

SFAFOOD

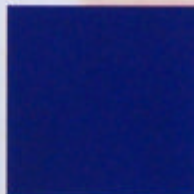
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|---|------|
| PRAWN CURRY | 4.50 |
| Spring prawn blended with rich medium spicy gravy | |
| PRAWN KORMA | 5.25 |
| Very mild, cooked with cream and almonds | |
| PRAWN MADRAS OR VINDALOO | 4.85 |
| Prawns blended with hot or very hot spicy gravy | |
| PRAWN BHUNA Medium prawn in a thick spicy sauce | 4.95 |
| PRAWN PATHIA | 4.95 |
| Sweet, sour and hot with thick spicy sauce | |
| PRAWN DANSAK | 4.95 |
| Very tasty Persian dish, hot, sweet and sour cooked with lentils | |
| PRAWN DUPIAZA | 5.25 |
| Prepared with medium hot spices and cooked with fried onion | |
| PRAWN JALFEREZI | 6.95 |
| Slightly hot dish cooked with onion, tomatoes and fresh green chillies | |
| SAG PRAWN | 6.50 |
| Prawns cooked with spinach, flavoured with herbs and spices | |
| KING PRAWN CURRY | 7.50 |
| Spring king prawn blended with rich medium spicy gravy | |
| KING PRAWN KORMA | 7.95 |
| Very mild, cooked with cream and almonds | |
| KING PRAWN MADRAS OR VINDALOO | 7.95 |
| King prawns blended with hot or very hot spicy gravy | |
| KING PRAWN BHUNA | 7.95 |
| Medium king prawn in a thick spicy sauce | |
| KING PRAWN PATHIA | 7.95 |
| Sweet, sour and hot with thick spicy sauce | |
| KING PRAWN DANSAK | 7.95 |
| Very tasty Persian dish, hot, sweet and sour cooked with lentils | |
| KING PRAWN DUPIAZA | 7.95 |
| Prepared with medium hot spices and cooked with fried onion | |
| KING PRAWN KARAI | 8.50 |
| Medium hot king prawn cooked with spices and tossed in an iron souk (karai) | |
| KING PRAWN JALFREZI | 8.95 |
| Slightly hot dish, cooked with onions, tomatoes and fresh green chillies | |

VEGETABLES

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| MIXED VEGETABLE CURRY | 2.50 |
| VEGETABLE BHAJEE | 2.50 |
| MUSHROOM BHAJEE | 2.50 |
| BHINDI BHAJEE (ladies finger okra) | 2.50 |
| BRINJAL BHAJEE (aubergines) | 2.50 |
| CAULIFLOWER BHAJEE | 2.50 |
| SAG BHAJE (spinach) | 2.50 |
| TARKA DALL (spiced lentils) | 2.50 |
| ALOO GOBI (potatoes and cauliflower) | 2.50 |
| BOMBAY POTATOES (spiced potatoes) | 2.50 |
| CHANA MASALA (chickpeas) | 2.50 |
| SAG ALOO (spinach and potatoes) | 2.50 |
| DALL MOSALLA | 2.50 |
| VEGETABLE KORMA | 2.95 |
| SAG PONIR (spinach cooked with cheese) | 2.95 |
| MOTAR PONIR | 2.95 |
| (home made cheese cooked with peas in mild sauce) | |

SUNDRIES

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|---|------|
| PLAIN RICE | 1.60 |
| Boiled rice | |
| PULAO RICE | 1.85 |
| Basmati rice cooked with very mild spices | |
| SPECIAL FRIED RICE | 2.35 |
| Basmati rice fried to special recipe | |
| MUSHROOM FRIED RICE | 2.35 |
| Basmati rice fried with mushrooms and flavoured to a special recipe | |
| VEGETABLE RICE | 2.50 |
| CHAPATHI | 0.85 |
| PARATHA | 1.75 |
| Extra light wheat bread, buttered | |
| STUFFED PARATHA | 1.95 |
| PARATHA (stuffed with spiced vegetables) | |
| RAITHA (cucumber or onion) | 1.50 |
| PLAIN PAPADUM | 0.60 |
| SPICY PAPADUM | 0.60 |
| CHIPS | 1.25 |
| CHUTNEY | 0.40 |



HOT SPICE

tandoori takeaway

10% Discount

Opening Hours:

