

**Fire the appetite**

**SPICE RACK**  
LOUNGE

**Awaken the senses**

**020 8954 3443**

**One of the very nicest things about life is the way  
we must regularly stop whatever it is we are doing  
and devote our attention to eating.**

*Luciano Pavarotti*

**One cannot think well, love well, sleep well,  
if one has not dined well.**

*Virginia Woolf*

**There is no love sincerer than the love of food.**

*George Bernard Shaw*

**Laughter is brightest where food is best.**

*Irish Proverb*

**If people take the trouble to cook,  
you should take the trouble to eat.**

*Robert Morley*

**Sleep 'til you're hungry, eat 'til you're sleepy.**

*Author Unknown*

**The discovery of a new dish does more for human happiness  
than the discovery of a new star.**

*Jean Anthelme Brillat-Savarin*

**Fish, to taste right, must swim three times  
- in water, in butter and in wine.**

*Polish proverb*

**I cook with wine.  
Sometimes I even add it to the food.**

*W.C. Fields*

**Variety's the very spice of life,  
that gives it all its flavour.**

*William Cowper*

# Non-Vegetarian

## Meat Samosa

2 pcs 2.25

Triangle shaped pastry filled with minced lamb containing unique herbs & spices, fried till golden brown

## Chicken Samosa

2 pcs 2.25

Triangle shaped pastry filled with minced chicken containing unique herbs & spices, fried till golden brown

## Chicken Kebab

2 pcs 2.75

Tender minced chicken, delicately flavoured with onion, herbs & spices then char-grilled to release those fresh flavours (only at available weekends)

## Sheek Kebab

2 pcs 2.75

Tender minced lamb delicately flavoured with onion, exceptional herbs & spices, char-grilled to deliver authenticity

## Chicken Tikka

6 pcs 3.85

Tender cubes of chicken marinated in yoghurt and spices, char-grilled releasing all those flavours to tickle your taste buds

## Malai Chicken Tikka

6 pcs 4.25

Tender cubes of chicken marinated in cream, yoghurt and spices, char-grilled to provide a soft colourless dish with a breathtaking aroma

## Lamb Tikka (mushkaki)

6 pcs 3.95

For all you meat lovers, tender cubes of spring lamb, marinated in yoghurt & spices, slowly char-grilled giving a juicy succulent texture. Definitely one to mull over

## Crispy Fried Wings

7 pcs 4.85

Deep fried wings with that special crunch served with rings of fresh red onion and a drop of our unique spicy-tangy sauce

## Tandoori Chicken Wings

7 pcs 4.75

Marinated in distinctive herbs & spices and slowly cooked on the tandoor. Drizzled with a dash of tangy chilli sauce to bring out that extra flavour. A favourite among many, guaranteed to come back for more!

## Mixed Grill

9.75

Combo of chicken tikka, lamb tikka & sheek kebab

## Mixed Grill Special

13.50

Bite size pieces of the mixed grill selection, tossed in a unique thick sauce and served on a bed of lettuce surrounded by fresh onion. Not to be missed!

## Tandoori Lamb Chops

5 pcs 5.95

Spicy & succulent, long marinated to achieve the tenderness and deep flavours. Cooked slowly in the tandoor oven - to enlighten all meat lovers

## Jeera Chicken

6 pcs 5.75

A favourite and aromatic starter. Chicken niblets marinated in our unique marinade & spices cooked with freshly prepared ground cumin (jeera)

## Cumin Chicken

6.00

Jeera chicken off the bone! Succulent pieces of boneless chicken with special spices, finished with ground cumin

## Mari Chicken

6 pcs 5.75

Chicken niblets cooked with special spices, finished with ground black pepper

## Black Pepper Chicken

6.00

Succulent bite size pieces of boneless chicken with special spices, finished with ground black pepper. This dish is also known as Mari Chicken

## Atomic Chicken (v.hot)

6 pcs 5.95

Chicken niblets cooked in a 'hot & spicy' mind blowing masala. For the daring ones

## Chilli Chicken (hot)

6 pcs 5.95

A highly flavoursome dish delivering a taste not to be missed. Chicken niblets prepared with fresh green chilli, onion & capsicum with unique herbs and spices demonstrating authenticity to the full

## Lamb Dry Fry

6.50

Bite size pieces of lamb pan fried in our unique freshly prepared dry fry sauce with onion and capsicum. Characteristic on its own

