

VEGAN DISHES

- Tofu Coconut Curry** £12.95
Tofu and chickpeas cooked in a mild coconut sauce with fresh coriander, fennel, green pepper, garlic and sesame oil.
- Jackfruit Curry** £12.95
Jackfruit cooked with fairly hot home-made sauce with mustard seeds, garlic and ginger.

VEGETARIAN SPECIALITIES

- Paneer Wala** £8.95
Fresh mixed vegetables cooked with Paneer (unsalted cottage cheese) in a creamy sauce.
- Dal Samba** £8.95
A Gujarati spice that gives a delicate hot flavour to the mixed vegetables and lentils.
- Miramish Tarkari** £8.95
This dish is very famous in Calcutta. This recipe is prepared by almost all popular available vegetables in daily life.

SIDE DISHES

- To compliment main meals only, all bhajees are of a dry consistency.
- Onion Bhajee** £3.50
We do the best onion bhajee in this part of England !!! Spicy, crispy Indian fritters made with onions, potatoes and gram flour (a big plus for gluten-free eaters).
- Sag Bhajee** £3.50
Fresh spinach and garlic.
- Sag Aloo** £3.50
Fresh spinach and potatoes.
- Sag Paneer** £3.50
Fresh spinach and paneer (unsalted cottage cheese)
- Sag Motar** £3.50
Fresh spinach and chick peas in Tara sauce.
- Tarka Dahl** £3.50
Lentils fried in garlic.
- Bombay Potato** £3.50
Spicy potatoes.
- Aloo Motar** £3.50
Potatoes and chick peas in Bhoona sauce
- Motar Paneer** £3.50
Homemade paneer (unsalted cottage cheese) and green peas in Tara sauce.
- Chana Bhajee** £3.50
Fresh spicy chick peas.
- Aubergine Bhajee** £3.50
This dish is a curry shop vegetarian classic and it is an absolute crowd pleaser! No Indian feast is complete without an aubergine dish.
- Bhindi Bhajee** £3.50
Stir fried Okra (ladies finger) with onion.
- Mushroom Bhajee** £3.50
Fresh mushroom and onion.
- Aloo Gobi** £3.50
Potatoes and cauliflower in bhoona sauce.
- Cauliflower Bhajee** £3.50
Cauliflower and onion.

SET MEAL FOR ONE

Any Traditional Curry • Any Starter or Side
Any Rice or Naan • Any Can of Soft Drink
£14.95

SET MEAL FOR TWO

Any 2 Traditional Curries • Any 2 Starters or Sides
Any 2 Rice or Naan • Any 2 Cans of Soft Drink
£25.95

BREAD

- Roti** £2.50
Flatbread made from stoneground wholemeal flour in our clay oven.
- Puree** £1.50
Deep-fried flatbread made from stoneground wholemeal flour.
- Chapaty** £1.50
This is very similar in shape to the Mexican tortilla, but very different in texture and flavour.
- Paratha** £2.50
Special bread layers, pan fried in clarified butter.
- Plain Naan** £2.50
Garlic Naan, Chilli Naan or Kulchi Naan £2.75
Keema or Cheese Naan £3.15
Peshwari Naan £3.15

Special Naan £3.50
Stuffed with chives, chilli and garlic.

RICE

- Plain Rice** £2.25
Pilau Rice £2.50
Vegetable Rice £3.15
Mushroom Rice £3.15
Special Fried Rice £3.15
Coconut Rice £3.95
Keema Rice £3.95
Brown rice £3.50

SUNDRIES

- Onion Salad** £0.75
Green Salad £2.50
Plain or Spiced Poppadom £0.75
Mango Chutney or Lime Pickle £0.75
Mint Yoghurt £1.75
Homemade yoghurt made with mango, chili, coriander and mint.
Cucumber Raitha £1.75

DRINKS

- Pepsi - Diet Pepsi - Lemonade** Can 330ml £1.00
Lassi - Mango or Salty & Sweet £3.50



2 Petersfield Rd, White Hill,
Bordon GU35 9BU

OPEN 7 DAYS A WEEK

Sunday to Thursday
5pm ~ 10.30pm
Friday & Saturday
5pm ~ 11pm

FREE HOME DELIVERY

(For orders over £20 within 3 miles, or
£2 Charge if over 3 miles)



