

Spice Room Jalfrezi dishes

Hot and spicy dish prepared with freshly chopped green chillies, onions, tomatoes and capsicums.

Chicken, Beef, Lamb, Vegetable,
Chicken tikka, Lamb tikka,
Prawn, King prawn, Paneer.

Spice Room Kharahi dishes

Fairly hot dish cooked with a delicately prepared special sauce, garnished with tomatoes, onions and capsicums.

Chicken, Beef, Lamb, Vegetable,
Chicken tikka, Lamb tikka,
Prawn, King prawn, Paneer.

Spice room Biryani dishes

Served with vegetable sauce & an omelette on top.
Any other curry sauce - extra £1.00.

Chicken, Beef, Lamb,
Chicken tikka, Lamb tikka,
Tandoori chicken,
Prawn, King prawn, Mixed vegetable.

Vegetarian selection

Main dish	£6.95
Side dish	£3.95
Saag aloo (spinach and potato)	£3.95
Aloo gobi (potato and cauliflower)	£3.95
Bhendi bhaji (okra)	£3.95
Brinjal bhaji (aubergine)	£3.95
Cauliflower bhaji	£3.95
Bombay aloo (spicy potatoes)	£3.95
Channa paneer (chick peas and cheese)	£3.95
Mushroom paneer (mushroom and cheese)	£3.95
Saag bhaji (spinach)	£3.95
Tarka dhal (lentils)	£3.95
Mutter paneer (peas and cheese)	£3.95
Saag paneer (spinach and cheese)	£3.95

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal before placing your order.

Drinks

COKE / LEMONADE GLASS	£1.95
SODA WATER	£1.95
TONIC WATER	£1.95
CORDIALS	£1.50
ORANGE JUICE	£1.95
STILL WATER	£2.25
SPARKLING WATER 330ML	£2.25
J2O (ALL FLAVOURS)	£2.25
APPLETIZER	£2.25
JUG OF LASSI	£5.95
JUG OF COKE	£4.50
JUG OF LEMONADE	£4.50
JUG OF ORANGE JUICE	£4.50
LARGE SPARKLING OR STILL WATER	£4.50

Sundries

Boiled Rice, Pilau Rice, Chips or Naan

Any other rice	Extra	£1.00
Any other nan	Extra	£0.50
Any other curry sauce	Extra	£1.00
King Prawn	Extra	£3.00
Chapati	Extra	£1.30
Tandori roti	Extra	£1.95
Paratha	Extra	£2.50

Tel: 0161 440 9464

Opening hours

Tues - Thur - 4:30pm till 11:00pm

Monday - CLOSED

Fri - Sat - 4:30pm till 11:30pm

Sun - 3:00pm till 11:00pm

We are open on Bank Holidays

SPICE ROOM

Restaurant and Take-Away



EARLY BIRD & SUNDAY DEAL

TUESDAY-THURSDAY
4:30pm - 7:00pm

SUNDAY SPECIAL
3:00pm - 11:00pm

3 COURSE SET MEAL

Papadom & Chutney
Any main meal
Rice or nan
Tea/Coffee or Ice cream
King Prawn £3.00 extra

A

ADULT
£11.95

CHILDREN
(under 10)
£7.95

4 COURSE SET MEAL

Papadom & Chutney
Any starter
Any main meal
Rice or nan
Tea/Coffee or Ice cream
King Prawn £3.00 extra

B

ADULT
£13.95

CHILDREN
(under 10)
£9.95

Cash only on early bird menu due to bank charges
Bring your own beer or wine. Excluding soft drink.

www.spice-room-bramhall.co.uk

Starters Selection

All starters served with salad and sauce.

Papadom, Spice papadom, Chutney tray,
Bolti kebab (meat ball), Chicken salad,
Seafood salad, Green salad, Seek kebab,
Lamb tikka, Chicken tikka, Lamb chops,
Mixed starter, Chicken chaat, Chicken Pakora,
Chicken Samosa, Meat Samosa, Shami kebab,
Spicy Liver, Chicken chilli, Paneer chilli.

Spice Room Seafood

Prawn Puri, Prawn Cocktail, Fish Pakora.

Spice Room Vegetarian selection

Vegetable Samosa, Onion Bhaji,
Garlic Mushroom, Aloo Chat, Paneer Tikka,
Soup (various choice), Melon.

Spice Room Tandoori Masala Chef Specials

Chicken or Lamb tikka masala

Diced chicken or lamb grilled on charcoal and served with thick sauce, onion, fresh ginger, capsicum, cream and yogurt.

Paneer tikka masala

Indian cottage cheese cooked in a spicy tandoori sauce.

