



## APPETISERS

**HOUSE SPECIAL MIX** £6.95

Consists of tandoori drumettes, chicken tikka, shish kebab, and meat samosa.

**ROYAL KEBAB** £5.95

Minced lamb blended with chilli, garlic, ginger and coriander (Hot)

**CHICKEN CHILLI FRY** £4.95

**LAMB CHILLI FRY** £5.95

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

**TANDOORI CHICKEN** £4.95

**TANDOORI DRUMETTES** £5.95

**TANDOORI LAMB CUTLETS** £6.95

Marinated in a flavourful blend of house tandoori spices and yogurt, then cooked in a tandoor oven.

**SEEKH KEBAB** £5.95

Kebab made with minced meat, seasoned with spices and grilled in a tandoor oven.

**CHAPLI KEBAB** £5.95

Pastun-style minced meat patty. Made with lamb and flavoured with a blend of spices and fresh herbs.

**VEGETABLE SAMOSA** £3.95

**LAMB SAMOSA** £4.95

Pastry shell filled with spiced vegetables or lamb mince filling.

**HARIYALI CHICKEN TIKKA** £4.95

Blend of spinach, fenugreek and coriander leaves.

**CHICKEN TIKKA** £4.95

**PANEER TIKKA** £4.95

**DUCK TIKKA** £5.95

**LAMB TIKKA** £5.95

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

**MALAI KOFTA** £5.95

Minced lamb deep-fried with paneer (Indian cheese) balls, known as koftas, served in a rich and creamy tomato-based gravy.

**PRAWN PURI** £4.95

**KING PRAWN PURI** £5.95

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

**SPICED FISH CAKE** £5.95

Salmon and potatoes mixed with Indian species and herbs, then deep-fried.

**FISH MANCHURIAN** £6.95

Whole fish stuffed with spices then deep-fried and served with a special house sauce (Extra Hot).

**SPICE GARDEN SEAFOOD SPECIAL** £7.95

A luxury seafood mix containing scallop, squid, and prawns.

**KING PRAWN BUTTERFLY** £6.95

Coated in a mildly spiced house batter and then deep fried.

## APPETISERS

### HONEY GARLIC SALMON

£6.95

Crispy salmon tossed in a spicy-sweet honey garlic sauce.

### ONION BHAJI

£4.95

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

### VEGETABLE PAKORA

£4.95

### CHICKEN PAKORA

£5.95

### SQUID PAKORA

£5.95

Coated in a chickpea flour batter with spices and deep-fried.

### CHAAT

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

### ALOO

£4.95

### CHANA

£4.95

### CHICKEN

£5.95



### **TANDOORI DISHES**

All items come with fresh salad and sauce and cooked in a tandoor oven.

<b>CHICKEN TIKKA</b>	<b>£10.95</b>
<b>LAMB TIKKA</b>	<b>£11.95</b>

Marinated in a flavourful blend of house tandoori spices and yogurt, then cooked in a tandoor oven.

<b>TANDOORI CHICKEN (half)</b>	<b>£10.95</b>
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On the bone spring chicken marinated in a flavourful blend of house tandoori spices and yogurt, then cooked in a tandoor oven.

<b>PANEER SHASHLIK</b>	<b>£11.95</b>
<b>CHICKEN SHASHLIK</b>	<b>£11.95</b>
<b>LAMB SHASHLIK</b>	<b>£12.95</b>
<b>DUCK SHASHLIK</b>	<b>£12.95</b>
<b>SALMON SHASHLIK</b>	<b>£12.95</b>
<b>KING PRAWN SHASHLIK</b>	<b>£14.95</b>

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

<b>TANDOORI MIXED GRILL</b>	<b>£14.95</b>
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Mixture of tandoori chicken, chicken tikka, lamb tikka, chicken drumettes, lamb cutlets, and shish kebab.

<b>TANDOORI KING PRAWN</b>	<b>£14.95</b>
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Marinated in a flavourful blend of house tandoori spices and yogurt, then cooked in a clay oven.

<b>LAMB CHOPS</b>	<b>£14.95</b>
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Lamb chops marinated in yogurts, herbs & spices and grilled in the clay oven, served with smashed potatoes and special sauce.

<b>ASPARAGUS SALMON</b>	<b>£14.95</b>
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Salmon marinated and cooked in the charcoal oven, served with asparagus and smashed potatoes with special herbs.

<b>HARIYALI CHICKEN TIKKA</b>	<b>£11.95</b>
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Classic North Indian dish, chicken is flavoured with fresh green herbs - mint and coriander leaves, along with Indian spices.



