

ROYAL SPICE

INDIAN AND BANGLADESHI CUISINE

STARTERS

The Royal kebabs – fresh boneless fish or meat, charcoal grilled and served with salad and mint sauce

CHICKEN TIKKA D	£4.50
Chicken marinated with yoghurt, herbs & spices then cooked in our clay oven	
SEEKH KEBAB	£4.50
Minced lamb marinated & spiced then skewered and cooked in clay oven	
LAMB TIKKA KEBAB D	£4.50
MIX KEBAB STARTER D	£5.50
LAMB SOMOSA D	£3.95
Lightly spiced minced lamb with vegetables, cooked in a crisp pastry, served with salad & mint sauce	
TANDOORI CHICKEN 1/4	£4.50
Fresh, lean chicken marinated and spiced with fresh herbs and spices	
TIGER PRAWN ON PURI G	£4.50
Tiger prawns in a subtle sauce, enhanced by fresh coriander on a bed of puffed, fried bread and accompanied by green salad	
SPICY CHICKEN ROLL	£4.50
Chicken tikka stir fried with cheddar cheese, spring onions, chillies, coriander & fenugreek wrapped in a puri	
TANDOORI CHICKEN WINGS	£4.50
Grilled sticky chicken wings, marinated in tikka sauce, garam masala, garlic & ginger. Served with a mint chutney and fresh salad	
CHICKEN 65 G	£5.45
Succulent crispy chicken pieces cooked in a spicy sauce with spring onions and red peppers	
TAWA CHICKEN WINGS	£4.50
Succulent pieces of wings Fried and coated in a garlic, chilli and soy sauce, chefs specials spices & spring onions	

VEGETARIAN STARTERS

ONION BHAJI	£3.95
Deep fried balls of gram flour, onions and a variety of spices, served with special sauce	
CHANA ON PURI G	£4.50
Chickpeas cooked in fresh herbs and spices with a sweet and savoury sauce	
ALOO CHAAT	£4.50
Small pieces of potato cooked with tomatoes and cucumbers in a hot and spicy sour sauce	
SOMOSA CHAAT	£5.50
VEGETABLE G	£5.50
crispy vegetable filled pastry, chick peas, sweetened yogurt, tamarind, (A favourite)	
VEGETABLE SOMOSA D	£4.50
Mixed vegetables lightly spiced and deep fried in crispy pastry	
VEGGIE MIX	£5.50
Aubergine pakora, onion bhajii and vegetable somosa	
ALOO CHOP <i>(New)</i>	£3.50
3 pieces of lightly spiced Indian mashed potatoes, rolled into a ball, coated with bread crumbs and deep fried. A street food favourite!	

TANDOORI DISHES

The tandoor is a beehive shaped, top-opening earthen oven, fired with charcoal. In the tandoor oven we roast or bake various marinated meats, seafood, vegetables and breads, all marinated in mildly spiced yoghurt. They are low in calories, nutritious, delicious and easily digested. All tandoori dishes are served with mint sauce and salad.

TANDOORI MURGH D	£8.75
Half spring chicken marinated in yoghurt with delicate herbs and spices, skewered and roasted in our clay oven	
CHICKEN OR LAMB TIKKA KEBAB D	£8.50
Marinated and spiced with fresh herbs and spices, skewered and roasted in our clay oven	
KING PRAWN SHASHLIK D	£12.50
King prawns marinated in a lemony sauce and natural yoghurt with an assortment of exotic spices, skewered and charcoal grilled	
LAMB CUTLET	£10.95
CHICKEN OR LAMB SHASHLIK KEBAB D	£9.50
Marinated and spiced with fresh herbs & spices, skewered and roasted and served on sizzler with grilled green pepper and onions, accompanied by salad & mint sauce	
PONIR SHASHLIK	£8.50
TANDOORI MIXED GRILL D	£12.95
Tandoori chicken, lamb tikka, chicken tikka, king prawns and seekh kebabs – "a must for all tandoori connoisseurs"	

