



SPICE CLUB

New Eating

RESTAURANT MENU





SPICE CLUB

Scrumptious food, superb service and a personal touch are the foundations of our popularity, which is what makes us the premier South East Asian restaurant in Solihull.

We promise you the very best Bangladeshi and Southern Asian food you have ever tasted. Our full a la carte menu offers a mouth watering selection of innovative, contemporary, traditional and home style dishes, blending delicate flavours and light textures prepared using the very finest ingredients.

Our menu (influenced by thousands of years of Asian culture) will take you on a culinary journey through South Central Asia, whilst always staying true to its origins of the Indian Sub Continent.

All our fresh ingredients are sourced locally, which are combined with authentic and exotic spices from around the world.

The management team has over a decade of experience in running successful restaurants in Solihull & Birmingham. Our chefs learnt their skills in their native Bangladesh and have since worked in some of the UK's leading Bangladeshi & Indian Restaurants.

Our mission is to provide a stimulating range of high quality food and impeccable service in a friendly relaxed atmosphere.

ALLERGENS & INTOLERANCES

PLEASE NOTE: You must inform us of any allergy or intolerance before ordering. Most of our dishes contain certain allergens. Please enquire about your meal when ordering and we will be happy to advise you on your choices.

Appetisers

Appetisers to share

A panorama of our finest Starters recommended by our Chef.
Simply pick a choice of platter and nibble while you chat.

FOR TWO:

Bangla Bites £10.95

Spicy niblets, meat samosas & lamb shashliks

Tandoori Bites £13.95

Lamb chops, chicken tikka & tandoori prawns

Tikka, Tikka, Tikka £10.95

Diced chicken tikka, lamb tikka and spicy niblets

FOR FOUR:

Shahi Platter £20.95

An appetising range of full-flavoured kebabs, including fish, chicken and lamb.

Vegetarian Platter £16.95

A range of appetising vegetarian platter including, samosas, onion bhajees and aloo chaat.

Toofan Platter £17.95

As 'assiette' composed from a selection of our best chicken, meat and vegetable starters.

Above starters served with accompanying chutneys, dips and fresh crisp salad.

Appetisers Seafood

Prawn Cocktail £5.25

Salmon Tikka £5.25

Pan-fried salmon steak coated in sprinkled turmeric and rock salt.

Pan Fried Sea Bass £5.95

Fillet of seas bass coated in mustard seeds and fresh herbs - new dish.

Fish Pakora (salmon) £5.95

Tandoori King Prawns £6.45

Giant Tiger prawns marinated in garam masala and fresh herbs, smoked over charcoal.

Peri Peri Crab in Batura Bread £6.45

Peri Peri crab meat tossed together with crunch peppers juliennes.

Prawn Pathia Puree £6.45

Small Prawns cooked in light spices, sweet and sour taste, served on crispy yoghurt bread.

King Prawn Pathia Puree £6.45

King sized prawns cooked in light spices, sweet and sour taste, served on crispy yoghurt bread.

King Prawn in Garlic Sauce £6.45

King Prawn pan-fried in a garlic sauce.

Appetisers Chicken & Meat

Chicken Tikka £5.45

Succulent bite size pieces of marinated chicken, grilled to perfection.

Chicken Pakora £5.45

Diced pieces of chicken breast marinated in spicy batter, fried crisp.

Chicken Shashlik £5.95

Cooked on charcoal with tomatoes and green pepper.

Chicken Tikka Puree £5.95

Diced pieces of chicken breast, sweet and sour taste, served on crispy yoghurt bread.

Imli Imli Imli £5.95

Hot sweet & sour starter with chicken, lamb & pan fried prawns served with a medley of sauce.

Spice Club Special Lamb £5.95

Tender Fillet of lamb stir fried with chopped onions, green peppers, tomato and a hint of mustard flavour, served on yoghurt bread.

Sheekh Kebab £5.95

Minced lamb seasoned and spiced with coriander and cumin.

Chicken Tikka and Garlic Mushroom Stir Fry £5.95

A truly tantalising starter with a hint of chilli and tamarind - new dish.

Stuffed Peppers (Chicken or Lamb) £5.95

Whole pepper baked in the Tandoor and stuffed with spicy minced lamb or chicken.