## CHEF'S RECOMMENDATION

Spice Garden Specials

**CHICKEN TIKKA MASALA** £11.95

**LAMB TIKKA MASALA** £12.95

The famous British Indian dish, created in Britain by a Bangladeshi chef.

A popular dish consisting of marinated and grilled chicken or lamb pieces in a creamy, spiced, tomato-based sauce (Mild).

**BUTTER CHICKEN** £11.95

Traditionally known as Murgh Makhani, a North Indian dish. Chicken cooked in a rich, buttery tomato-based gravy (creamy texture and mild).

**MALAI KOFTA** £11.95

Mince lamb deep-fried with paneer (Indian cheese) balls, known as koftas, served in a rich and creamy tomato-based gravy (Medium Hot).

**PANEER TIKKA MASALA** £11.95

Vegetarian dish, paneer (Indian cheese) is marinated in a mixture of spices and yogurt, then grilled, and tossed in a creamy, tomato-based gravy (Mild).

**INDIAN GARLIC CHICKEN** £11.95

A spicy and tangy dish from South India. Tender pieces of chicken cooked in flavourful sauce of fresh garlic, spices and fresh curry leaves (Medium Hot).

**RAJASTHANI LAMB SHANK** £14.95

Originating from the Rajasthan region of India. It's known for its rich, flavourful, and slow-cooked dish. A spicy, red-coloured sauce made with yogurt and various spices, including dried red chillies. Served with chickpeas and beans (Medium Hot).

**TANDOORI KING PRAWN MASALA** £14.95

Large prawns marinated in a flavourful tandoori spice mixture, then grilled in a tandoor oven and simmered in a rich, creamy masala sauce (Mild).

**KEEMA MATAR** £12.95

Made with mince lamb, peas and a thick house sauce (Medium Hot).

**GOSTH KATA MASALA** £12.95

Smashed lamb slow-cooked in a clay oven, chef's spices, garlic and a thick masala sauce (Medium Hot).

**CHICKEN CHILLI FRY** £11.95

**LAMB CHILLI FRY** £12.95

Stir fried with special house sauce. Sweet, spicy and tangy (Very Hot).

**LOVE MANGO CHICKEN CURRY** £11.95

A dish that combines the sweetness of mango with the savoury flavour of chicken in a curry sauce, with creamy coconut milk, ginger, and spices (Mild)

**JHURA MANGSHO (Shredded Meat)** £12.95

Boneless lamb cooked in a Bengali a curry style, then shredded and fried with onions and herbs (Medium Hot).

**SPICE GARDEN SEAFOOD SPECIAL** £13.95

A luxury seafood mix containing scallop, mussel, squid & prawn (Medium Hot).

**GOAN FISH CURRY** £12.95

A flavourful curry originating from Goa, India, known for its blend of aromatic spices, tangy tamarind, and creamy coconut milk (Mild)

**MACHER JHOL (Fish Masala)** £12.95

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

**CHEF'S RECOMMENDATION**  
Spice Garden Specials

**SPICE GARDEN DUCK CURRY SPECIAL**

**£12.95**

Combination of luxuries tender, rich duck meat with a special house curry sauce (Medium Hot).

**ALOO GOSHT**

Tender lamb or chicken cooked with potatoes in a flavourful, stew-like gravy (Medium Hot).

**Chicken £11.95**

**Lamb £12.95**

**ACHARI MASALA**

Achari curry is seasoned with Indian pickling spices and Indian pickle to give it a tangy, spicy flavour that will surprise you (Hot).

**Chicken £11.95**

**Lamb £12.95**

**HARIYALI**

Green Indian curry known for its rich, flavourful taste. Made with fresh aromatic herbs, spices, and a green house paste (Medium Hot).

**Chicken £11.95**

**Lamb £12.95**

**SOUTH INDIAN RED CHILLI CURRY**

Cooked with baby spinach, a spicy dish featuring a flavourful, red-hued chili sauce (Hot).

**Chicken £11.95**

**Lamb £12.95**

**NAGA MORICH TARAKARI**

Bangladeshi curry dish made with onions, garlic, ginger, tomatoes, and one secret ingredient, Naga chilli. A very hot chilli but has a flavour that is quite unique (Very Hot).

**Chicken £11.95**

**Lamb £12.95**

**SHATKORA TARAKARI**

Bangladeshi curry dish with a distinctive sour-bitter flavour of the Shatkora, a citrus fruit native to Bangladesh. The rind of Shatkora is used to flavour the curry, adding a sharp, tangy and citrusy aroma (Medium Hot).