THE ROYAL SPECIALITIES

TANDOORI GARLIC <i>(NEW)</i>	£10.95
A choice of chicken or lamb cooked in a rich garlic and onions sauce with a touch of heat.	
BOMBAY BUTTER CHICKEN <i>(NEW)</i>	£10.95
Barbecued chicken cooked in a rich creamy tomato sauce. A dish from the heart of India.	
CHETTINAD TAWA <i>(NEW)</i>	£11.25
Chicken or lamb cooked with gobi, a cauliflower in a bhuna sauce with medium heat.	
EAST INDIAN DHABA <i>(NEW)</i>	£11.25
A beef dish found in the Indian highways, contains 18 different spices cooked with peppers, onions and a touch of fresh cream.	
PODINA MURGH MASSALLAM	£10.95
Marinated chicken cutlets, charcoal grilled and cooked in a very aromatic, medium sauce with fresh garden mint and spring onions	
CHICKEN TIKKA KHUMBI DUPIAZA D	£10.95
A most wonderful dish consisting of charcoal grilled chicken cutlets and mushrooms, cooked in a medium strength sauce of onions and green peppers	
KASUNDI †	£10.95
Chicken tikka or lamb tikka cooked with orange peel, green chillies, coriander, herbs & spices for a mouth-watering taste	
ACHARI †	£10.95
Chicken tikka or lamb tikka cooked in bhuna sauce with mix pickle and a chilli sauce	
NEPALI †	£10.95
Chicken tikka or lamb tikka cooked with lemon peel, green chilli, coriander, herbs & spices for a mouthwatering taste	
LAMB OR CHICKEN PASANDA N D	£10.95
Chicken or lamb cooked in a subtle, mild creamy coconut and tomato sauce	
GARLIC CHICKEN	£10.95
Medium strength, cooked with garlic, lentils, fresh herbs and spices, garnished with coriander and lemon	
MISHTI CHICKEN	£10.95
Chicken tikka and fresh prawns with almond and coconut powder, honey, spices & cream.	
KARAI - GOSHT OR CHICKEN †	£10.95
Tender pieces of lamb or chicken cooked with green peppers, green herbs and spices, garnished with fresh green chillies	
METHI - GOSHT OR CHICKEN	£10.95
Lamb or chicken cooked with fenugreek and fragrant herbs and spices to give a delicious medium hot flavour	
SAAG - GOSHT OR CHICKEN	£10.95
Tender pieces of lamb or chicken with fresh spinach, herbs and spices – medium	
MURGH LABBADER D	£10.95
An Indian dish which is a traditional made with boesless chicen cooked with a blend of authentic spcies, fresh cream and fresh coriander	

THE ROYAL CLASSICS

CURRY	Cooked in a moderately spiced sauce
KURMA N D	A mild, delicate sauce of natural yoghurt, cream, almonds, coconuts, fresh herbs and spices
MASALA N D	A smooth masala sauce of ground almonds, coconut, crushed fenugreek & mild spices
MALAYAN N D	A mild, delicate dish prepared with almonds, coconut, pineapple, fruit juices and cream
BHUNA	Medium strength traditional dish, garnished with onions, herbs, tomatoes and selected spices
PAYA CURRY †	A traditional curry dish cooked in a sauce with mustard seeds, cream and tomato
DUPIAZA	Medium strength dish of cubed onions and green pepper producing a very distinctive taste

Classic dishes available with:

