

Side Dishes £3.95

Mixed Veg Curry | Bombay Aloo | Bindi Bhaji (Okra)

Sag Aloo | Aloo Gobi | Tarka Dhall | Dhal Masala

Sag Cheese | Sag Bhaji | Sag Chana

Popadom 90p each | Chutney 90p each
Mango Chutney / Red Onion / Mint Sauce

Biryani Dishes

Mughlai Biryani | Savour the exquisite fusion of fragrant, fluffy rice, your choice of tender meat or garden-fresh vegetables, expertly stir-fried with an array of special spices and herbs. This all round delight is complemented by a fresh vegetable curry on the side

Chicken £12 | King Prawn £13 | Lamb £13 | Vegetable £10

The Ultimate Biryani experience | Deshi Special £14

Fresh Rice

Boiled rice £3

Pilau rice £3.5

Special fried rice £4

Egg Fried rice £4

Garlic Fried Rice £4

Mushroom rice £4

Keema & pea Rice £4

Vegetable Rice £4

Clay Oven Naan

Plain Naan £3

Cheese Naan £4

Peshwari Naan £4

Keema naan £4

Chilli naan £4

Garlic Naan £3.5

Chapatti £1.5

Plain paratha £2

Vegetable Paratha £4

Vegetarian Temptations

Bombay Chana £10 | Vegan

Tender chickpeas simmered in a tantalizing herb-infused sauce, teasing your taste buds with a gentle, warming spice

Quorn Jalfrezi £11 | Vegan

Quorn cooked with a spicy blend of fresh green chillies, chopped onions, peppers and tomatoes in our special sauce. Classicly Jalfrezy!

Garlic Chilli Quorn £11 | Vegan

Quorn cooked with aromatic spices, fresh garlic, and coriander in a savory tomato-based sauce, enhanced with a fragrant naga pickle from Bangladesh

Chefs Five Bean Curry £10 | Vegan

Five varieties of Beans, flawlessly prepared in a coconut creamed vegetable gravy, featuring a gentle touch of mild spices. Garnished with coriander

Okra Bhuna Masala £10 | Vegan

Chopped Okra, gently simmered in a rich, tomato-based Bhuna sauce, all adorned with a garnish of fresh coriander

Chilli Paneer £11 | Vegetarian

Cubed Indian Cheese marinated in a madras spice blend cooked with sauteed onions, green peppers infused within green chillis. Garnished with fresh coriander

Delight in a gastronomic journey that celebrates sustainability, ethical sourcing, and a mindful approach to dining. Discover a world of flavours and textures that redefine the possibilities of vegetarian and vegan cuisine



SCAN ME!

Opening times

Monday - Thursday | 5pm - 11.30pm

Friday - Sunday 4.30pm - 11.30pm

We are open 7 days a week including Bank Holidays

IMPORTANT NOTICE: For a safe dining experience, please inform our staff of any allergies. We'll gladly accommodate your dietary needs. If no allergies are mentioned when/or before ordering, we will assume none are present

Marketing by restaurant-genie.co.uk

SPICE Deshi

Award Winning
Indian Restaurant and Lounge



01234 327755/328237

Discounts available on collections

www.deshi-spice.com

We offer delivery for orders over £12 within a 3-mile radius for just £2. If you're located beyond the 3-mile mark but within 5 miles the delivery fee is £3

Starters

Desi Spice Mix £6.50

A true culinary masterpiece that offers a combination of Lamb Tikka, Chicken Tikka and Sheek Kebab

Tandoori chicken ¼ £5

Tandoori Roasted ¼ Chicken, Tender and succulent in texture marinated in a blend of fresh herbs and spices before being grilled in the clay oven

King prawn Puree £6.5

Indulge in the tantalizing delights of our Pan-Fried King Prawn Puree, generously coated in a luscious special sauce accompanied by a flaky Puree bread

Salmon Tikka Brochettes £6.5

Delicately marinated in a blend of special spices, our succulent salmon is threaded onto skewers and barbecued to perfection in our traditional clay oven

Chicken or Lamb Tikka £5

Cubed Chicken or Lamb tikka, marinated overnight in a special sauce, and expertly grilled to perfection in a traditional clay oven

Sheek Kebab £5

Minced lamb, expertly seasoned with fresh garlic, herbs and spices, then threaded onto skewers and baked in clay oven

Chicken Chat £5

Diced Chicken in a specially prepared, medium-spiced sour sauce, lovingly nestled inside a warm and flaky Puree Bread

