

Sea Food Dishes £12.95

KING PRAWN DELIGHT 🍤

Delicately cooked king prawns with selected herbs, spice and almonds. Cooke in enriched masala sauce.

JINGA ZAFFRANI 🌶️

King prawn tossed in ginger & garlic then coated in natural yoghurt with cardamom, saffron and Kashmiri chilli sauce served with an aubergine terrene.

KING PRAWN KOMALA

King prawn cooked with orange zest to produce an exciting aromatic dish.

CALCUTTA ENGLISH CLUB 🌶️

Large king prawns cooked with fresh tomato sauce and flavoured with garlic.

CHINGRI OF CHITTAGONG 🌶️

Chittagong is renowned for its 120 miles long beach and this dish is a favourite there!! Large king prawns cooked in a medium thick bhoona sauce with onions, nutmeg and ajowan seeds.

Healthy Options £12.95

(no added cream or sugar and cooked in olive oil, and served with healthy brown rice)

HEALTHY OPTION BHOONA 🌶️💚

A combination of spices and herbs fried together to provide a dish of medium strength and rather thick consistency.

HEALTHY OPTION BIRYANI 💚

Brown rice cooked with our selection of spices then decorated with fried golden onions and medium vegetable curry cooked in olive oil.

HEALTHY OPTION JHALL FREIZE 🌶️🌶️

A thick curry sauce made with a variety of fresh spices, onion and fresh green chillies.

HEALTHY OPTION INDIAN STIR FRY 💚

Chicken and vegetables with herbs toasted together and garnished with fresh coriander and golden fry onions and served on Naan or Chapati bread.

Vegetarian Main Dishes £8.95

We celebrate the diversity of spicy food a korma fan or a full-on chilli fiend. We have got a great vegetarian curry selection for you.

PANEER MAKKANI 🍤

Homemade marinated paneer simmered in a rich, sweet, spiced tomato & yoghurt sauce finished with a gloss of butter.

SHUBJEE MALAI KUFTA

Vegetable kofta (balls) slow cooked in smooth gravy laced with cream.

LAL KUDU ALOO 🌶️💚🌿

Sweet pumpkin cooked with potatoes in a thick sauce that is flavoured with "SAMBA" – a Gujarati spice that gives a delicate flavour to this dish.

DAL SAMBAR 🌶️💚

This is a lentil based vegetable stew or chowder, cooked with dal and tamarind broth, originating from Tamil Nudu. It is popular in South Indian and Sri Lankan cuisines.

NIRAMISH TARKARI

This dish is very famous in Calcutta. This recipe is prepared by almost all popular available vegetables in daily life.

Vegan £10.95

Spice Lounge is the vegan's friend. An extremely popular choice in the UK. And we are the best place to dine with non-vegan friends or family, as well as other vegans of course. The most important thing we use ghee (clarified butter) and vegetable oil, this means you can order pretty confidently from our menu. Like vegetable curry, veggie vindaloo, chickpea curry, sambar, vegetable biryani. We use yoghurt to make our naan bread, so this is not a vegan option. But poppadom, chapati, puri and tandoori roti bread are all vegan.

JACKFRUIT COCONUT MAKKANI 🍤🌿

Jackfruit pieces simmered in a rich, sweet, spiced tomato & coconut milk, finished with a gloss of ghee.

EGG PLANT AND TOMATO CURRY 🌿

Eggplant, tomato, curries leaves and selected herbs and spiced cooked with ground coconut.

TOFU TUK TUK 🌿

Tomatoes tangled with panch phoron, green pepper, fennel, garden peas and mustard.

SIDE DISHES £3.75

To compliment main meals only, all bhajees are of a dry consistency.

Onion Bhajee

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 🌿

Fresh spinach and garlic.

Sag Aloo 🌿

Fresh spinach and potatoes.

Sag Paneer / Vegan Paneer 🌿 (Tofu)

Fresh spinach and paneer (unsalted cottage cheese)

Sag Motar 🌿

Fresh spinach and chick peas in Tara sauce.

Tarka Dahl

Lentils fried in garlic.

Bombay Potato

Spicy potatoes.

