

SMALL SNACKS

POPPADUM TOKRI (V) Poppadum served with chutney.	£3.00
BOMBAY MIX (V) In house signature Spice Rack recipe.	£4.00
CRISPY CORN (V) Street style crispy sweet corn dusted in cornflour and tossed in chilli sauce.	£4.00
GUNPOWDER FRIES / MASALA FRIES (V) Choose from a spicy Southern twist on potato chips or traditional masala chips.	£4.00
BATATA VADA (V) Deep fried spicy mash potato fritters coated in gram flour.	£6.00
SAMOSAS Traditional triangle pastry samosas.	
Paneer / Vegetable (V)	£3.50
Chicken / Lamb	£4.50
PUNJABI SAMOSAS (V) Punjabi style chunky samosas with spicy potato filling.	£3.95
PEAS KACHORI (V) Crispy, flaky pastry snack, stuffed with spiced peas.	£4.50
JALAPENO POPPERS (V) Jalapeno peppers stuffed with cream cheese and fried in a bread crumb coating.	£6.50

CHAAT CART *From the streets of India*

PANI PURI (V) Crispy puffed puri shells filled with spiced potato, chickpea, chaat masala and tamarind. Served with tangy mint and coriander water.	£6.00
BOMBAY BHEL (V) Refreshing puffed rice tossed with onion, tomato, spices and tangy chutney.	£6.00
DAHI PURI (V) Crispy puffed puri shells filled with spicy potato, sweet yoghurt and tamarind chutney. Topped with sev and pomegranate.	£6.00
ALOO TIKKI CHAAT (V) Sweet, savoury, spicy, crunchy! Potato patty on a bed of chickpeas, drizzled with tamarind, yoghurt, mint sauce and topped with sev.	£6.00
SAMOSA CHAAT (V) Samosa, on a bed of chickpeas, yoghurt, tamarind chutney, topped with crunchy sev.	£6.00

VEGETARIAN STARTERS

MOREISH MOGO... Fried cassava chips made in 1 of 3 ways... Masala Mogo / Garlic Chilli Mogo / Plain Mogo.	£7.00
CRISPY BHAJIA Sliced potato coated in gram flour batter and deep fried.	£7.00
PANEER TIKKA Cottage cheese cubes marinated in yoghurt, spices, onions, peppers and served with coriander chutney.	£8.00
CHILLI PANEER Indian cottage cheese in spicy sauce, tossed with garlic and green chillies.	£8.00

CHILLI PANEER DRY FRY Chinese style cottage cheese cubes tossed in green chillies, served dry and crispy	£8.00
CHILLI GARLIC MUSHROOM Indo-Chinese mushrooms tossed in garlic, chilli and spices for an Oriental twist.	£8.00
VEGETABLE MANCHURIAN Mixed vegetable balls deep fried and tossed in an Indo-Chinese sauce. Flavoured with fresh herbs, spices, garlic and ginger.	£7.50
HARA BHARA KEBAB Delicately flavoured vegetable cutlets made with aromatic herbs and spices.	£6.00
METHI GOTA Fluffy savoury snack made with gram flour, fresh fenugreek and a unique blend of spices.	£6.00

NON VEGETARIAN STARTERS

HARIYALI CHICKEN TIKKA Chargrilled chicken pieces flavoured with fresh green herbs; marinated in yoghurt and an aromatic green paste with tandoori spices. Served with coriander chutney.	£8.00
JEERA CHICKEN Chicken pieces on the bone tossed with cumin, garlic, chilli and fresh coriander.	£8.00
CHICKEN DRY FRY Bite size pieces of chicken pan fried in our unique fresh sauce with onion and fresh peppers.	£9.00
CHICKEN LOLLYPOP Lollypop shaped chicken niblets, coated with flavoured spices, deep fried and served with Schezwan sauce.	£8.00
FRIED CHILLI WINGS Chicken wings marinated in ginger, garlic, chilli coated in cornflour and fried.	£7.00
HOT AND SPICY TANDOORI WINGS Chicken wings marinated with tandoori masala and served with chilli chutney.	£8.00
TANDOORI CHICKEN Chicken marinated in yoghurt and tandoori masala...	
Half	£10.50
Full	£20.00
SEEKH KEBAB Tender mince lamb spiced kebabs, chargrilled and served with mixed chutneys.	£9.00
LAMB TIKKA (MUSHKAKI) Chargrilled lamb pieces marinated in yoghurt, with Kashmiri chilli and tandoori spices.	£9.00
TANDOORI LAMB CHOPS Spring Lamb long marinated and slow cooked in the tandoor for deep flavour. Served with mint chutney.	£10.00
NON-VEGETARIAN MIXED GRILL (Serves 2-3) Grilled mix of marinated Chicken Tikka, Chilli Wings, Lamb Tikka and Seekh Kebab; served on a platter with mix chutneys.	£15.00



SPICE RACK
LOUNGE

SEAFOOD

CHILLI GARLIC FISH Deep fried succulent fish tossed in capsicum, onions, ginger, garlic and chilli	£10.00
CHILLI GARLIC PRAWNS Succulent King Prawns tossed with garlic, onion and peppers in a chilli sauce	£10.00

SEAFOOD CURRIES

GOAN FISH CURRY Fish marinated in authentic Goan spices, fragrant coconut and tamarind	£12.00
KING PRAWN MASALA King Prawns cooked with fresh onion, tomato, tempered in special herbs and spices and served in our unique gravy.	£14.00
KADAI PRAWN Spicy Prawn curry flavoured with aromatic herbs and cooked in a traditional tomato masala with onion, chillies, pepper, ginger and garlic.	£14.00