'OPEN KITCHEN'
'VIEW THE CREATION OF YOUR DISHES'

Telephone or order online
01420 571311
www.spicelounge-takeaway.co.uk

Our menu includes vegan, gluten free
and healthy option dishes



APPETISERS

- Prawn/King Prawn Puri** £4.15/£5.15
A puri is a freshly made deep-fried bread of wholemeal flour with mild bhoona sauce and served with slice of lemon.
- Chicken Tikka/Vegetable Chat** £4.15
Diced chicken tikka/mixed fresh vegetable and cucumber lightly spiced and cooked in chat masala and served with freshly baked puri and slice of lemon.
- Vegetable/Meat Samosa** £4.15
A choice of mixed vegetable or meat filled, flavoured with aromatic spices, wrapped in wonton pastry and served in a tasty chutney sauce.



- Prawn Cocktail** £4.15
Fresh cooked prawn mixed with lettuce in cocktail sauce and top up with diced tomato and cucumber.
- Shami Kebab** £4.15
It is composed of a small patty of minced meat with chickpeas, egg to hold it together and spices.
- Sheek Kebab** £4.15
Minced meat blended with aromatic spices, then cooked on skewer in clay oven.
- Rashme Kebab** £4.50
This is a traditional Muglai dish prepared in India. Smooth silk shami kebab and scrambled eggs on top.
- Mixed Kebab** £4.95
This is a list of shami kebab, sheek kebab, chicken tikka and onion bhajee.

HEALTHY OPTION

(No added cream or sugar and cooked in olive oil and served with brown rice)

- Healthy Option Bhoona** £12.95
A combination of spices and herbs fried together to provide a dish of medium strength and rather dry consistency.
- Healthy Option Biriani** £12.95
Brown rice cooked with our selection of spices then decorated with egg, tomatoes, cucumber and served with medium vegetable curry.
- Healthy Option Jalfrezi** £12.95
A thick curry sauce made with a variety of fresh spices, onion and fresh green chili and pepper.

SPICE LOUNGE CLASSICS

- Taja** £9.95
A subtle blend of flavours with tender chicken pieces fried in fresh ginger and garlic, slowly cooked in a thick sauce of celery seed and cinnamon.
- Shatkora** £9.95
A spicy fairly hot dish cooked with Shatkora, Indian lime fruit and it is very tasty in lamb dish.
- Pantara** £9.95
This delicious dish comes from Sylhet. Chicken or lamb are cooked in a mild, coconut sauce flavoured with fresh curry leaves, fennel and green pepper, garlic and sesame oil.
- Gurkha** £9.95
Marinated tender pieces of chicken or lamb cooked with fresh tomato sauce and flavoured with garlic.
- Chicken Chili Masala** £9.95
Boneless pieces of chicken cooked with pickled chilies, ginger and garnished with fresh coriander.
- Garlic Chili Chicken** £9.95
Pieces of chicken tikka in a thick curry sauce made with onion, green chili, garlic and selection of aromatic spices.
- Chingri of Chittagong** £12.95
Chittagong is a renowned for its 120 mile long beach and this dish is a favourite there! Large king prawns cooked in a medium thick bhoona sauce with onion, nutmeg and ajowan seeds.
- Murag Khyber Ka Pass** £11.95
Chicken breast marinated in a saffron, ginger and garlic cream. Sautéed and cooked in fresh vegetable gravy and served with almond, pistachio and pine nuts.
- Sali Boti** £11.95
A famous Persian wedding dish. Tender lamb or chicken cooked with dried apricots in a spicy red masala. Lavishly garnished with fresh straw potatoes.
- Jaipuri Masala** £12.95
A superb moist dish, prepared with special mild sauce, almond, egg, lychees and mangoes.
- Punjabi Balti** £12.95
Tender pieces of lamb, chicken and minced meat. Marinated in our home made spice, then cooked with tomatoes and potatoes in medium thick sauce with fresh boiled egg. Served with Naan bread.

- Padina** £10.95
Tender pieces of boneless chicken or lamb cooked with fresh garden mint and yoghurt in medium spice sauce.
- Chorisha** £10.95
Chicken tikka cooked with fairly hot homemade sauce with mustard seeds, garlic and ginger.
- Hyderabad Biryani** £14.95
A flavourful Indian rice recipe cooked with chicken on the bone and spices in one pot and served with traditional favourite Pathia sauce.

