

Set Meals SET MEALS FOR ONE

1 Popadum, Chicken Tikka, Chicken Bhuna, Bombay Aloo, Pilau Rice & Naan Bread

£15.95

SET MEAL FOR TWO

2 Popadums, 1 Chicken Tikka, 1 Lamb Tikka, 1 Chicken Tikka Massala, 1 Lamb Tikka Jalfrezi, 1 Bombay Aloo, 1 Mushroom Bhajee, 2 Pilau Rice & 1 Keema Naan £29.95

SET MEAL FOR FOUR

4 Popadums, 2 Sheek Kebabs, 2 Chicken Tikkas, 2 Chicken Tikka Massala, 2 Lamb Jalfrezi, 2 Sag Aloo, 2 Mushroom Bhajee, 2 Pilau Rice, 1 Cheese Naan & 1 Special Naan £55.95

VEGETABLE THALI FOR ONE

Vegetable Curry, Bombay Aloo, Cauliflower Bhajee, Onion Bhajee, Pilau Rice & Naan Bread £12.95

All set meals are discounted and not included in any other offer.

Soice Villa Authentic Indian Restaurant & Takeaway

"FULLY LICENSED RESTAURANT"

OPEN 6 DAYS A WEEK

CLOSED TUESDAYS

12 - 2pm and 5 - 11pm

5 - 11.30pm (Friday - Saturday)

HOME DELIVERY SERVICE

Within 3 Mile Radius. Minimum order £20 (£1 Delivery Charge)

Banquet Night in our Restaurant

Anything from Menu £12.95
Children Under 12 from Menu £6.95
Sealood £2 Extra (Conditions Apply)

All Major Cards accepted
Gift vouchers are available

TAKEAWAY OFFERS:

FREE Onion Bhaji or Bombay Potato on orders over £20 OR

FREE Bottle of Wine on orders over £40

Tel: 01460 64025 / 66018 19 High Street Chard Somerset Ta20 1QF

of tripadvisor

Starter

oral rol	
Chicken Tikka	3.95
Lamb Tikka	4.95
Tandoori Chicken (On the bone)	4.95
Sheek Kebab	4.95
Reshmi Kebab (Fried omelette on top)	4.95
Shamee Kebab	4.95
Spice Villa Salmon	5.95
Stuffed Peppers (Chicken or Vegetable)	4.50
Tandoori King Prawns	5.95
Batara Aloo	4.50
Spicy Chingri	5.95
Spice Villa Mixed Platter (For 2 / For 4)	8.95 / 15.95
Stuffed Mushrooms	4.50
King Prawn Butterfly	
Onion Bhajee	2.95
Vegetable Samosa	2.95
Meat Samosa	3.50
Chicken Chaat Puri	4.95
King Prawn on Puri	5.95
Prawn Cocktail	4.50
King Prawn Pakora	5.95
Chicken Pakora (Deep fried in gram flour)	4.95
Prawn Puri	4.95
Salmon Tikka	5.95
Vegetable Pakora (Deep fried in gram flour)	2.95
Kashmire Bora	5.95

LOW Calorie

Tandoori King Prawn

Sizzling Tandoori Dishes (Served with Salad)

ed chicken, marinated in yoghurt and fresh groun a charcoal clay oven)	d spices then
or Lamb Tikka	6.95 / 7.95
	s then cooked
ri Fish (Off the bone)	10.95
ONLY TO SEE THE PROPERTY OF TH	pices and then
awn Shashlik	13.95
이 얼마 가게 되었다.	d with onions,
illa Tandoori Mixed Grill	12.95
	Tikka, Sheek
or Lamb Shashlik	8.50 / 8.95
TO NO BERT STATE OF S	n or Lamb Tikka ss pieces, marinated in yoghurt and aromatic spice ction in a charcoal clay oven) or Fish (Off the bone) sees of Bangladeshi fish marinated in homemade sp ed) rawn Shashlik -sized prawns marinated in special sauce and grille ss and green peppers) filla Tandoori Mixed Grill ction of Tandoori Chicken, Lamb Tikka, Chicken served with rice or naan) n or Lamb Shashlik ik dishes are barbecued with mushrooms, onions,

