



# Spice Club

We are proud to present our new menu that features traditional favourites and modern Indian Cuisine. Our Indian Chefs are highly skilled in the art of blending spices and fresh ingredients to achieve authentic flavours with an original twist, such as our Saffron Monkfish Malabar. All our Tandoori dishes are cooked in a traditional charcoal-fired clay oven, from our piping hot Naan breads to succulent Kebabs, Chicken Tikka and Tandoori King Prawns. Enjoy a taste of modern India at Spice Club!

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## STARTERS

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<b>LAMB SEEKH KEBABS</b>	<b>£5.25</b>
Delicious Minced Irish Lamb, flavoured with nutmeg and mace, ginger, garlic and coriander and cooked in a Tandoor clay oven on skewers, with Mint Yogurt	
<b>BOMBAY SPICED DUCK</b>	<b>£6.50</b>
Duck on the Bone, with Garlic and Ginger Spices, Charred Peppers and Onion in Chilli Oil, Saunth Ki Chutney (Tamarine and Ginger Chutney)	
<b>TANDOOR CHICKEN TIKKA</b>	<b>£5.25</b>
Tender Cubes of Chicken, Marinated in Yogurt, Garlic, Ginger and Spices, cooked over charcoal, served with Roast Lightly Spiced Green Peppers and Onions	
<b>CLASSIC ONION BHAJI (v)</b>	<b>£4.75</b>
The Ever-Popular Indian Treat with Sliced Onions mixed with a selection of Indian Herbs, Spices and Gram Flour, served with Mint or Tamarind Chutney	

<b>COCONUT TIGER PRAWN AND CAESAR SALAD</b>	<b>£7.95</b>
Our Indian Version of the Classic Caesar, with Crisp Cos Leaves, Croutons, Tomato and Parmesan Cheese, Topped with Crispy Coconut Prawns	
<b>SPICED VEGETABLE SAMOSA (v)</b>	<b>£5.25</b>
Chopped Potato, Cumin, Peas, Carrot, Garam Masala, Lime, Coriander	
<b>BOTI LAMB CHOP</b>	<b>£6.50</b>
Bademiya-Style Classic, Tender Marinated Lamb Chops with Kachumber Salad	
<b>TO SHARE: PLATTER FOR 2</b>	<b>£10.95</b>
A selection of Chicken Tikka Lasooni, Onion Bhaji, Tandoori King Prawn and Lamb Seekh Kebab	

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## MAINS

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<b>CHICKEN TIKKA MASALA</b>	<b>£14.00</b>
Tender Chicken Marinated overnight in yogurt and spices, Roasted in our Tandoor oven and cooked with a Sauce of Tomatoes, Onions and light Indian spices	
<b>WHOLE TANDOORI SEABASS</b>	<b>£18.50</b>
Cooked in the Tandoor over glowing coals, dusted with North Indian Punjabi Spices, Charred Red Chilli Vegetables and Bombay Potatoes	
<b>CHICKEN JALFREZI</b>	<b>£14.50</b>
Medium curry with tomatoes, ginger and cumin from the cook books of the British Raj.	
<b>KING PRAWN JALFREZI</b>	<b>£15.95</b>
Medium curry with tomatoes, ginger and cumin from the cook books of the British Raj.	
<b>HALF ROAST KERALAN DUCK</b>	<b>£15.95</b>
Roasted with Cloves and Citrus Curry Leaves, finished with a Spiced Coconut Sauce	

<b>LAMB / CHICKEN ROGAN JOSH</b>	<b>£14.50</b>
Flavoursome Irish Lamb, cooked with fresh ginger, onions, Tomatoes and yogurt. This Special Preparation is cooked on a Slow Fire to enhance the flavours. Medium Spiced	
<b>SAFFRON MONKFISH MALABAR</b>	<b>£15.95</b>
Tender Scallops of Monkfish, marinated in Subtle Indian Spices, cooked in a Tandoor clay oven and served with Mild Turmeric and Saffron Sauce.	
<b>CHICKEN MAKHANI</b>	<b>£15.50</b>
Makhani is a Mild Curry, cooked with Fresh Cream, Butter, Tomatoes and Mild Spices	
<b>PUNJABI PANEER PINDI CHOLE (v)</b>	<b>£13.00</b>
Chickpeas cooked with Paneer Cubes, with Chef's Special Sauce	

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## SIDES

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<b>BOMBAY POTATOES (v)</b>	<b>£4.50</b>
Cooked with Spices and Herbs	
<b>CHICKPEAS (v)</b>	<b>£4.50</b>
<b>RICE</b>	
<b>BOILED RICE (v)</b>	<b>£2.50</b>
Cooked in a sealed pot	
<b>PILAU BASMATI RICE (v)</b>	<b>£2.95</b>
Cooked in a sealed pot and lightly flavoured with Spices	

<b>NAAN BREADS</b>	
<b>PLAIN NAAN BREAD (v)</b>	<b>£2.50</b>
Traditional North Indian Flatbread baked by slapping it quickly on the sides of the Tandoor clay oven	
<b>GARLIC NAAN BREAD (v)</b>	<b>£2.75</b>
Naan Bread with Garlic or Coriander Butter	
<b>PESHWARI NAAN BREAD (v)</b>	<b>£3.00</b>
Naan Bread stuffed with sultanas and nuts	

(v) - Vegetarian

Please Ask Server For Details of Full List on Allergies