



SPICE & ICE

DINING &
LOUNGE BAR

TAKEAWAY MENU

TUES TO THURS:
5PM - 10PM

SUNDAY:
3PM - 7PM
(£15 minimum spend)

10% OFF TAKEAWAY

All dishes are medium spiced, please tell your waiter for any specific requirements.

Please inform your order taker of any allergy or special dietary requirements before placing your order; we welcome enquiries from customers who wish to know whether any dishes contain particular ingredients.

(V): Vegetarian (N): Contain nuts (D): Dairy (G): Gluten (Ve): Vegan

POPPADOM BASKET 3.50
A variety of three poppadums, plain, cumin and chilli served with a home made mango, mint yogurt and a seasonal dip

EXOTIC STARTERS

1. **TALELAA KEKDA – Crab (G)** 7.50
Crispy soft shell crab, Granny Smith Apple & mix leaf salad, crab cake, mango & mint dressing
2. **AJWAINI JHEENGA – Tiger Prawn (D)** 6.50
Tandoor grilled, carom flavoured black tiger prawns, cherry tomato chutney
3. **SALMON DILWALA – Salmon (D)** 7.50
Tandoor grilled dill marinated Scottish salmon, salad, mint chutney
4. **MIX GRILL FOR ONE (D)** 9.00
A selection of chicken tikka, lamb chop, lamb seekh kebab, tiger prawn & salmon from the tandoor served with mint chutney and mix leaf salad
5. **TANDOORI MURGH TIKKA – Chicken Tikka (D)** 6.50
Diced chicken breast, chargrilled in tandoor, red onion relish, salad
6. **CHILLI CHICKEN – Chicken** 6.50
Spice & Ice special Indo-Chinese delicacy
7. **GOSHT-E-SEEKH KEBAB – Lamb Kebab (D)** 6.50
Spiced minced lamb kebab, chargrilled, onion salad served with mint chutney
8. **PUNJABI MASALEDAR CHAMPEIN – Lamb Chops** 9.00
New Zealand Lamb chops, spice and herb crust, chargrilled, red onion relish, salad
9. **PANEER TIKKA (V)** 5.50
Tandoor grilled cottage cheese steaks, onion salad served with mint chutney
10. **SUBZ AALOO TIKKI (V) (Ve)** 5.50
Shallow fried potato and mix vegetable patties, cherry tomato chutney, salad

CLASSIC STARTERS

11. **CHICKEN SHASHLIK (D)** 6.00
Chicken tikka cooked along with onions & bell peppers in tandoor served with mint chutney and mix leaf salad
12. **PANEER SHASHLIK (D)** 6.00
Paneer tikka cooked along with onions & bell peppers in tandoor served with mint chutney and mix leaf salad
13. **ONION BHAJIS (V) (Ve)** 5.00
Spiced onion & potato fritters served with tamarind chutney and mix leaf salad
14. **SAMOSAS – VEG OR LAMB (G) (Ve)** 5.00
Crispy golden fried pastry filled with spiced minced lamb OR vegetables served with tamarind chutney and mix leaf salad

15. **ALOO PAPRI CHAAT (V) (D) (G)** 5.00
Wheat crisps, boiled potatoes and chickpeas, sweet yogurt, mint and tamarind chutney, served cold

16. **PANI PURI (V) (G) (Ve)** 5.00
A famous Indian street food, will surprise your taste buds, served cold

