

## Appetisers

*(served with salad and mint sauce)*

<b>Salmon Tikka</b> .....	<b>4.50</b>
<i>Lightly spiced fillet cooked in our tandoor oven.</i>	
<b>Fish Tikka (Rop Chanda)</b> .....	<b>4.50</b>
<i>One small Bangladeshi sea water fish, lightly spiced and then grilled in our tandoor oven. Contains middle bone.</i>	
<b>Mass Biran</b> .....	<b>3.95</b>
<i>Telapia fish fillet lightly spiced and then fried, served with fried onions.</i>	
<b>King Prawn Butterfly</b> .....	<b>4.50</b>
<i>Delicately spiced large King Prawn fried in butter, served in the shape of a butterfly.</i>	
<b>Garlic King Prawn</b> .....	<b>4.50</b>
<i>Chopped King Prawn spiced &amp; seasoned with garlic.</i>	
<b>Tandoori King Prawn Corn</b> .....	<b>4.50</b>
<i>One large King Prawn grilled in our tandoor oven, then tossed in onions and sweetcorn in medium spices.</i>	
<b>King Prawn Puree</b> .....	<b>4.50</b>
<i>Chopped king prawn lightly spiced and served on a deep fried puree.</i>	
<b>Garlic Mushroom Pakora</b> .....	<b>3.25</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>3.50</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>4.50</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>3.95</b>
<i>Consisting of sheek kebab, chicken tikka and lamb tikka.</i>	
<b>Chicken or Lamb Tikka</b> .....	<b>3.25</b>
<i>Lightly spiced, marinated in yoghurt and then cooked in our tandoor oven.</i>	
<b>Tandoori Chicken</b> .....	<b>3.25</b>
<i>Quarter spring chicken, marinated in herbs and light spices and cooked in our tandoor oven.</i>	
<b>Sheek Kebab</b> .....	<b>3.25</b>
<i>Spiced minced meat grilled in our tandoor oven.</i>	
<b>Duck Tikka</b> .....	<b>3.95</b>
<i>Lightly spiced, marinated in yoghurt and then cooked in our tandoor oven.</i>	
<b>Prawn Puree</b> .....	<b>3.25</b>
<i>Prawns cooked with spices and served on unleavened bread</i>	
<b>Tikka Puree or Meat Puree</b> .....	<b>3.25</b>
<i>Pieces of Chicken Tikka or lamb cooked with special spices and served on unleavened bread.</i>	
<b>Anorosh Ke Chingri</b> .....	<b>3.50</b>
<i>Prawns and pineapple, lightly spiced and served on a deep fried puree.</i>	
<b>Sabji Khazana</b> .....	<b>3.95</b>
<i>Whole green pepper stuffed with lightly spiced mix vegetables, and then cooked in our tandoor oven.</i>	
<b>Meat or Vegetable Somosa</b> .....	<b>2.95</b>
<i>Triangular shaped crisp fried pastry stuffed with either minced meat or vegetable.</i>	
<b>Onion Bhajee</b> .....	<b>2.50</b>
<i>Chopped onions, mixed with special spices and fried in oil, served in a flat-circular shape.</i>	
<b>Chicken Chat</b> .....	<b>3.25</b>
<i>Cubes of chicken, onions and cucumber mixed with special 'Chat Masala' spice.</i>	
<b>Aloo Chat</b> .....	<b>2.95</b>
<i>Diced Potatoes , onions and cucumber mixed with special 'Chat Masala' spice.</i>	
<b>Chicken Roll</b> .....	<b>2.95</b>
<i>Chicken cooked with herbs and spices &amp; rolled in thin pastry.</i>	
<b>Paneer Tikka</b> .....	<b>2.95</b>
<i>Home made cubes of cheese, lightly spiced, skewered and then grilled.</i>	

## Tandoori Dishes

*(served with salad and mint sauce)*

<b>Chicken or Lamb Tikka</b> .....	<b>6.20</b>
<i>Boneless pieces of chicken or lamb marinated in yoghurt and spices, cooked in our tandoor oven.</i>	
<b>Tandoori Chicken</b> .....	<b>6.20</b>
<i>Half spring chicken on the bone marinated in yoghurt and spices, cooked in our tandoor oven.</i>	
<b>Tandoori Mixed Grill</b> .....	<b>9.75</b>
<i>Consists of pieces of Chicken and lamb tikka, sheek kebab, tandoori chicken and Nan bread.</i>	
<b>Duck Tikka</b> .....	<b>7.50</b>
<i>Boneless pieces of duck breasts marinated in yoghurt and spices, cooked in our tandoor oven.</i>	
<b>Tandoori Sheek kebab</b> .....	<b>6.20</b>
<i>Minced meat pungently spiced and cooked in our tandoor oven.</i>	
<b>Tandoori King Prawns</b> .....	<b>11.50</b>
<i>3 large king prawns marinated in spices and yoghurt, before being cooked in our tandoor oven.</i>	
<b>Shaslick (Chicken or Lamb)</b> .....	<b>6.95</b>
<i>Boneless chicken or lamb pieces cooked with special spices and tomato, onion and capsicum.</i>	
<b>Chicken or Lamb Jafrani</b> .....	<b>7.25</b>
<i>A shaslick styled dish, topped with a sweet and sour sauce.</i>	
<b>King Prawn Jafrani</b> .....	<b>11.95</b>
<i>Tandoori King Prawns topped with chef's home made sweet &amp; sour sauce.</i>	
<b>Salmon Ka Tikka</b> .....	<b>8.95</b>
<i>Tender pieces of salmon fillet marinated in yoghurt and then combined with various spices and cooked in the tandoor oven.</i>	

