

## Starters

<b>SPICE VALLEY SPECIAL MUSSEL SUKKA</b>	£6.95
Mussels sauteed in a masala of shredded coconut, white wine, dried red chillies, coriander seeds & pepper	
<b>HARA BHARA KEBAB V</b>	£4.95
A healthy and delicious Indian vegetarian snack made with spinach, potatoes and green peas	
<b>RAJSTHANI LOLLY POP V</b>	£5.95
Ground seasonal mixed vegetables & potatoes with herbs & spices	
<b>LAMB or VEGETABLE SAMOSA</b>	£4.95
A choice of lightly spiced minced lamb or lightly spiced mixed vegetable in crispy pastry	
<b>PRAWN PUREE</b>	£5.95
Small prawns slightly spiced and served with light & flaky fried whole-wheat bread	
<b>KING PRAWN PUREE</b>	£7.95
Tender king prawns diced, slightly spiced and served with light & flaky fried whole-wheat bread	
<b>ONION PAKORA V</b>	£4.95
Finely chopped onions flavoured with herbs & spices and deep fried	
<b>MURG KETHI KEBAB</b>	£5.95
Chopped chicken tikka cooked with spices & variety of peppers, wrapped in a pancake	
<b>SQUID</b>	£6.95
Round shaped squid deep fried, with a variety of capsicum and onion, served with salad	
<b>CHILLI PANEER V</b>	£5.95
Cubes of paneer cheese grilled and cooked with spring onions, chillies and a touch of soy sauce,	
<b>PAPRI CHAT V</b>	£5.95
Crispy Papri chat served with boiled potatoes, onion, coriander & tamarind chutney, yoghurt & topped with pomegranate	
<b>CHILLI CHICKEN</b>	£5.95
Chicken fillet cooked with Spring onion, capsicum, green chilli, oyster sauce, chilli sauce and a touch of soya sauce	
<b>SINGARA V</b>	£5.25
Traditional Punjabi samosa, crispy and flaky and filled with potatoes & peas	

## Spice Valley Dhamaka Platters

<b>SEA PLATTER</b> (for 4 persons)	£28.95
Machhi (Salmon), King Prawn, Squid, Mussels	
<b>TANDOORI PLATTER</b> (for 4 persons) <b>V</b>	£24.95
Seekh Kebab, Murg Malai Tikka, Lamb Chops, Tandoori Chicken	
<b>VEGETABLE PLATTER</b> (for 4 persons)	£21.95
Paneer Tikka, Onion Bhajee, Lolly Pop, Singara	

Plain or Spicy Papadum £0.90      Chutneys £0.90      Cucumber/Mixed Raita £2.10

## *Specialities*

<b>NAWABI NALLI GOSHT</b> (Lamb Shank)	£15.95
Slow cooked lamb shanks blended & marinated with garlic and ginger, fine puree to form a paste with baby potatoes	
<b>LOBSTER IN KERALA SPICES</b>	£20.95
Grilled lobster delicately cooked with coconut & ginger in Keralan style	
<b>KHARGOSH GUNTUR MASALA</b>	£9.95
Rabbit on the bone marinated in andhra spices and cooked with chef's secret sauce	
<b>MURG MASALLAM</b>	£12.95
Roasted whole chicken in creamy butter & tomato sauce with ginger & crushed fenugreek	
<b>RAJ BENGAL KING PRAWNS</b>	£16.95
Whole king prawns, with shell, cooked with ginger, garlic and special secret Indian spices with garnish	
<b>KUKU QUAIL-BATERA</b>	£13.95
Grilled whole quails cooked with ginger, lemon zest, garlic, onion, tomatoes & crushed peppercorn, finished with lemon juice	
<b>ZARDA LO GOSHT</b>	£11.95
Tender lamb with apricot, potatoes, cooked in a creamy gravy with chef's special spices	
<b>RAHAH SHIKARI GOSHT</b>	£11.95
A spicy preparation of cubed & minced lamb together	
<b>LAMB CHOP MAAN PASAND</b>	£14.95
Tandoori grilled lamb chop cooked in fresh green chilli & garlic in a sauce of caramellized onion	
<b>MURG MUMTAZ</b>	£11.95
Tandoori grilled tikka of chicken simmered in smooth gravy with honey, cream, ground almond, coconut (mild & creamy)	
<b>MURG CHILLI MASALA</b> (fairly hot dish)	£11.95
Barbequed chicken tikka cooked in sweet chilli & garlic sauce of caramellized onions	
<b>LASOONI PANEER TIKKA LABADAR</b>	£11.95
Cottage cheese cooked with fresh tomatoes, onion, capsicum, fresh cream & exotic spices	
<b>DARMA-DUCK</b>	£14.95
Tandoori duck cooked with coconut cream, flavoured with fresh Indian cilantro stems	
<b>NAGA WALA</b> (Ghost Chilli)	£13.95
This extremely hot & fiery cooked with the hottest bell peppers (Naga), tomatoes, onion and infused with spices	
<b>CHICKEN MUNCHURIAN</b>	£14.50
A spicy marinated deep fried chicken cooked in traditional Indo-Chinese style Manchurian sauce with chopped fresh garlic	
<b>KALA BHUNA</b> (LAMB)	£12.95
Boneless lamb cooked in mustard oil with chopped garlic red onion and green chilli	
<b>SALMON MALAIDER</b>	£14.95
Diced salmon fillets with chopped spinach, garlic and delicate spices in a creamy sauce	
<b>DHANIA GOSHT</b>	£11.95
Tender lamb cooked with onion & pepper, flavoured with coriander	

