Appe	tisers	
0.60 0.70	Chutney Tray Mix Pickle	2.20 0.70
	0.60	

Onion Bhaji	3.40
Garlic Mushrooms	3.40
Vegetable Samosa	3.40
Meat Samosa	3.40
Seek Kebab	3.90
Tandoori Chicken	4.50
Chicken Tikka (5 pcs)	4.90
Chicken Chat	4.50
Prawn Chat	4.90
Chicken Pakora	4.50
Chicken Chilli	4.90
Lamb Tikka	4.90
Lamb Chop (4 pcs)	5.50
Tandoori King Prawn (2 pcs)	7.90
King Prawn Chilli (2 pcs)	7.90
Paneer Chilli	4.90
Prawn Cocktail	4.90

Mix Vegetable Starter	4.5
Onion bhaji, vegetable samosa	
and garlic mushrooms.	

Mixed Starter 5.50 A tandoori lamp chop, 2 pieces of chicken tikka, 2pieces of lamb tikka and a sheek kebab.

Mix Starter for 2 10.50 2 pieces of tandoori lamb chops, four pieces of chicken tikka, 4 pieces of lamb tikka & 2 pieces of sheek kebab.

Tamarind King Prawn 7.90 King prawns cooked with finely chopped onions, peppers, fresh garlic, ginger and our chef's

special honey and tamarind sauce. Sea Bass Palak Pan fried fillet of lightly spiced sea bass served on a bed of baby spinach leaves.

Tandoori Grill (Main)

Tandoori dishes are marinated in spiced herbal yoghurt and barbecued in the tandoor which produces a deliciously sensational taste which defies description. All tandoori dishes are served sizzling with a vegetable curry sauce and a fresh green salad. 1/ Tandoori Chickon 0.00 Chickon Shachlik

12 Tandoori Chicken	9.90	Chicken Shashiik	9.90
Chicken Tikka	9.90	Lamb Shashlik	9.90
Lamb Tikka	9.90	Mixed Shashlik	10.50
Lamb Chop (6 pcs)	9.90	Chicken Tikka & Lamb Tiika	
King Prawn Tikka	13.90	Tandoori Mix Grill	10.90
rang i rawn mata	10.00	Tandoori chicken, chicken tikka	, lamb tikka,
		tandoori lamb chop & sheek kel	bab.

Masala Dishes

Exceptionally rich sauce made with fresh whipped cream, ground almonds, coconut flour, aromatic spices and a touch of herbal yoghurt

Chicken Tikka Masala	9.50
Lamb Tikka Masala	9.50
King Prawn Masala	13.90

Biryani Dishes

Gently infused rice dish garnished with an omelette, sliced tomato and cucumber, served with a vegetable curry sauce.

5	
Chicken Tikka Biryani	9.90
Lamb Tikka Biryani	9.90
Chicken Biryani	9.10
Lamb Biryani	9.10
King Prawn Biryani	12.90
Special Mix Biryani (Chicken, Lamb & Prawn)	10.90
Vegetable Biryani	7.90

Medium JJ Slightly Hot JJJ Hot



ALL SUNDRIES ARE EXTRA

Signature Dishes

1	AJWAINI SEA BASS J 15.9	0
	Pan fried fillet of sea bass, julienne cut onions and peppers, olives, cherry tomatoes	
	and freshly roasted garlic briskly stir fried with fresh herbs and spices including a hin	t
	of toasted carom served with a fresh green salad.	

2 PRIDE OF SPICE TOWER J 13.90 Tiger prawns, fresh baby spinach leaves and fine green beans stir fried with onions, garlic, ginger and fresh herbs and spices producing a well-balanced dish in a rich thick sauce.

3 SILSILA TAWA [CHICKEN OR LAMB] Chicken or lamb tikka cooked with finely chopped fresh ginger, garlic and pepper finished in rich gravy of myriad spices that provide a hoast of subtle flavours.

4 SHASHLIK KARAHI [CHICKEN OR LAMB] 9.90 Chicken or lamb tikka cooked in a highly spiced sauce with barbecued chunky onions, peppers, tomatoes and fresh herbs.

5 GRANNY STYLE MADRAS [CHICKEN OR LAMB] Chicken or lamb tikka cooked to granny's age old fairly hot tangy recipe with baby potatoes and freshly roasted garlic.

6 HONEY MINTY [CHICKEN OR LAMB] 9.90 Chicken or lamb tikka infused with honey, sweet mango and fresh garden mint then slowly cooked with baby potatoes in a thick sauce.

7 CHICKEN TIKKA MODHU MALAI 9.90 Chicken tikka cooked in honey & Greek style yoghurt mild sauce garnished with fresh garlic and ginger.

8 CHICKEN TIKKA MORABBA Chicken tikka cooked in a mild creamy but lightly spiced sauce with grated fresh coconut and dates molasses.

Chef's Special Recommendations

1 CHUM CHUM MIX J 9.90 King Prawn, Chicken Tikka, Lamb Tikka and Paneer cooked in a fairly dry sauce made with our chef's special selection of medium spices.

