

HOUSE SPECIAL SEAFOOD

71. SULTANI KING PRAWN (Medium)£16.95

Shelled King prawns prepared with blend of special mixed spices, garlic ginger paste, whole bay leaf and dried mixed fruit (papaya, pineapple, coconut flakes) and served with a chefs special thick bhuna style sauce.

72. SHAHI KING PRAWN (Fairly Hot)£16.95

A fairly hot mouthwatering curry cooked with shell on king prawns, ginger garlic paste, green chillies, grilled tomatoes, chunks of capsicum & onions in a thick spicy sauce.

73. SEA BASS MALAI CURRY (Mild to Medium)£17.95

Diced pan fried sea bass Fillet cooked with herbs & spices, blend of secret masala paste, coconut and finish with chefs special malai curry sauce.

74. SEA BASS DOM (Very Hot)£17.95

Pan Fried fillet sea bass with green chilli, whole cinnamon stick, whole bay leaf, fresh chopped ginger, tomato, hot naga pickle & coriander to create a very flavourful, very spicy and very authentic curry.

75. MIXED SEAFOOD DELUXE (Medium to hot)£17.95

Sea bass Fillet & shelled king prawns cooked with green chillies, whole bay leaves, garlic paste, five spices & touch of yogurt to finish with a medium to spicy sauce.

VEGETABLE DISHES

	Side	Main
76. BOMBAY ALOO	Potato£4.95	£8.95
77. ALOO GOBI	Potato & Cauliflower£4.95	£8.95
78. SAG ALOO	Spinach & potato£4.95	£8.95
79. BHINDI BHAJI	Okra£4.95	£8.95
80. BRINJAL BHAJI	Aubergine.....£4.95	£8.95
81. GOBI BHAJI	Cauliflower£4.95	£8.95
82. MIXED VEG BHAJI	£4.95	£8.95
83. CHANA MASALA	Chick Peas£4.95	£8.95
84. MUSHROOM BHAJI	£4.95	£8.95
85. TARKA DALL	Thick Lentils£4.95	£8.95
86. SAG BHAJI	Spinach with fresh garlic£5.95	£10.95
87. SAG PANEER	Spinach & paneer£5.95	£10.95
88. MATAR PANEER	Peas & Paneer.....£5.95	£10.95

RICE

89. PLAIN RICE	£3.25
90. PILAU RICE	£3.50
91. ZEERA RICE	Cumin£3.95
92. EGG FRIED RICE	£3.95
93. ONION RICE	£3.95
94. COCONUT RICE	£3.95
95. MUSHROOM RICE	£3.95
96. KEEMA RICE	Minced Lamb£3.95
97. MIXED VEGETABLE RICE	£3.95
98. SPECIAL MIXED RICE	Egg, peas, carrot£3.95

NAAN BREADS

99. PLAIN NAAN	£3.50
100. GARLIC NAAN	£3.95
101. KEEMA NAAN	Minced Lamb£3.95
102. PESHWARI NAAN	Coconut & Sultana£3.95
103. GARLIC & CHEESE NAAN	£4.50
104. SAAG & GARLIC NAAN	£4.50
105. CHAPATI	£2.50
106. TANDOORI ROTI	£3.50
107. PARATHA	£3.95
108. STUFFED PARATHA	Mashed mixed vegetables£4.95
109. CHIPS	£3.50
110. CHEESY CHIPS	£4.50

CONDIMENTS

111. PLAIN RAITHA	£2.95
112. CUCUMBER/ONION RAITHA	£3.50
113. GREEN SALAD	£3.50



ALLERGIES & INTOLERANCES



Some of our dishes may contain the above Allergens.
Please inform a member of staff if you suffer from any Food allergies before you place your order. We will try our best to accommodate your needs.
Thank you.

