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APPETISERS

Popadom V	£0.80
Spicy Popadom V	£1.00
Condiments V	per portion £0.75
Yoghurt mint sauce & onion salad.	
Mango Chutney V	per portion £1.00

STARTERS **M**

All starters served with salad & yoghurt mint sauce.

Seekh Kebab	£4.50
Lightly spiced mince meat cooked over charcoal on skewers.	
Tandoori Chicken	£4.95
Chicken Tikka or Lamb Tikka	£4.95
Chicken Tikka Chat	£4.95
Spicy & tangy chicken tikka with tomato, cucumber and chat massala on a bed of salad.	
Vegetable Samosa	£3.95
Aloo Chat V	£4.25
Spicy tangy potato, tomato, cucumber with chat massala sauce.	
Onion Bhajee V	£3.95
Chopped onions marinated in gram flour & cumin then deep fried to a golden brown.	
Fish Tikka	£6.25
King Prawn Puri	£6.95
King prawns cooked in a medium dry special bhuna sauce, served on a puri bread with yoghurt mint sauce.	

TANDOORI MAIN COURSE **M**

All Tandoori dishes are marinated overnight with 'Spice Club' herbs and spices then barbecued in a clay oven. Served with fresh salad and mint sauce.

Tandoori King Prawn	£12.95
Marinated king prawns, cooked with special herbs and spices over charcoal on skewers.	
King Prawn Shashlick	£13.95
Marinated king prawns, cooked with onion, capsicum and tomato over charcoal on skewers.	
Shashlick	£10.95
(Chicken Tikka or Lamb Tikka) Succulent marinated pieces, cooked with onion, capsicum and tomato over charcoal on skewers.	
Chicken Tikka or Lamb Tikka	£9.50
Pieces marinated overnight in special herbs and spices cooked over charcoal on skewers.	
Tandoori Chicken	£9.50
Half a chicken on the bone marinated overnight in special herbs & spices, cooked over charcoal.	

CLUB SPECIALS

These dishes are specially prepared by our Chefs for the patrons of The Spice Club.

Butter Chicken N	£10.95
Chicken Tikka mildly cooked in a creamy sauce, tossed in butter, almonds and coconut.	
Akburri Murgh N	£10.95
Chicken Tikka cooked in a creamy sweet sauce with almond butter and mango.	
Massala N (Chicken Tikka or Lamb Tikka)	£10.95
The traditional mild favorite, cooked in a exotic mild sauce with a delicate blend of aromatic spices and herbs, simmered in cream.	
Tandoori King Prawn	£13.95
Karahi M	£10.95
(Chicken Tikka or Lamb Tikka) Cooked with spices, onion, capsicum and tomato in an iron skillet known as a korai.	
Rogan Josh M	£10.95
(Chicken Tikka or Lamb Tikka) An aromatic dish, cooked with a medium onion base gravy, layered with a tomato topping in medium herbs and spices.	
Tamarind M (Chicken or Vegetable)	£10.95
Marinated chicken or vegetables, infused with a tamarind sauce to create a sweet, sour & tangy sauce.	
Bhuna Massala M	£10.95
(Chicken Tikka or Lamb Tikka) Cooked with onions, tomato, capsicums, herbs & spices in special bhuna masala sauce.	
South Indian N D	£10.95
(Chicken Tikka or Lamb Tikka) Slightly hot garlic and ginger sauce with selected spices, coconut cream, with red & green chillies.	
Jalfrezi D (Chicken Tikka or Lamb Tikka)	£10.95
Cooked with selected spices, fried tomato & chopped onion to produce a slightly hot dish, full of flavour.	
King Prawn Jalfrezi D	£12.95
King Prawn Jal Jhul D D	£12.95
Cooked in a hot and sour sauce to create an aromatic hot tasty dish.	
North Indian Garlic D	£10.95
(Chicken Tikka or Lamb Tikka) Cooked with ginger, black peppers, green & red chillies in a slightly hot garlic sauce.	
Chilli Massala D D	£10.95
(Chicken Tikka or Lamb Tikka) Madras hot, cooked with club special mixed spices, herbs, green & red chillies.	
Kas Bhuna D D	£10.95
(Chicken Tikka or Lamb Tikka) A hot dish, cooked with fresh tomato, chillies, coriander & red wine.	

TRADITIONAL FAVOURITES

Korma (Sweet) **N**

A preparation of mild spices with fresh cream, coconuts, almonds and butter is used to create the delicacy of the flavour & creamy texture.

Bhuna **M**

A thoroughly garnished dish with onions, garlic, tomato and selected spices, extensively treated to provide a delicious thick juicy bhuna, medium strength sauce.

Dupiaza **M**

A maximum quantity of onions, peppers, seasoned and treated with dozens of spices & herbs.