Open seven days a week including Bank Holidays
5.30pm - 11.30pm



10 London Street, Whitchurch, Hampshire RG28 7LQ
Tel: 01256 893781 or 895485

STARTERS

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| KING PRAWN BUTTERFLY | 3.95 |
| King prawn delicately spiced and seasoned, coated with spiced batter and breadcrumbs, deep fried to a crispy taste | |
| PRAWN PUREE | 2.95 |
| Spicy prawns served on fried bread | |
| CHICKEN CHAT | 2.75 |
| Tender pieces of chicken mixed with chat masala | |
| ALOO CHAT | 2.50 |
| CHICKEN TIKKA | 2.60 |
| Diced chicken marinated in selection of spices and barbecued in clay oven | |
| LAMB TIKKA | 2.70 |
| Tender pieces of lamb marinated in selection of spices and barbecued in clay oven | |
| MIX KEBAB | 3.95 |
| An assortment of chicken tikka, lamb tikka and sheek kebab | |
| SHEEKKEBAB | 2.60 |
| Lamb minced with fresh garlic, ginger, special herbs and spices, skewered and barbecued | |
| ONION BHAJEE | 1.95 |
| Fresh onions battered and deep fried mildly spiced | |
| SOMOSA | 1.95 |
| Spicy minced lamb or vegetables in herbs and spices fried in crispy pastry | |
| DAL SOUP (Lentil soup) | 1.95 |
| SABNAM KA MOTHI | 3.95 |
| Tender pieces of lamb cooked in clay oven with green peppers, onion and tomatoes | |

TANDOORI

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| TANDOORI CHICKEN | 5.20 |
| Tender chicken marinated in natural yoghurt and spices, accompanied by fresh salad | |
| CHICKEN TIKKA | 5.20 |
| Diced chicken marinated in selection of spices and barbecued in clay oven | |
| LAMB TIKKA | 5.30 |
| Tender pieces of lamb marinated in selection of spices and barbecued in clay oven | |
| KING PRAWN TANDOORI | 9.95 |
| King prawns marinated in masala and roasted in clay oven, accompanied with fresh salad | |
| TANDOORI MIXED GRILL | 9.95 |
| An assortment of tandoori chicken, chicken tikka, lamb tikka, king prawn, sheek kebab | |
| SHEEKKEBAB | |
| Lamb minced with fresh garlic, ginger, special herbs and spices, skewered and barbecued | |
| CHICKEN SHASHLICK | 7.25 |
| Tender pieces of chicken roasted in the clay oven with green peppers, onions and tomatoes | |

TANDOORI BREAD

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| NAN (Leavened bread baked in the clay oven) | 1.70 |
| KEEMA NAN (Nan stuffed with spiced mince meat) | 1.95 |
| PESHWARI NAN | 2.25 |
| Nan stuffed with almonds and sultanas | |
| STUFFED VEGETABLE NAN. | 1.85 |
| Nan stuffed with spiced vegetables | |
| GARLIC NAN | 1.95 |
| ONION NAN (Nan stuffed with onion) | 1.75 |

CHEF'S RECOMMENDATIONS

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| BUTTER CHICKEN OR BUTTER LAMB | 6.95 |
| Tender pieces of chicken or lamb cooked in butter, spices and cream served in a rich sauce | |
| PASANDA NAWABI CHICKEN OR LAMB | 7.95 |
| Slices of chicken or lamb cooked in fresh cream, cultured yoghurt and mixed ground nuts | |
| CHICKEN OR LAMB TIKKA MASALA | 6.95 |
| Marinated pieces of chicken or lamb tikka cooked in medium spicy sauce | |
| TANDOORI KING PRAWN MASALA | 9.95 |
| King prawns delicately spiced and cooked in clay oven and served in a rich spicy sauce | |
| CHICKEN PESHWARI | 7.95 |
| Tender pieces of chicken roasted in the clay oven with green peppers, onions and tomatoes with thick sauce | |
| CHICKEN OR LAMB JALFEREZI | 6.50 |
| Slightly hot dish, cooked with onions, tomatoes and fresh green chillies | |
| JEERA CHICKEN OR LAMB | 6.85 |
| Chicken or lamb cooked with fried onions, tomatoes and cumin seeds | |
| CHICKEN MORICHA | 6.95 |
| Chicken cooked with green chilli, onion, tomatoes in special thick sauce | |
| CHICKEN OR LAMB TIKKA KORAI | 6.50 |
| Chicken or lamb tikka cooked with tomatoes, capsicum and onions in a karai (suk) with special spices and herbs | |
| LAMB OR CHICKEN PODINA | 6.95 |
| Cooked with mint, onion and tomatoes in thick sauce | |
| VEGETABLE MAKHANI | 5.50 |
| Mixed vegetables cooked with butter, almonds, coconut and fresh cream | |
| GARLIC CHICKEN OR LAMB | 6.50 |
| Spring chicken cooked with garlic and thick sauce | |
| CHICKEN TIKKA BHUNA | 6.50 |
| GOST KHATA MASSALLA | 6.50 |
| Succulent lamb braised golden brown in clarified butter with chopped onion, spiced ginger and a touch of garlic and cooked with whole spices | |
| NAWABI MURGH | 6.50 |
| On the bone tandoori chicken cooked with onion, tomatoes and green peppers (Hot Spice own recipe) | |
| CHICKEN TIKKA REZALA | 6.50 |
| Diced chicken marinated in spices, yoghurt and cooked with herbs | |
| CHEESE CHICKEN | 6.95 |
| Chicken cooked with home made cheese in medium sauce | |
| KING PRAWN GINGHA | 9.95 |
| King prawn cooked in shell with onion, garlic, ginger and herbs | |
| TANDOORI MURGH MASALA | 6.95 |
| Off the bone tandoori chicken cooked with onion, tomatoes and green peppers (Hot Spice own recipe) | |

