BIRYANI

A stir fried Basmati rice, fresh mint leaves, coriander and caramalized onions. Served with a curry sauce

Chicken	£13.50
Lamb	£14.50
King Prawn	£16.95
Vegetables	£12.95

VEGETARIAN & VEGAN

Mix Vegetable Bhaji	£4.95
Bombay Aloo	£4.95
Aloo Gobhi	£4.95
Bindi Bhaji	£4.95
Saag Aloo	£4.95
Saag Paneer	£4.95
Tarkar Daal	£4.95
Mater Paneer	£4.95
Brinjal Bhaji	£4.95

NAN BREAD & RICE

£2.95
£3.25
£3.25
£3.25
£3.25
£3.25
£3.25
£2.50
£2.50
£2.95
£2.95
£3.50
£3.95
£3.95
£3.95

ALLERGIES

Please let us know if you have any allergies or dietary requirements BEFORE you order
(D) Dairy (G) Gluten (N) Nuts (V) Suitable for Vegetarian

SUNDRIES

Chips	£2.70
Raita (D)	£1.80
Plain Papadoms	
Spicy Papadoms	£0.80
Mixed Chutney (D)	£2.00
Lime Pickle	





OPENING HOURS

Sun - Thurs : 17.30-22.30 Fri & Sat : 17.30-23.00

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SPICE CLUB

OPENING HOURS

Sun - Thurs : 17.30-22.30 Fri & Sat : 17.30-23.00

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order online www.spiceclubsouthwell.co.uk

CLUB STARTERS

Onion Bhaji (V)(D) Vegetable Samosa (V) Sheek Kebab (D) Chicken Tikka (D)	£5.50 £5.50 £5.95
Sheek Kebab (D)	£5.50 £5.50
	£5.50
Chicken Tikka (D)	£5.95
Tandoori Chicken (D)	
Puree-Prawn or Chicken (G)	
Hara Bara Kebab Potato and seasonal veg patty stuffed with brie, fruit salsa, tamarind coulis	£4.95
Paneer & Hallumi Tandoori spiced paneer, hallumi stack, fruit salsa, plum chutney, balsamic glaze	£5.50
Lamb Chop (D) Tender lamb chop spiced with fresh mint, ginger grilled in clay oven.	£6.50
Beef Pancake (D) Stir fried beef in a tradition Indian spice, curry leaves hint of crushed chilli. Served with soft Indian pancake.	£6.50
Mixed Kabab (D). Onion bhaji, chicken tikka and sheek kebab.	£5.95
Hariyali Tikka (D) Pieces of chicken cubes marinated in blend of fresh mint, baby spinach, yoghurt and green herbs.	£5.95
Malai Chicken (D) Boneless chicken pieces marinated in a yoghurt and aromatic spices.	£5.95
Tandoori Salmon (D) Fillet of salmon, mustard, lemon juice, grilled in a tandoor.	1
Honey Ginger Tiger Prawn (D) Tandoor grilled king prawn sizzled with honey and ginger.	£6.95
Machlee Amritsheri (D)(G) Cod fish seasoned with chilli, turmeric, caraway seeds coated with flour.	£5.95

Vegetable Platter for 2 (G)(V)	
Tandoori Platter for 2 (D) £13.95 Combination of lamb chop, hariyali tikka and malai tikka.	;

CLUB SIGNATURE

Anar Chicken or Lamb (D) (N) £10.95 Chicken or lamb simmered with turmeric, green chilli, cashew nut and garnish with pomegranate. (medium)
Butter Chicken Tikka (D) (N)
Lal Mans (D) £12.50 Famous Rajasthani lamb dish, slow cooked with whole spices, onion, yoghurt and chef special garam masala. (medium)
Beef Salon £12.95 Authentic Bangladeshi lime, a finest compliment for the beef (chunk) with chef secret spice. (Medium)
Chicken Chettinad £11.00 Chicken mussels cooked with hand ground chettinad spice
Goat Mezban £14.95 A unique family recipe. Boneless kid goat, spiced with garam masala, marinated in mustard oil, chilli, shallots and coriander
Chicken Jul £11.00 Panch phoron tempering curry, garnished with yoghurt. (Medium hot)

TANDOORI GRILL

Served with salad and a medium curry sauce

Tandoori Chicken (D) Chicken breast Marinated with yogurt, garlic, ginger and fresh squeezed lemon juice.	£13.95
Tandoori Salmon (D) Fillet of salmon, mustard, lemon juice, griled in a tandoor.	£15.95
Tandoori King Prawn (D). King prawn marinated with yogurt, garlic and ginger.	£16.95
Shashlick (D) (Chicken Tikka or lamb chop) Chicken or lamb chop grill with chunk of red onion, fresh pepper and tomato.	£13.95
Chicken Tikka (D) Marinated with yogurt, garlic, ginger and freshly squeezed lemon juice.	£13.95
Tandoori Mix Grill (D) Tandoori chicken, seek kebab, lamb chop and chicken tikka	

ALLERGIES

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(D) Dairy (G) Gluten (N) Nuts (V) Suitable for Vegetarian

SEAFOOD

Bengal Fish Bhuna (Salmon or Cod) Bhuna style, tomato, onion and curry leaves.	£11.00
Goan Fish Curry (D) (Salmon or Cod) A traditional Goan dish prepared with coconut spicy sauce with light turmeric, curry leaf, and mustard seed. (medium l	
Macher Jhal Talapia loin, baby aubergine and new potatoes in a panch phoron tempered curry sauce.	£11.00
Raw Mango Curry (medium hot) Jumbo king prawns gently simmered in a tangy raw mango sauce, blend of aromatic spices and a hint of sweetness.	£14.50
	Bhuna style, tomato, onion and curry leaves. Goan Fish Curry (D) (Salmon or Cod)

CLASSIC CLUB DISHES

Tikka Masala (D) (mild)

Coconut powder in a rich creamy sauce

Korma (D) (mild) Coconut powder, sweet and creamy sauce

Rogon Josh (medium) Rich in tomato, herbs, onions and roasted garlic

Dupiaza (medium) Roasted chunks of pepper, onions with ginger and garlic

Balti (medium)
Peppers, fresh tomato,
garlic and ginger

Bhuna (medium)
Semi-dry sauce, fresh tomato,
onions, garlic and ginger

Saag (medium)
Fresh spinach, tomato,
onion and garlic

Dansak (medium) Sweet and sour, yellow lentils, pineapple and cream Garlic Chilli (Hot)

Fine chop garlic and fresh green chilli, finished with onion and tomato

Jalfrezi (hot)

Mustard seeds, pepper, onion, green chillies, garlic and ginger

Madras (Medium hot) A hot & spicy Madras curry form South India

Vindaloo (Very Hot!)
A fiery hot and spicy dish,
enjoyed by the Goan

Tawa (Medium hot)
Fairly dry sauce with ginger and chopped fresh mint.

Passanda Pathia Rogan Josh

Passanda sauce with a pan fried onion, tomatoes, capsicum and garlic. (medium)

Punjabi Kharahi

Kashmiri red chilli, pepper and garnish with julienne ginger.
(Medium hot)

 Chicken
 £9.50
 King Prawn
 £13.95

 Chicken Tikka
 £9.95
 Prawn
 £11.95

 Lamb
 £10.50
 Vegetables
 £8.95

(Vegan option is available)