## The Royal Spice Collection of Mild dishes

<b>Tandoori King Prawn Masala</b> .....	<b>11.95</b>
<i>King Prawns cooked in our tandoor oven, served in a mildly spiced oriental sauce with yoghurt, dressed in cream.</i>	
<b>Duck Tikka Masala</b> .....	<b>7.95</b>
<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> .....	<b>6.95</b>
<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>Chicken Tikka Chom Chom</b> .....	<b>6.95</b>
<i>A unique dish of bite size pieces of chicken tikka, cooked in fresh mango pulp, ground almond &amp; fresh cream. A smooth &amp; mild sauce.</i>	
<b>Chicken or Lamb Tikka Lazzat</b> .....	<b>6.95</b>
<i>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.</i>	
<b>Shahi Chicken or Lamb</b> .....	<b>6.95</b>
<i>Tender pieces of marinated chicken or lamb, cooked in a mild creamy sauce with coconut cream.</i>	
<b>Chicken or Lamb Tikka Passanda</b> .....	<b>6.95</b>
<i>Cooked with ground almond in a creamy coconut sauce, sprinkled with ground pistachio.</i>	
<b>Butter Chicken or Lamb</b> .....	<b>6.95</b>
<i>Cooked in a rich sauce of butter, with the use of ground almond &amp; cream.</i>	
<b>Modu Chicken or Lamb Tikka</b> .....	<b>6.95</b>
<i>Bite size chicken or lamb tikka marinated in honey and then flavoured in Indian bay leaves, cooked in a mild sauce.</i>	
<b>Chicken Or Meat Malayan</b> .....	<b>5.95</b>
<i>Mild dish cooked with pineapple.</i>	
<b>Chicken or Meat Muglai</b> .....	<b>5.95</b>
<i>Mild flavoured curry cooked with the tropical fruit lychees.</i>	
<b>Kurma</b> .....	<b>5.50</b>
<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> .....	<b>9.95</b>
<i>Fresh water Bangladeshi King prawns in a sweet sauce flavoured with cream, yoghurt and coconut powder.</i>	