Sagwalla **M**

With fresh spinach, chopped garlic, and ground spices to create a medium flavoured dish.

Dansak **D**

Sweet and sour, slightly hot with fairly thick lentil sauce with pineapple.

Pathia **D**

Sweet sour & slightly hot. A dish prepared with garlic, red chilli, black peppers with a hint of lemon in a thick tomato and onion curry base sauce.

Madras **D D**

A most popular dish of rich, hot and sour tastes extensively prepared with chilli, lemon juice and tomato puree, in a thick smooth sauce.

Chicken or Lamb	£8.95
Chicken Tikka or Lamb Tikka	£9.95
Mixed Vegetable V	£8.95
Prawn	£9.95
King Prawn	£11.95
Club Special Mix	£10.95
(Chicken Tikka, Lamb Tikka & Prawn)	

BIRYANI

Our Basmati rice is flavoured with chicken, lamb, duck, prawn or vegetables in butter and ghee, with delicate spices, herbs & sultanas. A special vegetable curry is added to further enhance the flavour of the dish.

Chicken Tikka Biryani	£10.95
Lamb Tikka Biryani	£10.95
Vegetarian Biryani V	£9.95
Prawn Biryani	£10.95
King Prawn Biryani	£13.95
Club Special Biryani	£11.95
(Chicken Tikka, Lamb Tikka & Prawn)	

SIGNATURE CHEF'S SPECIALS

Our chef's special recipe dishes are cooked with their own secret recipes.

Shashlik Bhuna M	£13.95
(Chicken Tikka or Lamb Tikka) Barbecued Chicken or lamb with onions, capsicum & tomato in a special juicy bhuna sauce.	
Zeera Peri M	£13.95
(Chicken Tikka or Lamb Tikka) A medium dish cooked with shahi cumin, specially selected spices & herbs picked by our chef's to achieve the harmony of spices.	
Hot Spicy Lamb D D D	£13.95
Madras hot, cooked in a onion gravy with black peppers, fresh grounded & whole green chillies.	
Supreme Chilli Special D D D	£13.95
(Chicken Tikka or Lamb Tikka) Hot spicy dish, cooked with very hot Bangladeshi chillies in a special onion based sauce.	

BALTI DISHES **M**

Baltis are prepared with freshly ground herbs and spices garnished with fresh coriander in a medium but rich flavoured sauce.

Balti Chicken or Lamb	£9.95
Balti Chicken Tikka	£10.95
Balti Lamb Tikka	£10.95
Balti Mixed Vegetable V	£9.95
Balti Chicken & Mushroom	£10.95
Balti Chicken & Prawn	£10.95
Balti Garlic Chicken Tikka	£11.95
Balti King Prawn	£12.95
Club Balti Special	£11.95
(Chicken Tikka, Lamb Tikka & Prawn)	

Spice Club Food Guide		
Slightly Hot	Madras Hot	Vindaloo Hot
Medium	Contains Nuts	Suitable for Vegetarians

VEGETABLE SPECIALITIES **M V**

Side dishes are served to accompany main meals

	Side	Main
Bombay Aloo	£4.50	£8.95
Aloo Gobi (Potato & cauliflower)	£4.50	£8.95
Sag Aloo (Spinach & potato)	£4.50	£8.95
Sag Bhajee	£4.50	£8.95
Mushroom Bhajee	£4.50	£8.95
Vegetable Bhajee	£4.50	£8.95
Tarka Dhall (Lentils)	£4.50	£8.95
Bhindi Bhajee (Okra)	£4.95	£9.50
Sag Panir	£4.95	£9.50
Vegetable Chilli Panir D	£4.95	£9.50
Diced Indian cheese cooked with mixed vegetables spices and fresh green chillies.		

RICES

Steamed Rice V	£2.75
Pilau Rice V	£2.95
Mushroom Pilau Rice V	£3.50
Vegetable Pilau Rice V	£3.50
Egg Pilau Rice V	£3.50
Lemon & Coriander Rice	£3.50
Garlic Chilli Rice	£3.50
Special Fried Rice V	£3.95
With egg, peas and sultanas.	

NAN

Plain Nan V	£2.95
Peshwari Nan V N	£3.50
Keema Nan (Minced meat)	£3.95
Garlic Nan V	£3.50
Cheese Nan V	£3.50
Garlic & Cheese Nan V	£3.75

Chips	£2.75
Mixed Raitha (Onion & cucumber)	£2.50
Lime Pickle D or Chilli Pickle D D	£1.25

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when placing your order. Some dishes may contain nuts, dairy, seafood, seafood shells, fish bones, gluten, eggs, celery, onions or mustard. As such we cannot guarantee the absence of traces of any allergens in our food.