



M E N U

CHEFS RECOMMENDATIONS

Our dishes are cooked to order with our own unique blend you like it, or if you have a special request for

- ⊙ **SALMON PIAZA** 11.15
Salmon steak fried with fresh onion herbs & lightly spiced, cooked dry.
- ⊙ **DUCK NARIKEL** 10.25
Duck breast cooked in medium, coconut and cream sauce.
- ⊙ **MURGH MODHU** 9.75
Breast of chicken cooked with honey, fresh cream and ground cashew nuts.
- ⊙ **GOSTH LABRA - [Sweet and Sour]** 10.75
Chicken, lamb or beef stir fried with onions, capsicum, and various seasonal vegetables, served sizzling.
- ⊙ **LUARI MURGH** 10.75
Fresh marinated chicken breast cooked with garlic, ginger and fresh onions with a touch of green chillies creating a unique refreshing taste.
- ⊙ **BENGAL KING PRAWN** 14.50
King prawns on the shell cooked in a medium dry sauce with finely chopped green chillies, garlic and ginger, village style.
- ⊙ **PACH MISHALY** 10.75
Chicken, prawn, lamb, beef and mixed vegetables cooked with herbs and medium strength spices, garnished with tomatoes.
- ⊙ **MURGH PODHINA** 10.25
Marinated chicken breast half barbecued then pan fried cooked with garden mint in a medium dry sauce.
- ⊙ **ZENG NIMORA** 10.75
A fairly dry dish cooked with lemon zest and a touch of mustard. Choose from chicken, lamb or prawn.
- ⊙ **AMM KHOLA** 11.95
A very mild dish cooked with mango pulp, banana, ground cashew nut, cream and yogurt. Choose from chicken, lamb or prawn.
- ⊙ **SHAHEE BADAMI** 9.75
Cooked with ground cashew nuts, fresh cream and whole cumins, choose from chicken, lamb or prawn.
- ⊙ **KOMLA MURGH [Spicy]** 9.95
A very popular dish in the Sylhet region of Bangladesh, where chicken is cooked with orange peelings in a hot and spicy garam masala sauce.
- ⊙ **NATWARLAL [Sweet & Spicy]** 10.75
Chicken or lamb stir fried with sliced onion, pepper, cashew nuts, green chillies and honey.
- ⊙ **BINDIYA CHICKEN** 9.95
Stir fried chicken cubes cooked with mango chutney, fresh mint, lemon juice, garlic, a blend of exotic spices, a splash of fresh cream and yoghurt.

KING PRAWN option is available with

of spices - we are happy to prepare your choice the way a particular dish, please ask when you order.

- ⊙ **MURGH ZAHL TANDOORI** 11.15
Tandoori chicken on the bone cooked with sliced onions, garlic, ginger and sliced green chillies.
- ⊙ **SPICE MILLS PASANDA** 10.75
Prime pieces of chicken or lamb, cooked with yoghurt, fresh cream, ground cashew nuts and koskos [poppy seeds].
- ⊙ **RAJAH CHINGRI MURICH** 14.50
Tandoori king prawns with garlic and green chillies in a medium dry sauce.
- ⊙ **CHICKEN OR LAMB ROSHUN** 9.75
Cooked in garlic flavoured hot sauce.
- ⊙ **CHICKEN OR LAMB ANANAS** 9.75
Cooked with plenty of pineapple, served sizzling.
- ⊙ **CHICKEN OR LAMB MUSHORI** 9.75
Cooked with garlic flavoured lentils and plenty of coriander.
- ⊙ **KEEMA MANGSITO MASALA** 10.75
Spicy mincemeat & pieces of lamb cooked in masala sauce bhuna style.
- ⊙ **CHICKEN OR LAMB TIKKA BALTI MASALA** 9.75
Chicken or lamb tikka cooked in balti style with tandoori spices.
- ⊙ **KEEMA HARYA** 9.75
Lamb mince with peas and potato, cooked with garlic, ginger and fresh onions, topped with dry roasted crushed chillies.
- ⊙ **METHI** 9.45
Chicken, Prawn or Lamb Methi. A fairly dry dish, cooked with plenty of methi [fenugreek], herbs and tomatoes.
- ⊙ **PHAL** 9.45
Chicken, prawn or lamb phal, an extremely hot curry. Cooked with very hot red chillies and spices.
- ⊙ **PANGASH TORKARY [Spicy]** 13.45
Traditional Bangladeshi fish cooked village style with fresh curry leaf, green chillies, tomato and plenty of coriander or it can be cooked in sauce of your choice.
- ⊙ **BELFOY TORKARY [Spicy]** 13.45
Prawn or pangash fish, cooked with olives garlic and touch of spinach. Also available with lamb, chicken or vegetable.
- ⊙ **KATHI GOSHT** 10.45
Barbecued pieces of lamb, cooked with specially roast ground spices, cumin seeds, green chillies, onion and fresh coriander. Duck also available in £2 Extra.
- ⊙ **SHATHKORA AUR GOSHT** 11.95
Lamb or chicken cooked with a blend of medium to hot spices with the use of a traditional Bangladeshi vegetable [shatkora], blended with fresh garlic, ginger, tomatoes, peppers & onions. Creating a unique tangy taste.

