

## CURRIES

### Kurma

Very mild dish for beginners with cream, coconut and fresh herbs.

Chicken Kurma	5.70
Lamb Kurma	5.80
Prawn Kurma	5.90
King Prawn Kurma	9.95
Vegetable Kurma	5.10

### Malayane

Mild dish cooked with pineapple and coconut, and a touch of fresh cream.

Chicken Malayane	5.70
Lamb Malayane	5.80
Prawn Malayane	5.90
King Prawn Malayane	9.95
Vegetable Malayane	5.10

### Kashmiri

Mild dish cooked with lychees and cream.

Chicken Kashmiri	5.70
Lamb Kashmiri	5.80
Prawn Kashmiri	5.90
King Prawn Kashmiri	9.95
Vegetable Kashmiri	5.10

### Bhuna

Medium, dry cooked, with a touch of fresh garlic, ginger, tomato, green peppers and nicely spiced.

Chicken Bhuna	5.70
Lamb Bhuna	5.80
Prawn Bhuna	5.90
King Prawn Bhuna	9.95
Vegetable Bhuna	5.10

### Dupiaza

Medium dry, cooked in spices and coriander and lots of onions.

Chicken Dupiaza	5.70
Lamb Dupiaza	5.80
Prawn Dupiaza	5.90
King Prawn Dupiaza	9.95
Vegetable Dupiaza	5.10

### Rohgon Josh

Medium dry cooked, with lots of tomato, onion and a touch of garlic, very nicely spiced.

Chicken Rohgon	5.70
Lamb Rohgon	5.80
Prawn Rohgon	5.90
King Prawn Rohgon	9.95
Vegetable Rohgon	5.10

### Madras

Fairly hot and sour. Spiced with fresh gravy.

Chicken Madras	5.70
Lamb Madras	5.80
Prawn Madras	5.90
King Prawn Madras	9.95
Vegetable Madras	5.10

### Ceylon

Fairly hot. Cooked with tomato puree and coconut with thick gravy.

Chicken Ceylon	5.70
Lamb Ceylon	5.80
Prawn Ceylon	5.90
King Prawn Ceylon	9.95
Vegetable Ceylon	5.10

### Dansaak

Fairly hot. Cooked with lentils, sweet and sour.

Chicken Dansaak	5.70
Lamb Dansaak	5.80
Prawn Dansaak	5.90
King Prawn Dansaak	9.95
Vegetable Dansaak	5.10

### Pathia

Fairly hot. Cooked with fresh herbs & tomato puree.

Chicken Pathia	5.70
Lamb Pathia	5.80
Prawn Pathia	5.90
King Prawn Pathia	9.95
Vegetable Pathia	5.10

### Vindaloo

Very hot and spicy curry, with a piece of potato.

Chicken Vindaloo	5.70
Lamb Vindaloo	5.80
Prawn Vindaloo	5.90
King Prawn Vindaloo	9.95
Vegetable Vindaloo	5.10

### Chilli Massala

Very very hot in a blend of spices, onion and fresh chilli.

Chicken Chilli Massala	5.70
Lamb Chilli Massala	5.80
Prawn Chilli Massala	5.90
King Prawn Chilli Massala	9.95
Vegetable Chilli Massala	5.10

## VEGETABLE SIDE DISHES

All the vegetables are spiced with tomato, onion, coriander and fennigreek leaves.

Vegetable Curry	3.05	Gobi Bhaji (Cauliflower)	3.15
Vegetable Bhaji (Dry)	3.05	Sag Paneer (Spinach & cheese)	3.15
Bombay Aloo (Potato)	3.05	Sag Aloo (Spinach & Potato)	3.15
Bindi Bhaji (Okra)	3.05	Aloo Gobi (Potato & Cauliflower)	3.15
Brinjal Bhaji (Aubergine)	3.05	Aloo Mater (Potato & Peas)	3.15
Mushroom Bhaji	3.05	Mater Paneer (Cheese & Peas)	3.15
Sag Bhaji (Spinach)	3.05	Chana Mossolla (Chick Peas)	3.15
Tarka Dal (Lentil with garlic and butter)	3.05	Raitha (Yogurt mixed with cucumber)	1.95
Onion Bhaji	3.10		

## RICE

Plain Rice	2.45	Mushroom Rice	3.25
Pilau Rice	2.55	Vegetable Rice	3.25
Special Rice (With onion, eggs and peas.)	3.25	Keema Rice (With mince lamb.)	3.25



## NAN BREADS

Plain Nan	2.35	Kuilcha Nan (With onion and potato.)	2.65
Garlic Nan	2.65	Keema Nan (Mince lamb.)	2.65
Peshwari Nan (With almonds, raisins and nuts.)	2.65	Chilli Nan	2.65
Cheese Nan	2.65		

## SUNDRIES

Plain Papadum	70p	Puric	1.50
Massala Papadum	70p	Chapathi	1.50
Chutney each	70p	Paratha	2.65