WE CATER INDOOR AND OUTDOOR BIG PARTIES

MANAGEMENT RESERVES THE RIGHT TO REFUSE
SERVICE TO ANYONE WITHOUT ANY EXPLANATION

MAJOR DEBIT AND CREDIT CARDS ACCEPTED
WE DO NOT ACCEPT AMEX

Your trusted business partner, Faith Design & Print Ltd 03333444948



Spice Lounge

INDIAN RESTAURANT AND TAKEAWAY

FULLY AIR CONDITIONED

TAKEAWAY MENU

10% DISCOUNT

For Collection Order Over £20

HOME DELIVERY AVAILABLE

(Charges Apply)

OPEN 7 DAYS A WEEK

Including Bank Holidays

Monday to Sunday 5pm to 10pm
Winter opening times may vary



Order Online

www.spiceloungeiow.co.uk

TEL: 01983 685 211 / 685 960

49 High Street, Ryde, Isle of Wight,
PO33 2RE

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STARTERS

01. SEA BASS TIKKA£7.95
Fillet of sea bass marinated with mustard, ginger, garlic paste, herbs, cubes of capsicum & onions, cooked in a clay oven.
02. CHICKEN TIKKA£5.50
Cubes of chicken marinated in tandoori spices, expertly cooked in clay oven, stir fried with onion, pepper, herbs & coriander.
03. SHEEK KEBAB£5.95
Minced lamb marinated with aromatic spices, cooked in tandoori oven, stir Fried with pepper, onion, herbs & coriander.
04. LAMB TIKKA£5.95
Cubes of lamb marinated with tandoori spices, cooked in clay oven, stir fried with onion, pepper, herbs & coriander.
05. TANDOORI CHICKEN£5.95
On the bone quarter chicken marinated in a blend of Fresh ground spices and cooked in tandoori clay oven.
06 .MIXED KEBAB£6.95
Chicken tikka, lamb tikka, sheek kebab & onion bhaji.
07. CHICKEN PAKORA£5.50
Cubes of battered (gram flour) chicken tikka with a blend of spices, deep Fried.
08. LAMB CHOPS£7.95
Marinated in a delightful blend of our chefs special selection of herbs & spices, cooked in a clay oven, stir fried with onion, pepper & coriander.
09. PRAWN CHAAT PURI£6.95
Lightly spiced prawns cooked with chaat masala & lemon juice in semi dry sauce, wrapped with thin puri bread.
10. TANDOORI KING PRAWN£7.95
Shelled king prawns marinated in tandoori spices, grilled to perfection in our tandoori oven.
11. ONION BHAJI (V)£4.25
Chopped onions, Fennel seeds, lentils, gram Flour, blended with herbs & spices, deep fried to create top favourite Indian snack.
12. VEGETABLE SAMOSA (V)£4.25
Triangular crispy pastries filled with lightly spiced vegetables.
13. PANEER TIKKA (V) (Indian cheese)£5.50
Cubes of paneer marinated with tandoori spices, cooked in clay oven, stir fried with onions, capsicum, fresh coriander & herbs.
14. SALMON TIKKA£7.95
Tender Salmon chunks marinated in a vibrant, spiced Yogurt (tandoori masala) with ginger, garlic and herbs, then grilled in a hot tandoor oven for a smokey, slightly charred exterior and stir fried with onion, pepper and coriander.
15. SPICE LOUNGE MIXED PLATTER (For Two Persons)£12.95
Chicken tikka, lamb tikka, Sheek kebab & onion bhaji.
16. PAPADOM£0.90
17. CHUTNEY TRAY£2.80
18. MIXED PICKLE£1.00

TANDOORI MAIN DISHES

All tandoori dishes are marinated with herbs, yogurt, lemon juice blend of tandoori spices, ginger garlic paste then cooked in a clay oven. Served with stir fried onion, pepper, coriander & side salad.

19. CHICKEN TIKKA£10.95
20. LAMB TIKKA£11.95
21. PANEER TIKKA (V)£10.95
22. PANEER SHASHLIK (V) Indian cheese£11.95
23. LAMB CHOPS£15.95
24. CHICKEN SHASHLIK With onion, pepper & tomatoes£11.95
25. TANDOORI CHICKEN Half chicken & on the bone£11.95
26. SEA BASS TIKKA£15.95
27. TANDOORI KING PRAWN Shelled king prawn£15.95
28. MIXED GRILL£14.95
Chicken tikka, lamb tikka, tandoori chicken (quarter), sheek kebab.
29. SALMON TIKKA£15.95
30. SPICE LOUNGE SPECIAL GRILL£15.95
Lamb chops, tandoori king prawns, chicken tikka, sheek kebab.