## Old Favourites

*If you're after a traditional bite, then try one of our best sellers, prepared with recipes unique to India.*

*Also we do as **Vegetable** (£8.95) & **Prawn** (£10.95) dishes*

<b>TIKKA MASALA</b>	£10.95
Exclusive recipe of succulent chicken tikka or lamb tikka in a smooth sauce	
<b>PASSANDA</b>	£10.95
Sliced lamb or chicken cooked with fresh cream, ground cashew nuts & mild spices	
<b>KORMA</b>	£9.95
Chicken or lamb slow cooked in smooth creamy gravy	
<b>BHUNA</b>	£9.95
Medium spicy dishes cooked with onion based curry	
<b>ROGON JOSH</b>	£9.95
A very special old Mogul recipe, tomato flavoured sauce rich spicy flavours, cooked with lots of tomatoes	
<b>DOPIAZA</b>	£9.95
A medium strength dish cooked with cubed onions, fresh coriander & tomatoes, with selected traditional Indian herbs	
<b>PATIA</b> ( <i>Sweet, Sour and Hot</i> )	£9.95
Hot, sweet & sour dish comprising freshly chopped onion and squeezed lemon juice, cooked with traditional sauce	
<b>KARAH</b>	£10.95
Chicken or lamb cooked in a semi-dry sauce with red, green & yellow peppers, served in a sizzling karahi dish	
<b>DHANSAK</b>	£9.95
Chicken or lamb cooked with lentils, sweet sour & hot	
<b>MADRAS</b> ( <i>Fairly Hot</i> )	£9.95
Tender pieces of chicken or lamb, cooked in hot gravy	
<b>VINDALOO</b> ( <i>Very Hot</i> )	£9.95
Timeless classic for those who are looking for a hot bite	
<b>JALFREZI</b>	£10.95
Chargrilled chicken or lamb cooked with pepper, onion and tomatoes, garnished with fresh green chillies, lime leaf & coriander	
<b>BALTI</b>	£10.95
Balti dishes are cooked using authentic fresh ingredients. A recipe dating back to the Mogul times. Served with naan bread	

### (ALL KING PRAWN DISHES - £14.95)

#### Sundries

##### FROM THE FIELD (Vegetarian)

*Indian vegetables enhance aroma and freshness. Ideal as an accompaniment or as a Vegetarian option*

Bombay Aloo or Sag Aloo	£4.95	Mixed Vegetable	£4.95	Bhindi Bhaji (Okra)	£4.95
Sag or Matar Paneer	£4.95	Aloo Gobi (Potato, Cauliflower)	£4.95	Dhal Bhuna (Red Lentils)	£4.95
Mushroom Bhaji	£4.95	Daal Makhini (Black Lentils)	£4.95	Bigan Achari (Aubergine)	£4.95

#### BIRIYANI / RICE *All our Biriyanis are served with raita or vegetable curry*

Hyderabadi Chicken Biryani	£10.95	Vegetable Biryani <b>V</b>	£9.95	Egg Rice <b>V</b>	£4.75
Hyderabadi Lamb Biryani	£10.95	Mushroom Pilau Rice <b>V</b>	£4.75	Lemon Rice <b>V</b>	£4.75
Prawn Biryani	£10.95	Keema Pilau Rice	£4.75	Saffron Pilau Rice <b>V</b>	£3.75
King Prawn Biryani	£14.95	Special Fried Rice <b>V</b>	£4.75	Plain Steamed Rice <b>V</b>	£3.50

Are these 2 Prawn dishes correct?