



TAKEAWAY MENU

Tel: 01302 552100

Delivery and collection available
Tuesday to Sunday 5.30 pm onwards

PRIVATE FUNCTION ROOMS

We can provide the perfect venue to host your event.



Vanilla Room

Paprika Room

Saffron Room

CATERING

We offer catering for all your events including weddings, social parties and corporate events.

CHARITY WORK

Spice & Ice are proudly committed to helping local charities. We can provide customised packages to support charities with hosting events in our luxurious private function rooms. Please enquire for more information.

**10% DISCOUNT
ON COLLECTION**

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) Contains nuts (D) Dairy (G) Gluten (Ve) Vegan

Address: 141 Church Way, Doncaster DN1 2SD - Phone: 01302 552100

POPPADOM TRAY (D) 2.50

Served with mango chutney, mint yogurt dip and spiced onion

SINGLE POPPADOM (D) 1.00

EXOTIC STARTERS

1. **TALALAA KEKDA - Crab (G)** 8.50
Crispy soft shell crab, Granny Smith Apple & mix leaf salad, crab cake, mango & mint dressing

2. **AJWAINI JHEENGA - King Prawn (D)** 8.50
Tandoor grilled, carom flavoured black king 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, king 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 / Paneer (D)** 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 MASALEDAAAR CHAMPEIN - Lamb Chops** 9.00
New Zealand Lamb chops, spice and herb crust, chargrilled, red onion relish, salad

9. **FISH AMRITSARI** 6.50
Tilapia fillet pieces marinated with Punjabi spices with a hint of carom seeds, deep fried

10. **SUBZ AALOO TIKKI (V) (Ve)** 5.50
Shallow fried potato and mix vegetable patties, cherry tomato chutney, salad

CLASSIC STARTERS

11. **HARIYALI TIKKI (D) (V)** 5.50
A delectable Pattie made with spinach, green peas, potatoes and paneer

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. **TANDOORI CHICKEN (D)** 14.00
The king of kebabs. Whole baby chicken marinated with tandoori masala succulently cooked in the tandoor, accompanied with aromatic pulao rice

19. **BUTTER CHICKEN (D)** 13.00
Chicken tikka pieces simmered in a tomato based creamy sauce, served with pulao rice

20. **SPICE & ICE SPECIAL MASALA FISH (D)** 13.00
Tilapia fish cooked in Chef's special Masala sauce served with aromatic steamed rice

21. **TANGDI RAHRA (D)** 18.00
Chicken drumsticks marinated with yogurt, cheese and cream cooked in the tandoor served on a bed of mince lamb curry accompanied with pulao rice

22. **NALLI GOSHT (D)** 16.00
Braised English baby lamb shank, garlic mushrooms, saffron pulao rice

23. **MIXED GRILL SIZZLER (D)** 16.00
A selection of Chicken Tikkas, Lamb Seekh Kebabs, king prawns & Salmon from the tandoor served on a bed of sautéed onions. Served with Naan and sauce

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)** 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 (D)** - Cauliflower & New Jersey potatoes cooked together

30. **BOMBAY ALOO (D)** - 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 (D)** - Chickpeas cooked with spices

34. **BHINDI TILWALI (D)** - Okra tossed along with chunky onions & sprinkled with toasted sesame

35. **BAINGAN BHARATHA (D)** - 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 8.50

36. **CURRY (D)** - Traditional dish which can be served as Madras, Vindaloo, Naga or Phall hot.

37. **JALFREZI (D)** - Cooked with onion peppers & chillies

38. **BHUNA (D)** - Dry & medium spiced sauce cooked with onions, tomatoes and coriander

39. **DUPIAZA (D)** - Onions & tomatoes based curry sauce

40. **BALTI (D)** - Cooked in a wok with tangy onions, tomatoes and pepper sauce

41. **ROGAN JOSH (D)** - 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 (D)** - Combination of garlic & chilli mixed with a tangy spicy aromatic sauce

45. **PASANDA (N)(D)** - Rich aromatic, smooth and sweet velvety nutty sauce

46. **SAAG (D)** - A delicious recipe of pureed spinach delicately tempered with ginger, garlic and Punjabi spices

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 (D)** 3.50

RICE (BASMATI) 3.95 DBL 7.00

57. **STEAMED RICE**
58. **PULAO RICE (D)**
59. **JEERA RICE (D)**
60. **MUSHROOM RICE (D)**
61. **EGG FRIED RICE**
62. **KEEMA RICE** 4.95 DBL 8.95

SALAD

63. **RAITA (D)** 2.95
64. **GREEN SALAD** 3.50
65. **CHIPS** 2.95
66. **MASALA CHIPS** 4.50
67. **ONION AND CHILLI SALAD** 2.00
68. **PICKLE** 1.00

We cannot guarantee that the dish will be completely free of the ingredient which you are allergic to because we do use this ingredient in the kitchen and tiny amounts of allergens may be present due to cross contamination from equipment during service.