Punjabi Lamb Chops £5.95

Pieces of lamb (on the bone) marinated in spices cooked.

Appetisers Vegetables

Onion Bhaji £4.55

Diced onions and vegetables seasoned with green herbs, fried crisp.

Spices Club's Vegetable Samosas £4.55

Our special mix vegetable samosas.

Paneer Samosas £4.55

Cottage cheese with corn and peas.

Spiced Potatoes and Garlic Mushrooms £4.55

New dish - lightly tossed with chef's five favourite spices.

Hara Kebab £5.45

Stir fried chick peas, lentil, spinach & potato, wrapped in batura bread.

Stuffed Peppers £5.45

Whole pepper baked in the tandoor and stuffed with vegetable.

Plain or Spicy Popadoms £1.00 each

Pickle Tray £3.00 each

A perfect accompaniment, a tray of classic & new.

Speciality Dishes



House Specialities

Jalfrezi

Cooked with onions and green peppers together with a dozen of spices and green herbs to give it a hot flavoursome taste.

Jaipuri

Contents cooked in tandoori mixed together with green and red peppers in slightly hot, tangy sweet and sour sauce.

Tawa Hot or Mild

Choose either tastefully hot and spicy flavours, or a deliciously mild butter sauce. Served on a griddle, with very little gravy.

Tamarind

Tandoor baked chicken or King Prawn simmered in tantalising sweet & sour butter sauce, touch of tamarind, a hint of chilli paste - a fabulous dish.

Jhal

A bangla version of chicken jalfrezi, prepared in a slightly hot red pepper sauce.

Morchi

A carefully thought out dish for the discerning palate - hot enough to convince anyone that 'up market' does not mean bland, slightly hot taste.

Makhani

Tandoori baked, prepared in a sweet & sour butter sauce, flavoured with fenugreek and fresh coriander, a tastefully spiced & deliciously mild dish.

Rezalah

A classic dish from the North of Bengal, tastefully spicy and hot with a variety of herbs and spices, garnished with sauteed tomatoes, green pepper and coriander.

Vegetable	£10.95
Chicken Tikka	£11.95
Lamb	£12.95
Prawns	£12.95
King Prawns	£13.95

Speciality Dishes Seafood

Tandoori King Prawn Sagor.....£14.95

Tandoori baked succulent prawns blended with south indian spices added with chunks of paneer and spinach, finished with cheese and coriander topping.

King Prawns in Mango & Garlic Sauce...£13.95

A slightly hot, sweet & sour, sauce flavoured with fresh coriander leaves.

Calcutta Fish Supreme.....£13.95

The famous bengali speciality - pan fried salmon steaks simmered in freshly ground spices, dill and with caramelised garlic sauce.

King Prawn Silsila.....£18.95

King Prawn shashlik with bell pepper and tarka dahl served with saffron flavoured basmati rice.

Bangla Fish Curry.....£13.95

The famous Goan speciality, fish of the day, cooked with panch puran (five spices), eggplant, and potatoes in medium strength sauce, garnished with tempered mustard seeds and fresh curry leaves.

Speciality Dishes Chicken

Chicken Tikka Chana.....£11.95

Barbecue chicken cooked with chick peas, spices and a few fresh chillies.

Chicken Tikka Bhuna.....£11.95

Chicken Tikka Masala.....£11.95

We present our own exclusive recipe of succulent chicken Tikka in smooth masala sauce.

Akbari Chicken.....£11.95

Cooked in a variety of herbs and spices garnished with a tantalising sauce, finished with eggplant, stir-fried mushroom topping.

Chicken Sharisha.....£11.95

Blended in yoghurt, tempered in mustard seeds & lime juice cooked with a medley of fresh peppers.

Chicken Tikka Chilli Garlic.....£11.95

Tandoor baked chicken pieces in garlic and chilli sauce a slightly hot and spicy dish.

Speciality Dishes

Speciality Dishes Lamb

Achari Lamb£12.95

Fillet of lamb marinated in pickled spices, simmered slightly hot tangy sauce with balsamic vinegar.

Bandami Lamb£12.95

Tender pieces of lamb simmered in mint & jaggery puree, finished with whipped yoghurt & lime dressing.

