



Café  
Spice  
DELECTABLE INDIAN FOOD

MAIN MENU

## ALLERGEN GUIDE

- C** Crustaceans
- D** Dairy
- E** Egg
- F** Fish
- G** Gluten
- N** Nuts
- V** Vegetarian

## SPICE RATING

-  Medium
-  Hot
-  Very hot

## NIBBLES & STARTERS

<b>Poppadom</b> <b>V</b>	0.90	<b>Chicken Chat</b> <b>G</b>	5.00
<b>Pickle Tray</b> <b>V</b> <b>D</b>	2.95	Sliced chicken simmered in a spicy 'chat' sauce, served with a puri.	
<b>Chips</b> <b>V</b>	3.25	<b>Prawn Puri</b> <b>C</b> <b>G</b>	5.50
<b>Raita – Cucumber/Mint</b> <b>V</b>	2.95	Bhuna prawns served with a puri.	
<b>Onion Bhaji</b> <b>V</b> <b>E</b> <b>G</b>	5.25	<b>King Prawn Puri</b> <b>C</b> <b>G</b>	6.50
Onions mixed with gram flour, coriander and ground spices. A light appetizer.		Bhuna king prawns served with a puri.	
<b>Veg Spring Roll</b> <b>V</b> <b>E</b> <b>G</b>	5.00	<b>Chicken Tikka</b> <b>D</b>	5.25
Pastry filled with vegetable & deep fried. A light appetizer.		Diced chicken spiced & cooked in a clay oven.	
<b>Veg Samosa</b> <b>V</b>	5.00	<b>Tandoori Chicken</b> <b>D</b>	5.25
Pastry filled with vegetables & gently spiced.		Marinated chicken, on the bone, cooked in a clay oven.	
<b>Meat Samosa</b>	5.00	<b>Sheek Kebab</b> <b>D</b> <b>E</b>	5.50
Pastry filled with gently spiced minced lamb.		Minced lamb mixed with herbs & cooked in a clay oven.	
<b>Aloo Chat</b> <b>V</b> <b>G</b>	5.00	<b>Mixed Kebab</b> <b>D</b> <b>E</b> <b>G</b>	6.50
Potatoes lightly simmered in a spicy 'chat' sauce, served with a puri.		Chicken tikka, sheek kebab and onion bhaji.	
<b>Veg Puri</b> <b>V</b> <b>G</b>	5.00	<b>Special Grill Starter</b> <b>C</b> <b>D</b>	6.95
Lightly spiced vegetable served with a puri.		Chicken tikka, sheek kebab & tandoori king prawns.	
		<b>Fish Biran</b> <b>F</b>	6.50
		Phangash fillet delicately spiced and pan fried.	
		<b>Mushroom Puri</b> <b>V</b> <b>G</b>	5.00
		<b>Lamb Chops</b> <b>D</b>	7.50

## MAINS

### CLASSIC DISHES

<b>Chicken</b>	11.95	 <b>Dopiaza</b>	Medium – onion packed dish that's well seasoned.
<b>Chicken Tikka</b> <b>D</b>	12.95	 <b>Korai</b>	Medium – garlic, ginger, onions & comes sizzling right from the hob.
<b>Lamb</b>	13.95	 <b>Jalfrezi</b>	Medium hot – garlic, ginger, chillies, onions make this hard to pass & comes sizzling right from the hob.
<b>Prawn</b> <b>C</b>	10.95	 <b>Dansak</b> <b>D</b>	Hot – sweet & sour – Persian dish with lentils & lemon.
<b>King Prawn</b> <b>C</b>	15.95	 <b>Pathia</b>	Hot – sweet & sour – flavour packed with onions, lemon juice & tomato puree.
<b>Vegetable</b> <b>V</b>	9.95	 <b>Sri Lanka</b> <b>N</b>	Hot – a spicy alternative using coconut.
<b>Korma</b> <b>D</b> <b>N</b>		 <b>Madrass</b>	Hot – South Indian curry using a wide range of spices.
 <b>Curry</b>		 <b>Vindaloo</b>	Very hot – fiery curry that's been seasoned to leave a lasting taste.
Medium – cooked with spices giving it a rich flavour.			
 <b>Bhuna</b>			
Medium – spices liberally used to give it a mouth watering flavour.			
 <b>Saag</b>			
Medium – cooked with spinach & fresh coriander.			
 <b>Rogan Josh</b>			
Medium – topped with tomatoes & cooked with onions.			

**Allergy Advice & Dietary Requirements** We have listed the allergens which are contained in our dishes. You will see an easy to follow guide which shows which dishes have certain allergens. If you are unsure about anything please don't hesitate in asking a member of staff. **Gluten Free Advice** We do not use any thickening agents in any of our curries. Poppadoms are completely gluten free and fried in fresh oil every time. Onion Bhajees are gluten free, however they are deep fried in the same oil as other items that contain gluten making them unsuitable for coeliacs. **Nut Allergy Advice** Some of our ingredients are brought in from outside suppliers, even though they do not contain nuts the packaging warns that it has/may have been made/stored in the same factory that produces ingredients with nuts.



# MAINS

## TANDOORI GRILL

Tandoori dishes are marinated in an authentic yoghurt based sauce with herbs & spices for several hours before they are cooked on skewers in a clay oven. Served with a small salad and fresh, original mint sauce.

<b>Chicken Tikka</b>	12.50
<b>Tandoori Chicken (Half)</b>	11.50
<b>Chicken Shashlik</b>	12.50
<b>King Prawn Shashlik</b>	16.95
<b>Tandoori Mixed Grill</b>	14.95
<b>Tandoori King Prawn</b>	16.95
<b>Lamb Chops</b>	13.95

## Biryani

Stir fried with Pilau rice with a mixture of spices & topped with vegetables. Served with a Mixed Vegetable Curry Sauce.