Aloo Motar 🌿

Potatoes and chick peas in Bhoona sauce

Motar Paneer

Homemade paneer (unsalted cottage cheese) and green peas in Tara sauce.

Chana Bhajee 🌿

Fresh spicy chick peas.

Aubergine Bhajee 🌿

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

Stir fried Okra (ladies finger) with onion.

Mushroom Bhajee

Fresh mushroom and onion.

Aloo Gobi 🌿

Potatoes and cauliflower in bhoona sauce.

Cauliflower Bhajee 🌿

Cauliflower and onion.

BREAD

Roti 🌿

Flatbread made from stoneground wholemeal flour in our clay oven.

Puree

Deep-fried flatbread made from stoneground wholemeal flour.

Chapati 🌿

This is very similar in shape to the Mexican tortilla, but very different in texture and flavour.

Paratha

Special bread layers, pan fried in clarified butter.

Plain Naan

Garlic Naan, Chilli Naan or Kulchi Naan

Keema or Cheese Naan

Peshwari Naan

Special Naan 🍤

Stuffed with coriander, chilli and garlic.

Rice

PLAIN RICE 💚🌿

PILAU RICE

GARLIC RICE

LEMON RICE

MUSHROOM RICE

VEGETABLE RICE

CHILI AND GARLIC RICE

PEAS RICE

EGG RICE

COCONUT RICE

KEEMA RICE – Minced meat.

SPECIAL FRIED RICE

Eggs, fresh garden peas and onion.

BROWN RICE 💚🌿

£2.50

£1.50

£1.50

£2.50

£2.75

£3.25

£3.50

£3.50

£3.95

£2.75

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£3.95



2 Petersfield Rd, White Hill,
Bordon GU35 9BU

OPEN 7 DAYS A WEEK
5pm ~ 10.30pm

FREE HOME DELIVERY

Whitehill, Bordon, Blackmoor, Passfield, Lindford,
Headley, Oakhanger, Headley Down, Sleaford,
Kingsley, Gratham, Epshott, Liphook, Liss
(For orders over £20 within 3 miles, or
£2 Charge if over 3 miles)

Weekends

We pride ourselves in creating
dishes from scratch using the
freshest ingredients. Please
be patient during our busy times.



Thank you 💚



‘OPEN KITCHEN’

‘VIEW THE CREATION OF YOUR DISHES’

Order online @
www.spicelounge-takeaway.co.uk

or Telephone

01420 571311

Our menu includes

🌿Vegan , gluten free and
healthy option dishes

Sundries £0.75

- Plain Poppadom
- Spicy Poppadom
- Mango Chutney/ Lime Pickle/ Onion Salad/ Chili Pickle/
- Mint Yoghurt
- Tamarind Chutney
- Chutney Tray (£2.50)
- Plain Yoghurt
- Kachumber Raita (£1.50)

Traditional Favourites APPETISERS £4.50

- SHEEKH KEBAB
 - Minced lamb blended with aromatic spices then cooked on skewers in clay oven.
- SHAMI KEBAB
 - Finely minced lamb and ground lentils with herbs and spices.
- RASHME KEBAB
 - Finely minced lamb and ground lentils, with herbs and spices, fried and with scrambled egg on top.
- MIXED KEBAB
 - Selection of shami, sheekh, chicken tikka and onion bhajee.


- CHICKEN TIKKA CHAAT
 - Chaat is a savoury snack. Diced chicken tikka and cucumber lightly spiced and cooked in fruity chaat masala.
- PRAWN/ KING PRAWN PURI (£2 EXTRA)
 - The tangy, hot masala prawns and tearing of the soft fluffy puri.
- CHICKEN MOMO
 - Chicken cooked in plum tomato and chef's special sauce, served with puri bread.
- ONION BHAJEE
 - We do the best onion bhajee in this part of England!!! Spicy, crispy Indian fritters made with onions, potatoes and gram flour (big plus for gluten-free eaters).

- PRAWN COCKTAIL
 - Fresh cooked prawns mixed with lettuce in cocktail sauce and top up with diced tomato and cucumber.
- KING PRAWN BUTTERFLY (£2 EXTRA)
 - As the name suggests, large prawn, split down the back and flattened out into a vague butterfly shape! The prawn is coated in a mildly spiced batter and then deep fried.
- GUNPOWDER CHICKEN
 - Chicken marinated in cream, ginger and garlic. Garnished with fresh coriander and onions.