CHEFS SPECIAL

Any of the following dishes also can be cooked with

KING PRAWN £16.95, SEA BASS £17.95 OR SALMON £17.95

31. ROYAL ASSAMESE CHICKEN (Medium to hot)£14.95
Chef's special artisan delicacy slow cooked whole breast chicken fillet stuffed with lightly spiced minced lamb & mashed potatoes then simmered in a thick sauce with cinnamon, whole bay leaf, tomato, coriander to create a mouth watering dish.
32. REZALA MURGH (Fairly Hot)£12.95
Strips of chicken tikka prepared with green chillies, garlic paste, coriander, mixed spices, & boiled egg. Topped with fried capsicum & onions.
33. ACHARI SALLY LAMB (Fairly Hot)£13.95
Lightly marinated tender lamb cooked with chilli pickle, ginger garlic paste, coriander, mixed spices and garnished with thinly chopped deep fried potatoes.
34. SULEMANI CHICKEN (Mild to Medium)£12.95
Shredded of the bone tandoori chicken cooked with premium glacier dried mixed fruits (coconut flakes, papaya, pineapple) light curry spice and red masala sauce to finish.
35. BUTTER CHILLI PANEER (V) (Fairly Hot)£11.95
Marinated cubes of Indian cheese cooked with ghee (clarified butter), garlic, green chilli and finish with chef special thick bhuna style sauce.
36. SHAHI BENGAL JALLFREZI (Hot)£13.95
Chicken tikka , lamb tikka , sheek kebab cooked in a chefs special spicy sauce with coriander, green chilli, garlic ginger paste, bell peppers & onions .
37. DARJEELING MURGH MASALA (Very Hot)£12.95
Stripes of chicken tikka prepared with green chilli, bay leaf, whole cinnamon, freshly chopped ginger, tomato puree, hot naga pickle & coriander to create a very flavoursome hot dish.
38. MIRCHI LASSAN GHOST MASALA (Hot)£13.95
Tender lamb cooked with roasted garlic, crushed chilli, green chilli, tomato puree, herbs, coriander in a spicy sauce garnished with sautéed garlic.
39. MADHURI LAMB CHOPS (Medium Hot)£17.95
Overnight marinated Lamb Chops cooked in a Tandoori First, then simmered in a spiced gravy with garlic, ginger, fresh tomatoes, star Anise and serve with a decent bhuna style sauce with potatoes. It's fragrant, medium spicy curry where the bone -in meat becomes fall-off-the-bone tender in a complex sauce
40. TANDOORI GARLIC CHICKEN BHUNA (Medium)£12.95
Succulent pulled tandoori chicken cooked with Fresh garlic , chefs special mixed spices & onion based rich bhuna style sauce.
41. SATKORA (Fairly Hot) CHICKEN £12.95 / LAMB £13.95
Succulent chicken or lamb cooked with wild lemon, mixed spices in a hot sauce creating a tantalising blend of flavour & zest.
42. NAGA (Very Hot) CHICKEN £12.95 / LAMB £13.95
Cubes of chicken tikka or tender lamb prepared with tomato puree, garlic paste, hot naga chilli & fresh coriander. A very popular dish amongst hot curry lovers.
43. JALLFREZI (Fairly Hot) CHICKEN £12.95 / LAMB £13.95
A classic favourite dish prepared with capsicum, onion, green chilli, coriander in a spicy semi dry thick sauce.
44. DE-GAMA (Medium Hot) CHICKEN £12.95 / LAMB £13.95
Its a delightful combination of spinach, garlic, paneer (Indian cheese), touch of cream creating a mouthwatering medium hot bhuna style curry dish.
45. NIZAMI BHUNA (Fairly Hot) CHICKEN £12.95 / LAMB £13.95
Cubes of chicken tikka or tender Lamb cooked with a delightful blend of garlic, ginger, mustard . This dish offers a truly exquisite taste & aroma that will leave you craving for more.
46. HARIYALI (Medium Hot) CHICKEN £12.95 / LAMB £13.95
Medium spiced indulging dish cooked with Fresh mint, spinach, cream, herbs, spices & chef's secret recipe sauce to create an exquisite dish.
47. KARAHÍ (Medium Hot) CHICKEN £12.95 / LAMB £13.95
Cube of chicken tikka or tender lamb cooked with fresh onions, tomatoes and crisp mixed peppers. Then served in a luscious medium spiced thick sauce.