CHICKEN	£7.95
LAMB	£8.95
PRAWN	£9.25

GARLIC CHILLI KING PRAWN	£13.95
King Prawns cooked in a garlic tempered sauce with onions, ground spices and sliced green chillies topped with chopped coriander	
THE STAFF CURRY	£10.95
A daily special made by the kitchen staff, usually for themselves! Chicken on the bone cooked with potatoes in a hot curry sauce with red onions and green chillies on top	
HOUSE SPECIAL ‘BEEF MANGSHO’ BHUNA	£11.95
A traditional Bengali dish enjoyed on special occa- sions. Slow braised beef in a delicate marriage of spices. (Ask if available)	
GARLIC CHILLI CHICKEN † D	£10.95
Chicken kebab cooked with fried green chillies, garlic and a variety of herbs and spices – medium hot	
BEEF JHALFREZI †	£11.95
Delicate diced beef pieces cooked with green peppers, green chillies, onions & fresh herbs in a hot & spicy sauce	
SAAG TIGER PRAWN	£11.95
Tiger prawns cooked with spinach, herbs and spices – medium	
MILLY JILLY	£10.95
Chicken or Lamb cooked bhuna style sauce with chefs Indian spice and herbs!	
TANDOORI REZALA † D	£10.95
Stripped tandoori chicken, mustard paste, balti paste, fenugreek, coriander, green chillies, fried red pepper with a touch of fresh cream.	
SOUTH INDIAN CHICKEN †	£10.95
Chicken tikka, garlic, ginger, green chilli, herbs and spices, coriander fried capsicum & onion.	
KHUSHBO CHICKEN OR LAMB †	£10.95
Hot curry cooked in a naga spicy sauce	
SHATKORA CHICKEN OR LAMB	£10.95
Tender pieces of chicken or lamb cooked in a medium spiced sauce with rinds of special Bangladeshi citric fruit with herbs and coriander – medium	
SHAKUTI CHICKEN † D N	£10.95
With roasted coconut, mustard seed, black pepper, ginger, and red chillies.	
RAILWAY CURRY †	£10.95
From the cartridges of British India’s railway to Cambridge - hot dish with lamb or chicken cooked with turmeric, ginger and coconut milk.	
SEAFOOD MOILEE	£13.00
A coastal favourite, seabass, king prawns, prawns cooked in mild coconut gravy with curry leaves and mustard seeds	
BEEF BENGAL	£11.95
Tender pieces of beef cooked in a medium spiced sauce with peppers, citrus Bangladeshi lemon, spring onions and herbs. A very popular Bengali dish served in karai	
BEEF KOLAPURI	£11.95
Slow cooked spice beef with coriander, green chilli, hint of black peppers with whole cloves of garlic.	

ROGAN JOSH	Fairly hot dish, with pimento, garlic, fresh coriander and spices, garnished with spicy fried tomatoes
DHANSAK †	A rare combination of herbs and spices prepared with lentils – fairly hot
PATHIA	Sweet, sour and hot dish with garlic, onions & a variety of fresh herbs, garnished with a slice of lemon
JALFREZI †	Hot curry cooked with green peppers, green chillies & onions
MADRAS ††	A popular dish from the southern part of India, prepared with garlic, chilli and lemon juice
VINDALOO †††	A hot, moist classic curry to make your palate dance
CEYLON †† N	A rich combination of a delicate tasting sauce, consisting of coconut, spices and fresh herbs

KING PRAWN	£13.95
CHICKEN TIKKA D	£9.25

BALTI DISHES

A wonderful combination of fresh herbs, garlic and onions, cooked in a medium sauce with our chef’s own special recipe

CHICKEN OR LAMB BALTI	£8.95
CHICKEN TIKKA OR LAMB TIKKA BALTI D	£9.95
PRAWN BALTI	£11.95
KING PRAWN BALTI	£12.95

BIRYANI

Grand festive dishes prepared from Basmati rice, chicken, lamb, king prawns, cooked in Ghee (clarified butter) with delicate herbs and spices, served with a mixed vegetable curry sauce.

CHICKEN OR LAMB BIRYANI	£9.50
KING PRAWN BIRYANI	£12.95
CHICKEN TIKKA OR LAMB TIKKA BIRYANI D	£9.95
VEGETABLE BIRYANI	£7.95
NAGA BIRYANI (Chicken or Lamb)	£10.95
SPECIAL BIRYANI	£13.95
Prawns, Chicken tikka, lamb tikka & mushrooms	