## The Royal Spice Chef's Recommendations

<b>King Prawn Nawabi</b> .....	<b>11.95</b>
<i>Whole Bangladeshi King Prawns marinated &amp; then fragranced in garlic, ginger, onions, tomatoes &amp; capsicums. A medium hot curry, bursting with aroma.</i>	
<b>Chingri Special</b> .....	<b>11.95</b>
<i>Large king prawns cooked in a rich cocktail sauce, medium to mild.</i>	
<b>King Prawn Sizzler</b> .....	<b>11.95</b>
<i>Chopped king prawns, added to chunky pieces of onions and mixed peppers, topped with coriander.</i>	
<b>Tandoori King Prawn Rani</b> .....	<b>11.95</b>
<i>Cooked in our tandoor oven, combined with mincemeat, spinach, onion, special herbs &amp; garlic. A medium strength and medium dry sauce.</i>	
<b>Royal Masli Masala</b> .....	<b>9.95</b>
<i>Salmon steak cooked in Chef's own recipe. Medium strength.</i>	
<b>Special Duck Masala Jalfrazi</b> .....	<b>9.95</b>
<i>Duck cooked in chopped onions, mixed peppers, with chef's homemade masala sauce. Medium to fairly hot dish, served with chillies on top.</i>	
<b>Duck Tikka Rani</b> .....	<b>8.95</b>
<i>Pieces of duck cooked in our tandoor oven then combined with mincemeat, spinach, onion, special herbs and garlic. A medium strength and medium dry sauce.</i>	
<b>Chicken or Lamb Tikka Rani</b> .....	<b>7.95</b>
<i>Sliced pieces of marinated chicken or lamb, combined with a medium strength sauce with mincemeat, spinach, onion, special herbs &amp; garlic.</i>	
<b>Nepali Korai</b> .....	<b>7.95</b>
<i>Chef's special recipe, medium in strength with generous use of green, yellow and red pepper &amp; chunky onion slices. Available in Chicken or Lamb.</i>	
<b>Gust Bhuna</b> .....	<b>6.95</b>
<i>Steak style lamb, in a thick sauce. Medium hot, cooked with a variety of peppers.</i>	
<b>Lamb Khurzi</b> .....	<b>6.95</b>
<i>Slices of lamb cooked with fresh mince and a boiled egg, in a medium strength moist sauce, with fresh herbs and spices.</i>	
<b>Bombay Chicken</b> .....	<b>6.95</b>
<i>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.</i>	
<b>Chicken Tikka Mochomon</b> .....	<b>6.95</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>Garlic Chicken or Meat</b> .....	<b>6.95</b>
<i>Pieces of Chicken or meat cooked in chefs own recipe, strong flavoured with garlic.</i>	
<b>Peshwari Chicken or Lamb</b> .....	<b>6.95</b>
<i>Medium to mild flavour. Marinated chicken or lamb tikka combined with fresh onion &amp; green pepper then cooked with special massala sauce &amp; ground almond.</i>	
<b>Manchurian Chicken or Lamb Tikka</b> .....	<b>6.95</b>
<i>Sliced pieces of marinated chicken or lamb cooked in a thick rich sweet &amp; sour sauce.</i>	
<b>Chicken or Lamb Tikka Naga</b> .....	<b>6.95</b>
<i>A real Vindaloo alternative. A very hot strong flavoured curry, cooked in traditional Bangladeshi Chilli. Tasty and hot.</i>	
<b>Chicken or Lamb Tikka Haripuri</b> .....	<b>6.95</b>
<i>Cooked with chefs homemade spices, medium in strength, garnished with mushrooms.</i>	
<b>Chicken or Lamb Tikka Badami</b> .....	<b>6.95</b>
<i>Seasoned in ground spices, cooked in a juicy medium strength sauce with chickpeas.</i>	
<b>Chicken or Lamb Tikka Rezala</b> .....	<b>6.95</b>
<i>Marinated &amp; cooked in a very rich special spice with green chilli then topped with coriander and onion.</i>	
<b>Chicken Or Lamb Tikka Bakara</b> .....	<b>6.95</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>6.95</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>6.95</b>
<i>Pieces of chicken or meat cooked with extra tomatoes, green pepper and medium spices and tossed in an iron korai.</i>	
<b>Jalfrazi/Korai/Bakara/Rezala available in King Prawns</b> .....	<b>11.75</b>
<b>The Royal Spice Special Dish</b> .....	<b>8.95</b>
<i>Medium hot. A mixture of chicken and lamb tikka cooked in chef's secret recipe.</i>	

## Biriani Dishes

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

<b>Chicken/Meat/Prawn Biriani</b> .....	<b>6.95</b>
<b>Chicken or Lamb Tikka Biriani</b> .....	<b>7.25</b>
<b>Duck Tikka Biriani</b> .....	<b>7.95</b>
<b>King Prawn Biriani</b> .....	<b>11.95</b>
<b>Mixed Biriani</b> .....	<b>7.50</b>
<i>(chicken, meat and prawn)</i>	

## Balti Dishes

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

<b>Balti- Chicken/Meat/Prawn</b> .....	<b>6.50</b>
<b>Balti- Chicken Tikka/Lamb Tikka</b> .....	<b>6.95</b>
<b>Balti King Prawn</b> .....	<b>9.95</b>

## Traditional Dishes

*(Available in chicken, meat or prawns)*

<b>Curry</b> .....	<b>5.50</b>
<i>A simple medium spiced dish</i>	
<b>Madras</b> .....	<b>5.50</b>
<i>Cooked in a fairly hot and spicy sauce with a touch of lime</i>	
<b>Vindaloo</b> .....	<b>5.50</b>
<i>Very hot curry cooked in a spicy sauce</i>	
<b>Bhuna</b> .....	<b>5.50</b>
<i>Medium hot, blended with spices, tomato, onion &amp; coriander.</i>	
<b>Ceylon</b> .....	<b>5.50</b>
<i>A fairly hot curry cooked with coconut</i>	
<b>Mushroom</b> .....	<b>5.50</b>
<i>A medium strength curry with mushrooms</i>	
<b>Sag</b> .....	<b>5.50</b>
<i>A medium strength spinach dish</i>	
<b>Rogan</b> .....	<b>5.50</b>
<i>Medium hot with a generous helping of tomatoes, onion and fresh herbs</i>	
<b>Dansak</b> .....	<b>5.50</b>
<i>A sweet, sour, and fairly spicy dish, cooked with lentils</i>	
<b>Patia</b> .....	<b>5.50</b>
<i>Sweet, sour, fairly hot dish</i>	