**Chicken £11.95**

**Lamb £12.95**



TRADITIONAL CURRY & BALTI DISHES

	CHICKEN	LAMB	PRAWN	KING PRAWN	VEGETABLE
<b>KORMA</b>	£10.95	£11.95	£11.95	£13.95	£8.95
A creamy, sweet, sauce dish made with coconut milk and almond nuts. Dish is known for its mild, aromatic flavour profile (Mild).					
<b>PASSANDA</b>	£10.95	£11.95	£11.95	£13.95	£8.95
A mild, creamy curry. Made with yoghurt, sultanas and almonds (Mild).					
<b>ROGON</b>	£10.95	£11.95	£11.95	£13.95	£8.95
Made with tomatoes, paprika, and Kashmiri chilli powder (Medium Hot).					
<b>BHUNA</b>	£10.95	£11.95	£11.95	£13.95	£8.95
Thick, intensely flavoured sauce and a medium level of heat.					
<b>KARAH</b>	£10.95	£11.95	£11.95	£13.95	£8.95
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).					
<b>MADRAS</b>	£10.95	£11.95	£11.95	£13.95	£8.95
A spicy, hot curry known for its dark red sauce and a flavour that is both tangy and slightly sweet (Hot).					
<b>VINDALOO</b>	£10.95	£11.95	£11.95	£13.95	£8.95
A hot, tangy, and spicy flavoured dish (Very Hot).					
<b>DANS</b>	£10.95	£11.95	£11.95	£13.95	£8.95
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).					
<b>PATHIA</b>	£10.95	£11.95	£11.95	£13.95	£8.95
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).					
<b>JALFREZI</b>	£10.95	£11.95	£11.95	£13.95	£8.95
Stir-fried and served in a thick spicy sauce that includes green chilli peppers (Hot).					
<b>DOPIAZA</b>	£10.95	£11.95	£11.95	£13.95	£8.95
A classic Indian dish, generously flavoured with onions (Medium Hot).					
<b>SAAG</b>	£10.95	£11.95	£11.95	£13.95	£8.95
Leafy green spinach base, including mustard greens and fenugreek (Medium Hot).					

## THALI & SET MEALS

A thali is a traditional Indian meal consisting of multiple small dishes arranged on a round platter.

### VEGETARIAN THALI

**£16.95**

Vegetable curry, tarka dal, saag aloo, matar paneer, basmati rice, tandoori roti, and mixed raita.

### THE THALI

**£19.95**

Tandoori chicken, lamb bhuna, chicken curry, basmati rice, garlic naan, and mixed raita.

### SET MEAL FOR TWO

**£39.95**

Onion bhaji, lamb samosa, chicken tikka masala, lamb karahi, saag aloo, pilau rice, plain naan, poppadom with mint sauce, chutney, and onion salad.



## KIDS MENU

### KID'S CHICKEN KORMA WITH BASMATI RICE

**£8.95**

Diced boneless chicken in a korma sauce served with Basmati rice (Minimal Spice).

### CHICKEN DRUMETTES WITH PILAU RICE

**£8.95**

Lemon and herb chicken wings cooked in a clay oven and served with pilau rice.

### CHEF'S SPECIAL EGG FRIED RICE

**£6.95**

Basmati rice cooked with eggs and herbs.

### CHIPS AND CHICKEN NUGGETS

**£6.95**



BIRYANI DISHES

A mixed rice dish, made with rice, meat, vegetables or seafood with a variety of spices. It is a one-pot dish where the meat, spices, and rice are layered and cooked together, allowing the flavours to meld. The layering technique is a key characteristic that distinguishes biryani from other rice dishes.

All biryani dishes are prepared with pilau rice & served with house made biryani sauce.

CHICKEN BIRYANI	£11.95
LAMB BIRYANI	£12.95
CHICKEN TIKKA BIRYANI	£12.95
LAMB TIKKA BIRYANI	£13.95
CHICKEN & MASHROM BIRYANI	£12.95
PRAWN BIRYANI	£11.95
KING PRAWN BIRYANI	£14.95
VEGETABLE BIRYANI	£10.95
MUSHROOM AND SWEETCORN BIRYANI	£9.95
HYDRABADI BIRYANI	
Originating from Hyderabad, known for its rich, aromatic, and slightly tangy flavour. The dish is slow-cooked on a low heat to develop a fragrant and aromatic flavour.	
	Chicken £13.95
	Lamb £14.95
DHAKA KACCHI BIRYANI (Available on Friday & Saturday only)	£14.95
The famous renowned traditional Bangladeshi biryani.	
Meat is marinated for a day in spices and curd then slow-cooked with basmati rice in a dum technique.	
(Sealing the biryani in a clay pot, allowing it to steam and cook in its own juices)	
SPICE GARDEN BIRYANI (House Special)	£15.95
Consisting of chicken, lamb, prawns and king prawn. Made with a house special sauce and spices.	

