

MAIN DISHES

Chicken Tikka Masala	£6.50
Chicken Tikka Belti	£6.50
Chicken Tikka Pathia	£6.50
Chicken Tikka Madras	£6.50
Homemade Chicken Staff Curry	£6.50

EXTRAS

Egg Fried Rice	£2.40
Naan	£1.90
Curry	£6.50

VEGAN DISHES

Adraki Govi	£5.20
Cauliflower cooked Bhuna style, flavoured with a ginger spice blend	

Karahi Bhindi	£5.20
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Okra briskly cooked Bhuna style with onion, tomatoes and fresh curry

Pach Dhal	£5.20
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Five different Dhal are combined to create this nutritive dish

Sambar Chana	£5.20
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Mixed vegetable cooked Bhuna style with onions, peppers and fresh coriander

VEGETARIAN DISHES

Spinach & Pumpkin Bhuna Style	£4.95
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Naga Cheese & Sweetcorn	£4.95
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Sweetcorn with naga special sauce with cheese on top

Masala Okra	£4.95
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HEALTHY OPTION

Salad mixed with Indian spice, lettuce, tomato, sweetcorn, chickpeas, kidney beans and olives

Chicken Tikka Salad	£4.25
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Lamb Tikka Salad	£4.25
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Tuna Salad	£4.25
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Prawn Salad	£4.25
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BARBECUE BOXES

Small BBQ Box £20.00

- 2 Chicken Tikka Shashlik Skewer
- 2 Lamb Tikka Shashlik Skewer
- 2 Piece Seekh Kebab
- 2 Piece Tandoori Chicken

Medium BBQ Box £30.00

- 3 Chicken Tikka Shashlik Skewer
- 3 Lamb Tikka Shashlik Skewer
- 3 Piece Seekh Kebab
- 3 Piece Tandoori Chicken

Large BBQ Box £20.00

- 5 Chicken Tikka Shashlik Skewer
- 5 Lamb Tikka Shashlik Skewer
- 5 Piece Seekh Kebab
- 5 Piece Tandoori Chicken



DEHLI WEDNESDAY

Starter

Haryali Chicken
Tikka
Katti Rolls

Mains

Butter Chicken
Biryani of the Day

Sides

Butter Roti
Saffron Pilau

CALCUTTA FRIDAYS

Starter

Chatt Patti Chickpeas
Kofta Kebabs

Mains

Shatkora Lamb
Tadka Dhal

Sides

Chapati
Peas Pilau

KASHMIRI THURSDAY

Starter

Dhum Masala Aloo
Keema Somosa

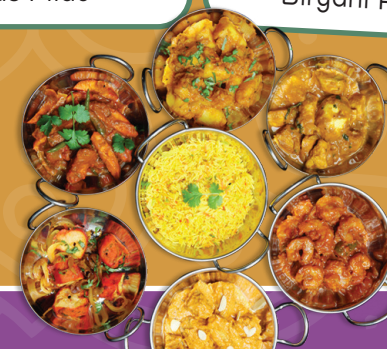
Mains

Lamb Rogan Josh
Shahi Murgh Korma

Sides

Butter Roti
Biryani Pilau

SPICE GURU





C.I.Y.
CURRY KITS

• COOK IT YOURSELF •

CURRY KITS £14.95

We supply all the ingredients, including the meat. All you create your own restaurant quality curry at home!

- **Korma (Mild)**
- **Masala (Mild)**
- **Balti (Medium)**
- **Bhuna (Medium)**
- **Pathia (Medium /Hot)**
- **Jalfrezi (Hot)**
- **Garlic Chilli (Hot)**
- **Madras (Hot)**

EXTRAS

Large Rice	£3.50
Papadum	Each 60p
Sauces	Each 60p
Mango Chutney, Mint Sauce	
Mixed Pickle, Onion Chutney	
Chapati	Each 95p

COOKING DIRECTIONS

Add Spices to pan cook for 2 mins.
Add diced chicken, stir for 4 mins.
Add sauce stir for 4-10 mins until chicken is cooked.

Masala Base Jars £6.50

Simply add a few staple ingredients along with you meat or vegetables to create that mouth-watering homemade curry.

FOOD ALLERGY ADVICE

Please inform us of any food allergies you may have before ordering.

We can supply a full breakdown of all our ingredients used. We will do our best to accommodate you needs.

Chicken Thali Tray £12.00

Homemade Chicken Curry
Butter chicken, dahl,
cumin rice and chapati

Veg Thali Tray £12.00

Rajma (Red kidney bean curry)
Sautéed carrots & peas in Indian spices with dahl, cumin rice and chapati



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