

Starters

Xenuk Meatballs cooked in a medium hot tomato sauce.	3.95
Special Mix Grill Chicken, lamb and king prawn cooked in charcoal, served with salad.	3.95
Mixed Kebab A mixture of kebabs, chicken and onion bhajj, served with salad.	3.95
King Prawn Butterfly King prawn deep fried with breadcrumbs, served with salad.	3.95
King Prawns on Puri Lightly spiced king prawns served on puri.	3.95
Prawns on Puri Lightly spiced prawns served on puri.	2.95
Prawn Cocktail Prawns served with special cocktail sauce and salad.	2.95
Chicken Chat on Puri Chicken gently steamed in chat sauce (Mustard Salt and Tamarind) served on puri.	2.95
Tandoori Chicken Spring chicken marinated in herbs and spices and charcoal grilled in the Tandoor.	2.95
Chicken Tikka or Lamb Tikka Cubed marinated chicken or lamb lightly grilled in the Tandoor.	2.95
Chicken Pakora Meatballs cooked in a medium hot tomato sauce.	2.95
Shish Kebab Lamb minced with onion and spices, cooked on skewers over charcoal.	2.95
Shami Kebab steamed lamb gently spiced and shallow fried with fresh coriander.	2.95
Reshmi Kebab meatball gently spiced, shallow fried and wrapped in omelet.	2.95
Vegetable or Mushroom on Puri Vegetables or mushrooms cooked with spices served on puri.	2.50
Aloo Chat on Puri Potatoes cooked in chat sauce served on puri.	2.50
Meat or Vegetable Samosa Pastry filled with vegetables or minced lamb, lightly spiced and deep fried.	2.50
Vegetable Pakora Vegetables gently spiced and deep fried with breadcrumbs.	2.50
Onion Bhajj Onion mixed with gram flour and ground spice, deep fried.	2.50

Tandoori Specialties

Traditional method of barbecuing and taking over flaming charcoal on skewers. Chicken, lamb and prawns individually marinated in sauce and delicate herbs and spices for hours, before being cooked.

Tandoori Chicken (Half)	5.95
Chicken Tikka	5.95
Lamb Tikka	5.95
Tandoori King Prawns	11.95
Chicken or Lamb Shaslik Chicken Tikka or Lamb Tikka served with grilled tomato, pepper and onion on a sizzling plate.	6.95
Hasina Kebab Chicken Tikka and Lamb Tikka served with grilled tomato, peppers and onions on a sizzling plate.	6.95
Tandoori Mixed Grill A generous mixture of kebabs, lamb and chicken, selected to give your palate an experience to remember.	9.50

Balti Dishes

Cooked in mixed spices, herbs, green peppers, onions, tomatoes and aubergine. The authentic medium thick sauce gives the Balti its unique flavour. Served with rice.

Chicken or Lamb	7.95
Chicken Tikka or Lamb Tikka	8.95
Prawn	8.50
King Prawn	11.95

Spice Island Specialties

Mughal Chicken or Lamb Fresh Chicken or Lamb gently spiced, cooked with an egg, fresh ginger and lemon juice mixed with yoghurt and coconut.	5.50
Sirajee Chicken or Lamb Fresh Chicken or Lamb gently spiced, sautéed with chick peas, cooked with mushrooms and tomatoes.	5.50
Nepal Chicken or Lamb Fresh Chicken or Lamb cooked in gently spiced, fruity sauce and mangoes. Creamy and mild.	5.50
Garlic Chicken or Lamb Chicken Tikka or Lamb Tikka cooked with fresh garlic, coriander herbs and onions. Served with pilau rice.	8.50
Salleh Chicken or Lamb Chicken Tikka or Lamb Tikka gently spiced with coconut cream, Tandoori sauce and fresh coriander. Served with special rice.	8.50
Mint Chicken or Lamb Chicken Tikka or Lamb Tikka gently spiced with fresh mint, mixed spices, onions and fresh coriander. Served with special rice.	8.50
Resala Chicken or Lamb Chicken Tikka or Lamb Tikka cooked with braised onions, mixed spices, herbs, fresh cream and coriander. Served with special rice.	8.50

