

Plain Papadom	0.60	Hot Tamarind Chutney	0.70
Spiced Papadom	0.70	Lime Pickle	0.70
Red Onion	0.70	Chilli Pickle	0.70
Mango Chutney	0.70	Mix Pickle	0.70

## Appetisers

Onion Bhaji	2.80	Mix Vegetable Starter	3.80
Garlic Mushrooms	2.80	Onion bhaji, vegetable samosa and garlic mushrooms.	
Vegetable Samosa	2.80		
Meat Samosa	2.80	Mixed Starter	4.50
Seek Kebab	3.20	A tandoori lamp chop, 2 pieces of chicken tikka, 2 pieces of lamb tikka and a sheek kebab.	
Tandoori Chicken	3.60		
Chicken Tikka	3.60	Mix Grill for 2	8.50
Chicken Chat	3.60	2 pieces of tandoori lamb chops, four pieces of chicken tikka, 4 pieces of lamb tikka & 2 pieces of sheek kebab.	
Chicken Pakora	3.60		
Chicken Chilli	3.60	Tamarind King Prawn	6.50
Lamb Tikka	3.60	King prawns cooked with finely chopped onions, peppers, fresh garlic, ginger and our chef's special honey and tamarind sauce.	
Lamb Chops	4.50		
King Prawn Tikka	6.20	Sea Bass Palak	6.50
King Prawn Chilli	6.20	Pan fried fillet of lightly spiced sea bass served on a bed of baby spinach leaves.	
Paneer Chilli	3.90		
Prawn Cocktail	3.90		

## Tandoori Sizzlers

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.

½ Tandoori Chicken	7.50	Chicken Shashlik	7.50
Chicken Tikka	7.50	Lamb Shashlik	7.50
Lamb Tikka	7.50	Mixed Shashlik	8.50
Lamb Chops	7.50	Chicken Tikka & Lamb Tikka	
King Prawn Tikka	10.90	Spice Tower Mix	9.90
		Tandoori chicken, chicken tikka, lamb tikka, tandoori lamb chops & sheek kebab.	

## 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	7.50
Lamb Tikka Masala	7.50
King Prawn Masala	10.90

## Biryani Dishes

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

Chicken Tikka Biryani	8.50
Lamb Tikka Biryani	8.50
Chicken Biryani	8.10
Lamb Biryani	8.10
King Prawn Biryani	10.90
Special Mix Biryani	8.90
Vegetable Biryani	7.50

🔥 Medium   🔥🔥 Slightly Hot   🔥🔥🔥 Hot   🔥🔥🔥🔥 Very Hot

**ALL SUNDRIES ARE EXTRA**

## Signature Dishes

<b>1 AJWAINI SEA BASS</b> 🔥	11.90
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 hint of toasted carom served with a fresh green salad.	
<b>2 PRIDE OF SPICE TOWER</b> 🔥	10.90
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.	
<b>3 SILSILA TAWA [CHICKEN OR LAMB]</b> 🔥	9.90
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.	
<b>4 SHASHLIK KARAHI [CHICKEN OR LAMB]</b> 🔥	8.90
Chicken or lamb tikka cooked in a highly spiced sauce with barbecued chunky onions, peppers, tomatoes and fresh herbs.	
<b>5 GRANNY STYLE MADRAS [CHICKEN OR LAMB]</b> 🔥🔥🔥	8.90
Chicken or lamb tikka cooked to granny's age old fairly hot tangy recipe with baby potatoes and freshly roasted garlic.	
<b>6 HONEY MINTY [CHICKEN OR LAMB]</b>	8.90
Chicken or lamb tikka infused with honey, sweet mango and fresh garden mint then slowly cooked with baby potatoes in a thick sauce.	
<b>7 CHICKEN TIKKA MODHU MALAI</b>	8.90
Chicken tikka cooked in honey & Greek style yoghurt mild sauce garnished with fresh garlic and ginger.	
<b>8 CHICKEN TIKKA MORABBA</b>	8.90
Chicken tikka cooked in a mild creamy but lightly spiced sauce with grated fresh coconut and dates molasses.	

## Chef's Special Recommendations

<b>1 CHUM CHUM MIX</b> 🔥	8.90
King Prawn, Chicken Tikka, Lamb Tikka and Paneer cooked in a fairly dry sauce made with our chef's special selection of medium spices.	
<b>2 SHAHI CHICKEN</b> 🔥	8.10
Marinated breast of Chicken and mincemeat cooked in a medium sauce with chopped tomatoes and special herbs and spices.	
<b>3 TANDOORI CHICKEN SAAG</b> 🔥	8.10
Marinated breast of Chicken prepared with finely chopped onions, spinach and garlic with our chef's blend of herbs and spices.	
<b>4 REZALA [CHICKEN OR LAMB]</b> 🔥🔥	8.10
Marinated breast of chicken or boneless lamb cooked in a yogurt based sauce with herbs and spices, garnished with fried onion and fresh coriander.	
<b>5 GARLIC CHILLI MASALA [CHICKEN OR LAMB]</b> 🔥🔥	8.10
Marinated breast of chicken or lamb cooked with chopped onion, capsicum, coriander, whole roasted garlic and chopped fresh green chillies.	
<b>6 NAGA SPICE [CHICKEN OR LAMB]</b> 🔥🔥🔥	8.10
Marinated breast of chicken or boneless lamb cooked with garlic, ginger, coriander, sun dried tomatoes, and a touch of Bengal aromatic Naga chilli.	
<b>7 TANDOORI BUTTER CHICKEN</b>	8.10
Marinated breast of chicken delicately simmered in butter and cream with a blend of mild spices.	
<b>8 KASHMIRI KORMA [CHICKEN OR LAMB]</b>	8.10
Marinated breast of chicken or boneless lamb cooked with yoghurt, cream, coconut and mixed fruit.	
<b>9 KHUMBI ROSHUNI [CHICKEN OR LAMB]</b> 🔥	8.10
Breast of chicken or boneless lamb delicately prepared in a creamy mushroom and garlic sauce with selected medium herbs and spices.	

