

CURRIES

Kurma

Very mild dish for beginners with cream, coconut and fresh herbs.

Chicken Kurma	6.20
Lamb Kurma	6.30
Prawn Kurma	6.40
King Prawn Kurma	10.95
Vegetable Kurma	5.70

Malayane

Mild dish cooked with pineapple and coconut, and a touch of fresh cream.

Chicken Malayane	6.20
Lamb Malayane	6.30
Prawn Malayane	6.40
King Prawn Malayane	10.95
Vegetable Malayane	5.70

Kashmiri

Mild dish cooked with lychees and cream.

Chicken Kashmiri	6.20
Lamb Kashmiri	6.30
Prawn Kashmiri	6.40
King Prawn Kashmiri	10.95
Vegetable Kashmiri	5.70

Bhuna

Medium, dry cooked, with a touch of fresh garlic, ginger, tomato, green peppers and nicely spiced.

Chicken Bhuna	6.20
Lamb Bhuna	6.30
Prawn Bhuna	6.40
King Prawn Bhuna	10.95
Vegetable Bhuna	5.70

Dupiaza

Medium dry, cooked in spices and coriander and lots of onions.

Chicken Dupiaza	6.20
Lamb Dupiaza	6.30
Prawn Dupiaza	6.40
King Prawn Dupiaza	10.95
Vegetable Dupiaza	5.70

Rohgon Josh

Medium dry cooked, with lots of tomato, onion and a touch of garlic, very nicely spiced.

Chicken Rohgon	6.20
Lamb Rohgon	6.30
Prawn Rohgon	6.40
King Prawn Rohgon	10.95
Vegetable Rohgon	5.70

Madras

Fairly hot and sour. Spiced with fresh gravy.

Chicken Madras	6.20
Lamb Madras	6.30
Prawn Madras	6.40
King Prawn Madras	10.95
Vegetable Madras	5.70

Ceylon

Fairly hot. Cooked with tomato puree and coconut with thick gravy.

Chicken Ceylon	6.20
Lamb Ceylon	6.30
Prawn Ceylon	6.40
King Prawn Ceylon	10.95
Vegetable Ceylon	5.70

Dansaak

Fairly hot. Cooked with lentils, sweet and sour.

Chicken Dansaak	6.20
Lamb Dansaak	6.30
Prawn Dansaak	6.40
King Prawn Dansaak	10.95
Vegetable Dansaak	5.70

Pathia

Fairly hot. Cooked with fresh herbs & tomato puree.

Chicken Pathia	6.20
Lamb Pathia	6.30
Prawn Pathia	6.40
King Prawn Pathia	10.95
Vegetable Pathia	5.70

Vindaloo

Very hot and spicy curry, with a piece of potato.

Chicken Vindaloo	6.20
Lamb Vindaloo	6.30
Prawn Vindaloo	6.40
King Prawn Vindaloo	10.95
Vegetable Vindaloo	5.70

Chilli Massala

Very very hot in a blend of spices, onion and fresh chilli.

Chicken Chilli Massala	6.20
Lamb Chilli Massala	6.30
Prawn Chilli Massala	6.40
King Prawn Chilli Massala	10.95
Vegetable Chilli Massala	5.70

VEGETABLE SIDE DISHES

All the vegetables are spiced with tomato, onion, coriander and fennigreek leaves.