BALTI DISHES

Baltis are sizzling spicy dishes, the traditional cuisine of the Kashmir and Indus Valleys. Their exciting taste and aromatic flavours have become a phenomenon in the Midlands. Baltis are cooked and served in the balti pan, a fascinating utensil which locks in the flavour and taste to the dishes.

Served with pulao rice or nan

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| CHICKEN | 6.95 |
| LAMB | 7.25 |
| PRAWN | 7.50 |
| KING PRAWN | 10.50 |
| VEGETABLE | 6.50 |
| CHICKEN OR LAMB TIKKA | 7.50 |

BIRYANIS

These dishes are cooked with basmati rice, blended with several different spices and served with a vegetable curry

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| CHICKEN BIRYANI | 6.85 |
| LAMB BIRYANI | 6.95 |
| PRAWN BIRYANI | 6.95 |
| KING PRAWN BIRYANI | 8.95 |
| VEGETABLE BIRYANI | 5.95 |
| CHICKEN TIKKA BIRYANI | 7.50 |
| LAMB TIKKA BIRYANI | 7.60 |
| CHEF S SPECIAL BIRYANI | 7.95 |

POULTRY

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|---|------|
| CHICKEN CURRY | 3.95 |
| Spring chicken blended with rich medium spicy gravy | |
| CHICKEN KORMA | 4.95 |
| Very mild, cooked with cream and almonds | |
| CHICKEN MADRAS OR VINDALOO | 4.50 |
| Spring chicken blended with hot or very hot spicy gravy | |
| CHICKEN BHUNA | 4.95 |
| Medium chicken in a thick spicy sauce | |
| CHICKEN ROGON | 4.95 |
| Medium spiced chicken garnished with garlic and fried tomatoes | |
| CHICKEN KARAI | 5.50 |
| Medium hot chicken cooked with spices and tossed in an iron suk (karai) | |
| CHICKEN PATHIA | 4.95 |
| Sweet, sour and hot with thick spicy sauce | |
| CHICKEN DANSAK | 4.95 |
| Very tasty Persian dish, hot, sweet and sour cooked with lentils | |
| SAG CHICKEN (With spinach) | 5.25 |
| METHI CHICKEN (with fenugreek leaves) | 4.95 |
| CHICKEN DUPIAZA (with onions) | 4.95 |
| CHICKEN CEYLON | 4.95 |
| Chicken cooked with hot coconut sauce | |

LAMB

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| LAMB CURRY | 4.25 |
| Spring lamb blended with rich medium spicy gravy | |
| LAMB KORMA | 4.95 |
| Very mild, cooked with cream and almonds | |
| LAMB MADRAS OR VINDALOO | 4.60 |
| Lamb blended with hot or very hot spicy gravy | |
| LAMB BHUNA | 4.95 |
| Medium lamb in a thick spicy sauce | |
| LAMB ROGON | 4.95 |
| Medium spiced lamb garnished with garlic and fried tomatoes | |
| KARAI GOSHT | 5.50 |
| Medium hot lamb cooked with spices and tossed in an iron suk (karai) | |
| SAG GOSHT | 5.95 |
| Lamb cooked with spinach, flavoured with herbs and spices | |
| LAMB DANSAK | 4.95 |
| Very Tasty Persian dish, hot, sweet and sour cooked with lentils | |
| CHANA GOSHT | 5.85 |
| With chick peas | |
| LAMB DUPIAZA (with onions) | 5.00 |
| METHI LAMB (with fenugreek leaves) | 5.10 |