## Chicken Dry Fry

6.50

Bite size pieces of chicken pan fried in our unique freshly prepared dry fry sauce, with onion and capsicum. An approvingly popular dish

## Mixed Dry Fry

7.50

Fusion of 'lamb dry fry' & 'chicken dry fry' giving a combined array of flavours

## Grilled Colley Fillet (dry, B)

6.50

A full flavoured chunky fillet of fish marinated in fresh garlic, chilli & ginger. Cooked to your desire

## Fish Tikka (B)

3 pcs 5.95

Succulent pieces of colley fish marinated in herbs & spices and slowly cooked in a tandoor oven savouring the flavours of the sea

## Chilli Fish (B)

6.75

Tender pieces of colley fish fused with Indian and Chinese herbs, spices & sauces. Pan fried with green chilli, onion & capsicum. A mouth watering experience

## Garlic Fish (B)

6.75

Tender pieces of Colley fish fused with Indian and Chinese herbs, spices & sauces. Pan fried with fresh garlic, onion & capsicum with a slight hint of green chilli

## Chilli Garlic Fish (B)

6.95

Fusion of 'chilli fish' & 'garlic fish' to bring heaven on earth. A positive 'senses' experience for fish lovers

## Tandoori King Prawns

6 pcs 12.75

Juicy king sized Jhinga prawns spiced by marinade and barbecued in a tandoor oven. A true delight for seafood lovers

## Chilli Prawn

12.75

King Prawns fused with Indian and Chinese herbs, spices and sauce's, pan fried with green chilli, onion and capsicum eagerly entertaining those taste buds

## Garlic Prawn

12.75

King Prawns fused with Indian and Chinese herbs, spices and sauce's, pan fried with fresh garlic, onion and capsicum with a slight hint of green chilli to emit an irresistible flavour

## Chilli & Garlic Prawn

13.25

Fusion of 'chilli prawn' & 'garlic prawn' - delivering the essence of the oceans

## Prawn Torpedo's

6 pcs 4.95

Breaded prawns served with a sweet chilli sauce

# Vegetarian

## Vegetable Samosa

2 pcs 2.25

Triangular shaped pastry filled with mixed veg containing unique herbs and spices, fried till golden brown

## Paneer Samosa

2 pcs 2.25

Triangular shaped pastry filled with minced Indian cheese containing unique herbs and spices, fried till golden brown

## Daal Kachori

3 pcs 2.75

Minced lentil lightly spiced, filled in pastry and shaped as a mini round ball. Deep fried till crispy and golden brown

## Peas Kachori

3 pcs 2.75

Minced peas lightly spiced, filled in pastry and shaped as a mini round ball. Deep fried till crispy and golden brown

## Daal Bhajia

5 pcs 3.50

Semi round shaped savoury made with a variety of ground lentils mixed with ginger, garlic and various spices, served with our mouth watering coconut chutney

## Methi Gota

8 pcs 3.50

Fluffy savoury containing gram flour, fresh fenugreek (methi) and a hint of our unique spices

## Mogo fried

3.75

Crispy fried cassava chips (sprinkle of salt and chilli powder on request)

## Mogo boiled

3.50

Boiled cassava (sprinkle of salt and chilli powder on request)

## Mari Mogo

4.75

Cassava chips fried till golden brown, there after tossed in freshly ground black pepper

## Garlic Mogo

4.75

Cassava chips fried till golden brown, there after tossed in our renowned garlic paste. Cooked to tickle those taste buds! Not to be missed!

## Masala Mogo

4.75

Cassava chips fried till golden brown, there after tossed in fresh ginger, garlic and green chilli & further mingled with our out of this world homemade sauce

## Stuffed Jalapenos

5 pcs 4.25

Crispy baby jalapeno peppers hollowed out and filled with cream cheese, lightly spiced, battered and deep fried till golden brown - very tasty!

## Jeera Aloo

4.75

Baby potatoes dry cooked with ground cumin seeds, onion and capsicum with a hint of our freshly prepared spices, then tossed in a touch of fresh lemon to bring out the flavour

## Chilli Aloo

4.75

Baby potatoes dry cooked with green chilli, onion and capsicum with a hint of our freshly prepared spices, then tossed in a touch of fresh lemon to bring out the flavour

## Harabhara Kebab

5 pcs 3.50

Delicately flavoured mashed vegetables with various herbs & aromatic spices

## Pettis

3 pcs 3.50

Mashed potato filled with minced green peas, flavoured with unique herbs & spices and deep fried until golden brown