2 SHAHI CHICKEN 🌶 9.10 Marinated breast of Chicken and mincemeat cooked in a medium sauce with chopped tomatoes and special herbs and spices. 3 TANDOORI CHICKEN SAAG 🔳

9.10 KING PRAWN SAAG (4 Whole King Prawn) 13.90 Marinated breast of Chicken prepared with finely chopped onions, spinach and garlic with our chef's blend of herbs and spices.

4 REZALA [CHICKEN OR LAMB] 9.10 KING PRAWN REZALA (4 Whole King Prawn) 13.90 Marinated breast of chicken or boneless lamb cooked in a yogurt based sauce with herbs and spices, garnished with fried onion and fresh coriander.

5 GARLIC CHILLI MASALA [CHICKEN OR LAMB] 9.10 KING PRAWN CHILLI MASALA (4 Whole King Prawn) 13.90 Marinated breast of chicken or lamb cooked with chopped onion, capsicum, coriander, whole roasted garlic and chopped fresh green chillies.

6 NAGA SPICE [CHICKEN OR LAMB] 9.10 KING PRAWN NAGA SPICE (4 Whole King Prawn) 13.90 Marinated breast of chicken or boneless lamb cooked with garlic, ginger, coriander, sun dried tomatoes, and a touch of Bengal aromatic Naga chilli.

7 TANDOORI BUTTER CHICKEN 9.10 KING PRAWN BUTTER CHICKEN (4 Whole King Prawn) 13.90 Marinated breast of chicken delicately simmered in butter and cream with a blend of mild spices.

8 KASHMIRI KORMA [CHICKEN OR LAMB] Marinated breast of chicken or boneless lamb cooked with yoghurt, cream, coconut and mixed fruit.

9 KHUMBI ROSHUNI [CHICKEN OR LAMB] 9.10 KING PRAWN ROSHUNI (4 Whole King Prawn) 13.90 Breast of chicken or boneless lamb delicately prepared in a creamy mushroom and garlic sauce with selected medium herbs and spices.

Old Classic Recommendations

	soil itel	of the chockholis	
Chicken Tikka	9.10	King Prawn (4 pcs)	13.90
Lamb Tikka	9.10	Quorn	7.50
Chicken	8.10	Vegetable	7.20
Lamb	8.10	Sag •	7.20
Beef	8.10	Duck	9.10
Keema	8.10	Cod	9.10
Prawn ///	8.10	Paneer	7.20

KORMA

Very mild sweet sauce made with coconut flour and fresh cream.

DHANSAK

Sweet and sour lentil based sauce cooked with pineapple and garlic.

BHUNA J

Medium strength sauce made with finely chopped onions, chopped tomatoes and basic herbs and spices.

DUPIAZA 🌶

Diced onions and peppers cooked in a medium sauce.

ROGAN JOSH

Tomatoes and finely chopped onions cooked in a manner which produces a dish of slightly hot strength.

SAMBER J

Hot spicy lentil based sauce with fresh lemon added for a distinctive flavour.

PATHIA **J**

A variety of hot spices are used in the preparation of this sauce producing a dish of hot, sweet and sour tastes.

BALTI 🍠

Specially prepared by our Chef with garam masala, jeera, coriander and diced capsicum and delicate herbs.

KARAHI 🌶

Specially prepared in Karahi with garlic, ginger, tomatoes, onions, coriander, herbs and spices.

CHASHNI J

Tomato and mango based sauce cooked with herbs giving a sweet and sour taste.

JALFREZZI 🔰 🌶

Hot spices, chopped onions, peppers and fresh green chillies are used in the preparation of this fairly hot yet delightful dish.

MADRAS JJJ

Nation's hot favourite dish made with tomato puree, garlic, ginger and grounded chillies.

VINDALOO JJJJ

Very hot dish with extra helpings of garlic, ginger, grounded chillies and those spices which lend a fiery taste.

Duck Delicacies

Served with a fresh salad, INCLUDE PILAU RICE

1 TANGER DUCK / 12.50

Marinated lean duck caramelised chunky onions and peppers infused in a tantalising sweet and sour sauce made with mango and our chef's special tamarind sauce.

2 IMLIDAR DUCK JJ 12.50

Marinated lean duck breast, caramelised chunky onions, peppers and spring onions topped with crushed dry red chillies & our chef's special tamarind sauce.

3 HONEY ROASTED DUCK 12.50

Marinated lean duck breast glazed with homemade homey served on a bed of caramelised chunky onions, peppers & spring onions.

4 ROSHUNI DUCK J 12.50

Marinated lean duck breast briskly stir fried in our chef's specially blended herbs and spices and a generous helping of freshly roasted garlic served on a bed of caramelised chunky onions, peppers and spring onions.

Speciality Fish Delicacies INCLUDE PILAU RICE 1 EXOTIC SALMON **J** 12.90

Grilled steak of salmon, peppers. onions and fresh roasted garlic briskly

stir fried with fresh herbs and spices including black pepper, served with a fresh green salad.