Tandoori king prawn masala

King prawn marinated in yogurt, herbs and selected spices, cooked in tandoori.

Tandoori butter chicken

Lean pieces cooked in sauce and cream, very mild.

Chicken or Lamb Pasanda

Lean pieces cooked in almond sauce and cream, very mild.

Chicken or Lamb Makhani

Grilled chicken cooked in ghee, flavoured with spices, herbs and creams.

Spice Room Fish Specials

Fish jalfrezi

Stir fried pieces of white fish with hot spices, chopped onions and fresh green chillies.

Fish karahi

Delicately prepared with fresh herbs and spices, cooked with onions, capsicums and garnished with fresh coriander.

Garlic chilli fish

Dish prepared in thick garlic sauce with herbs, green chillies, capsicums, tomatoes and fresh dhania.

Spice Room Tandoori Dishes - Cooked in the tandoor.

All dishes served with yogurt sauce/bhuna sauce and salad.
Any other curry sauce - extra £1.00.

Chicken tikka, Lamb tikka,
Tandoori chicken, Tandoori mixed grill,
Tandoori king prawn, Lamb chops,
Chicken Shashlik.

Combination meals

Chicken or lamb cooked in a bhuna style with selected vegetables.
Chicken or Lamb Aloo, Chicken or Lamb Chaana,
Chicken or Lamb Matter, Chicken or Lamb Gobi,
Chicken or Lamb Mushroom, Chicken or Lamb Saag,
Chicken or Lamb Bhindi, Chicken or Lamb Naga,
Chicken or Lamb Shathorah,
Beef and Prawn also available.

Chef recommendations

Traditional authentic Kashmiri dish cooked with Kashmiri spice.

Balti exotica

Combination of meat, chicken, lamb in a medium spiced Balti sauce authentically prepared with fresh herbs and spices.

Balti Kashmiri masala

Breast of chicken and pieces of lamb marinated on crushed mustard and garlic cooked in a medium Balti sauce.

Balti chicken tikka jalfrezi

Stir fried breast of chicken cooked with capsicum, green chillies and onions.

Balti garlic chilli beef

Stir fried beef cooked with capsicum, green chillies and onions, delightfully flavoured in Balti spices.

Balti garlic chilli chicken

Prepared in thick garlic sauce with herbs, green chillies, capsicums, tomatoes and fresh dhania.

Balti silsilla

Medium to hot stir fry breast of chicken, with capsicum, tomatoes, onions, fresh herbs and spices.

Balti akbari cham cham

Whole breast of chicken cooked in a special Balti sauce with red and green peppers and tomatoes.

Chicken tikka paneer

Marinated chicken pieces cooked with cottage cheese, ground ginger, herbs and various spices of medium strength.

Lemoni cocktail

Chicken or lamb tikka cooked with Indian lemon pieces blended into a slightly hot spicy sauce.

Podina lamb or chicken

Slightly hot dish cooked with garlic, onions, ginger, tomato puree and a touch of yogurt with fresh garden mint, a highly recommend aromatic lamb dish.

Palak cheese chicken

Spinach & cheese cooked with a greater use of garlic and wide range of herbs and spices.

English dishes

Served with a portion of chips and salad.

Omelette – chicken, mushroom or prawn,
Fried chicken, Fish fingers, Chicken nuggets.

Traditional dishes

Curry dish

Sauce of medium consistency using a wide range of original spices and fresh coriander giving a rich flavour.

Bhuna dish

Medium/hot dish garnished with extra onions, capsicum and tomatoes.

Rogan josh

Beautiful combination of herbs, spices, garlic and fresh ginger. Garnished with tomatoes, pimentos and fresh coriander.

Dupiaza

Greater use of onions briskly fried with selected spices, black pepper, bay leaves and fresh coriander.

Dhansak

Pineapple, lentils and garlic produce a sweet and sour dish or Persian origin, garnished with fresh coriander leaves.

Korma

Delicate preparation of coconut, ground almond and cream to create a very mild, but rich creamy sauce.

Madras

South Indian version of dishes found in Central and Eastern India, having greater proportion of garam spices and coriander which lend a fiery taste to its richness.

Samber

Hot and spicy dish based upon the use of lentils and fresh lemon added to obtain a sharp, distinctive flavour.

Vindaloo

Related to madras but involving a generous use of hot spices and coriander leaves.

Pathia

Coriander are extensively used to produce a hot curry.

Balti dishes

Traditional authentic Kashmiri dish cooked with Kashmiri spices.

Chicken, Lamb or Beef, Chicken or Lamb tikka,
Keema, King prawn, Prawn, Mixed vegetable, Paneer.