Lamb Passanda£12.95

Tender fillet of lamb mildly spiced with cream and garnished with mild spices. A characteristically rich and creamy dish.

Lamb Sookha Bhuna.....£12.95

Lamb off the bone cooked a karahi packed with tomatoes, onions, garlic, ginger & chopped bullet chilli blended with North Indian spices & fresh coriander.

Lamb Kushie Dahl.....£16.95

Fillet of lamb cooked with dahl, served with saffron flavoured basmati rice.

Lamb in South Indian Spices.....£12.95

Slow cooked fillet of lamb in a sauce flavoured with curry leaves and South Indian spices.

Rajastani Lamb.....£12.95

Slowly cooked lamb in a spicy gravy with pineapple. Originally cooked for Indian Royalty.

Tandoori Murgh Mossala.....£12.95

Minced lamb, boiled egg and tandoori chicken marinated in yoghurt and seasoned with tandoori massala.

Tandoori Grills

Tandoori Mix Grill.....£18.95

A selection of Tikka, Tandoori King Prawn, Salmon Tikka, Tandoori Chicken, served with fresh salad and naan bread.

Tandoori King Prawn.....£18.95

Giant Tiger Prawns marinated in garam masala and a dozen herbs, skewered over charcoal and served with rice and makhani sauce.

Chicken Tikka.....£13.95

Succulent bite sized pieces of marinated chicken - grilled to perfection.

Tandoori Chicken.....£13.95

Half chicken marinated with cardamom and paprika spices - tender and full of flavour.

Tandoori Fish Tikka£18.95

Salmon steak marinated in turmeric, lemon juice, pan fried. Served with curried saffron sauce and rice complemented with fresh salad.

Chicken Shashlik£14.95

Cooked on charcoal with tomatoes and green pepper.

Chef's Signature Dishes

Kulchan Chicken£11.95

A north indian version of the ever - popular chicken tikka massala. Lightly spiced with smooth, creamy masala sauce.

Korai Chicken.....£11.95

Diced pieces of chicken, cooked with chunks of green peppers, tomatoes and touch of fresh ginger.

Lamb Chop Kawari.....£12.95

Tender lamb chops stewed in fresh ginger and black pepper together with fresh herbs. An absolute change from the old favourites.

Hot & Spicy Lamb with Potato Straws.....£12.95

Lamb prepared in a tangy hot & spicy sauce garnished with potato straws.

Mix Jalfrezi.....£12.95

(Chicken, Lamb, Mushroom and Prawn Jalfrezi)

Cooked with crispy onions and green peppers together with a dozen spices fried onions and green herbs to give it a hot flavoursome taste.

Mixed Jaipuri.....£12.95

Chicken, Lamb and mushroom cooked in a slightly hot, tangy sweet and sour sauce.

Tandoori King Prawn Jaipuri.....£13.95

Baked in the tandoori mixed together with green & red peppers in a slightly hot, tangy sweet & sour sauce.

Mix Chilli Garlic Balti£12.95

Combination of chicken, lamb, prawn and mushrooms, deliciously spiced with garlic chunks and fresh coriander. Definitely makes a change from your traditional madras.

Bangla Chicken.....£11.95

Chicken cooked slowly with bay leaf, garam massala, curry leaf and fresh bell peppers.



Classics, Balti and Biryani Dishes



The Classics

Our selection of 'Old Time Favourites' - these dishes are recognised by everyone and have been enjoyed by generations of Indian food lovers. Your choice of dishes can be prepared with any of the following

Vegetable	£9.95
Chicken	£10.95
Chicken Tikka	£11.95
Lamb	£12.95
Prawns	£12.95
King Prawns	£13.95

Bhuna

A thoroughly garnished dish with onions, capsicum and tomatoes, with a touch of mixed spices.

Pathia

A popular dish cooked in a slightly hot sauce producing a hot and sour taste.

Dopiaza

Prepared with chopped green peppers and a mix of braised onions, hot to taste, an ever popular dish.

Sagwala

Cooked with fresh spinach, a touch of garlic and spices, a medium strength dish, finished delicately.

Rogan Josh

Robustly spiced dish stewed with tomatoes, herbs and spices. A truly classic dish.