## Spring Roll

3 pcs 3.50

Crispy pancake wraps filled with lightly spiced vegetables, then deep fried

## Batata Vada

5 pcs 3.75

Mashed potato with special spices coated with gram flour and deep fried

## Crispy Bhajia

3.95

Thin slices of potato dipped in a carefully prepared batter made from gram flour and freshly prepared spices, then fried till golden brown. A very popular dish! Also known as potato fritters

## Onion Bhaji

5 pcs 3.25

Sliced onion vigorously mixed with spicy batter and deep fried until golden brown. This dish is also known as pakora, with it's origins as a street food in India, it is a very popular snack here

## Paneer Tikka

6 pcs 4.25

Indian cheese marinated in special spices and cooked in a tandoor oven and topped with our unique spicy and tangy chutney

## Paneer Tikka Special

5.95

Indian cheese marinated in special spices, cooked in a tandoor, then cut into small cubes and pan fried with onion, capsicum and tossed in our exceptional homemade sauce to give an Indo-Chinese fusion flavour

## Chilli Paneer

4.95

Indian cheese cubes cooked with a spicy & tangy sauce, tossed with bullet green chillies, served on a bed of lettuce. One of our signature dishes. A favourite amongst many of our regulars

## Chilli Paneer Dry Fry

5.25

Indian cheese cubes tossed with bullet green chillies and authentic chinese ingredients and served crispy and dry. An admirable dish to engage in

## Garlic Mushrooms

5.75

Mushroom pieces tossed with garlic, onion and capsicum fused with our unique homemade Indian and Chinese sauces

## Chilli Mushrooms

5.75

Mushroom pieces tossed with green chilli, onion and capsicum fused with our unique homemade Indian and Chinese sauces

## Chilli Garlic Mushrooms

5.95

Fusion of 'garlic mushroom' & 'chilli mushroom' giving a combined array of flavours to tickle those taste buds. A very tasty dish with an Oriental twist

## THE MAIN COURSE

Choose from a superb selection of over 70 main course dishes comprising Chicken, Lamb, Seafood, Vegetarian and Biryani's, individually prepared to order using quality fresh vegetables, premium meats and authentic herbs and spices. Certain dishes can take more time to cook and we ask for your patience before enjoying the beauty, fragrance, and taste of our carefully prepared dishes.

We recommend you indulge in our new 'King's Feast' menu. With 24 hour notice required to prepare these fully marinated, slow cooked mouth-watering dishes, you can look forward to an exceptional experience.

## Main Dishes

## Chicken

### Karahi Chicken Masala 6.50

Boneless pieces of chicken tenderly cooked in our freshly prepared gravy made with fresh onion, ginger, garlic, green chilli, herbs and spices served in an authentic iron wok (karahi)

### Karahi Methi Chicken 6.75

Taking the karahi chicken masala to a further level by complimenting the flavour with fresh fenugreek (methi) leaves to deliver a mouth watering aromatic dish to the table

### Chicken Tikka Masala (mild, N) 6.75

Invented in England, the famous CTM! - Boneless chicken tikka, char-grilled and cut into smaller pieces, then prepared in our special creamy sauce with almond and cashew nut powder. Garnished with a drizzle of single cream. Loved around the world

### Chicken Korma (mild, N) 6.75

Tender pieces of chicken cooked in a rich creamy gravy prepared with mild herbs and spices. Boasts a hint of sweetness and recommended for the non spicy enthusiasts

### Butter Chicken (mild-med, N) 6.75

This fashionable dish from the Punjab region in northern India and famous in countries all over the world is cooked with high precision with light spices and uniquely prepared creamy gravy with a tinge of butter and laced with almond powder

### Chicken Chilli Masala (v.hot) 6.95

A delightful, chilli rich but flavoursome dish for spice lovers. Succulent tender pieces of chicken cooked with green chilli, bullet chilli, fresh onion, ginger and garlic mingled with our delicately prepared gravy. A mind blowing experience!