Spice Lounge Classic APPETISERS £4.95

- RUBY WRAP
 - An open roti wrap with soft tandoori char grilled panner cheese, mint, spinach and our rainbow of homespun Spice Lounge chutneys.
- HIMALAYAN CHEESE TOAST
 - Coriander, red onion & green chilli dressing sharp mozzarella and served with Indian pickle.
- SHIVA MIXED PAKORAS
 - A mixture of potatoes, onions, baby spinach & coriander deep fried with gram flour and Indian spices.
- SAMOSA
 - A choice of mixed vegetable or meat filled, flavoured with aromatic spices, wrapped in home- made pastry.
- GANGES SAMOSA CHAT
 - Samosa on a bed of chole with yoghurt, tamarind and mint chutney.

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.

Healthy Option (♥) available on marked dishes

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

Spice Lounge Classic £10.95

- GURKHA
 - Marinated tender pieces of chicken or lamb cooked with fresh spicy tomato sauce and flavoured by garlic and coriander.
- ZEERA CHICKEN
 - Marinated tender pieces of chicken cooked with fried cumin seeds then mixed with fresh cream and masala sauce.
- CHICKEN CHILI MASALA
 - Boneless pieces of chicken cooked with chilli pickled, ginger and garnished with fresh coriander.
- GARLIC CHILI CHICKEN
 - Pieces of chicken tikka in a thick curry sauce made with onion, green chilli, garlic and selection of aromatic spices.
- SHATKORA
 - A spicy fairly hot dish cooked with Shatkora, a lime like fruit, available in lamb or chicken.
- KOORA CHICKEN (Mango Curry)♥
 - Chicken tikka cooked with slice of mango, five spices, fennel seeds, bay leaves and mixed pepper with very delicious spice curry sauce.
- HONEY CHICKEN
 - This is a mild sauce made from coconut, honey and cream, then flavoured with subtle spices.

- PANTHARA
 - This delicious dish comes from Sylhet. Chicken or lamb, cooked with coconut milk, yoghurt and flavoured with fresh curry leaves, fennel seeds, green pepper and garlic and sesame oil.
- ACHARY
 - Aromatic lamb or chicken cooked with garam masala, mango chutney and lime pickle and fresh curry leaves.
- SHAHI CHICKEN
 - Medium thick sauce cooked with apricot, fresh garlic and chef special sauce.
- MERY POPPINS
 - Chicken or king prawns barbecued in our tandoori oven and cooked with a blend of chillies, garlic, tamarind, tomatoes and mustard seeds to give a sweet and sour flavour.
- CHICKEN AUR PANEER KA KHAZAANA
 - Chicken and paneer stir fried and served in a thick spicy sauce that includes fresh onions, peppers and green chillies.

Spice Lounge Special £11.95

- MURAG KHYBER KA PASS
 - Chicken tikka marinated in a saffron, ginger and garlic. Sautéed and cooked in fresh chef special sauce and served with almond flakes, pistachio and pine nuts.
- SALI BOTI
 - This is a famous Persian wedding dish. Tender lamb or chicken tikka cooked with dried apricots in a spicy red masala sauce. Lavishly garnished with fresh straw potatoes.
- HYDERABADI SHANK
 - Hyderabad cuisine is known for its skilled use of herbs and spices. Alfred Prasad shows off these flavours and techniques by slow cooking tender lamb shanks in a delicious sauce seasoned with cinnamon, cardamom, cloves, ginger and garlic, creating a hearty main for any feast.
- JAYPURI MASALA
 - A superb moist dish, prepared with special mild spices, almond, coconut, egg and lychees.
- RAN JAYPURI
 - Lamb cooked in sweet and sour sauce, garnished with coriander and golden fry onion.
- PADINA
 - Made with fresh garden mint and yoghurt. Medium strength.
- CHORISHA
 - Fairly hot dish with mustard seeds, garlic and ginger and garnished with coriander.
- CHICKEN PURA MIRCHI
 - Chicken tikka cooked in cumin, with fennel and pepper, served with fresh Kashmir chilli on top.