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## STARTERS

<b>Prawn Purie</b> Small prawns nicely spiced with deep fried puffy bread.	<b>4.25</b>	<b>Balti Purie</b> Fillet of mince lamb cooked with spices and deep fried puffy bread.	<b>4.25</b>
<b>King Prawn Purie</b> King size prawn nicely spiced with deep fried puffy bread.	<b>5.65</b>	<b>Somosa</b> Triangular shaped savoury filed with spicy minced meat.	<b>3.40</b>
<b>King Prawn Roshun</b> King size prawn spiced with lots of garlic, ginger, turmeric, fresh mint and coriander.	<b>5.65</b>	<b>Tandoori Chicken</b> Marinated quarter chicken on the bone cooked in Tandoori. Served with Salad	<b>3.70</b>
<b>King Prawn Butterfly</b> King size Bengal prawns marinated in herbs and deep fried.	<b>5.65</b>	<b>Sheekh Kebab</b> Minced lamb with special herbs and spices. Cooked in Tandoori and served with salad.	<b>3.55</b>
<b>Chicken Tikka</b> Marinated chicken nicely spiced. Cooked in Tandoori and served with salad.	<b>3.70</b>	<b>Chicken Chat</b> Spiced chicken in a special chat massala. With tomato and cucumber.	<b>3.70</b>
<b>Shamee Kebab</b> Minced meat with fresh herbs and spiced.	<b>3.55</b>	<b>Allo Chat</b> Spiced potato in a special chat massala. With tomato and cucumber.	<b>3.55</b>
<b>Lamb Tikka</b> Marinated lamb nicely spiced and cooked in Tandoori. Served with salad.	<b>3.85</b>	<b>Onion Bhaji</b> Spiced, sliced onion with gram flour, rolled in a round ball and deeply fried.	<b>3.10</b>
<b>Panner Tikka</b> Grilled cubes of Indian Cheese marinated in herbs, served with salad	<b>3.95</b>	<b>Prawn Cocktail</b>	<b>3.65</b>



## SIZZLING TANDOORI

<b>Half Tandoori Chicken</b> Spring chicken marinated in yogurt with a delicate flavour of herbs and spices. Barbecued on flaming charcoal in Tandoori. Served with salad.	<b>6.65</b>	<b>Lamb Tikka</b> Diced lamb marinated in yogurt, delicately flavoured with herbs, ices and served with salad.	<b>6.75</b>
<b>Chicken Tikka</b> Diced boneless chicken marinated in yogurt, medium spiced. Cooked in a charcoal Tandoori oven and served with salad.	<b>6.65</b>	<b>Tandoori King Prawn</b> King sized prawns marinated in yogurt, cooked in Tandoori and served with a salad.	<b>11.75</b>
<b>Sheekh Kebab</b> Minced lamb with special herbs and spices. Cooked in Tandoori and served with salad.	<b>6.65</b>	<b>Tandoori Mixed Grill</b> A mixture of all the Tandoori dishes: sheekh kebab, lamb tikka chicken tikka and Tandoori chicken. Served with salad.	<b>10.50</b>

## MAIN COURSES

### Our Chef's Recommendations

<b>Jalfraizi</b> Cooked in spices with fresh green chilli, onion and coriander. Fairly hot and dry.		<b>Makhani</b> This mild masala dish is marinated and cooked in a flaming Tandoori, then cooked in curry spices with almond and fresh cream.	
<b>Chicken Jalfraizi</b>	<b>7.10</b>	<b>Chicken Makhani</b>	<b>7.10</b>
<b>Lamb Jalfraizi</b>	<b>7.20</b>	<b>Lamb Makhani</b>	<b>7.20</b>
<b>Duck Jalfraizi</b>	<b>9.95</b>	<b>Duck Makhani</b>	<b>9.95</b>
<b>King Prawn Jalfraizi</b>	<b>11.75</b>	<b>King Prawn Makhani</b>	<b>11.75</b>
<b>Rasoi</b> Medium hot cooked in a generous coriander sauce.		<b>Bahari</b> Fairly hot dishes cooked with spice and flavoured with onions, green chillies, coriander, tomatoes and green pepper.	
<b>Chicken Rasoi</b>	<b>7.10</b>	<b>Chicken Tikka Bahari</b>	<b>7.10</b>
<b>Lamb Rasoi</b>	<b>7.20</b>	<b>Lamb Tikka Bahari</b>	<b>7.20</b>
<b>Duck Rasoi</b>	<b>9.95</b>	<b>Duck Tikka Bahari</b>	<b>9.95</b>
<b>King Prawn Rasoi</b>	<b>11.75</b>	<b>King Prawn Bahari</b>	<b>11.75</b>
<b>Sizzling Korai</b> Nicely spiced in a Korai Indian pot. This extra flavoured dish is cooked with garlic, ginger, onion and capsicum.		<b>Pasanda</b> Mild, cooked with special herbs in a cream sauce	
<b>Chicken Tikka Korai</b>	<b>7.10</b>	<b>Chicken Pasanda</b>	<b>7.10</b>
<b>Lamb Tikka Korai</b>	<b>7.20</b>	<b>Lamb Pasanda</b>	<b>7.20</b>
<b>Duck Tikka Korai</b>	<b>9.95</b>	<b>Duck Pasanda</b>	<b>9.95</b>
<b>King Prawn Korai</b>	<b>11.75</b>	<b>King Prawn Pasanda</b>	<b>11.75</b>