Spice Villa Specialities

Tandoori Chicken Massala

(Strips of chicken, off the bone are skewered and cooked in the Tandoori oven, simmered in our Massala sauce with herbs and spices. A subtle dish with a touch of cream)

35	Tandoori King Prawn Massala	13.95
	(Jumbo prawns marinated overnight, half-baked in the Tandadded to our own Massala sauce)	loori oven and
36	Shally Chicken or Lamb	7.95 / 8.95
	(Sweet and sour, hot cooked in honey with potato garnish)	
37	Chicken or Lamb Bombay	8.95 / 9.50
	(Marinated pieces of chicken or lamb cooked together with and egg. A truly tasty dish)	potato chunks
38	Chicken or Lamb Jaifrezi	7.95 / 8.95
	(Diced pieces of chicken or lamb marinated with choppe peppers; then sautéed with herbs and chilli to produce a	
39	strength dish) King Prawn Jalfrezi	12.95
40	Butter Chicken or Lamb	8.95 / 9.50
	(Cooked in butter with a creamy sauce. Mild)	
41	Chicken or Lamb Korahi	7.95 / 8.95
	(Pieces of chicken or lamb grilled in the Tandoori oven and together with freshly ground spices, capsicum, onions a Medium to taste. Served in a sizzling Korahi dish)	
42	Vegatable Labra	7.95
	(Fresh mixed vegetables cooked with onlons & garlic in mix finished with fresh coriander)	ed spices and
43	Sagarana Special	12.95
	(Chicken Tikka, Lamb Tikka and mincemeat cooked in a sp hot sauce surrounded by Peas Rice and a sliced hard-boiled	
44	Tiger by the River	13.95
	(King prawns in shell, cooked with fresh spinach and red wir	
45	Chicken or Lamb Morrisa 11	10.95 / 11.95
	(A highly recommended dish. Tender pieces of grilled ch	
	cooked with lime leaf, gravy, onions and fresh green chillie hot sauce)	s in a medium
46	Mango King Prawn	13.95
100	(Served with rice)	
47	Badami Chicken or Lamb (Chicken or Lamb Tikka cooked with cashew nuts and m	10.95 / 11.95
	Medium spice. Chef's own exotic sauce)	ango chomby
48	Lamb Shank	12.95
	(Cooked with chickpeas, mincemeat, medium spice and Chi	ef's own exotic
	sauce)	
49	Chicken Naga 11 (Chef's special spices, it's hot)	10.95
50	Sizzling Chicken	11.95
	(Skewered and barbecued; cooked with special herbs and garlic, ginger and mixed peppers. Served with a large Brand	
51	Pashwari Chicken or Lamb	8.95 / 9.95
	(Chel's speciality dish)	
	Chef's Specialities	
52	Shahee Nawabi	10.95 / 11.95
	(Chicken or lamb cooked in a very special Chaat Massala s and mushrooms served on a sizzling platter.	sauce, cheese
53	Chicken or Lamb Makhani	8.95 / 9.95

(Barbecued chicken cooked in mild creamy cheese sauce)