Dhansak

Cooked with lentils, pineapple, herbs & spices, touch of red pepper, producing a hot, sweet and sour taste.

Madras

We are convinced this dish needs no introduction!

Korma

Mildly spiced with ground almonds and cream.

English Dishes

Roast Chicken & Chips	£12.95
Fried Mushrooms, onion, peas and tomatoes.	
Omelette & Chips	£9.95
Fried Mushrooms, onion, peas and tomatoes.	
Nuggets & Chips	£10.95
Peas and tomato salad.	
Scampi & Chips	£10.95
Peas and tomato salad.	

Balti Dishes

A very popular dish in the midlands. The combination of herbs and spices makes this dish tastefully spicy, garnished with onions, tomatoes and a generous touch of fresh coriander.

Vegetable Balti	£9.95
Chicken Balti	£10.95
Lamb Balti	£11.95
Mixed Balti	£12.95
Chicken, Lamb and Prawn	
Tandoori Mixed Balti	£13.95
Chicken, Lamb & Prawn Tikka	
Spicy Chicken Tikka Mosala Balti	£11.95
Spicy Lamb Tikka Mosala Balti	£11.95
Chicken Tikka Balti	£11.95
Prawn Balti	£12.95
King Prawn Balti	£13.95
Balti Chicken Sagg Aloo Mushroom	£12.95
Balti Meat Sagg Aloo Mushroom	£12.95
Desi Chicken or Lamb Balti	£12.95
With vegetables	

Balti true to its name, a unique flavour created with the combination of chicken or lamb, garnished with fresh herbs and medium to hot spices. Can be cooked together with aubergine, mushroom and egg, or any other assortment of vegetables can be prepared with the above dishes from an extra £0.75. Recommended with Naan Bread.

Biryani Dishes

Basmati Rice, treated with lamb, chicken or vegetables with delicate spices and herbs - a risotto-like dish served with fresh vegetable curry or Tarka Dhall, please ask.

Vegetable	£13.95
Chicken, or Chicken Tikka	£15.95
Lamb or Prawn	£16.95
Spice Club Special	£17.95
Chicken Tikka, Lamb Tikka and Prawns	
King Prawn	£17.95