FOOD GUIDE

🔥 Medium (Spicy) 🔥🔥 Hot 🔥🔥🔥 Very Hot

NUTS

Some of our dishes may contain nuts (🥜) or traces of nuts. If you are allergic to nuts and in doubt please consult our staff.

TRADITIONAL FAVOURITES

Choose from Chicken, Lamb, Prawn, Vegetable, Tandoori (£1 extra) and King Prawn (£3 extra)

- Tikka Masala** £8.50
Masala is a dish of chunks of roasted, marinated chicken/lamb in a mild spiced curry sauce. This sauce is creamy and orange in colour and it is polished with almond flakes.
- Korma** £8.50
This dish is a mild, creamy curry made from ground almonds and coconut.
- Biriani** £8.50
Saffron rice, cooked with our selection of spices and then decorated with an egg wedge, tomatoes and cucumbers. Served with medium vegetable curry.
- Doopiza** £8.50
It is a medium dry curry flavoured with diced onions, herbs and fresh spices.
- Rogan** £8.50
Medium dry curry flavoured with tomatoes, herbs, spices and garlic.
- Bhoona** £8.50
A combination of fresh onions, spices and herbs fried together to provide a dish of medium strength and it produces a thick consistency.
- Passanda** £8.50
This is a very mild dish traditionally made with strips of boneless chicken or lamb tikka fillets, marinated in aromatic spices, ground almonds and a fresh single cream. It is decorated with almond flakes.
- Butter Chicken** £8.50
A luxurious dish made from slices of marinated chicken in a sauce made from ghee with cream, almonds and butter.
- Kashmir** £8.50
A mild dish flavoured with tomatoes, herbs and lychees.
- Karahi** £8.50
This famous Karachi dish is a fairly thick tomato based sauce cooked with slices of onion and capsicum, flavoured with garlic, ginger and a selection of spices.
- Jhall Freize** £8.50
A thick curry sauce made with a variety of spices, onion and fresh green chillies.

- Balti** £9.50
This famous creation is a spicy, exotic, medium heated dish from Gujrat. This is cooked with our own blend of aromatic Balti spices and is served with plain naan bread. An absolute must try !!!

- Pathia** £8.50
This is an ancient Persian curry based on an enriched, thick sauce for a sweet, sour and hot taste.
- Dansak** £8.50
This is another popular Persian dish cooked with aromatic lentils in a sweet, sour and fairly hot sauce.

Madras 🔥🔥 £8.50
Hot, rich sauce made with fiery spices.

Vindaloo 🔥🔥🔥 £8.50
An even hotter version of the above!!!

TANDOORI DISHES

Clay ovens date back to the Mughal Empire period, the oven is made from layers of clay, it is then heated from the inside using charcoal fire. All tandoori dishes are served with fresh salad (optional)

- Tandoori King Prawn** £12.95
King prawn marinated in mild spices and yoghurt, barbecued in our clay oven.
- Shashlik** chicken/lamb/vegetable £9.95
King Prawn £13.95
Barbecued with marinated green peppers, tomatoes and onions.
- Tandoori Chicken** ¼ £4.50 ½ £8.95 Whole £11.95
Spring chicken marinated in mild spices and yoghurt, barbecued in our clay oven.
- Tandoori Mixed Grill** £10.95
Pieces of chicken tikka, tandoori chicken, sheek kebab and plain naan bread.
- Garlic Chicken Tikka** £8.95
Chicken tikka stir fried with fresh garlic and peppers.

- Tikka** Starter £4.50 Main £8.95
Diced chicken/lamb marinated in mild spiced and yoghurt, barbecued in our clay oven.
- Paneer Tikka** £8.95
Our home made paneer (unsalted cottage cheese) marinated in mild spices and yoghurt and barbecued in our clay oven.



SEAFOOD DISHES

- King Prawn Komla** £12.95
King prawn cooked with orange zest to produce an exciting aromatic dish.
- Jhinga Zaffrani** £12.95
King prawn tossed in ginger and garlic and coated in natural yoghurt with cardamom, saffron and Kashmiri sauce and garnished with an aubergine terrene.
- Calcutta English Club** £12.95
Large king prawn cooked with hot tomato sauce and garlic.