EXOTIC MAIN COURSE

17. **KING PRAWN MOILEE** 16.00
Grilled Jumbo King Prawns, coconut and ginger sauce, steamed basmati rice
18. **MALABAR FISH CURRY (D)** 14.00
Pan seared Red Tilapia fillets, on a bed of sautéed beans & corn, in a tamarind and coconut flavoured coastal sauce. Served with steamed rice
19. **BUTTER CHICKEN (D)** 13.00
Tandoori chicken on the bone, creamy tomato sauce, and aromatic pulao rice
20. **FRANGO 'VINHA DE ALHOS' (D)** 13.00
Spice & Ice take on chicken vindaloo, pan seared chicken breast, New Jersey potatoes, white wine vindaloo sauce, steamed basmati rice
21. **TANDOORI GOSHT-E-PASLIYAN (D)** 18.00
Yorkshire Dales Rack of Lamb, jeera lyonnaise potato, sautéed asparagus, roast rogan josh gravy
22. **NALLI GOSHT (D)** 16.00
Braised English baby lamb shank, garlic mushrooms, saffron pulao rice
23. **IMLIWALI BATAKH** 14.00
Pan seared Gressingham Duck Breast, orange & plum sauce, pea rice and caramelised shallots
24. **MALAI KOFTA (V) (D) (N)** 12.00
Crispy cottage cheese & potato dumplings, cashewnut, saffron and onion gravy, pulao rice
25. **VEGETABLE MANCHURIAN (V) (Ve)** 12.00
A Spice & Ice special Indo-Chinese delicacy, veg dumplings in a sweet and sour tangy sauce, served with steamed rice
26. **DUM PUKHT BIRYANI (D) (G) (Ve)** 13.00
Chicken, Lamb or Mix vegetables cooked along with fragrant spiced aromatic basmati rice sealed with a pastry lid

VEGETERIAN SIDE DISHES

Can be served as mains Side 5.00 Main 8.50

27. **DAL MAKHNI (D)** – Creamy black lentils cooked overnight
28. **TADKA DAL (D)** – Tempered yellow lentils
29. **ALOO GOBHI (Ve)** – Cauliflower & New Jersey potatoes cooked together
30. **BOMBAY ALOO (Ve)** – Nation's favourite potato curry
31. **SAAG PANEER (D)** – Garlic flavoured spinach & paneer

32. **PANEER MAKHNI (D)** – Cottage cheese in creamy tomato sauce
33. **CHANA MASALA (Ve)** – Chickpeas cooked with spices
34. **BHINDI TILWALI (Ve)** – Okra tossed along with chunky onions & sprinkled with toasted sesame
35. **BAINGAN BHARTHA (Ve)** – Smoked aubergine mash & green peas cooked together in a chunky onion tomato gravy

OLD TRADITIONAL FAVOURITE DISHES

Chicken	8.50	Chicken Tikka	9.50	Lamb	9.50
Fish	9.50	King Prawn	10.50		
Vegetable	7.50	Paneer	7.50		

36. **CURRY (Ve)** – Traditional dish which can be served as Madras, Vindaloo or Phall hot
37. **JALFREZI (Ve)** – Cooked with onion peppers & chillies
38. **BHUNA (Ve)** – Dry & medium spiced sauce cooked with onions, tomatoes and coriander
39. **DUPIAZA (Ve)** – Onions & tomatoes based curry sauce
40. **BALTI (Ve)** – Cooked in a wok with tangy onions, tomatoes and pepper sauce
41. **ROGAN JOSH (Ve)** – North Indian style dish with flavours derived from garlic, chilli and tomatoes
42. **KORMA (N) (D)** – Coconut, almond & cashew nut flavoured mild creamy sauce
43. **TIKKA MASALA (N) (D)** – Nation's favourite! Coconut and almond flavoured mild creamy sauce
44. **GARLIC CHILLI (Ve)** – Combination of garlic & chilly mixed with a tangy spicy aromatic sauce
45. **PASANDA (N) (D)** – Rich aromatic, smooth and sweet velvety nutty sauce
46. **NAGA (Ve)** – Dish cooked with fairly hot & distinctive flavoured chillies called Naga

SIDES

All our breads are basted with butter except plain naan.

BREADS FROM THE TANDOOR (G)

47. ROTI	2.00
48. LACHCHA PARANTHA	2.50
49. PLAIN NAAN	2.00
50. BUTTER NAAN	2.00
51. GARLIC NAAN	2.50
52. GARLIC AND CORIANDER NAAN	2.50
53. CHEESE NAAN	2.50
54. CHEESE & CHILLI NAAN	3.00
55. PESHWARI NAAN (N)	3.50
56. KEEMA NAAN	3.50
57. CHAPPATI	2.00

RICE (BASMATI)

3.95 DBL 7.00

58. **STEAMED RICE**
59. **PULAO RICE (D)**
60. **JEERA RICE (D)**
61. **MUSHROOM RICE (D)**
62. **EGG FRIED RICE**

SALAD

63. **RAITA (D)** 2.95
64. **GREEN SALAD** 3.50
65. **CHIPS** 2.95
66. **MASALA CHIPS** 4.50