most of the above dishes - 14.50

 **The Spice Mill**
Six Course Special Surprise

Ke Chamathkar 
Banquet £25.00 per person

MAIN COURSES

Our dishes are cooked to order with our own unique blend you like it, or if you have a special request for

○ SPECIAL TANDOORI CURRIES

Cooked with ground cashew nuts, fresh cream and various masala spices. As each dish is cooked individually on order, it can be prepared to your special requirements.

CHICKEN TIKKA MASALA	9.75
LAMB TIKKA MASALA	9.75
TANDOORI KING PRAWN MASALA	15.95
VEGETABLE MASALA	8.45

○ TANDOORI SPECIALITIES

The following dishes are marinated in tandoori spices then cooked in a tandoori oven, served sizzling with salad and mint sauce.

CHICKEN TIKKA	9.25
LAMB TIKKA	9.25
TANDOORI CHICKEN - half spring chicken on the bone.	9.25
TANDOORI MIXED GRILL - selection of tandoori specialities.	12.95
TANDOORI KING PRAWN	14.95
LAMB OR CHICKEN TIKKA SHASLIK	10.75

Fried with marinated onion and capsicum, served sizzling.

○ PONEER

A medium strength dish cooked with poneer [Indian cheese] and garlic. Ideal for vegetarians.

MOTTUR PONEER [peas]	8.95
SAG PONEER [spinach]	8.95
SHABZI PONEER [mixed vegetables]	8.95
CHANA PONEER [chick peas]	8.95

○ KORMA

A very mild dish cooked with fresh cream, coconut and sultanas.

○ MALAYAN

Cooked with fresh cream, bananas and pineapple.

○ KASHMIRI

These very mild dishes are cooked with fresh cream, tomatoes, capsicum, sultanas and cashew nuts.

○ PLAIN CURRIES

Cooked with medium strength spices, tomatoes and coriander.

○ DANSAK

This is a sweet, sour and hot dish cooked with lentils & pineapple.

○ JALFREZI DISHES

Jalfrezi dishes have their main ingredients stir fried with fresh onions, then combined with capsicum in a spicy sauce.

○ MADRAS

A southern Indian version of curry, having greater proportions of hot spices.

○ VINDALOO

Similar dish to Madras, but hotter.

○ CEYLON

Prepared with hot spices and cooked with coconut.

Choose from:

CHICKEN	8.75
LAMB OR PRAWN	8.95
CHICKEN OR LAMB TIKKA	9.25
KING PRAWN	13.95
BEEF OR DUCK	9.75
MIXED - chicken, lamb and prawn	8.95
VEGETABLE	8.65
KEEMA - minced Lamb	8.95
PONEER - Indian cheese	8.95

of spices - we are happy to prepare your choice the way a particular dish, please ask when you order.

○ PATHIA

Sweet, sour and hot, cooked with plenty of puréed tomato.

○ BALTI

This modern dish is cooked with selected special spices and fresh coriander creating a refreshing taste.

○ BHUNA

Blended spices providing a medium and rather dry dish, garnished with capsicum and tomatoes with a sprinkle of coriander.

○ DUPIAZA

Stir fried with diced onions and medium spices with a dry consistency.

○ ROGAN

This dish is cooked in special bhuna sauce then topped with garlic flavoured fresh tomatoes and a sprinkle of coriander.

○ SAG

Cooked with garlic flavoured spinach and herbs with a little heat from green chillies.

○ MUSHROOM

A medium curry cooked with mushrooms, tomatoes & coriander.

Choose from:

CHICKEN	9.25
LAMB or PRAWN	9.45
CHICKEN OR LAMB TIKKA	9.75
KING PRAWN	13.95
DUCK OR BEEF	9.50
MIXED - chicken, lamb and prawn	8.95
VEGETABLE	8.45

○ BIRYANI

A traditional Indian dish with flavoured basmati rice, mild spices, cashew nuts & sultanas in ghee, served with a medium vegetable curry sauce.