### Chicken Manchurian (hot) 6.95

Fairly large tender pieces of boneless chicken cooked with fresh green chilli, garlic, ginger and our renowned homemade herbs and spices overwhelmed with our unique gravy to bring a thrilling tasteful experience to muse on

### Bhuna Chicken 6.75

Chicken with unique herbs & spices gently fried and cooked to bring out their flavour. A rather dry, consistency thick sauce as compared with a curry, with added flavour of capsicum and onion

### Tawa Chicken (N) 6.95

Tender pieces of chicken combined with a freshly prepared thick gravy unique to this dish, to give you full satisfaction. Served on a steel flat plate (tawa)

### Chicken Jalfrezi (hot, N) 6.95

A favourite national dish with a little kick of spicy heat. Tender pieces of chicken cooked in a thick homemade gravy tempered with desiccated coconut, sliced bullet chilli, sliced green chilli, sliced fresh tomato, capsicum and onion

### Chicken Dhansak 6.75

Boneless pieces of chicken tenderly cooked in our freshly prepared gravy made with cumin, fresh onion, ginger, garlic, green chilli, herbs and spices fused with daal (lentils) offering a combined savoury taste

### Chicken Tikka Bahar 6.95

Tender pieces of chicken tikka char-grilled to deliver a juicy texture, then cut into smaller pieces and fused with chicken kheema (mince), mingled with our homemade fresh herbs & spices to deliver an array of flavours to your taste bud

### Chicken Kheema 6.50

Minced chicken cooked with fresh tomato, ginger, garlic with added spices & blended with a unique sauce

### Chicken Methi Kheema 6.75

Minced chicken cooked with fresh fenugreek (methi) leaves, fresh tomato, ginger, garlic with added spices and blended with a unique sauce

### Balti Chicken 6.75

Boneless pieces of chicken tenderly cooked with fresh tomato, ginger, garlic and dry spices fused with our unique homemade balti sauce and served in an authentic balti (wok)

### Chicken Machoosi 9.50

Succulent pieces of chicken on the bone cooked in a thin gravy made from fresh onion, ginger, garlic, green chilli and dry herbs and spices mingled with sliced fresh tomato, onion and capsicum to deliver a taste of the authentic Kenyan machoosi to your table. A dish not to be missed!

### Mari Chicken Masala (hot) 6.95

Boneless pieces of chicken delicately cooked as a curry with fresh onion, ginger, garlic, green chilli and intermingled with freshly ground pepper for an admirable flavoursome and aromatic sensation

### Chicken Achari 6.95

Tender boneless pieces of chicken cooked with fresh onion, green chilli, ginger and garlic finished as a curry then fused with our unique achar (pickle) to give a tangy distinct flavour

### Karahi Lamb Masala (B) 6.50

Succulent pieces of spring lamb slowly cooked in our freshly prepared gravy made with fresh onion, green chilli, ginger, garlic, herbs & spices offering an authentic flavour to your taste buds

### Karahi Methi Lamb (B) 6.75

A twist to the Karahi Lamb Masala further going additional flavour by supplementing with fresh fenugreek (methi) leaves providing a crisp refreshing aroma

### Balti Lamb (B) 6.95

Tender pieces of spring lamb cooked with fresh tomato, ginger, garlic and our unique blend of spices in a special wok - the balti karahi

### Bhuna Gosht (B) 6.75

Tender pieces of spring lamb added to unique herbs and spices gently fried and cooked. The flavour then released by gently cooking in natural juices released from the meat. A thick sauce compared with a curry with added flavour of capsicum and onion

### Rogan Gosht (B) 6.95

Tender pieces of spring lamb cooked in a rich full of flavour rogan sauce using fresh onion, green chilli, ginger, garlic, herbs and spices garnished with capsicum and tomatoes

### Tawa Lamb in a thick gravy (N,B) 6.95

Tender pieces of spring lamb fused with a freshly made thick gravy to give you full satisfaction, prepared and served on a steel flat plate (tawa)

### Lamb Tikka Bahar 6.95

Tender pieces of lamb tikka char-grilled to give a soft juicy texture, cut into smaller pieces & fused with lamb kheema (mince) complimented with fresh homemade herbs & spices. An outstanding blend of flavour & a must for lamb lovers!

### Mixed Kheema 6.95

A very special and admired dish. Fusion of our infamous lamb kheema and chicken kheema, delicately cooked to provide a mixed delight

### Lamb Chilli Masala (v.hot, B) 6.95

A lovely lamb dish for the robust taste buds. Succulent pieces of spring lamb cooked with green chilli, bullet chilli, and fresh onion mingled with our irreplaceable rich gravy

### Mari Lamb Masala (hot, B) 6.95

Sense the pure aroma of fresh ground black pepper when this dish is brought to your table. Spring lamb pieces cooked as a curry and intermingled with freshly ground black pepper to deliver admiration never once felt

### Lamb Nawabi (N) 7.50

This boneless dish consists of succulent tender pieces of spring lamb cooked in a special creamy sauce, producing a full flavour result, and garnished with shredded boiled egg