VEGETARIAN MAIN DISHES

SABZI SAMBAR	£7.95
A hot, rich gathering of mixed vegetables prepared together with lentils	
SABZI JALFREZI †	£7.95
Mixed vegetables cooked in a blend of fresh ingredients in a medium hot savoury sauce	
SABZI KURMA N D	£7.95
Mixed vegetables prepared in a rich, delicate, mild sauce of almonds & coconuts	
ALOO BHINDI	£7.95
Potatoes cooked with fresh okra, herbs and spices	
SAAG PANEER D	£8.25
Fresh spinach combined in a delicate tasting surprise, with homemade cottage cheese	
CHANA BHUNA	£7.95
Chana with lentils, eggs, spring onions, fresh coriander, herbs and spices	
SABZI ROGAN JOSH	£7.95
Medium hot dish prepared with garlic, fresh coriander and spices, garnished with spicy fried tomatoes	
SABZI MALAYAN N D	£7.95
A mild, delicate dish prepared with almonds, coconut, pineapple, fruit juices and cream to create a beautifully balanced flavour	
MUSHROOM DUPIAZA	£7.95
Medium dish of cubed onions and green peppers with a very distinct taste	
SHATKORA DHAAL	£7.25
Lentils cooked with a very aromatic shatkora fruit	
PANEER JALFREZI † D	£7.95
Homemade cottage cheese cooked with green peppers, green chillies & onions, a hot curry	
MUSHROOM KURMA N D	£7.95
Mixed vegetables prepared in a rich, delicate, mild sauce of almonds & coconuts	
SABZI DHANSAK †	£7.95
A rare combination of herbs and spices prepared with lentils – fairly hot	

SIDE DISHES

DAAL MAKHANI <i>(NEW)</i>	£4.50
Black lentils cooked in a tomato and creamy sauce	
CHEF’S SPECIAL BHAJI <i>(New)</i>	£4.50
Mackerel fish cooked with chicken peas in a medium sauce with chillies	
SAAG ALOO Spinach with spiced potatoes	£3.95
CAULIFLOWER BHAJI Spiced cauliflower	£3.95
BRINJAL BHAJI Aubergine	£3.95
BHINDI BHAJI Spiced Okra	£4.50
SAAG BHAJI Spianch	£3.95
MIXED VEGETABLE BHAJI Dry mixed vegetables	£3.95
MUSHROOM BHAJI Mushrooms with fresh herbs and spices	£3.95
ALOO GOBI BHAJI Spiced potatoes and cauliflower	£3.95
MATER PANEER Peas with potatoes	£4.50
BOMBAY ALOO Lightly spiced potatoes	£3.95
TOMATO TENGA Slow cooked in a tangy sauce with herbs & spices	£3.95
TARKA DAAL D Stewed lentils and split peas	£3.95
GARLIC MUSHROOM	£4.50
With fresh garlic, cream, coriander & herbs in a mild sauce	
CHANA SAG Chickpeas and spinach	£4.50
SAAG PANEER D Spinach in a delicate sauce with cottage cheese	£4.50
CHIPS	£2.50
MASALA CHIPS	£3.50
Cooked in a masala sauce with peppers & onions	

RICE DISHES

BOILED RICE	£2.95
PILAU RICE D	£3.25
SPECIAL RICE D	£3.50
Basmati rice stir-fried with eggs and peas	
EGG FRIED RICE	£3.50
COCONUT RICE	£3.50
ONION FRIED RICE D	£3.50
MUSHROOM RICE D	£3.50
GARLIC CHILLI RICE D	£3.50
ROYAL RICE With chickpeas & fried egg	£3.50

BREADS

PLAIN NAAN G D	£2.75
PESHWARI NAAN N G D	£3.25
Stuffed with ground almonds and sultanas	
KEEMA NAAN G D	£3.25
Stuffed with spiced minced meat	
GARLIC NAAN G D	£3.25
ONION & CHILLI NAAN G D	£3.25
PARATHA G D	£3.25
STUFFED PARATHA G D	£3.75
Stuffed with spinach & potato	
TANDOORI ROTI G	£2.50
Wholemeal bread baked in our clay oven	
CHAPATI G	£1.50
Thin unleavened wholemeal wheat bread	
PURI	£1.50
Light fluffy fried bread	
SOUTH INDIAN NAAN G D	£4.25
Garlic chilli ginger onion	
ROYAL SPECIAL NAAN G D	£4.25
Leavened bread coated with fresh garlic, coriander,cheese and keema	

ENGLISH DISHES

CHICKEN NUGGETS AND CHIPS	£7.50
CHICKEN WINGS AND CHIPS	£7.50
CHICKEN TIKKA WRAP	£5.95
SEEKH KEBAB WRAP	£5.95
CHIPS	£2.50

RAITA

CUCUMBER RAITA D	£2.50
ONION RAITA D	£2.50
MIXED SPICY ONION RAITA D	£2.50

DRINKS

COKE, DIET COKE
