



# Spice Club

*We are proud to present our new menu that features traditional favourites and modern Indian Cuisine. Our Indian Chefs are highly skilled in the art of blending spices and fresh ingredients to achieve authentic flavours with an original twist such as our Saffron Monkfish Malabar. All our Tandoori dishes are cooked in a traditional charcoal-fired clay oven, from our piping hot Naan breads to succulent Kebabs, Chicken Tikka and Tandoori King Prawns. Enjoy a taste of modern India at Spice Club!*

## STARTERS

### LAMB SEEKH KEBAB £4.50

Delicious minced Irish lamb flavoured with nutmeg and mace, ginger, garlic and coriander, and cooked in a Tandoor clay oven on skewers, served with Mint Yoghurt

### TANDOORI KING PRAWNS £5.50

Marinated in Traditional Spices and Yoghurt cooked in Tandoor clay oven on skewers, served with Mint Yoghurt

### ONION BHAJI (V) £3.50

The ever-popular Indian treat with sliced onions mixed with a selection of Indian Herbs, spices and gram flour, deep fried to golden brown and served with mint or Tamarind chutney

### CHICKEN TIKKA £4.00

Tender cubes of chicken marinated in yoghurt, garlic, ginger and spices, Cooked over charcoal served with roast lightly spiced green peppers and onions

### TO SHARE: PLATTER FOR 2 £9.00

A selection of Chicken Tikka, Onion Bhaji, Tandoori King Prawn and Lamb Seekh Kebab

## MAINS

### CHICKEN TIKKA MASALA £14.00

Tender chicken marinated overnight in yoghurt and spices, roasted in our clay Tandoor oven, and then cooked with a sauce of tomatoes, onions and light Indian spices

### LAMB OR CHICKEN ROGAN-E-JOSH £14.00

Flavoursome Irish lamb cooked with fresh ginger, onions, tomatoes and yoghurt. This special preparation is cooked on a slow fire to enhance the flavours. Medium spiced

### SPICE CLUB CHICKEN KORMA £14.00

Boneless pieces of chicken marinated in yoghurt and braised on a very low heat until all the juices condense down into a thick creamy sauce. Lightly spiced

### TRADITIONAL BUTTER CHICKEN £14.00

A real Indian favourite, cooked in an aromatic sauce made with butter, almonds and sultanas. Lightly spiced

## CHEF'S SPECIALITIES

### SAFFRON MONKFISH MALABAR £15.50

Tender Scallops of Monkfish marinated in subtle Indian spices, cooked in a clay Tandoori and served with mild turmeric and saffron sauce and pilau rice

### CHANNA ALOO (V) £12.50

Chickpeas and potatoes in a traditional North Indian sauce served with Pilau Rice

### SHAHI PANEER (V) £12.50

Home made Indian cheese, cooked in an aromatic sauce made with butter, almonds & sultanas, served with pilau rice

## SIDES

### PLAIN BASMATI RICE £2.50

Pure Basmati Rice cooked in a sealed pot and lightly flavoured with spices

### PILAU RICE £2.95

### NAAN BREAD £2.25

Traditional North Indian flatbread baked by slapping it quickly on sides of the Tandoor clay oven

### GARLIC NAAN £2.50

Naan Bread with garlic butter

### DAL TADKA £4.00

Yellow Lentils tempered with onion, garlic, ginger & tomatoes

## DESSERTS

### GULAB JAMUN £3.50

Golden brown milk powder balls dipped in sugar syrup and sprinkled with Pistachio nuts.

## £55 Meal Deal - Two Courses and a Bottle of Wine For Two People

Please Ask Server For Details of Full List on Allergies