Vegetable Curry	3.45	Gobi Bhaji (Cauliflower)	3.55
Vegetable Bhaji (Dry)	3.45	Sag Paneer (Spinach & cheese)	3.55
Bombay Aloo (Potato)	3.45	Sag Aloo (Spinach & Potato)	3.55
Bindi Bhaji (Okra)	3.45	Aloo Gobi (Potato & Cauliflower)	3.55
Brinjal Bhaji (Aubergine)	3.45	Aloo Mater (Potato & Peas)	3.55
Mushroom Bhaji	3.45	Mater Paneer (Cheese & Peas)	3.55
Sag Bhaji (Spinach)	3.45	Chana Mossolla (Chick Peas)	3.55
Tarka Dal (Lentil with garlic and butter)	3.45	Raitha (Yogurt mixed with cucumber)	2.15
Onion Bhaji	3.50		

RICE

Plain Rice	2.85	Mushroom Rice	3.85
Pilau Rice	2.95	Vegetable Rice	3.85
Special Rice	3.85	Keema Rice	3.85
With onion, eggs and peas.		With mince lamb.	
		Garlic Rice	3.85



NAN BREADS

Plain Nan	2.60	Kuilcha Nan	2.95
Garlic Nan	2.95	With onion and potato.	
Peshwari Nan	2.95	Keema Nan	2.95
With almonds and raisins.		Mince lamb.	
Cheese Nan	2.95	Chilli Nan	2.95

SUNDRIES

Plain Papadum	80p	Puric	1.60
Massala Papadum	80p	Chapathi	1.60
Chutney each	80p	Paratha	2.95



FULLY LICENSED RESTAURANT
AND TAKEAWAY

OPEN 7 DAYS A WEEK
INCLUDING BANK HOLIDAYS

12 - 2pm and 5.30pm - 10.30pm

20% DISCOUNT ON TAKEAWAYS

Please order your meal by telephone
to minimise waiting time.



Large Private Car Park



2 Holt Road, Horsford, Norwich. NR10 3DD

01603 891891

01603 891897

www.spiceofindia.co.uk

FIND US ON 

If you have any food allergies and
intolerances, please speak to our staff

THANK YOU FOR YOUR CUSTOM

STARTERS

Prawn Purie Small prawns nicely spiced with deep fried puffy bread.	4.80	Balti Purie Fillet of mince lamb cooked with spices and deep fried puffy bread.	4.80
King Prawn Purie King size prawn nicely spiced with deep fried puffy bread.	6.05	Somosa Triangular shaped savoury filed with spicy minced meat.	3.80
King Prawn Roshun King size prawn spiced with lots of garlic, ginger, turmeric, fresh mint and coriander.	6.05	Tandoori Chicken Marinated quarter chicken on the bone cooked in Tandoori.	4.20
King Prawn Butterfly King size Bengal prawns marinated in herbs and deep fried.	6.05	Sheekh Kebab Minced lamb with special herbs and spices. Cooked in Tandoori.	4.20
Chicken Tikka Marinated chicken nicely spiced. Cooked in Tandoori.	4.20	Chicken Chat Spiced chicken in a special chat massala sauce.	4.20
Shamee Kebab Minced meat with fresh herbs and spiced.	4.20	Allo Chat Spiced potato in a special chat massala sauce.	4.05
Lamb Tikka Marinated lamb nicely spiced and cooked in Tandoori.	4.30	Onion Bhaji Spiced, sliced onion with gram flour, rolled in a round ball and deeply fried.	3.50
Panner Tikka Grilled cubes of Indian Cheese marinated in herbs	4.45	Prawn Cocktail	4.25



SIZZLING TANDOORI

Half Tandoori Chicken Spring chicken marinated in yogurt with a delicate flavour of herbs and spices. Barbecued on flaming charcoal in Tandoori. Served with salad.	7.25	Lamb Tikka Diced lamb marinated in yogurt, delicately flavoured with herbs, ices and served with salad.	7.35
Chicken Tikka Diced boneless chicken marinated in yogurt, medium spiced. Cooked in a charcoal Tandoori oven and served with salad.	7.25	Tandoori King Prawn King sized prawns marinated in yogurt, cooked in Tandoori and served with a salad.	12.35
Sheekh Kebab Minced lamb with special herbs and spices. Cooked in Tandoori and served with salad.	7.25	Tandoori Mixed Grill A mixture of all the Tandoori dishes: sheekh kebab, lamb tikka chicken tikka and Tandoori chicken. Served with salad.	11.15

Jalfraizi

Cooked in spices with fresh green chilli, onion and coriander. Fairly hot and dry.