SET MEAL FOR ONE

Any Traditional Curry • Any Starter or Side

Any Rice or Naan • Any Can of Soft Drink

£15.95

SET MEAL FOR TWO

Any 2 Traditional Curries • Any 2 Starters or Sides

Any 2 Rice or Naan • Any 2 Cans of Soft Drink

£26.95

Traditional Favourites Curry £8.95

- Choose from: Chicken, Lamb, Prawn or Vegetable.
- Fish, Tandoori (£1 Extra), Vegan – Jackfruit or Tofu (£2 Extra)
- Healthy Option – Served with Brown Rice (£3 Extra),
- Lamb Shank (£3 Extra), King Prawn (£4 Extra)
- TIKKA MASALA
 - Masala is a dish of chunks of roasted, marinated chicken/ lamb/ king prawn in a mild spiced creamy sauce and it is polished with almond flakes.
- PASSANDA
 - This is a very mild dish traditionally made with strips of boneless chicken or lamb tikka fillets, marinated in aromatic spices, coconut & fresh cream. It is decorated with almond flakes.
- MAKKANI/ BUTTER CURRY
 - Chicken Tikka Masala does not exist in India; Butter chicken is the real deal. Tandoori chicken pieces simmered in a rich, sweet, spiced tomato & yoghurt sauce finished with a gloss of butter.

- KORMA
 - A mild, creamy dish made from ground nuts and coconut.
- BHOONA
 - A combination of spices and herbs fried together to provide a dish of medium strength and a rather dry consistency.
- DUPIAZA
 - Medium dry curry flavoured with diced onions, herbs and fresh spices.
- ROGAN JOSH
 - This is an aromatic curried meat dish of Persian & Kashmiri origin. It is made with red meat, traditionally lamb and flavoured primarily by fresh tomato and Kashmiri sauce.
- KARAHI
 - This is a fairly thick tomato based sauce cooked with slice of onion and capsicum, flavoured with garlic, ginger and a selection of spices.

- JHALL FREIZE
 - A thick curry sauce made with a variety of fresh spices, onion and fresh green chilli.
- PATHIA
 - Pathia is an ancient curry from Persia; it is hot, sweet and sour with use of chillies and tamarind.
- DANSAK
 - This dish combines element of Persian and Gujarati cuisine, sweet and sour fairly hot sauce that cooked with lentils.
- CYLON
 - The key ingredients being coconut, lime and a specific Cylon (Sri Lanka) curry powder, which classifies it as "hot" on most guides.
- MADRAS
 - This sauce is a fairly hot curry, red in colour and heavy use of chilli powder.

- VINDALOO
 - The classic vindaloo curry in India cooking a very hot dish curry.
- PHALL
 - Phall is a British Asian curry which originated in British Bangladeshi restaurants in Birmingham and this curry is one of the hottest of all Indian curry.
- NAGA (£2 EXTRA)
 - This is also a very hot curry but in Spice Lounge we use Naga pickle to give some delicious flavoured and off course some hot kick but not like Phall.

Biryani £9.50

- Biryani is a celebration of all that is great about Indian food – the heady aromas, the vibrant colours, the fluffy rice and those addictive curry flavours.
- HYDERABADI BIRYANI (£4 Extra)
 - Tandoori chicken off the bone and egg cooked together with flavoured Indian rice and decorated with tomatoes and cucumber. Served with pathia sauce.
- MOROG BIRYANI
 - Chicken cooked with flavoured long grain rice and decorated with tomatoes and cucumber. Served with vegetable curry.
- AUNTY GEETA'S LAMB AUR ALOO BIRYANI
 - Lamb and Bombay Aloo cooked together with flavoured Indian rice and decorated with tomatoes and cucumber. Served with vegetable curry.
- PRAWN AND CHANA BIRYANI
 - Prawn and chick peas cooked together with flavoured Indian rice and decorated with tomatoes and cucumber. Served with vegetable curry.
- SUBZI AUR PANEER KI BIRYANI♥
 - Fresh vegetable and paneer cooked together with flavoured Indian rice and decorated with tomatoes and cucumber. Served with curry or masala sauce.
- KING PRAWN BIRYANI (£4 Extra)
 - King prawn cooked with flavoured Indian rice and decorated with tomatoes and cucumber. Served with vegetable curry.
- BROWN RICE AUR FISH BIRYANI (£4 Extra)♥
 - Boneless sweet water fish cooked with healthy brown rice and decorated with tomatoes and cucumber. Served with pathia or bhoona sauce.

