

<b>POPPADOM TRAY (D)</b>	2.50
Served with mango chutney, mint yogurt dip and spiced onion	
<b>SINGLE POPPADOM (D)</b>	1.00

## EXOTIC STARTERS

<b>1. TALELAA KEKDA – Crab (G)</b>	8.50
Crispy soft shell crab, Granny Smith Apple & mix leaf salad, crab cake, mango & mint dressing	
<b>2. AJWAINI JHEENGA – King Prawn (D)</b>	8.50
Tandoor grilled, carom flavoured black king prawns, cherry tomato chutney	
<b>3. SALMON DILWALA – Salmon (D)</b>	7.50
Tandoor grilled dill marinated Scottish salmon, salad, mint chutney	
<b>4. MIX GRILL FOR ONE (D)</b>	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	
<b>5. TANDOORI MURGH TIKKA – Chicken Tikka (D)</b>	6.50
Diced chicken breast, chargrilled in tandoor, red onion relish, salad	
<b>6. CHILLI CHICKEN – Chicken / Paneer (D)</b>	6.50
Spice & Ice special Indo-Chinese delicacy	
<b>7. GOSHT-E-SEEKH KEBAB – Lamb Kebab (D)</b>	6.50
Spiced minced lamb kebab, chargrilled, onion salad served with mint chutney	
<b>8. PUNJABI MASALEDAAR CHAMPEIN – Lamb Chops</b>	9.00
New Zealand Lamb chops, spice and herb crust, chargrilled, red onion relish, salad	
<b>9. FISH AMRITSARI</b>	6.50
Tilapia fillet pieces marinated with Punjabi spices with a hint of carom seeds, deep fried	
<b>10. SUBZ AALOO TIKKI (V) (Ve)</b>	5.50
Shallow fried potato and mix vegetable patties, cherry tomato chutney, salad	

## CLASSIC STARTERS

<b>11. HARIYALI TIKKI (D) (V)</b>	5.50
A delectable Pattie made with spinach, green peas, potatoes and paneer	
<b>12. PANEER SHASHLIK (D)</b>	6.00
Paneer tikka cooked along with onions & bell peppers in tandoor served with mint chutney and mix leaf salad	
<b>13. ONION BHAJIS (V) (Ve)</b>	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 BHARTHA (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 & chilly 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

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

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.