Chicken Jalfraizi	7.70
Lamb Jalfraizi	7.80
Duck Jalfraizi	10.95
King Prawn Jalfraizi	12.35

Rasoi

Medium hot cooked in a generous coriander sauce.

Chicken Rasoi	7.70
Lamb Rasoi	7.80
Duck Rasoi	10.95
King Prawn Rasoi	12.35

Sizzling Korai

Nicely spiced in a Korai Indian pot. This extra flavoured dish is cooked with garlic, ginger, onion and capsicum.

Chicken Tikka Korai	7.70
Lamb Tikka Korai	7.80
Duck Tikka Korai	10.95
King Prawn Korai	12.35

TANDOORI SPECIAL CURRY DISHES

Tikka Massala

Mild, barbecued and cooked with a specially prepared delicately flavoured sauce with cream.

Chicken Tikka Massala	7.70
Lamb Tikka Massala	7.80
Duck Tikka Massala	10.95
Tandoori King Prawn Massala	12.35

Tikka Bhuna

Medium hot cooked with green pepper, onion and fresh tomatoes in thick gravy.

Chicken Tikka Bhuna	7.70
Lamb Tikka Bhuna	7.80
Duck Tikka Bhuna	10.95
King Prawn Bhuna	12.35



MAIN COURSES

Our Chef's Recommendations

Makhani

This mild masala dish is marinated and cooked in a flaming Tandoori, then cooked in curry spices with almond and fresh cream.

Chicken Makhani	7.70
Lamb Makhani	7.80
Duck Makhani	10.95
King Prawn Makhani	12.35

Bahari

Fairly hot dishes cooked with spice and flavoured with onions, green chillies, coriander, tomatoes and green pepper.

Chicken Tikka Bahari	7.70
Lamb Tikka Bahari	7.80
Duck Tikka Bahari	10.95
King Prawn Bahari	12.35

Pasanda

Mild, cooked with special herbs in a cream sauce

Chicken Pasanda	7.70
Lamb Pasanda	7.80
Duck Pasanda	10.95
King Prawn Pasanda	12.35

MAIN COURSES

Our Chef's Recommendations

Bassi Machli

Medium dish of Bangladesh sea bass cooked with mustard paste and coriander leaves

11.25



Bindi Gusth

Medium dish of Bangladesh. Diced boneless lamb cooked with baby okra

9.25



Balti Special

Balti a well spiced medium hot curry with plenty of sauce cooked with onion, tomato, green pepper and served with nan.

Mixed Vegetables	7.70
Chicken Balti	8.10
Lamb Balti	8.15
Prawn Balti	8.25
Duck Balti	10.95
King Prawn Balti	12.35

Biryani Dishes

Mixed together with basmati rice cooked in butter, with diced onion, and spice. Served with vegetable curry.

Vegetable Biryani	7.70
Chicken Biryani	8.10
Lamb Biryani	8.15
Prawn Biryani	8.25
Chicken Tikka Biryani	8.25
Lamb Tikka Biryani	8.35
Duck Biryani	10.95
King Prawn Biryani	12.35

SET MEAL FOR TWO PERSONS

Starter

Papadums
Chicken, Lamb Tikka and Sheekh Kebab

Main course

Lamb Balti
Chicken Tikka Masala
Aloo Gobi
Mushroom Bhajee
Pilau Rice

Dessert
42.95



TANDOORI SHASHLICK

All these dishes are marinated in spicy yogurt sauce cooked with onion, tomato, green pepper and served with salad.

Chicken Shashlick **8.15** **Lamb Shashlick** **8.25**

ENGLISH DISHES

All dishes served with chips + peas

Fried Chicken	7.95	Chicken Omelette	7.95
Prawn Omelette	7.95	Mushroom Omelette	7.95