VEGETARIAN CURRIES

TANDOORI KADAI PANEER Indian cottage cheese traditionally cooked in a kadai with peppers, onion, tomato and fresh ground spices.	£9.00
PANEER MAKHANI Diced cottage cheese cooked in a rich, creamy Mughlai tomato gravy with butter.	£9.00
PANEER TIKKA MASALA Marinated Indian cottage cheese in a rich, creamy spiced gravy, flavoured with a special almond and cashew nut powde and drizzled with a dash of cream.	£9.00
PALAK PANEER Diced cottage cheese and fresh spinach gravy cooked with tomato, onion and spices. Finished with a dash of cream for garnish.	£9.00
BOMBAY ALOO Cubed potato cooked in a rich and vibrant spicy gravy with fresh dry spices.	£7.00
SAAG ALOO Baby potatoes and fresh spinach cooked with tomato, onion, spices and drizzled with a dash of cream.	£7.00
MALAI KOFTA Minced vegetable and paneer dumplings in a rich creamy cashew nut gravy; finished with butter.	£8.00

VEGETABLE KOLHAPURI

A Spice Rack special medley of vegetables cooked together in unique spices and herbs.

METHI CHANA MASALA

Chick peas cooked with tomato and onion masala.

METHI CORN MASALA

Sweet corn cooked with fragrant fenugreek leaf, tomato and onion masala, garnished with a dash of cream.

BAINGAN BHARTA

Tandoor roasted eggplant (aubergine), tempered in onion, tomato, herbs and spices.

EGG CURRY

Half cut boiled eggs simmered in dry spices and served in a unique gravy prepared with fresh onion, tomato, ginger, garlic and chilli.

SOYA KEEMA

Soybean mince cooked in a melange of spices, onions, ginger, garlic and Kashmiri chilli.

DAAL MAKHANI

Slow cooked fenugreek and butter flavoured black lentil and red kidney beans drizzled with a dash of cream.

DAAL TADKA

A medley of yellow lentils tempered in tomatoes, cumin, garlic and curry leaves.

NON-VEGETARIAN CURRIES**CHICKEN TIKKA MASALA**

Boneless chargrilled chicken tikka in creamy sauce flavoured in almond and cashew nut.

DESI CHICKEN CURRY

Chicken breast pieces cooked with medium spice and aromatic flavour.

BUTTER CHICKEN

Diced chicken breast cooked in light spices, creamy gravy, butter and almond powder.

KADAI CHICKEN

Boneless breast pieces made in gravy with fresh ground kadai masala, pepper and onion.

KADAI METHI CHICKEN

Aromatic chicken curry cooked with fresh fenugreek leaves and spices.

TAWA CHICKEN

Tender pieces of chicken combined with freshly prepared unique thick gravy.

KASHMIRI GOSHT

Tender diced lamb cooked with tomato and Kashmiri chilli in a medium curry.

KADAI KEEMA**CHOOSE FROM: ALOO (POTATO) / PEAS / METHI**

Quality lamb fillets precisely minced and cooked with unique herbs, dry spices, fresh onion, green chilli, ginger and garlic.

LAMB CHILLI MASALA (V. HOT)

For robust taste buds... succulent pieces of spring lamb cooked in green chilli, bullet chilli and fresh onion in an irreplaceable rich gravy.

KADAI METHI LAMB

Lamb curry cooked with fresh fenugreek leaves and aromatic spices for a crisp authentic flavour.

LAMB BHUNA

Tender spring lamb diced and gently fried in unique herbs. Slow cooked and served in a thick gravy flavoured with fresh peppers and onion.

TAWA LAMB

Tender lamb pieces in a fresh thick gravy.

AUTHENTIC DUM BIRYANI

Saffron flavoured basmati rice, prepared with aromatic whole spices, served with a raita sauce.

VEGETABLE BIRYANI**CHICKEN BIRYANI****LAMB BIRYANI****£8.00****£9.00****£10.00****RICE****STEAMED RICE****£3.00****PILAU RICE****£3.00****JEERA RICE****£3.50****KEEMA RICE****£3.50****EGG FRIED RICE****£5.00****BREADS****PLAIN NAAN****£2.50****GARLIC NAAN****£2.75****CHILLI NAAN****£2.75****CHILLI CHEESE NAAN****£4.00****TANDOORI ROTI****£2.50****TANDOORI PARATHA****£3.00****KEEMA NAAN****£4.00****SIDE DISHES****MIXED SALAD****£3.50**

Cucumber, onion, tomato, chilli and mixed salad with a lemon dressing

RAITA**£2.50**

Cucumber and mint yoghurt sauce

ONION SALAD**£2.50**

Chilli and lemon platter, flavoured with tangy chaat masala

MUMBAI MIX**£4.95**

A mixture of chilli crisps, peanuts, onions, coriander, savouries and green chillis with a lemon dressing.

FOOD ALLERGY NOTICE: DISHES MAY CONTAIN ALLERGENS

Please be advised that the food prepared here may contain or have come in to contact with milk, eggs, wheat, soybean, nuts, fish and shellfish.

If you have allergies or any dietary requirements please speak to a member of staff before placing your order and we will be happy to assist you.



SPICE RACK
LOUNGE

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www.spiceracklounge.com