## Chef's Classic Recommendations

Chicken Tikka	7.50	Prawn	7.20
Lamb Tikka	7.50	King Prawn	10.90
Chicken	7.20	Vegetable Quorn	6.90
Lamb	7.20	Vegetable	6.90
Beef	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

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

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

### PATHIA

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

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

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

### VINDALOO

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 green salad.

<b>1 TANGER DUCK</b> 🔥	8.90	<b>3 HONEY ROASTED DUCK</b> 🔥	8.90
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.		Marinated lean duck breast glazed with home-made homey served on a bed of caramelised chunky onions, peppers & spring onions.	
<b>2 IMLIDAR DUCK</b> 🔥🔥	8.90	<b>4 ROSHUNI DUCK</b> 🔥	8.90
Marinated lean duck breast, caramelised chunky onions, peppers and spring onions topped with crushed dry red chillies & our chef's special tamarind sauce.		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

<b>1 EXOTIC SALMON</b> 🔥	10.50	<b>3 MACHLI MASALA</b> 🔥	8.90
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.		Cod cooked in tamarind flavoured yogurt based sauce with herbs & spices.	
<b>2 SALMON HANDI</b> 🔥🔥	10.50	<b>4 MACHLI ROSTI</b> 🔥	8.90
Salmon cooked with rich spicy peeled plum tomatoes, freshly roasted garlic and finely chopped green chillies		Cod cooked in a medium spicy sauce cooked Indian home-style.	
		<b>5 GARLIC CHILLI MACHLI</b> 🔥🔥	8.90
		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 green salad.

	Child	Adult
Chicken Nuggets	6.20	7.90
Fish Fingers	6.20	7.90
Roast Chicken	6.20	7.90
Choice of any Omelette	6.20	7.90

## Vegetable Dishes

Main Dish £6.90 Side Dish £4.50

Mixed Vegetable	Aloo Methi
Cauliflower Bhaji	Aloo Paneer
Mushroom Bhaji	Saag Paneer
Saag Bhaji	Aloo Matar
Bhindi Bhaji	Matar Paneer
Bombay Potato	Chana Masala
Saag Aloo	Tarka Dhall
Gobi Aloo	

## Sundries & Accompaniments

Naan	2.00	Coconut Pilau Rice	2.90
Garlic Naan	2.40	Keema Pilau Rice	3.50
Garlic & Coriander Naan	2.40	Vegetable Pilau Rice	2.90
Onion Kulcha Naan	2.40	Mushroom Pilau Rice	2.90
Chilli Naan	2.40	Chana Pilau Rice	2.90
Keema Naan	2.50	Peas Pilau Rice	2.90
Peshwari Naan	2.50	Egg Pilau Rice	2.90
Cheese Naan	2.50	Onion Fried Rice	2.90
Paratha	2.00	Lemon Fried Rice	2.90
Vegetable Paratha	2.50	Garlic Fried Rice	2.90
Keema Paratha	2.40	Pilau Rice	2.50
Chapati	1.50	Boiled Rice	2.00
Puri	1.00	Chips	2.00
Side Salad	2.00		

## PARTY BANQUET (2 person or more)

### Option A - £12.50 per person

**Appetizers:** Papadam with Chutneys  
**Starters:** Onion Bhaji or Vegetable Samosa  
**Main Course:** Any dish from menu upto £9.10  
**Sundries:** Pilau Rice or Boiled Rice or Chips or Naan

### Option B - £13.50 per person

**Appetizers:** Papadam with Chutneys  
**Starters:** Onion Bhaji, Seek Kebab & Chicken Pakora  
**Main Course:** Any dish from the menu upto £9.90  
**Sundries:** Pilau Rice or Boiled Rice or Chips or Naan

### Option C - £14.50 per person

**Appetizers:** Papadam with Chutneys  
**Starters:** Onion Bhaji, Seek Kebab, Chicken Tikka & a Lamb Chop  
**Main Course:** Any dish from the menu upto £10.90  
**Sundries:** Pilau Rice or Boiled Rice or Chips or Any Naan

Alternative Choice for Vegetarians Available

## Sunday Special 5 Course Meal

(Dining in only)

Sunday 3.00pm to 10.00pm

Adult £10.90

Children under 10 years £6.90

## Happy Hour Early Dining 5 Course Meal

(Dining in only)

Mon - Fri 5.00pm to 7.00pm

Adult £10.50

Children under 10 years £6.50

## Soft Drinks

Coca Cola 1.5ml	£2.20
Diet Coca Cola 1.5ml	£2.20
Lemonade 1.5ml	£2.20

- Excludes all Bank Holidays and Public Holidays including Valentines Day Mother's Day, Father's Day, Easter Sunday
- This offer 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 member of staff

Private Function Room Available for any occasions

Private Car Park At Rear

## Opening Hours

Monday to Saturday 5.00pm till 11.00pm

Sunday 3.00pm till 10.00pm

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## DELIVERY AVAILABLE

Minimum Order £15, within 3 mile radius

## FREE Papadums & Chutney

Collection orders only

## Spend over £30 & get a FREE bottle of Coke or Cobra

Collection orders only



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Monday to Saturday 5.00pm till 11.00pm

Sunday 3.00pm till 10.00pm

## FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.

Thank You