*The above traditional dishes are also available in:*

<b>Chicken Tikka or Lamb Tikka</b> .....	<b>6.95</b>
<b>Duck Tikka</b> .....	<b>7.95</b>
<b>King Prawns</b> .....	<b>9.95</b>
<b>Vegetarian option</b> .....	<b>4.95</b>

## Vegetarian Main Dishes

Vegetable Kurma .....	4.95
Vegetable Masala .....	4.95
Vegetable Jalfrazi .....	4.95
Vegetable Biriani.....	5.75
Mixed Vegetable Curry (main) .....	4.95

## Vegetable Side Orders

(lightly spiced)

<b>Sag Paneer</b> .....	3.10
<i>(cheese &amp; spinach)</i>	
<b>Motor Paneer</b> .....	3.10
<i>(peas &amp; cheese)</i>	
<b>Aloo Paneer</b> .....	3.10
<i>(potato &amp; cheese)</i>	
<b>Courgette Bhajee</b> .....	3.10
<b>Broccoli Bhajee</b> .....	3.10
<i>(with cream)</i>	
<b>Garlic Mushroom Bhajee</b> .....	3.10
<b>Mixed Vegetable Curry</b> .....	2.95
<b>Vegetable Bhajee</b> .....	2.95
<i>(dry mix vegetables)</i>	
<b>Bombay Potato</b> .....	2.95
<b>Mushroom Bhajee</b> .....	2.95
<b>Sag Bhajee</b> .....	2.95
<i>(spinach)</i>	
<b>Sag Aloo</b> .....	2.95
<i>(spinach &amp; potato)</i>	
<b>Aloo Gobi</b> .....	2.95
<i>(potato &amp; cauliflower)</i>	
<b>Cauliflower bhajee</b> .....	2.95
<b>Tarka Dal</b> .....	2.95
<i>(lentils)</i>	
<b>Chana Masala</b> .....	2.95
<i>(chick peas)</i>	
<b>Chana Aloo</b> .....	2.95
<i>(potato &amp; chickpeas)</i>	
<b>Brinjal Bhajee</b> .....	2.95
<i>(aubergine)</i>	
<b>Bindi Bhajee</b> .....	2.95
<i>(Lady's Finger Okra)</i>	
<b>Onion Bhajee</b> .....	1.95

## Rice

Plain Boiled Rice .....	1.75
Pillau Rice .....	1.95
Vegetable Fried Rice .....	2.50
Mushroom Fried Rice .....	2.50
Keema Rice .....	2.50
<i>(mince meat)</i>	
Special Fried Rice .....	2.50
<i>(egg &amp; peas)</i>	
Coconut Rice .....	2.50
Lemon Rice .....	2.50
Onion Rice .....	2.50
Garlic Rice .....	2.50

## Tandoori Nan (Bread)

Plain Nan .....	1.75
Peshwari Nan (coconut & almonds) .....	1.95
Garlic Nan .....	1.95
Keema Nan (minced meat) .....	1.95
Cheese Nan .....	1.95
Vegetable Nan .....	1.95
Garlic & Coriander Nan.....	2.10
Garlic Chilli Nan .....	2.10
Cheese & Onion Nan .....	2.10

## Sundries

Chapati.....	1.25
Tandoori Roti .....	1.75
Paratha .....	1.95
<i>(unleavened bread fried with butter)</i>	
Stuffed Paratha.....	2.25
<i>(stuffed with vegetables)</i>	
Plain Poppadom .....	0.60
Spicy Poppadom .....	0.60
Plain Raitha .....	1.50
<i>(home made yoghurt)</i>	
Cucumber Raitha .....	1.75
<i>(home made yoghurt with chopped cucumber)</i>	
Green Salad .....	1.50
<i>lettuce, onions, cucumber &amp; tomato</i>	
Relishes .....	0.60
<i>(mango chutney, mint sauce, onion salad and all other home made sauces and pickles)</i>	
Chips .....	1.60

*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 cards accepted. Cheques not accepted.



Why not *treat yourself* to our

## Special Sunday Lunch Menu (Selected 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



FULLY LICENSED  
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Open 7 days a week, including bank holidays

Monday to Saturday  
Lunchtime: 12.00 noon till 2.00pm  
Evening: 6.00pm till 11.00pm

Sunday  
Lunchtime: 12.00 noon till 2.30pm  
(Special Menu)

Evening: 6.00pm till 10.00pm (Normal Menu)

All prices are inclusive of VAT. Cheques not accepted  
We accept all major cards.

The management reserves the right to refuse admission without  
assigning a reason.



# The Royal Spice

Re-Opening Tuesday 14th October 2008

Traditional & Contemporary  
Bangladeshi & Indian Cuisine



## Take Away Menu

Collection only

Tel: 01233 820280/820800

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www.theroyalspice.co.uk