

Main Dishes

Traditional Curries

Curry, Madras or Vindaloo A mild, hot or extra hot curry cooked with mixture of spices
An additional charge of 50p for Madras or Vindaloo

Bhuna Fairly dry thick sauce in a medium strength

Dupiaza Medium strength dish cooked with lots onions and peppers

Pathia Cooked with fresh onions, sweet and sour with slight taste of chilli

Dansak Sweet and sour cooked with lentils and pineapple

Rogan Josh Medium dish, cooked with onion, capsicum with extra garlic and tomatoes

Jalfreizi Cooked with onion & peppers in a thick spicy sauce with green chillies

Kharai Cubed onion & pepper cooked in thick spicy sauce

Chicken.	6.50
Lamb	7.25
Vegetable.	6.25
Prawn.	6.95
King Prawn.	9.95
Talapia Fish (Indian)	6.95
Haddock (Fish)(New)	7.95
Salmon (Fish)(New)	8.95

Balti Dishes

Medium thick sauce cooked with a special balti paste

Balti Special (Chicken, Lamb & Prawn)	8.95
Chicken Balti	6.95
Lamb Balti	7.95
Chicken Tikka Balti	7.95
Lamb Tikka Balti	8.50
Duck Tikka Balti	8.95
Prawn Balti	7.25
King Prawn Balti	9.95
Chicken & Mushroom Balti	7.50
Balti Chicken Saag	7.50
Balti Aloo Chana Saag	7.25
Balti Aloo Mushroom	7.25
Mix Vegetable Balti	7.25

Vegetable Side Dishes

Bombay Aloo	3.25
Cauliflower Bhaji	3.25
Mushroom Bhaji	3.25
Vegetable Bhaji	3.25
Aloo Gobi (Potato & Cauliflower)	3.25
Bhindi Bhaji (Okra)	3.25
Aubergine Bhaji	3.25
Aloo Chana (Potato & Chick Peas)	3.25
Saag Aloo (Spinach & potato)	3.25
Saag Bhaji	3.25
Tarka Dall (Lentils)	3.25
Dall Masala (Dry & spicy lentils)	3.25
Motor Paneer (NEW)	3.25
Saag Paneer (NEW)	3.25

Mild Dishes

Chicken or Lamb Tikka Masala..7.25

Chicken or Lamb Korma.....6.50

Mild & creamy, slightly sweet dish

Chicken & Mushroom Korma. 7.25

Chicken or Lamb Passanda...7.25

Delicately flavoured sauce in yoghurt, almonds & red wine

Butter Chicken.....7.25

Boneless tandoori chicken cooked in rich buttery sauce with a chunk of butter on top

Chicken or Lamb Makhoni.....7.25

Tandoori grilled chicken or lamb tossed in butter, yoghurt, fresh cream & mild spices in an exotic sauce

Grilled Specialities

We have listened to our customers and developed a unique series of grilled dishes as a healthy alternative, which have been specially produced to express our customer's requirements. These dishes have been seasoned and enriched to perfection by our award-winning chef in his unique selection of spices. Bringing you grilled perfection to your palate, only at Spice 45.

Seabass (New) 10.95

Seabass slowly marinated in our chef's special spice blend and then cooked whole in the tandoori oven to create a wonderfully smoky flavour that brings the best out of the sea bass.

Seabass Grilled (New). 11.95

Seasoned in our chefs special spices and then flame grilled to create a wonderfully smoky flavour. This is complimented by fresh salaad, cherry tomatoes and fried onions in pepper.

Salmon Tikka (New) 10.95

Seasoned gradually in our chef's special herbs and spices delicately coated with lemon dressing. Cooked to perfection expressing the tenderness of the natural salmon. Complimented on the palate with fresh salad leaves, cherry tomatoes and our chefs unique sauce.

Haddock Fillet (New) 9.95

Carefully marinated in a distinctive combination of garlic, fenugreek and black pepper. Glazed in olive oil with a dash of lemon juice to promote its natural softness. Served with roasted cherry tomatoes to really bring out the juiciness and flavor. Topped with coriander, garlic and sliced mushrooms.

Grilled Trout Fish (New). 13.95

Grilled slowly to achieve the perfect crispiness and promote this brilliant fishes key attributes. Served with fresh salad leaves, baby tomatoes and soft potatoes lightly spiced in ground chili; combined with fresh spinach cooked in garlic and onions with a touch of spice, complimented by a wedge of fresh lemon.

Chicken Stirfry (New) 9.95

Indian style stir-fry cooked with chunks of Chicken Tikka in garlic and ginger mixed with diced onions and a combination of peppers complimented by our stir-fry sauce. Served with chips and fresh salad.

Please allow additional preparation time for the above of dishes, as they require slow cooking in order to achieve the perfect taste. All images are for illustration purposes.

Specialities

Spice 45 Special 10.25

A truly extraordinary dish developed by our award winning chef. First the taste of creamy egg, then flavoursome mincemeat and finally tender lamb bound in our chef's secret sauce. Can be made to any required strength.

Sweet and Sour Balti (NEW) 9.95

This is a firm family favourite, popular amongst sweet and sour lovers. The combination of our thick Balti sauce and jalapenos present a wonderfully tasty dish that brings the best of both worlds. Cooked using our chef's unique herbs and spices typically served with chunks of Chicken Tikka.