### Lamb Achari (B) 6.95

Tender pieces of spring lamb cooked with fresh onion, green chilli, ginger and garlic finished as a curry then enhanced with our unique achar (pickle) to give a distinct tangy flavour

### Karahi Kheema 6.50

High quality fillets of lamb precisely minced to deliver quality and consistency. The mince is then cooked with our unique herbs and dry spices, fresh onion, green chilli, ginger and garlic. A positively mouth-watering experience

### Kheema Aloo 6.75

Our infamous karahi kheema engulfed with pieces of fresh cooked potato and fresh onion to broaden the horizons of flavour

### Kheema Peas 6.75

Our infamous karahi kheema Combined with fresh green peas and fresh onion to inflate the flavour into another dimension

### Karahi Methi Kheema 6.75

Our infamous karahi kheema combined with fresh fenugreek (methi) leaves

## Main Dishes

## Biryani

served with yoghurt raita

All Biryani dishes are garnished with a sprinkle of fried onion to release an authentic fragrance

### Vegetable Biryani 6.75

Fresh vegetables cooked in a thick spicy gravy, covered with a blanket of the finest biryani basmati rice prepared with whole cardamom releasing an extravagant aroma into the rice

### Chicken Biryani 7.95

Tender pieces of boneless chicken cooked in a thick spicy gravy, layered with thin slices of boiled egg and covered with a blanket of the finest biryani basmati rice prepared with whole cardamom releasing an extravagant aroma into the rice

### Lamb Biryani (B) 8.25

Succulent pieces of lamb cooked in a thick spicy gravy, layered with thin slices of boiled egg and covered with a blanket of the finest biryani basmati rice prepared with whole cardamom releasing an extravagant aroma into the rice

### Jhinga Biryani (baby shrimps) 7.50

Fresh water shrimps cooked with fresh ginger, garlic and chilli supplemented with our homemade spicy gravy and vigorously fused with the finest biryani basmati rice prepared with whole cardamom releasing an extravagant aroma into the rice. A dish to look forward to

### Kheema Biryani 8.25

High quality fillets of lamb precisely minced to deliver quality and consistency, cooked in fresh ginger, garlic and chilli with our infamous thick and spicy gravy, thereafter vigorously fused with a smidge of yoghurt and the finest basmati rice prepared with whole cardamom releasing the flavour into the rice

# Vegetarian

## Karahi Mixed Vegetables 4.75

A medley of fresh garden vegetables cooked with our home made dry spices, fresh ginger, garlic & chilli cooked to perfection for the veggie admirer

## Veg Makhanwala 5.25

Variety of garden vegetables fused with cubes of indian cheese (paneer) cooked in an authentic thick gravy, engulfed with fresh pieces of onion, tomato & capsicum & thereafter laced with a smidge of butter

## Makai Masala 4.75

Trusted corn niblets sautéed in our unique dry spices with fresh ginger, garlic and chilli tempered with delicious thick gravy, thereafter engulfed with fresh pieces of onion, tomato and capsicum and served on a steel flat plate (tawa)

## Makai Methi Masala 4.95

A warp to our renowned makai masala tempered with fresh fenugreek (methi) leaves to give that extra fresh fragrance

## Chana Masala 4.75

Chick peas intensely cooked with dry spices & fresh herbs in thick gravy, thereafter engulfed with fresh pieces of onion, tomato & capsicum giving you a thrill of enjoying a quality authentic dish

## Chana Methi Masala 4.95

Chana Masala combined with fresh fenugreek (methi) leaves, cooked with a tasteful thick gravy enhancing the aromas to the next level

## Bombay Aloo 4.95

A delicious potato dish well known for its name, however has no connection with any dishes from india. Cooked in a very rich and spicy gravy with fresh dry spices to give a inspiring orange colour thereafter engulfed with fresh pieces of onion and capsicum

## Saag Aloo 4.95

Fresh potato cooked with fresh herbs & spices mingled with sautéed fresh spinach, enticing flavour & freshness

## Aloo Tikka Masala (N) 4.95

Soft pieces of potato prepared in our special creamy sauce with almond & cashew nut powder. Garnished with a drizzle of single cream

## Bhindi Masala 4.95

Pieces of fresh bhindi (okra or ladies fingers) sautéed with fresh dry spices and thick gravy supplemented with juicy pieces of tomato. The fresh green colour adds extra appeal to your taste buds