TRADITIONAL CURRIES

	CHICKEN	LAMB	CHICKEN TIKKA	LAMB TIKKA	PRAWN	TIGER PRAWN	VEG
48. BHUNA	A £9.95	B £10.95	C £11.95	D £12.95	E £12.95	F £14.95	G £8.95
Medium spicy dish cooked with tomato , garlic & coriender							
49. CURRY	A £9.95	B £10.95	C £11.95	D £12.95	E £12.95	F £14.95	G £8.95
Medium spicy, lots of sauce & coriander							
50. MADRAS	A £9.95	B £10.95	C £11.95	D £12.95	E £12.95	F £14.95	G £8.95
Fairly hot spicy sauce							
51. VINDALOO	A £9.95	B £10.95	C £11.95	D £12.95	E £12.95	F £14.95	G £8.95
Very hot & spicy cooked with garlic, coriander and potatoes							
52. ROGAN JOSH	A £9.95	B £10.95	C £11.95	D £12.95	E £12.95	F £14.95	G £8.95
Medium hot with lots of Tomatoes & coriender							
53. SAAG	A £9.95	B £10.95	C £11.95	D £12.95	E £12.95	F £14.95	G £8.95
Medium spiced with Spinach							
54. KORMA	A £9.95	B £10.95	C £11.95	D £12.95	E £12.95	F £14.95	G £8.95
Mild , creamy with coconut							
55. CEYLON	A £9.95	B £10.95	C £11.95	D £12.95	E £12.95	F £14.95	G £8.95
Fairly hot cooked with garlic , coriander and coconut							
56. PATHIA	A £9.95	B £10.95	C £11.95	D £12.95	E £12.95	F £14.95	G £8.95
Fairly hot sweet, sour and spicy							
57. DANSAK	A £9.95	B £10.95	C £11.95	D £12.95	E £12.95	F £14.95	G £8.95
Sweet sour and hot with lentils							
58. BALTI	A £9.95	B £10.95	C £11.95	D £12.95	E £12.95	F £14.95	G £8.95
Medium hot with mixed pepper and onion							

SPECIAL MILD & CREAMY DISHES

	CHICKEN	LAMB	KING PRAWN	SEA BASS	SALMON	VEG
59. TIKKA MASALA	A £12.95	B £13.95	C £16.95	D £17.95	E £17.95	F £9.95
The most popular classic dish in the UK. Our special tikka masala sauce consist of apple, apricot, grapes, orange, Fresh mint, ground coconut, fresh cream, vegetable ghee and chefs special secret spices.						
60. PASSANDA	A £12.95	B £13.95	C £16.95	D £17.95	E £17.95	F £9.95
A very popular mild curry cooked with flaked almond, mango, coconut, blackcurrant & light spice.						
61. BUTTER	A £12.95	B £13.95	C £16.95	D £17.95	E £17.95	F £9.95
Very mild and creamy dish prepared with ground coconut, cream and pure ghee. (clarified butter).						
62. MANGO DELIGHT	A £12.95	B £13.95	C £16.95	D £17.95	E £17.95	F £9.95
Traditionally mild curry with mango puree, honey mango slice, coconut & fresh cream.						
63. NAWABI	A £12.95	B £13.95	C £16.95	D £17.95	E £17.95	F £9.95
Mild & creamy dish cooked with dry mixed fruits (papaya, coconut flakes and pineapple), touch of red masala paste, finish with fresh cream.						

BIRYANI

All biryani dishes prepared with finest long grain fragrant basmati rice, blended delicate house biryani spices. Served with a side portion of medium spiced mixed veg curry.

64. CHICKEN£11.95
65. LAMB£12.95
66. CHICKEN TIKKA£12.95
67. LAMB TIKKA£13.95
68. KING PRAWN£16.95
69. MIXED VEGETABLE£10.95
70. SPECIAL MIXED BIRIYANI£16.95
Chicken tikka, lamb tikka, king prawn & boiled egg