Balti £9.50

- Balti curry gets its name from the Balti type of cooking, which is done in a thin pan that resembles a steel wok. It's traditionally made with lamb or chicken and is cooked on high heat in a vegetable oil with a mixture of garlic, onions, garam masala and turmeric. And served with plan naan bread.
- PUNJABI BALTI (£2 Extra)
 - Tender pieces of lamb, chicken, minced meat, egg and potatoes.
- KEEMA AUR MUSHROOM BALTI
 - Minced meat and mushroom.
- CHICKEN BALTI
- GARLIC KING PRAWN BALTI (£4 Extra)
- NIRAMISH BALTI♥
 - Fresh seasonal vegetables.
- LAMB BALTI

Tandoori Sizzler £9.95

- LAMB KI CHAAMPE
 - Lamb chop marinated in aromatic spiced yoghurt, ginger and garlic with tomato, coriander and mint chutney.
- MOROG MALAAI TIKKA
 - Chicken marinated in a cream, ginger & garlic paste garnished with fresh coriander & onions.
- MOROG TRANGA TIKKA
 - Tricolour chicken with mint & coriander marinate, cooked in the tandoori.
- SPICY PICKLED WINGS
 - Chicken wings cooked in Indian pickles.

- MAHARAJA PRAWNS (£4 Extra)
 - As the name suggests, king prawns marinated in a blend of spices lightly cooked in the clay oven.
- PANEER TIKKA♥
 - Freshly made paneer marinated in mild spices and yoghurt, barbecued in our clay oven.
- SALMON TIKKA (£2 Extra)♥
 - Salmon fish marinated in aromatic mild spiced yoghurt and barbecued in our clay oven.
- TANDOORI SEA BASS (£2 Extra)♥
 - Fresh fillet of Sea Bass marinated in a cream with a ginger and garlic paste. Garnished with fresh coriander and onions. Served on a base of potato mustard mash.

- SHASHLIK – CHICKEN/ LAMB/ VEGETABLE/ PANEER/ KING PRAWN (£4 EXTRA)
 - The unique character of the dish is derived from the use of onions, green peppers and tomatoes. The mixing of a home-made sauce adds to its exquisite taste.
- TANDOORI MOROG (Quarter/ Half/ Full)
 - Spring chicken marinated in mild spices and yoghurt and barbecued in our clay oven. (£4.95/£9.95/£12.95)
- GARLIC KING PRAWNS (£4 Extra)
 - Fairly hot tandoori king prawns and fresh garlic pan fry together then garnished with onions, peppers and coriander.
- TANDOORI MIXED GRILL (£1 Extra)
 - Lamb tikka, chicken tikka, sheek kebab and quarter tandoori chicken, garnished with onions and coriander.

Freshwater Fish Dishes £9.95

WE USE MAINLY TALAPIA OR AYRE

- JHALL MISTEY MACHLET
 - A highly spiced fish dish prepared in an enriched thick sauce for a sweet, sour and hot taste with fresh green chillies.
- DOM DOM EXPRESS
 - This is a delightful dish of sweet white fish, cooked in a mild sauce of coconut milk & yoghurt and flavoured with saffron and curry leaves.
- FISH NOWAB♥
 - Pieces of sweet white fish in a thick bhoona sauce made with onion, garlic and selection of aromatic spices and coconut milk and flavoured with saffron and bay leaves.
- GOAN FISH CURRY♥
 - A full sunshine beach shack hit. Boneless sweet fish fillets simmered in a highly fragrant, fiery, tangy, sweet mahogany sauce. With tamarind, ginger, coriander & dried Smokey Kashmiri red chillies.
- AUNTY GEETA'S FISH CURRY
 - Tomatoes tangled with panch phoron, green chilli, fennel, garden peas and mustard – utterly addictive.