## Vegetable Kheema 5.25

Soya mince prepared with unique spices, fresh tomatoes and capsicum mingled with our home made exceptional thick gravy sauce. A delightful flavour to mull over

## Vegetable Manchurian (hot) 5.25

A variety of fresh garden vegetables cooked and spiced to perfection, semi mashed and shaped into small round balls. These are then fused with our indo/chinese sauce to give an adorable asian oriental flavour. One to specially give a go

## Malai Kofta (N) 5.25

A variety of fresh garden vegetables cooked and mildly spiced, mashed then combined with grated indian cheese (paneer) and prepared into sphere shaped balls. These are then cooked in our home made authentic gravy

## Paneer Tikka Masala (N) 5.25

Cubes of indian cheese (paneer) prepared in our special creamy sauce with almond and cashew nut powder. Garnished with a drizzle of single cream

## Paneer Masala (N) 5.25

Cubes of indian cheese (paneer) prepared with fresh spices and herbs mingled with a tasteful gravy made with fine ingredients. An amusing dish for paneer lovers

## Paneer Tikka Bahar 5.50

Vegetable Kheema fused with cubes of indian cheese (paneer) and cooked in a frenzy of dry spices and our uniquely prepared thick gravy. An experience not to be bewildered by

## Paneer Bhurji 5.25

Grated indian cheese (paneer) mixed with dry spices, fresh tomato, fresh capsicum & our unique thick gravy till semi-melted to give a delightful soft texture full of flavour

## Palak Paneer 5.25

Fresh green spinach cooked to excellence, there after combined with cubes of indian cheese further cooked to bring out the flavour

## Mutter Paneer (N) 5.25

Fresh garden peas mildly mingled with cubes of indian cheese (paneer) and cooked in a delightful homemade gravy made with a variety of unique herbs and spices

## Tarka Daal 4.75

A well known accompaniment to your meal made from an assortment of daal (lentil) tempered with dry spices, cumin, fresh ginger, fresh garlic and fresh green chilli. A delightful thick soupy texture, traditionally eaten with naan bread or boiled rice

## Daal Saag 4.95

Our infamous Tarka Daal fused with fresh spinach and cooked to deliver a welcoming flavour to the table

## Daal Makhani 5.25

Daal Makhani, a delicacy from Punjab in northern India, filled with rich proteins & fibre. A mixture of udad & chana daal (lentil), red kidney beans with fresh onion, tomato, ginger, garlic and green chilli cooked and boiled to precision. Garnished with a drizzle of fresh single cream

## Egg Curry 5.25

A unique gravy prepared with fresh onion, tomato, ginger, garlic, green chilli and fresh dry spices fused with half cut boiled eggs and simmered to bury the flavour within the eggs. A delight for the semi vegetarian

## Egg Bhurji 5.25

A very famous dish from the streets of India available in the day or any time of the night. Very popular with locals. Fresh onion, tomato, ginger, garlic, green chilli and dry spices pan fried till golden brown and engulfed with raw eggs, stirring vigorously merging the fresh herbs and spices looming in the pan to deliver a fresh aromatic dish of everyday life from back home. Live the spirit at Spice Rack Lounge

## Baingan ka Bharta (Oro) 5.50

Fresh Eggplant (Aubergine) roasted in a tandoor oven, skinned and mashed, then tempered with fresh onion and tomato, homemade herbs and spices, ginger and garlic to deliver that North Indian taste to your taste buds

# Seafood

## Karahi Fish Masala (B) 7.25

Chunky pieces of colley fish cooked in our freshly prepared gravy made with fresh onion, green chilli, ginger, garlic, herbs and spices offering ambience of the open oceans (some pieces may have bone)

## Chilli Fish Masala (hot, B) 7.50

Succulent and chunky pieces of colley fish cooked with green chilli, bullet chilli, and fresh onion mingled with our irreplaceable rich gravy (some pieces may have bone)

## Jhinga Masala (baby shrimps) 6.95

Fresh water shrimps cooked in a thick gravy with fresh tomato & onion. A delicious and popular prawn curry

## King Prawn Masala 12.25

Fine size king prawns delicately cooked with fresh onion, green chilli, ginger, garlic, tomato tempered in our unique homemade herbs and spices, and then added with our extraordinary gravy. Well worth it for prawn lovers!