Calypso Curry	9.95 / 10.95	Bhuna	
(Chicken or lamb, this dish is cooked with free	h cream, a honey sauce, coconuts	Cooked briskly in minimum amount of sa	uce to allow the rich spices to
ind almond paste. With the added taste of T	ia Maria liqueur. A mild dish)	infuse into the meat. Medium Strength.	
hicken or Lamb Rezia)	8.95 / 9.50	80 Chicken or Lamb	7.50 / 7.95
es of chicken or lamb cooked in s	special medium-hot spices and	81 Chicken or Lamb Tikka	7.95 / 8.95
0)		82 Vegetable	7.95
azar Prawns	14.95	B3 Prawn	9.95
prawns in a medium spicy sa	auce, with fresh onion rings and	84 King Prawn	12.95
h rice)			
ssala	7.95 / 8.95	Barrer Irek	
er pieces of chicken or lamb, cooked	with ginger, garam massala and	Rogan Josh	
erous amount of garlic to taste)		A medium dish cooked in spices and her	rbs with tomatoes to taste.
or Lamb Garlic Chili Massala	7.95 / 8.95	85 Chicken or Lamb	7.50 / 7.95
pieces of meat cooked with fresh	green chillies; producing a fairly	86 Chicken or Lamb Tikka	7.95 / 8.95
. Garnished with ginger)		87 Vegetable	7.95
or Lamb Bangladeshi	10.95 / 11.95	88 Prawn	9.95
in home-made freshly ground s	pices with aubergine, egg and	89 King Prawn	12.95
oms. The seasoning in this dish is			
Special Chicken or Lamb	10.95 / 11.95	1 March 1997 March	
ly recommended dish; cooked v	with mushroom, fried onion and	Dhansak !!	
pickles in a mouth watering sauce)		A sweet & sour dish. Fairly hot. Cooked	with a fresh home-made lentil
or Chicken Passanda	7.95 / 8.95	paste, producing a thick sauce.	
h specially prepared from our of	TATALAN CONTRACTOR OF THE PARTY	90 Chicken or Lamb	7.50 / 7.95
s, cream and a touch of wine)	Ann mad spices logether with	91 Chicken or Lamb Tikka	7.95 / 8.95
n or Lamb Tikka Massala	7.95 / 8.95	92 Vegetable	7.95
es Alternational Control of the Control		93 Prawn	9.95
	ght then cooked in a clay oven	94 King Prawn	12.95
	pices. A sutble dish with a touch	3	
m)			
or Lamb Ceylon 111	8.95 / 9.50	Pathia !!	
ed with coconut powder and his	ghly spiced with a thick sauce.	A sweet & sour dish. Fairly hot. Tasty dish	h
y Vindaloo hot)			
ti Main Dish Speci	alities	95 Chicken or Lamb	7.50 / 7.95
iginated in a little place in India		96 Chicken or Lamb Tikka	7.95 / 8.95
iginated in a little place in India oucket which refers to the style o		97 Vegetable	7.95
in green herbs, freshly ground sp		96 Prawn	9.95
on green herbs, treshly ground sp n of garlic and clarified butter. Serv		99 King Prawn	12.95
e Villa Special Balti (Chicken, Meat	The state of the s	Kashmiri	
ken or Lamb Balti	7.95 / 8.50		Ninberger and American
ken or Lamb Tikka	8.50 / 8.95	This dish is cooked with tresh bananas,	
etable	7.95	coconut. A very tasty dish suitable for a r	new-eater of Indian Food.
vn	9.95	100 Chicken or Lamb	7.50 / 7.95
Prawn	12.95	101 Chicken or Lamb Tikka	7.95 / 8.95
iwalla		102 Vegetable	7.95
ked with very special dry fenugreek	leaves, tomatoes and onions.	103 Prawn	9.95
m strength)	venoveznik 1990 ovetskom vrativa #1000 Upito.	104 King Prawn	12.95
ken or Lamb	7.50 / 7.95		
en or Lamb Tikka	7.95 / 8.95		
able	7.95	Do-Piaza	
Vn	9.95	Taken literary it means "Two Onions". Ti	he first set of opions are fried
Prawn	12.95	crisp and then a generous amount of g	
Tawii	12.95	thrown in just before the end of cooking.	tour peppers and unions are
walla			1273476 (47.44
bination of spinach cooked with s	special herbs and spices, garlic	105 Chicken or Lamb	7.50 / 7.95
nd tomatoes. Hot, medium or mild		106 Chicken or Lamb Tikka	7.95 / 8.95
n or Lamb	7.50 / 7.95	107 Vegetable	7.95
en or Lamb Tikka	7.95 / 8.50	108 Prawn	9.95
transport of the second of the	7.95	109 King Prawn	12.95
getable	9.95		
Prawn	9.90		

9.95

12.95

78

Prawn

King Prawn

Korma

Pieces are dipped in milk and then cooked in a very creamy sauce with ground almonds. A very mildly spiced dish.