Spiced Chicken Samosas £4

Crispy pastry filled with spiced minced lamb OR veg option

Crispy Onion Bhaji £4 (Veg)

Finely sliced onions with a flavorful blend of aromatic spices and chickpea flour. Deep-fried to perfection until crispy golden-brown

Vegetable Chat Puree £4 (Veg)

Vegetable Chat Puree, a delightful dish that combines vibrant vegetables with a tangy and savory twist served inside fried flaky bread

Vegetable Spring Rolls £4.5 (Veg)

Crispy pastry filled with seasoned mixed vegetables

Garlic Mushrooms £4 (Veg)

Earthy chopped mushrooms expertly stir fried and sautéed to perfection, infused with a generous amount of garlic and herbs

Culinary Highlights

Bakarah Chicken/Lamb £11/12

Lamb or Chicken, marinated in our exclusive spice blend, tandoori-roasted to perfection, and then cooked with a medley of tomatoes, onions, green peppers all infused in a thick sauce

Shaslik Bhuna (Chicken or Lamb) £12/13

An array of Chicken tikka, Lamb tikka, King Prawns, Tandoori Chicken and Sheek Kebab. Served with sauce and salad

Red Silsilla Chicken £10

Boneless Tandoori Chicken, elevated by an array of mixed spices and herbs, cooked with spring onions, tomatoes and green peppers infused in our signature Silsila sauce

Chana Ghosht £12/11

Nepalese-inspired tender Lamb curry cooked in a special herb sauce complimented with onions and chickpeas, enriched with fragrant South Asian Naga chili from Bangladesh

Chicken Nawabi £12

Chicken cooked in aromatic herbs and spices, stir-fried with mushrooms, onions, and tomatoes, cooked in a medium-spiced tomato based savoury sauce

Garlic Chilli Lamb/Chicken £12

Fresh garlic and sliced green chilli infused curry cooked in a secret sauce garnished with coriander. A true delight for the senses of those who want a fiery dish

Rezala £12

Delight in a fusion of flavours. Shredded Chicken Breast and Minced Lamb, expertly prepared in a harmonious blend of medium spices finished off in a secret special sauce

Goan Fish Bhuna £12

Diced cubes of succulent white Fish, enveloped in a fragrant spice blend, and simmered in a delicious rich gravy infused with Chinese ginger, garlic, and ripe tomatoes

Chilli Paneer £12

Cubed Indian Cheese marinated in a medium spice blend cooked with sauteed onions, green peppers infused within a rich bhuna sauce. Garnished with fresh coriander

Butter Chicken £12

Succulent Chicken marinated and gently simmered in a rich, creamy tomato and butter sauce infused with coconut

Tandoori Fire Kiss

Emporors Mixed Grill £14

The Ultimate Mixed Grill experience. Specially marinated succulent Chicken Tikka, Lamb Tikka, King Prawns, Tandoori Chicken, and Sheek Kebab, served alongside a dipping sauce and a crisp, refreshing salad

Lamb or Chicken Tikka £10/11

Tender pieces of Chicken or Lamb in marinated in a special Tandoori Sauce & spices then skewered and grilled in tandoori clay oven

Sultani King Prawns £14

Generously marinated Tandoori King Prawns, expertly cooked in a tandoori oven, and accompanied by a dipping sauce and a crisp, refreshing salad

Tandoori Chicken ½ £11

Half Chicken Meticulously marinated in a blend of fresh herbs & spices and Deshi Marinade before being roasted in our traditional tandoori oven

Stir Fried Shaslik

Chicken £11 | Lamb £12 | Mixed £13

Your choice of Chicken, Lamb or mixed which includes King prawns, marinated to perfection in Chefs special sauce, flame baked in tandoori oven then stir fried with peppers, onions and tomatoes

Traditional Classics

Masalla Tikka Chicken/King Prawn/Veg £11/13/9

A rich blend of very light aromatic spices, cooked to perfection, immersed in a rich, slightly sweet and creamy sauce. A true British classic dish

Korma Chicken/Lamb £10/12

A very mild curry, prepared with fresh milk cream, desiccated coconut, and gentle herbs & spices. Best served with Pilau Rice

Jalfrezi Chicken/Lamb/ King Prawn/Veg £11/12/13/9

Balti Chicken/Lamb/ King Prawn/Veg £11/12/13/9

Korai Chicken/Lamb/ King Prawn/Veg £11/12/13/9

Bhuna | Madras | Dupiaza | Pathia | Rogon | Ceylon
Chicken £10 / Lamb £12 / King Prawn £12 / Vegetable £9