## King Prawn Dhansak 12.50

Our infamous king prawn masala combined with freshly prepared lentils (daal)

## Karahi Methi Prawn 12.50

King prawn masala combined with fresh fenugreek (methi) leaves to add that distinctive fresh green flavour

### Specials

## A King's Feast

A minimum of 24 hours notice is required for this selection - call 020 8954 6374

## Baby Chicken (B) 14.95 Leg of Spring Lamb (B) 49.95

Succulent pieces of a whole baby chicken, pleasantly marinated then slowly roasted in an oven to bring out the juices, served on a flat tray surrounded by a mouth watering thick gravy

Whole leg of spring lamb marinated in our distinctive spices, delicately cooked in an oven to deliver a tender, moist, flavoursome lamb. Cut into several pieces and served on a flat tray surrounded with our unique kheema gravy immersed with whole boiled eggs

## Kuku Kenya Hotpot (B) 9.95 Lamb Steaks (dry, B) 34.95

(price per person, minimum order for 5 people) Tender pieces of chicken on the bone curry, cooked African style in a large pot (haandi) and delivered straight from the stove to your table. Served with onion, fried green chilli and warm home style chappatis

Lamb steaks marinated overnight to swallow the flavours of our special marinade prepared for this unique dish. Grilled to perfection to give you a 'mind-blowing' experience. 5 steaks per plate

## Accompaniments

## Bread Rice Long grain basmati rice

## Tandoori Naan 1.75 Steamed Rice 1.95

## Tandoori Roti 1.50 Jeera Rice 2.50

## Garlic Naan 1.95 Pillau Rice 2.50

## Chilli Naan 1.95

## Chilli & Garlic Naan 2.00

## Kheema Naan 2.75

## Stuffed with marinated minced lamb

## Tandoori Paratha 2.50

Thick bread fried in butter

## Sides

## Basket of Chips 2.25

## American Style Curly Fries 2.50

## Extras

## Basket of Mini Poppadoms 2.00

## Fried Green Chillies 0.95

5 per plate, seasoned with salt

## Yoghurt 1.50

## Raita 1.75

## Onion Salad 1.50

## Special Salad 2.00

## Dry

**Chicken Tikka** Mild (4)

or **Chicken Wings** Mild (4)

served with baked beans or spaghetti hoops and fries

## Curry

**Butter Chicken** Mild (N)

or **Chicken Tikka Masala** Mild (N)

served with naan or boiled rice

## Kids Classics

**Chicken Nuggets** (5)

or **Fish Fingers** (4)

served with baked beans or spaghetti hoops and fries

## Vegetarian

**Veggy Fingers** (4)

served with baked beans or spaghetti hoops and fries

or **Potato Waffles** (2)

served with baked beans or spaghetti hoops and grated cheddar cheese

**4.95 per meal**

All meals are served with cucumber & carrot sticks

# Sweets

## Ice Cream

3 scoops 2.75

Choice of vanilla, strawberry & chocolate

## Paan

each 1.00

mouth freshener and palate cleanser

## Rasmalai (N)

2.75

A rich Indian delicacy - Soft white round patties immersed in a creamy milk syrup and flavoured with saffron, cardamoms and pistachios

## Kulfi (N)

2.50

Indian style ice cream - choice of malai, almond, mango & pistachio flavours

## Gulab Jamun (N)

2.95

A traditional dessert, soft spongy balls flavoured with cardamom and pistachio nuts in a sweet syrup. Served hot

## Gulab Jamun (N)

served with ice cream

3.75



## Celebrating a Birthday or Special Event?

Ask about our special occasion cakes, which come with a firework sparkler for special effect. You provide the song! **12.50**

Choice of special occasion songs available via our website

# Drinks

## Soft Drinks

|                 |       |                            |              |
|-----------------|-------|----------------------------|--------------|
| Cans            | 0.70  | 1.5ltr bottle              | <b>2.50</b>  |
| Case of 24 cans | 15.00 | Case of 6 x 1.5ltr bottles | <b>14.50</b> |

All drinks below are our bar prices. 20% discount for takeaway  
(available with take away food orders only)

## Passion Fruit Juice

|                |              |
|----------------|--------------|
| 12oz           | <b>2.95</b>  |
| 2 litre bottle | <b>16.50</b> |

## Milkshakes

Made with Ice cream, milk and flavourings  
Faluda, Strawberry, Chocolate,  
Vanilla and many more

from **2.95**

## Bottled Soft Drink

|                       |             |
|-----------------------|-------------|
| Coca Cola, Diet Coke  | <b>1.95</b> |
| J2O assorted flavours | <b>2.75</b> |