110	Chicken or Lamb	7.50 / 7.95
111	Chicken or Lamb Tikka	7.95 / 8.95
112	Vegetable	7.95
113	Prawn	9.95
114	King Prawn	12.95

Curry)

A medium dish.

115	Chicken or Lamb	7.50 / 7.95
116	Chicken or Lamb Tikka	7.95 / 8.95
117	Vegetable	7.95
118	Prawn	9.95
119	King Prawn	12.95

Madras 11

A fairly hot dish cooked with fresh ground chillies and garnished with special herbs.

120	Chicken or Lamb	7.50 / 7.95
121	Chicken or Lamb Tikka	7.95 / 8.95
122	Vegetable	7.95
123	Prawn	9.95
124	King Prawn	12.95

Vindaloo 111

A very hot dish cooked with ground chilli. A taste sensation in your mouth which will leave you gasping for water.

125	Chicken or Lamb	7.50 / 7.95
126	Chicken or Lamb Tikka	7.95 / 8.95
127	Vegetable	7.95
128	Prawn	9.95
129	King Prawn	12.95
130	Chicken or Lamb Phall (Extremely hot)))))	9.95 / 10.50

Biryani Main Dishes

All biryani are cooked with basmati rice, delicately flavoured with herbs and spices, together with the meat or vegetable to allow the flavours to infuse together. Served with a vegetable curry to your required strength. Hot, medium or mild.

Spice Villa Special Biryani (Chicken / Lamb / Prawn)	11.95
Chicken or Lamb	8.95 / 9.50
Chicken or Lamb Tikka	9.95 / 10.95
Vegetable	7.95
Prawn	10.95
King Prawn	12.95
Persian Biryani	11.95
(Chicken or Lamb Biryani decorated with omelette and b	anana)

English Dishes (Served with Chips)

138	Plain Omelette	6.95
139	Chicken Omelette	7.95
140	Mushroom Omelette	6.95
141	Prawn Omelette	8.95
142	Chicken Nuggets	6.95
143	Scampi & Chips	7.95

Vegetable Side Dishes

144	Vegetable Bhajee	3.50
145	Mushroom Bhajee	3.50
146	Cauliflower Bhajee	3.50
147	Bhindi Bhajee (Okra)	3.50
148	Bombay Aloo (Spicy Potato)	3.50
149	Chana Massala (Chick Peas)	3.50
150	Sag Aloo (Spinach & Potato)	3.50
151	Aloo Gobi (Potato & Cauliflower)	3.50
152	Sag Paneer (Spinach & Cheese)	3.95
153	Muttor Paneer (Peas & Cheese)	3.95
154	Tarka Dhall (Lentils)	3.50
155	Brinjal Bhajee (Aubergine)	3.50
156	Sag Bhajee	3.50

Rice

157	Plain Rice	2.20
158	Pilau Rice	2.50
159	Fried Rice	2.95
160	Egg Fried Rice	2.95
161	Mushroom Fried Rice	3.50
162	Vegetable Fired Rice	3.50
163	Special Fried Rice	3.50
164	Peas Fried Rice	3.50
165	Lemon Fried Rice	3.50
166	Singapore Pilau Rice	3.95
167	Keema Rice	3.95
168	Chicken Fried Rice	3.95
169	Coconut Rice	3.95
170	Garlic Rice	3.95
171	Sag Rice	3.95
4700	Chieben Tibbe Dies	2.05

Naan Bread & Roti

Nean	2.20
Garlic Naan	2.50
Garlic with Cheese Naan	3,50
Chilli Naan	3.50
Keema Naan	3.95
Vegetable Naan	3.95
Peshwari Naan	3.50
Cheese Naan	3.95
Special Naan	2.95
Chapati	2.30
Tandoori Roti	2.50
Paratha (Fried)	2.50
Stuffed Paratha (Vegetable)	2.95
Popadum	0.70
Spicy Popadum	0.80
Puri (Fried)	1.95
Raitha Mix	2.95
Chips	2.20
Chutney and Pickles (Mango / Red Onion / Mint / Mixed)	0.80

Gluten and Dairy Free options available

(Please ask for more info)
Please Note: Some of our dishes may contain nuts. There are no artificial colourings in our dishes