

Banquet Night



SPICE GARDEN

Indian Restaurant & Takeaway

Traditional and Authentic Indian Cuisine



Starters

ONION BHAJI

Fritter made from thinly sliced onions and a house batter, then deep-fried until golden brown and crispy.

CHANA CHAAT

ALOO CHAAT

CHICKEN CHAAT

Indian street food snack. A mix of salty, sweet, spicy, and tangy fried elements, such as potatoes, or chickpeas as a base.

VEGETABLE SAMOSA

LAMB SAMOSA

Pastry shell filled with spiced vegetables or lamb mince filling.

CHICKEN CHILLI FRY

LAMB CHILLI FRY

Stir fried with special house sauce. Sweet, spicy and tangy.

CHICKEN TIKKA

PANEER TIKKA

DUCK TIKKA

LAMB TIKKA

Marinated in a yogurt-based mixture with spices, then grilled in a tandoor oven.

PRAWN PURI

Spicy prawn curry served on a crispy deep-fried puri.

Chefs Recommendation

CHICKEN TIKKA MASALA

The famous British Indian dish, created in Britain by a Bangladeshi chef. A popular dish consisting of marinated and grilled chicken in a creamy, spiced, tomato-based sauce (Mild).

VEGETARIAN CURRY

(Chef's Special) Potatoes, carrots, cauliflower, peas, and green beans are added to a spice base and cooked until tender (Medium Hot).

TANDOORI CHICKEN (Half)

On the bone spring chicken marinated in a flavourful blend of house tandoori spices and yogurt, then cooked in a tandoor oven.

BENGAL FISH MASALA

Fish cooked with fresh garlic, fresh lime, and a thick house sauce (Medium Hot).

CHICKEN SHASHLIK

Marinated with house made sauce and skewered with vegetables then grilled in a clay oven.

Mains

Traditional Curry & Balti Dishes

Chicken Lamb Prawns Vegetables

KORMA

A creamy, sweet, sauce dish made with coconut milk and almond nuts. Dish is known for its mild, aromatic flavour profile (Mild).

PASSANDA

A mild, creamy curry. Made with yoghurt, sultanas and almonds (Mild).

ROGAN

Made with tomatoes, paprika, and Kashmiri chilli powder (Medium Hot).

BHUNA

Thick, intensely flavoured sauce and a medium level of heat (Medium Hot).

KARAH

Named after the steep-sided wok-like cooking pot in which it's traditionally prepared. It's known for its robust, tomato-based flavour. The dish is a thick, rich gravy and is cooked quickly over high heat (Medium Hot).

MADRAS

A spicy, hot curry known for its dark red sauce and a flavour that is both tangy and slightly sweet (Hot).

VINDALOO

A hot, tangy, and spicy flavoured dish (Very Hot).

DANSAK

Combination of sweet, sour, and spicy flavours. Made with lentils, it's a complex dish that blends Persian and Indian culinary traditions, using a variety of spices like fenugreek, cumin, and coriander (Hot).

PATHIA

A hot, sweet, and sour tomato-based curry, known for its distinctive balance of flavours, which is achieved through the use of ingredients like tamarind, lemon juice, sugar, and chilli (Hot).

JALFREZI

Stir-fried and served in a thick spicy sauce that includes green chilli peppers (Hot).

DOPIAZA

A classic Indian dish, generously flavoured with onions (Medium Hot).

Balti Curry

Balti dishes are a popular British-Indian curry. The dish gained popularity in the 1980s and 1990s in Birmingham's Balti restaurants and has since spread to other parts of the UK and internationally. It is cooked with onions, garlic, ginger, and a blend of aromatic spices, including garam masala and herbs (Hot).

Chicken Lamb Prawn King Prawn Vegetables

Sides

SAAG ALOO

Combination of potatoes (aloo) and leafy greens (saag) cooked in a flavourful mix of spices and aromatics (Mild).

BOMBAY ALOO

A flavourful dish. Potatoes cooked with a variety of spices, including cumin, curry powder, garlic, garam masala, turmeric, and mustard seeds (Medium Hot).

CHANA MASALA

Made with chickpeas, onions, tomatoes, and a blend of spices (Medium Hot).

MATAR PANEER

A dish featuring paneer (Indian cheese) and peas cooked in a tomato-based, spiced sauce (Mild).

TARKA DAAL

A lentil curry that is tempered with a fragrant mixture of spices (Medium Hot).

BHAJI

Bhaji is a dish made from vegetables, deep-fried or stir fried and cooked with Indian spices (Mild)

Bhindi

Gobi

Aloo Gobi

Mushroom

Spinach

Aubergine

Sundries

NAAN

A soft, leavened flatbread made with wheat flour, yogurt, and yeast. Baked in our tandoor oven, which gives it a slightly smoky flavour and a golden-brown crust.

Plain

Wheat flour and baking powder

Garlic

Baked with a garlic mixture

Peshwari

Sweet filling of nuts, raisins and coconut

Keema

Stuffed with a savoury spiced minced lamb filling

Garlic Chilli

Chilli Aromatic garlic and a touch of chilli heat

Kulcha

Filled with Indian cheese and spices

Rice

Long-grain aromatic rice originating from the Indian subcontinent

Steamed

Steam cooked rice

Pilau

Cooked in broth and spices

Mushroom

With slices of mushrooms, aromatics and herbs

Egg Fried

Scrambled egg cooked with basmati rice

Jeera

Prepared with cumin seeds and spices

Lemon

Rice mixed with a flavourful Indian seasoning

Coconut

Cooked in coconut milk and coconut flakes

Vegetable

Rice cooked with a variety of vegetables and spices

Keema

Minced meat cooked with rice and infused with aromatic spices

Indian Egg Fried

Scrambled egg that is lightly spiced and fried with peas & basmati rice