Chef's Specialties

Achari Chicken Tikka or Lamb Tikka cooked in onion, peppers and tomatoes with the added flavour of chili pickle. Served with pilau rice.	9.50
Shashli Balti Chicken or Lamb Tikka or Chicken Tikka cooked with charcoal grilled peppers, onions and tomatoes in the traditional Balti style. Served with rice.	9.50
Harathi Lentils, chickpeas marinated and barbecued over the Tandoor, cooked with fresh garlic, ginger, chilli, cream and spinach. Mild dish served with pilau rice.	9.50
Kofta Khiladi Meatballs, Lamb or Chicken, gently spiced, served in balls, deep cooked in pepper, onions and potato. Served with rice.	9.50
Oh Hasena Chicken Tikka marinated in mild spices, cooked in mint and ginger. Served in a rich creamy sauce. Served with pilau rice.	9.50
Bengal Surprise Tender Lamb cooked in cream sauce, sliced mushroom, coriander and lemon juice. Served with pilau rice.	9.50
Bollywood Bad Boy! Chicken Tikka or Lamb Tikka gently cooked with peppers, green chillies and our House Special 'Beef' Hot Sauce. Served with pilau rice.	9.50
Devdassi Braised prawns, tender Lamb in onion, garlic, ginger and un-ground Garam Masala. Medium. Served with pilau rice.	9.50
Tikka Paneer Chicken Tikka cooked with Indian cheese, tomatoes, herbs and medium spices. Served with pilau rice.	9.50
Nawabi Jinga King prawn cooked with with shell in spices, herbs, tomatoes and chillies. Dry consistency. Served with pilau rice.	12.95

Vegetable Specialties

Chana Massala Gently spiced chick peas and potatoes, simmered with braised onions, mixed spices, herbs and tomatoes.	4.50
Aloo Gobi Gently spiced potato and cauliflower, cooked to a dry consistency.	4.50
Mater Paneer New recipe - homemade Indian cheese cooked with fresh peas and tomato in a medium spiced sauce.	5.50
Sag Paneer medium spiced curry cooked with spinach, tomatoes, onions and homemade Indian cheese.	5.50
Desi Sabji Dry, aubergine and peppers cooked in a medium spices.	5.50

Biryani Dishes

Biryani is made by gently cooking meat or seafood with special flavoured Basmati rice, together with a mixture of spices. Served with a medium vegetable curry sauce.	
Chicken or Lamb	6.95
Chicken Tikka or Lamb Tikka	7.95
Prawn	7.50
King Prawn	10.95
Vegetable	5.95
Spice Island Biryani A special Biryani cooked only at Spice Island. A mixture of chicken, lamb and prawn, also served with an omelet.	8.95

Variation Curry Dishes

Chicken or Lamb	4.95
Chicken Tikka or Lamb Tikka	6.50
Prawn	5.95
King Prawn	8.50
Vegetable	4.50
Curry Plain medium spiced dish.	
Korma Mildly spiced, cooked in cream, almonds and saffron.	
Shahi Korma Mildly spiced, cooked in cream, almonds and banana.	
Kashmir Rich, cooked in cream with pineapple and bananas.	
Bhonda Meat, served dry curry with tomatoes and herbs.	
Duplaza Medium hot, spicy curry with onions, tomatoes and spices.	
Madras South Indian curry, hot and very spicy.	
Vindaloo Very hot and spicy curry.	

Special Variation Curry Dishes

Chicken or Lamb	5.50
Chicken Tikka or Lamb Tikka	6.95
Prawn	6.50
King Prawn	8.95
Vegetable	4.95
Rogan Josh Medium hot curry, cooked with peppers, topped with spicy tomatoes.	
Jaffree Cooked in onions, chillies, tomatoes and herbs, medium consistency.	
Korahi Meat served with garlic, ginger and tomatoes, a traditional Indian dish.	
Mushrooms Medium curry with the added flavour of fresh mushrooms.	
Sag Medium hot curry with spinach.	
Pattya Persian dish, dry, hot and sour.	
Dansak Persian dish which is hot, sweet and sour curry with lentils.	
Dim Massala Medium hot, dry curry with tomatoes and herbs, cooked with minced meat and egg.	