VEGETABLE DISHES

Vegetarian and vegan friendly

VEGETARIAN CURRY (Chef's Special)	£9.95	
Potatoes, carrots, cauliflower, peas, and green beans are added to a spice base and cooked until tender (Medium Hot).		
	SIDE	MAIN
VEGETARIAN RANI KOFTA	£4.95	£8.95
Cooked with cheese, fresh spinach, and peas (Sweet and Spicy).		
VEGAN CHILLI MASALA	£4.95	£8.95
A spicy mixture of vegetables cooked with onions, tomatoes, and a blend of spices (Hot).		
SAAG ALOO	£4.95	£8.95
Combination of potatoes (aloo) and leafy greens (saag) cooked in a flavourful mix of spices and aromatics (Mild).		
BOMBAY ALOO	£4.95	£8.95
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	£4.95	£8.95
Made with chickpeas, onions, tomatoes, and a blend of spices (Medium Hot).		
SAAG PANEER	£5.45	£9.95
A hearty and flavourful dish, consisting of cooked spinach, mix of greens, cooked with Indian cheese (Medium Hot).		
MATAR PANEER	£5.45	£9.95
A dish featuring paneer (Indian cheese) and peas cooked in a tomato-based, spiced sauce (Mild).		
TARKA DAAL	£4.95	£8.95
A lentil curry that is tempered with a fragrant mixture of spices (Medium Hot).		
MAKHANI DAAL	£4.95	£8.95
A rich buttery lentil dish (Mild).		
SAMBA DAAL	£5.45	£9.95
Lentil and vegetable stew. A flavourful and hearty dish, made with toor dal (pigeon peas), vegetables, and a special spice powder called sambar masala (Medium Hot).		
BHINDI BHAJI (Okra)	£4.95	£8.95
GOBI BHAJI (Cauliflower)	£4.95	£8.95
MUSHROOM & SPINACH BHAJI	£4.95	£8.95
AUBERGINE BHAJI	£4.95	£8.95
Bhaji is a dish made from vegetables, deep-fried and cooked with Indian spices (Mild)		

## **SUNDRIES**

### **MASALA CHIPS**

**£4.95**

Crispy potato chips coated with a blend of Indian spices, which include cumin, coriander, chilli powder, and turmeric.

### **CHIPS**

**£2.95**

### **RICE**

Steamed

**£2.95**

Pilau

**£3.95**

Mushroom

**£3.95**

Indian Egg Fried (Chef's Special)

**£4.95**

Keema

**£4.95**

Jeera

**£4.95**

Lemon

**£4.95**

Coconut

**£4.95**

Vegetable

**£4.95**

### **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

**£2.95**

Garlic – Baked with a garlic mixture

**£3.55**

Peshwari – Sweet filling of nuts, raisins and coconut

**£3.95**

Keema – Stuffed with a savoury spiced minced lamb filling

**£3.95**

Garlic Chilli – Aromatic garlic and a touch of chilli heat

**£3.95**

Paneer Kulcha – Filled with Indian cheese and spices

**£3.95**

### **PARATHA**

**£2.95**

### **ROTI**

**£1.95**

### **CHAPATI**

**£1.95**

### **PAPPADUM**

**£0.75**

### **PAPPADUM BASKET**

**£3.95**

Comes with 4 pappadums, mango chutney, lime pickle, mint sauce & onion salad.

## **SUNDRIES**

### **CHUTNEYS**

A sweet, sour, and spicy sauce made from fruits or vegetables, vinegar, and spices (freshly made in-house).

Mango Chutney	<b>£0.60</b>
Lime Pickle	<b>£0.60</b>
Mint Sauce	<b>£0.50</b>
Onion Salad	<b>£0.50</b>

### **RAITA**

Made with yogurt, flavoured with herbs and spices.

Cucumber	<b>£1.95</b>
Onion	<b>£1.95</b>



## A little about us!

We are a family-run establishment with a passion for Indian cuisine and a commitment to serving our community (You). We have been serving Indian food since the 1970s when our father first introduced curry to the British people. We source our ingredients locally whenever possible, ensuring a sustainable and flavourful dining experience. Our Chef is from Kolkata with 20 years' experience in cooking the finest authentic Indian, Bangladeshi, and Pakistani cuisine. Our goal is to create a welcoming space where guests feel at home, surrounded by good food and good company.

Thank you for choosing to dine with us.