<b>Chicken</b>	11.95
<b>Chicken Tikka</b>	12.95
<b>Lamb</b>	13.95
<b>Prawn</b>	11.95
<b>Vegetable</b>	11.95

## Balti

Medium hot – cooked in mixed spices, bell peppers, onions, and tomatoes.

<b>Chicken</b>	12.95
<b>Chicken Tikka</b>	13.95
<b>Lamb</b>	13.95
<b>Prawn</b>	12.95
<b>King Prawn</b>	16.95
<b>Vegetable</b>	12.95

## MILD DISHES

<b>Tandoori Butter Chicken</b>	12.95
Mild – chicken tikka cooked in a rich butter sauce.	
<b>Chicken Tikka Masala</b>	12.95
<b>Tandoori King Prawn Masala</b>	16.95
Mild – delicately spiced & cooked in a nutty, creamy sauce.	
<b>Chicken Tikka Rezala</b>	12.95
<b>Lamb Rezala</b>	13.95
<b>King Prawn Rezala</b>	16.95
Mild – cooked with braised onions, mixed spices, herbs, coriander & fresh cream.	
<b>Chicken Tikka Pasanda</b>	12.95
<b>Lamb Pasanda</b>	13.95
<b>King Prawn Pasanda</b>	16.95
Mild – cooked with light spices, almonds & fresh cream.	
<b>Chicken Hariali</b>	12.95
Mild – chicken or lamb that has been specially marinated with our head chef's own spinach infused sauce. Cooked with fresh garlic, ginger, cream & spinach. Our speciality.	
<b>Lamb Hariali</b>	13.95
<b>Mint Chicken Tikka</b>	12.95

<b>Mint Lamb</b>	13.95
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Mild – gently cooked with mixed spices, mint, onions & coriander.

<b>Bengal Surprise</b>	13.95
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Mild – lamb cooked in cream sauce, mushrooms, coriander, lemon & ginger.

<b>Paneer Masala</b>	11.95
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## MEDIUM HOT DISHES

<b>Ginger Chicken Tikka</b>	12.95
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<b>Ginger Lamb</b>	13.95
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Medium – simmered with fresh ginger & tomatoes.

<b>Garlic Chicken Tikka</b>	12.95
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<b>Garlic Lamb</b>	13.95
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Medium – Simmered in fresh garlic, coriander, herbs & spices.

<b>Nawabi Murgh</b>	13.95
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Medium – authentic dish cooked with chicken tikka, minced meat, chickpeas & yoghurt.

<b>Delhi Korai</b>	12.95
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Medium hot – chicken tikka simmered in garlic, green chillies & peppers. More traditional and spicier than a regular Korai.

<b>Chicken Tikka Jaipuri</b>	12.95
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<b>Lamb Jaipuri</b>	13.95
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Medium – cooked with bell peppers in a rich sauce and topped with fried mushrooms.

<b>Shatkora Chicken</b>	12.95
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<b>Shatkora Lamb</b>	13.95
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Medium hot – contains Citrus Macroptera (wild lemon), found in the Sylhet region of Bangladesh, that creates a unique aroma and slightly sour, mouth-watering taste.

<b>Lamb Chops Bhuna</b>	14.95
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<b>Prince Special</b>	15.95
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Medium – King prawns, chicken, lamb & potatoes cooked with peppers.

<b>Mach Jull</b>	14.95
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Medium hot – white fish fillets cooked in a sauce of specially flavoured spices.

<b>Mach Saag</b>	14.95
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Medium hot – White Fish fillets cooked with garlic, coriander and spinach.

<b>Chicken Tikka Achari</b>	12.95
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Medium hot – Cooked with green chilli pickle, ginger, garlic & coriander.

<b>Lamb Achari</b>	13.95
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## HOT DISHES

<b>Chilli Chicken Tikka</b>	12.95
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<b>Chilli Lamb</b>	13.95
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Hot – cooked with liberal use of fresh green chillies.

<b>Naga Chicken Tikka</b>	12.95
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<b>Naga Lamb</b>	13.95
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<b>Naga Lamb Chops</b>	14.95
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## EXTRAS

### VEGETARIAN DISHES

#### Sides

- Bombay Aloo **V**
- Sag Aloo **V**
- Mushroom Bhaji **V**
- Sag Paneer **V**
- Mix Vegetable Curry **V**
- Tarka Dhall **V**
- Sag Bhaji **V**

### RICE DISHES

- Boiled **V**
  - Pilau **DV**
  - Mushroom **DV**
  - Onion **V**
  - Garlic **V**
  - Vegetable **DV**
  - Coconut **NV**
  - Keema **D**
  - Egg **DEV**
  - Special **DEV**
- 4.95  
4.95  
4.95  
4.95  
4.95  
4.95  
4.95  
4.95  
4.95  
4.95

### BREAD

- Naan **DGV**
  - Garlic Naan **DGV**
  - Cheese Naan **DGV**
  - Peshwari Naan **DGNV**
  - Keema Naan **DG**
  - Cheese / Garlic Naan **DGV**
  - Keema / Garlic Naan **DG**
  - Special Naan **DG**
  - Paratha **DGV**
  - Chapati **GV**
  - Puri **GV**
  - Tandoori Roti **GV**
- 3.25  
3.50  
3.50  
3.50  
3.95  
4.00  
4.00  
4.50  
3.50  
2.00  
2.00  
3.50



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