CHICKEN	10.45
PRAWN OR LAMB	10.70
CHICKEN OR LAMB TIKKA	10.95
KING PRAWN	14.95
BEEF OR DUCK	10.95
MIXED - chicken, lamb and prawn	10.95
VEGETABLE	9.45

○ KARAI

A traditional Indian curry cooked with specially blended spices, fresh garlic, ginger and coriander, served sizzling on a Karai.

CHICKEN	9.25
LAMB OR PRAWN	9.45
CHICKEN OR LAMB TIKKA	9.75
KING PRAWN	13.95
BEEF OR DUCK	9.95
MIXED - chicken, lamb and prawn	9.45
VEGETABLE	8.45

○ BOYDAH

A fairly hot dish cooked with egg, green chillies, fresh coriander and tomato.

CHICKEN	8.95
LAMB OR PRAWN	9.45
CHICKEN OR LAMB TIKKA	9.75
KING PRAWN	13.95
BEEF OR DUCK	9.95
MIXED - chicken, lamb and prawn	9.45
VEGETABLE	8.45

ACCOMPANIMENTS

SUNDRIES

PLAIN NAN made from self raising flour.	2.55
PESHWARI NAN with almond and sultanas.	}
GARLIC NAN with garlic.	
KEEMA NAN with spiced lamb mince.	}
GARLIC & KEEMA garlic and spiced lamb mince.	
POTATO NAN with spicy potatoes.	2.80
TIKKA NAN stuffed with chicken tikka.	}
CHILLI NAN stuffed with green chillies.	
METHI NAN with fenugreek leaves.	}
CORIANDER NAN stuffed with fresh coriander.	
PARATHA leavened bread shallow-fried in butter ghee.	2.95
STUFFED PARATHA with vegetables or mince.	}
CHILLI PARATHA with green chillies.	
CHICKEN PARATHA with pieces of minced chicken.	3.25
GARLIC PARATHA with fresh garlic.	}
TANDOORI ROTI wholemeal bread cooked in the tandoori oven.	
CHAPATI made with whole wheat flour.	2.80
PUREE small pancake	1.55
POPADOM spicy or plain.	1.25
RAITHA [yoghurt] cucumber or onion.	1.15
CHIPS per portion	2.15
SPICY CHIPS	2.95
PUNJABI CHIPS with egg	3.10
GREEN SALAD	3.95
ASSORTED PICKLES TRAY [for popadom] Lime, mango, onion, etc.	2.95
INDIVIDUAL PICKLES [for popadom] Lime, mango, onion, etc.	0.80

RICE DISHES

PICK & MIX - dishes can be mixed - combinations of 2 choices.	}
PLAIN BOLIED RICE	
PLAIN PILAU RICE	3.15
PILAU RICE DISHES	}
ONION / VEGETABLE / KEEMA with mince meat.	
CHANNA with chick peas / METHI with methi leaves.	}
CHILLI with green chillies / SWEET with coconut and sultanas.	
CHICKEN / CORN with corn and coconut powder.	3.50
GARLIC / MUSHROOM / EGG / PEAS	}
NUT with cashew nuts.	
	3.95

SIDE DISHES

PICK & MIX - dishes can be mixed - combinations of 2 choices.	}
SAG TUNA garlic flavoured spinach with tuna.	
SPINACH BAHJI lightly spiced spinach with garlic & onions.	}
SAG ALOO lightly spiced spinach and potato.	
CHANNA BAHJI lightly spiced chick peas with onions.	}
ALOO GOBI medium spiced potato and cauliflower.	
BOMBAY ALOO spicy hot potatoes.	}
MUSHROOM BHAJI mushroom, onions and spices.	
GARLIC MUSHROOM fresh mushrooms stir fried with garlic & onions.	3.95
AUBERGINE BAHJI diced aubergine, lightly spiced.	}
CABBAGE BAHJI crispy cabbage with light spices.	
BINDI BHAJI fresh okra with onions and spices.	}
VEGETABLE CURRY mixed vegetables in a medium sauce.	
TARKA DHAL puréed lentil flavoured with butter ghee & garlic.	}
DALL SAMBA lentil mashed & cooked with mixed vegetables.	
CHILLI BHAJI fresh green chillies stir fried with onions and fiery spices.	}
SPICE MILLS DALL chick peas cooked with green chillies, lentil, garlic and butter ghee.	