Tandoori Curry Variations

Chicken Tikka or Lamb Tikka Massala	6.95
Mildly spiced, grilled over charcoal, cooked and served in our special Tandoori sauce, the most popular dish in the U.K.	
Tandoori Chicken Massala Tandoori chicken cooked in our special sauce, medium strength.	6.95
Tandoori Butter Chicken Marinated chicken cooked in the Tandoor, served in a rich, creamy and mildly spiced sauce.	6.95
Lamb Passanda New recipe - Thin Lamb fillet cured in yoghurt and spices, a rare recipe of Korma prepared with saffron, mild but highly flavoured.	6.95
Tandoori King Prawn Massala Mildly spiced, king prawns cooked over charcoal, cooked and served in our special Tandoori sauce.	11.95
Chingri Jhole Fresh king prawns from Bangladesh, prepared in a gentle spice sauce and simmered in coconut milk	11.95

Side Dishes

Sag Bhaji	Dry spinach curry.	2.75
Vegetable Bhaji	Dry mix vegetable curry.	2.75
Mushroom Bhaji	Dry mushroom curry.	2.75
Cauliflower Bhaji	Dry cauliflower curry.	2.75
Brinjal Bhaji	Dry aubergine curry.	2.75
Bhindi Bhaji	Dry okra (lady fingers) curry.	2.75
Chana Bhaji	Dry chick pea curry.	2.75
Daal Turka	Spicy lentil curry.	2.75
Bombay Aloo	Medium hot, dry potato curry.	2.75
Sag Aloo	Dry spinach and potato curry.	2.75
Aloo Chana	Potato and chick peas curry.	2.75

Rice Dishes

Boiled Pilau	Fine grain boiled rice.	2.20
	Fine grains, fragrant and flavoured rice.	2.50
Keema	Mixed meat.	2.75
Special Vegetable	Vegetables and egg.	2.75
Mushroom		2.75
Onion		2.75
Lemon		2.75
Garlic		2.75
Coconut		2.75
Egg		2.75

Bread and Sundries

Nan	Unleavened bread.	1.95
Peshwari Nan	Stuffed with sweet fruit.	2.30
Keema Nan	Stuffed with minced meat.	2.30
Kulcha Nan	Stuffed with onion and coriander.	2.30
Garlic Nan		2.30
Cheese Nan		2.30
Special Nan	Stuffed with tikka, cheese and chillies.	2.50
Paratha		2.30
Stuffed Paratha	Stuffed with vegetables.	2.50
Tandoori Roti		1.95
Chapati		0.95
Puri		0.95
Papadom		0.70
Spicy Papadom		0.70
Dohi	Plain natural yogurt.	1.25
Raita	Onion, cucumber or mint.	1.50
Chips		1.95
Pickle Tray		1.50

English Dishes

Steak and Chips	10.95
Fried Chicken and Chips	6.95

Vegetarian Banquet for One Person 9.95

Set meal consists of:
Papadoms and Pickle Tray,
Starter: Onion Bhaji.
Main Course: Aloo Gobi.
Side Dish: Mushroom Bhaji, One Pilau Rice.

Vegetarian Banquet for Two People 19.95

Set meal consists of:
Papadoms and Pickle Tray,
Starters: Vegetable Somosa and Onion Bhaji.
Main Courses: Vegetable Curry and Aloo Gobi.
Side Dish: Mushroom Bhaji, Bhindi Bhaji, Two Pilau Rice.

Banquet for Two People 27.95

Set meal consists of:
Papadoms and Pickle Tray,
Starters: Chicken Tikka and Lamb Tikka.
Main Courses: Tandoori King Prawn Massala and Lamb Bhuna.
Side Dishes: Mushroom Bhaji, Two Pilau Rice, One Nan.

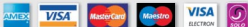
Banquet for Four People 49.95

Set meal consists of:
Papadoms and Pickle Tray,
Starters: Chicken Tikka, Lamb Tikka, Somosa, Onion Bhaji.
Main Courses: Chicken Tikka Massala, King Prawn Bhuna, Chicken Rogan and Lamb Jalfrezi...
Side Dishes: Mushroom Bhaji, Vegetable Bhaji, Four Pilau Rice, Two Nan.

7 days a week 5:30pm - 11:00pm



9 Market Place, Barnard Castle DL12 8NF



Exquisite Indian Cuisine Specialists

takeaway menu

Fully Airconditioned & Licensed

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&
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