamb Tikka Jalfrazi

Pieces of chicken or meat cooked in chopped onions, ginger, capsicum, tomatoes, green chillies and special spices.

Chicken or Lamb Tikka Korai

Pieces of chicken or meat cooked with extra tomatoes, green pepper and medium spices and tossed in an iron korai.

Tandoori Dishes

(served with salad and mint sauce)

Chicken Or Lamb Tikka

Boneless pieces of chicken or lamb marinated in yoghurt and spices, cooked in our tandoor oven.

Tandoori Chicken

Half spring chicken on the bone marinated in yoghurt and spices, cooked in our tandoor oven.

Tandoori Sheek kebab

Minced meat pungently spiced and cooked in our tandoor oven.

Shaslick (Chicken or Lamb)

Boneless chicken or lamb pieces cooked with special spices and tomato, onion and capsicum.

Biriani Dishes

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

Chicken Biriani

Meat Biriani

Prawn Biriani

Balti Dishes

Medium hot and slightly sour dish cooked with tamarind sauce.

Chicken Balti

Meat Balti

Prawn Balti

The Royal Spice-Collection of Mild dishes

Chicken or Lamb Tikka Masala

Pieces of chicken or lamb cooked in our tandoor oven, served in a mildly spiced oriental sauce with yoghurt, dressed with cream.

Chicken Tikka Chom Chom

A unique dish of bite size pieces of chicken tikka, cooked in fresh mango pulp, ground almond and fresh cream. A smooth and mild sauce.

Chicken or Lamb Tikka Lazzat

Sliced pieces of grilled chicken or lamb, sizzled in a mild creamy sauce with mixed fruits. A mouth watering combination make this dish an alternative to your traditional flavours.

Shahi Chicken or Lamb

Tender pieces of marinated chicken or lamb, cooked in a mild creamy sauce with coconut cream.

Chicken or Lamb Tikka Passanda

Cooked with ground almond in a creamy coconut sauce, sprinkled with ground pistachio.

Butter Chicken or Lamb

Cooked in a rich sauce of butter, with the use of ground almond and cream.

Modu Chicken or Lamb Tikka

Bite size chicken or lamb tikka marinated in honey and then flavoured in Indian bay leaves, cooked in a mild sauce.

Chicken Or Meat Malayan

Mild dish cooked with pineapple.

Chicken or Meat Muglai

Mild flavoured curry cooked with the tropical fruit lychees.

Kurma

Available in chicken, meat or prawns. A delicate preparation of cream, yoghurt and coconut powder. Sweet and tasty.

Traditional Dishes

(Available in chicken, meat or prawns)

Curry-

A simple medium spiced dish.

Madras-

cooked in a fairly hot and spicy sauce with a touch of lime.

Vindaloo-

Very hot curry cooked in a spicy sauce.

Bhuna-

medium hot, blended with spices, tomato, onion & coriander.

Ceylon-

A fairly hot curry cooked with coconut.

Mushroom-

A medium strength curry with mushrooms.

Sag-

A medium strength spinach dish.

Rogan-

Medium hot with a generous helping of tomatoes, onion and fresh herbs.

Dansak-

A sweet, sour, and fairly spicy dish, cooked with lentils.

Patia-

Sweet, sour, fairly hot dish.

All the traditional dishes are available as a Vegetarian option

Vegetarian Main Dishes

Vegetable Kurma
Vegetable Masala
Vegetable Jalfrazi

Vegetable Biriani
Mixed Vegetable Curry
(Main)

Vegetable Side Orders (lightly spiced)

Sag Paneer
(cheese & spinach)

Motor Paneer
(peas & cheese)

Aloo Paneer
(potato & cheese)

Courgette Bhajee

Broccoli Bhajee
(with cream)

Garlic Mushroom Bhajee

Mixed Vegetable Curry

Vegetable Bhajee
(dry mix vegetables)

Bombay Potato

Mushroom Bhajee

Sag Bhajee
(spinach)

Sag Aloo
(spinach & potato)

Aloo Gobi
(potato & cauliflower)

Cauliflower bhajee

Tarka Dal
(lentils)

Chana Masala
(chick peas)

Chana Aloo
(potato & chickpeas)

Brinjal Bhajee
(aubergine)

Bindi Bhajee
(Lady's Finger Okra)

Onion Bhajee

Rice

Plain Boiled Rice

Pillau Rice

Vegetable Fried Rice

Mushroom Fried Rice

Keema Rice
(mince meat)

Special Fried Rice
(egg & peas)

Coconut Rice

Lemon Rice

Onion Rice

Garlic Rice

Tandoori Nan (Bread)

Plain Nan

Peshwari Nan
(coconut & almonds)

Garlic Nan

Keema Nan
(minced meat)

Cheese Nan

Vegetable Nan

Garlic & Coriander Nan

Garlic Chilli Nan

Cheese & Onion Nan

Please inform us if you are allergic to any ingredients or nuts.

All prices are inclusive of VAT.

All major cards accepted. Cheques not accepted.



The Royal Spice

Traditional & Contemporary
Bangladeshi & Indian Cuisine

Special Sunday Lunch Menu

Available Sunday Lunchtime:

12 noon to 2.30pm

(Eat in Only)

Adults: £10.95 *Per Person*

Choice of Any Starter

Choice of Any Main Course

1 side order for every 2 person

Choice of Rice or Nan Bread

Coffee

Children Under 12: £5.95 *Per Person*

Choice of any Main Course

Choice of Rice or Nan Bread