## TANDOORI SPECIAL CURRY DISHES

<b>Tikka Massala</b> Mild, barbecued and cooked with a specially prepared delicately flavoured sauce with cream.		<b>Tikka Fozli</b> Fairly hot dish cooked with extra garlic and coriander.	
<b>Chicken Tikka Massala</b>	<b>7.10</b>	<b>Chicken Tikka Fozli</b>	<b>7.10</b>
<b>Lamb Tikka Massala</b>	<b>7.20</b>	<b>Lamb Tikka Fozli</b>	<b>7.20</b>
<b>Duck Tikka Massala</b>	<b>9.95</b>	<b>Duck Tikka Fozli</b>	<b>9.95</b>
<b>Tandoori King Prawn</b>	<b>11.75</b>	<b>King Prawn Fozli</b>	<b>11.75</b>
<b>Tikka Bhuna</b> Medium hot cooked with green pepper, onion and fresh tomatoes in thick gravy.		<b>Tawrash</b> This medium dish is from the kitchen of Rampur cooked with pureed turmeric, paprika, garlic, ginger, rose water and flavoured with wild lime leaves.	
<b>Chicken Tikka Bhuna</b>	<b>7.10</b>	<b>Chicken Tawrash</b>	<b>7.10</b>
<b>Lamb Tikka Bhuna</b>	<b>7.20</b>	<b>Lamb Tawrash</b>	<b>7.20</b>
<b>Duck Tikka Bhuna</b>	<b>9.95</b>	<b>Duck Tawrash</b>	<b>9.95</b>
<b>King Prawn Bhuna</b>	<b>11.75</b>	<b>King Prawn Tawrash</b>	<b>11.75</b>



### Jhul Naga

Hot dish of Rawal Pindi cooked with ground cumin, coriander seed, naga chilli, spring onions, chick peas and lime juice.

<b>Chicken Jhul Naga</b>	<b>7.10</b>
<b>Lamb Jhul Naga</b>	<b>7.20</b>
<b>Duck Jhul Naga</b>	<b>9.95</b>
<b>King Prawn Jhul Naga</b>	<b>11.75</b>

## MAIN COURSES

### Our Chef's Recommendations

<b>Bassi Machli</b> Medium dish of Bangladesh sea bass cooked with mustard paste and coriander leaves	<b>9.95</b>	<b>Bindi Gusth</b> Medium dish of Bangladesh. Diced boneless lamb cooked with baby okra	<b>8.95</b>
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### Balti Special

Balti a well spiced medium hot curry with plenty of sauce cooked with onion, tomato, green pepper and served with nan.

<b>Mixed Vegetables</b>	<b>7.10</b>	<b>Biryani Dishes</b> Mixed together with basmati rice cooked in butter, with diced onion, and spice. Served with vegetable curry.	
<b>Chicken Balti</b>	<b>7.40</b>	<b>Vegetable Biryani</b>	<b>7.10</b>
<b>Lamb Balti</b>	<b>7.50</b>	<b>Chicken Biryani</b>	<b>7.40</b>
<b>Prawn Balti</b>	<b>7.60</b>	<b>Lamb Biryani</b>	<b>7.50</b>
<b>Duck Balti</b>	<b>9.95</b>	<b>Prawn Biryani</b>	<b>7.60</b>
<b>King Prawn Balti</b>	<b>11.75</b>	<b>Chicken Tikka Biryani</b>	<b>7.70</b>
		<b>Lamb Tikka Biryani</b>	<b>7.80</b>
		<b>Duck Biryani</b>	<b>9.95</b>
		<b>King Prawn Biryani</b>	<b>11.75</b>

## SET MEAL FOR TWO PERSONS

**Starter**  
Papadums  
Chicken, Lamb Tikka and Sheekh Kebab

**Main course**  
Lamb Balti  
Chicken Tikka Masala  
Aloo Gobi  
Mushroom Bhajee  
Pilau Rice

**Dessert**  
40.95



## TANDOORI SHASHLICK

All these dishes are marinated in spicy yogurt sauce cooked with onion, tomato, green pepper and served with salad.

<b>Chicken Shashlick</b>	<b>7.75</b>	<b>Lamb Shashlick</b>	<b>7.85</b>
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## ENGLISH DISHES

All dishes served with chips + peas

<b>Fried Chicken</b>	<b>7.25</b>	<b>Chicken Omelette</b>	<b>7.25</b>
<b>Prawn Omelette</b>	<b>7.25</b>	<b>Mushroom Omelette</b>	<b>7.25</b>