2 SALMON HANDI JJ 12.90

Salmon cooked with rich spicy peeled plum tomatoes, freshly roasted garlic and finely chopped green chillies

9.10

3 MACHLI MASALA / 9.90 Cod cooked in tamarind flavoured yogurt

based sauce with herbs & spices.

4 MACHLI ROSTI 🌶 9.90

Cod cooked in a medium spicy sauce cooked Indian home-style.

5 GARLIC CHILLI MACHLI 9.90

Cod prepared in a fairly hot sauce with freshly roasted garlic, green chillies, tomatoes, peppers and fresh coriander.

Above fish dishes may contain small fish's bones

ALL SUNDRIES ARE EXTRA

English Dishes

Served with chips, peas and fresh salad.

	Child	Adult
Chicken Nuggets	5.90	8.90
Fish Fingers	5.90	8.90
Fried Scampi	5.90	8.90
Choice of any Omelette	5.90	8.90

Vegetable Dishes

	Main Dish	Side Dish
Mixed Vegetable	7.20	4.50
Cauliflower Bhaji	7.20	4.50
Mushroom Bhaji	7.20	4.50
Saag Bhaji	7.20	4.50
Bhindi Bhaji	7.20	4.50
Bombay Potato	7.20	4.50
Saag Aloo	7.20	4.50
Gobi Aloo	7.20	4.50
Aloo Methi	7.20	4.50
Aloo Paneer	7.20	4.50
Saag Paneer	7.20	4.50
Aloo Matar	7.20	4.50
Matar Paneer	7.20	4.50
Chana Masala	7.20	4.50
Tarka Dhall	7.20	4.50

Sundries & Accompaniments

Naan	2.50
Garlic Naan	2.80
Garlic & Coriander Naan	2.80
Onion Kulcha Naan	2.80
Chilli Naan	2.80
Keema Naan	2.90
Peshwari Naan	2.90
Cheese Naan	2.90
Paratha	2.50
Vegetable Paratha	2.90
Keema Paratha	2.90
Chapati	1.50
Puri	1.00
Side Salad	2.20
Coconut Pilau Rice	3.50
Keema Pilau Rice	4.00
Vegetable Pilau Rice	3.50
Mushroom Pilau Rice	3.50
Chana Pilau Rice	3.50
Peas Pilau Rice	3.50
Egg Pilau Rice	3.50
Onion Fried Rice	3.50
Lemon Fried Rice	3.50
Garlic Fried Rice	3.50
Pilau Rice	2.80
Boiled Rice	2.50
Chips	2.70

PARTY BANQUET (2 person or more)

Option A - £14.90 per person Appetizers: Papadam with Chutneys

2 pcs Onion Bhaji & 1 pcs Vegetable Samosa Starters:

Main Course: Any dish from menu upto £9.10

Sundries: Pilau Rice or Naan

Option B - £15.90 per person **Appetizers:** Papadam with Chutneys

1 pcs Onion Bhaji, 1 pcs Seek Kebab & 1 pcs Chicken Pakora

Main Course: Any dish from the menu upto £9.90

Sundries: Pilau Rice or Naan

Option C - £16.90 per person **Appetizers:** Papadam with Chutneys

1 pcs Onion Bhaji, 1 pcs Seek Kebab, 1 pcs Chicken Tikka & 1 pcs Lamb Chop Main Course: Any dish from the menu upto £10.90

Pilau Rice or Naan Sundries:

Alternative Choice for Vegetarians Available

Sunday Special 4 Course Meal

(Dining in only)

Sunday 3.00pm to 9.30pm

Adult £10.90 Children under 10 years £5.90

Papadam with Dips

Choose any starter from the menu upto £4.50 (Adult only)

Choose any main course from the menu Adult £9.50 Children £9.10 (Child portion) (Chicken - Lamb - Vegetable - Prawn)

Served with Pilau Rice or Naan Ice Cream of the day for children only

- Excludes all Bank Holidays and Public Holidays including Valentines Day Mother's Day, Father's Day and Easter Sunday
- This offer is not available on last 2 weeks of December and 1st week of January
- The set meals is not valid in conjunction with any other offers or vice versa.
- Management reserves the right to modify or withdraw this offer without prior notice.

Should you wish for further assistance or would like to make any request or suggestions please do not hesitate to ask a member of staff

> The management reserves the right to refuse admission to any person without any explanation.

> > Icon Design & Print 0161 225 7832 September 2018



FOOD MENU

198 Marple Road | Offerton | Stockport | Cheshire | SK2 5EU Tel: 0161 483 9988 | 0161 419 9399

f Spice Tower Indian Restaurant

Monday to Saturday 5.00pm till 10.30pm (last order 10pm) Sunday 3.00pm till 10.00pm (last order 9.30pm)

Healthy Eating

Please ask waiter, while ordering, if you want to **Reduced Sugar Reduced Salt Reduced Fat**

If you have any special dietary needs please inform us.

For any food intolerances please inform the waiter as same of our products may contain nuts, traces of nuts, dairy, gluten and / or other allergens



















Private Function Room Available | Special Menu on Request **Private Car Park At Rear with CCTV Camera**