Adraki Chicken 12.25

Strips of tender marinated, Chicken cooked with fresh garlic ginger, onion and tomatoes. The red pepper and sweetcorn give the dish a delicious crunchy texture which is perfected in a tasty thick sauce. A complete meal served with Pilao rice and Nan bread.

Chicken Tahiri 8.95

Chicken marinated in a blend of Cashew nuts, Pistachio nuts, and Sultanas. Then cooked with a Garam massala and coconut milk creating a mild dish.

Mango Malai 8.95

Chunks of Chicken Tikka cooked in a mild creamy sauce with Alphonso mango, Coconut milk & Yoghurt .
A delicious alternative for the Tikka Massala and Korma lovers.

Chicken / Lamb Uree 8.25

A traditional dish from the region of bengal. Chunks of breast Chicken or Lamb cooked with green beans, richly spiced in a medium spiced sauce.

Bhuna Laziz 8.25

A richly spiced dish. Tender pieces of diced lamb handily cooked with finely chopped onions and peppers. A speciality from East bengal served on a sizzler topped with cheese.

Chicken Zaflong (Fairly Hot) 7.25

A dish from the lush Bangladeshi region of Zaflong. Sliced goujons of chicken tikka cooked in an aromatic spicy dry sauce with freshly grilled onions and peppers, served on a sizzler for an extra smoky flavour.

Chicken Jaipuri 7.95

Pieces of Chicken grilled on bamboo scoures served on a sizzler with a richly spiced sauce.

Goan King Prawn 10.95

King prawns marinated in lime juice, tamarind and garlic cooked with onions, green chillies coriander, coconut milk, roasted spices and curry leaves.

Chicken / Lamb Kudoo 8.95

An extremely popular traditional Mogul dish. Goujons of chicken breast cooked in a medium strength sauce which contains butternut squash, tomatoes, fresh coriander, special herbs and spices.

Lamb Naga 8.25

A dish developed by our chef's wife. Tender lamb slow cooked in our secret homemade pickle to create a thick and moreish sauce. A fairly hot dish that cannot be made any less hot.

Specialities

Bishnathi Chicken8.25

Chicken breast marinated with mint, minced spinach, red chilli powder, salt, pepper & fresh cream and then cooked in a fairly hot, a creamy flavoured sauce.

Aloo Gosht7.50

Slow cooked tender lamb married with a sauce thickened by delicately spiced roast potatoes to create a wonderfully thick and intense medium strength sauce.

Begun Bhuna8.25

Aubergine and lamb are a marriage made in heaven and form the basis of many classic dishes across India. Lightly seasoned aubergine is brought together with slow cooked lamb in a medium strength sauce to create a wonderfully tasty and lush dish.

Mango Masala8.50

An elegantly sumptuous dish that is one of our most popular creations. Chicken tikka and fresh mango pulp are added to chef's special masala sauce to create a rich and creamy dish.

Chicken Silsila8.95

Pieces of tender chicken cooked in shashlick style with mushrooms, served in a red wine sauce. Can be made to any strength and can also be made with either lamb or king prawn (surplus charge of £2).

Tribuji.8.95

A selection of chicken, lamb & duck tikka cooked with onion, tomatoes & fresh herbs in a medium thick spicy sauce.

Chilli Chicken Masala7.25

Chicken or lamb cooked in a hot sauce, created from garlic, green chillies, onion & chefs special sauce. Can also be made with either lamb or king prawn (surplus charge of £2).

Chicken or Lamb Rezotti7.25

Grilled chicken or lamb cooked with fresh mushrooms , onion in a fairly spicy sauce.

Chicken or Lamb Tawali.7.95

Cubed chicken or lamb tikka cooked with onion, cucumber & green pepper in a thick & spicy dry sauce.

Chicken Rezalla7.25

Boneless tandoori chicken, cooked with minced lamb, fresh chillies & coriander in a thick hot sauce.

Jaal Jule Kharai7.25

A mouth watering dish based on a traditional family recipe. Delicately spiced chicken tikka is gently cooked with onion, peppers & green chillies in a fairly hot sauce that has been in our family for generations.

Naryali Chicken7.25

Chicken pieces cooked in highly spiced sauce, created from fresh chillies, herbs & coconut.

Kashmiri Murog Mussalam8.50

A classic dish originating from the Kashmir region. Chicken tikka cooked in a mild creamy sauce and served over a spicy bed of mince meat.

Bhiryani Dishes

Bhiryani dishes are prepared by cooking meat or vegetables with basmati rice. Complemented with mixed vegetable curry sauce.

Chicken Bhiryani	7.95
Lamb Bhiryani	8.95
Chicken Tikka Bhiryani	8.95
Lamb Tikka Bhiryani	9.50
Duck Tikka Bhiryani	10.95
Prawn Bhiryani	7.95
King Prawn Bhiryani	11.95
Vegetable Bhiryani	6.95
Special Bhiryani (Chi, Lb, Pr)	9.95

Tandoori Dishes

The following dishes are marinated over a period of time in selected herbs & spices, then barbecued in a tandoori oven.
Complemented with a side salad

Tandoori Mixed Grill	10.50
Chicken Tikka	6.25
Lamb Tikka	6.95
Duck Tikka	8.25
Tandoori Chicken (Half)	6.95
Chicken Shashlick	6.95
Lamb Shashlick	7.95
Duck Shashlick	8.95
Tandoori King Prawn	9.95
King Prawn Shashlick	9.95
Fish Tikka	6.95
Paneer Tikka Shashlick	7.95