## Non Alcoholic Beer

|               |             |
|---------------|-------------|
| Cobra - 330ml | <b>2.50</b> |
|---------------|-------------|

## Alcopop

|                        |             |
|------------------------|-------------|
| Smirnoff Ice, WKD Blue | <b>3.00</b> |
|------------------------|-------------|

## Bottled Beer

|                          |             |
|--------------------------|-------------|
| Budweiser - 330ml        | <b>2.95</b> |
| Corona - 330ml           | <b>3.10</b> |
| Holsten Pils - 275ml     | <b>2.95</b> |
| Becks - 275ml            | <b>2.85</b> |
| Kingfisher - 330ml       | <b>3.10</b> |
| Tusker - 500ml           | <b>3.95</b> |
| Bulmers Original - 568ml | <b>3.75</b> |
| Bulmers Pear - 568ml     | <b>3.75</b> |

## Wine

|                              |              |
|------------------------------|--------------|
| Bottle of House Red or White | <b>13.75</b> |
| Bottle of House Rose         | <b>15.75</b> |

For our full wine list please go to [www.spiceracklounge.com](http://www.spiceracklounge.com)

## Sparkling Wine

|          |              |
|----------|--------------|
| Prosecco | <b>18.50</b> |
|----------|--------------|

## Cocktails

Mojito, Pina Colada, Daquiri,  
Passion Fruit Martini, Sea Breeze  
and many more

prices on request

## Mocktails

Stanmore Sunset, Virgin Colada,  
Cloudy Flower  
and many more

prices on request

## Champagne

House Brut  
House Rosé  
Lanson Black Label Brut  
Moët et Chandon  
Bollinger Special Cuvee  
Laurent Perrier Rosé  
Dom Perignon  
Dom Perignon Rosé  
Louis Roederer Cristal

prices on request

## Spirits by the Bottle

Smirnoff Red Vodka  
Smirnoff Blue Vodka  
Grey Goose Vodka  
Grey Goose Le Citron  
Belvedere  
Jack Daniel's  
Johnnie Walker Black Label  
Bacardi  
Morgan Spice Jamaican  
Gordon's  
Courvoisier

prices on request

## Allergy Awareness

If you suffer from an allergy, then please mention when ordering.  
Some of our dishes may contain nuts, dairy products and/or food colouring.  
Dishes marked with an (N) contain nuts as one of the ingredients.  
Dishes marked with a (B) may contain bones.

## General Information

Please be patient for your food as all dishes are freshly prepared.  
All items on this menu are subject to availability. All prices are in £(GBP).  
Credit/Debit cards accepted on transactions over £10.

For further information please ask a member of staff,  
or call 020 8954 6374 or go to [www.spiceracklounge.com](http://www.spiceracklounge.com)

Delicious Indian food

## Takeaway Hotline

# 020 8954 3443

35 Church Road, Stanmore HA7 4AR

### Kitchen Opening Times

**Monday** 6pm-10.30pm closed Monday lunch

**Sunday to Thursday** 12noon-3.00pm & 6pm-10.30pm,

**Friday & Saturday** 12noon-3.00pm & 6pm-11pm,

**Sunday** 12noon-10.30pm,

**Bank Holidays** 12noon-3pm & 6pm-10.30pm

Spice Rack has marked dishes with symbols for your reference and convenience. In a hurry? - a waiter can bring your takeaway order to your car (usually from our car park entrance) by prior arrangement, or come in for a drink while we prepare your order.

We accept payment by cash and credit cards only. We can not sell alcohol to persons under the age of 18 (ID may be requested). Alcohol can only be sold when accompanied with a food order. We reserve the right to refuse to serve alcohol without explanation. All prices are subject to change without prior notice.



For a full range of outdoor catering services - from small private parties & corporate events, to weddings & special occasions please contact the manager on 020 8954 6374

Having a Barbeque? Order your favourite dishes pre-marinated and ready to cook. Great value at 20% off our menu prices

Visit our restaurant at 35 Church Road, Stanmore HA7 4AR

Reservations: 020 8954 6374

Open for lunch and dinner 7 days a week (closed monday lunch)

Children welcome Sun-Thurs all day and Fri/Sat till 5 pm

Takeaway: 020 8954 3443, Fax: 020 8954 2311  
email: [info@spiceracklounge.com](mailto:info@spiceracklounge.com)

For latest info go online  
[www.spiceracklounge.com](http://www.spiceracklounge.com)