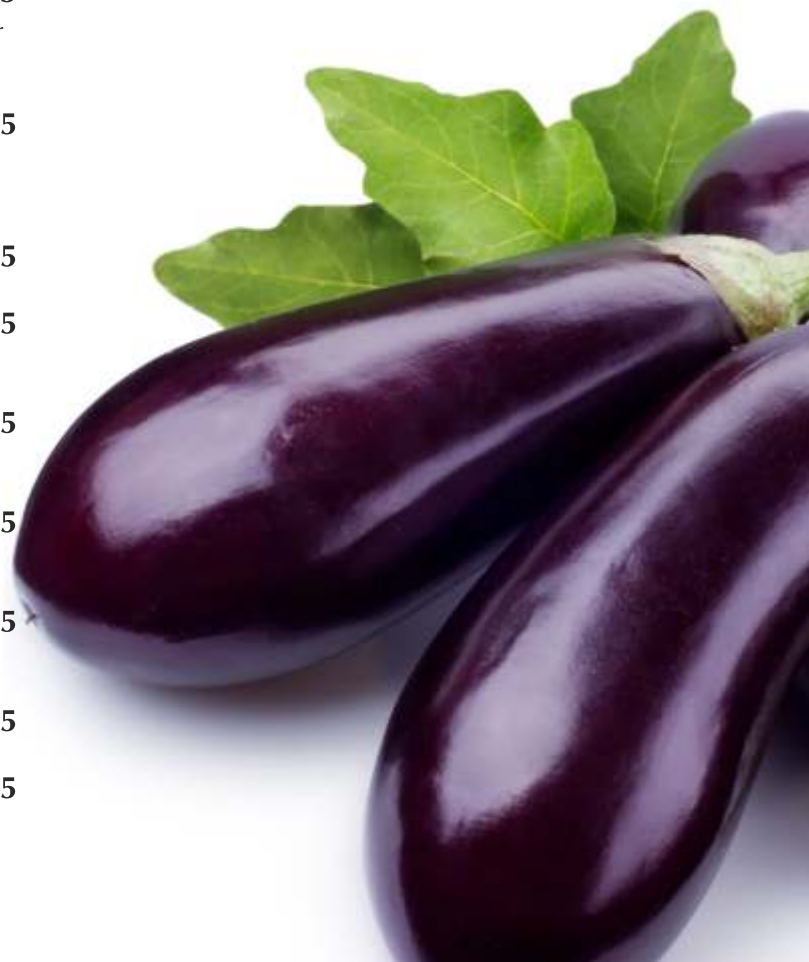


Vegetable Side Dishes

Spicy Saag Dahl	£6.45
Mixed Vegetable Bhajee	£6.45
Mushroom Bhajee	£6.45
Cooked in light spices.	
Bhindi Dopiazza	£6.45
Crispy fried Okra and caramelised onions with tempered cumin seeds and lightly spiced.	
Bombay Aloo	£6.45
Lightly sauteed with cumin, red chilli, fresh herbs and spices.	
Tarka Dhall	£6.45
Sag Paneer	£6.45
Stir fried spinach with tempered spices cooked with cottage cheese.	
Vegetable Makhani	£6.45
Seasonal vegetables cooked together in a sweet and sour butter sauce with ginger juliennes.	
Shim Bhajee	£6.45
Diced french beans lightly spiced.	
Paneer Makhani	£6.45
Homemade cottage cheese, simmered in sweet and sour butter sauce with ginger juliennes.	
Stir Fried Mushrooms	£6.45
Mushrooms quickly tossed with onion and green peas, a very popular accompaniment.	
Cauliflower Bhajee	£6.45
Aloo Palak	£6.45
Potatoes and spinach.	
Aloo Gobi	£6.45
Potatoes and cauliflower.	
Vaigan Bhajee	£6.45
Aubergines, stir fried in cumin and garam masala.	
Chana Masala	£6.45
Chick peas cooked in a piquant gravy sauce with fresh ginger.	
Steak Chips	£3.95
Fresh Salad	£3.25

New Eating (add to your dish)

Tomatoes	£0.75
Coriander	£0.75
Potatoes	£0.75
Chana (chickpeas)	£0.75
Cauliflower	£0.75
Mixed Vegetables	£0.75
Spinach	£0.75
Pineapple	£0.75
Mushrooms	£0.75
Aubergine	£0.75
Prawns	£1.00
Chicken	£1.00
Lamb	£1.50
Chicken Tikka or Lamb Tikka	£1.50
King Prawns	£3.00



Rice and Nans



Rices

Plain Rice (Steamed).....£3.25

Kashmiri Special Rice.....£4.55

Pilau riced fried with mixed fruit.

Bengal Style Fried Rice£5.95

Chicken, meat, prawn, stir fried with rice, fresh coriander - a delicious speciality.

Mushroom Pilau£3.95

Vegetable Pilau£4.55

Saffron Pilau Rice£3.55

Saffron flavoured Basmati rice, the perfect companion to your meal.

Bangla Rice.....£5.95

Chicken Tikka with pilau rice.

Fried Rice.....£3.95

Egg Fried Rice.....£4.55

Lemon Coriander Rice£3.95

Garlic Chilli Rice£3.95

Coconut Rice.....£4.55

Basmati rice simmered in coconut milk for a rich flavour

Nans

Chapatti£2.25

Thin and soft wholemeal bread baked on Tawa.

Naan£3.25

Freshly baked leavened bread.

Garlic Naan£3.55

Keema Naan£4.55

Minced lamb.

Keema Naan with

Cheese & Garlic.....£4.45

Minced lamb and fresh garlic with cheese topping.

Peshwari Naan3.95

Coconut filled bread, drizzled with honey.

Cheese, Garlic and Coriander

Naan£4.55

Special Naan£3.95

Leavened bread baked with onions, garlic and green pepper, with a touch of coriander.

Masala Kulcha.....£4.55

Vegetables and a sprinkle of cumin seed.

Paratha£3.95

Wholemeal bread rolled and fried in butter - Chef's favourite.

Batura.....£2.75

Delicate puffy yoghurt bread - recommended.



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www.spiceclubsolihull.com

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