



EXPERIENCE THE PINNACLE OF

South Asian Flavours

Welcome to the Award winning Deshi Spice, where extraordinary flavours meet timeless sophistication, inviting you to savour a truly refined Mughlai inspired Indian & Bangladeshi dining encounter

Our refined ambiance, coupled with impeccable service, invites you to indulge in a vast combination of authentic flavours and unspoken elegance. Surrender to the allure of our culinary mastery as we transport you to a realm of unparalleled culinary bliss

IMPORTANT ALLERGY NOTICE BEFORE YOU ORDER

To ensure a safe dining experience, we kindly request that you inform your waiter of any food allergies you may have. Our team will make the necessary accommodations to ensure your meal is suitable for your dietary needs. If you do not highlight any food intolerances before placing your order, we will assume you have no allergies



SPICE
Deshi
Canapés
To Start

Deshi Spice Mix £6.5

A Juicy combination of Tandoori roasted Lamb Tikka, Chicken Tikka, and Sheek Kebab. Served with a crispy salad and dipping sauce

Dynamite Prawns £7.5 NEW

Juicy King Prawns enveloped in tempura batter, deep fried until golden and tossed in a creamy sweet chilli sauce. Garnished with sesame seeds and accompanied by a velvety house slaw

Tandoori chicken ¼ £5.50

Tandoori Roasted ¼ Chicken, Tender and succulent in texture meticulously marinated in a blend of fresh herbs and spices

Sweet Chilli Paneer £6 NEW

Cubed Paneer stir fried with onions, green peppers infused within a sweet and sour sauce. Garnished with fresh coriander

Chicken Shimla £6.5

Juicy and tender oven roasted cubed Chicken made with a secret spicy recipe served with salad

King prawn Puri £7

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

Salmon Tikka Brochettes £7

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

Chicken or Lamb Tikka £5/6

Chicken or Lamb Tikka, grilled to perfection in the Tandoori served alongside crisp lettuce and a tantalizing dipping sauce

Sheek Kebab £5.5

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

Chicken Chaat £5

Diced Chicken in a specially prepared, medium-spiced sour sauce, served inside a warm and flaky Puri Bread

Garden Veg *Delights*

Crispy Onion Bhaji £4

Finely sliced onions with a flavorful blend of aromatic spices and chickpea flour. Deep-fried to perfection until crispy golden-brown. Experience a burst of savory flavours, complemented by the subtle sweetness of caramelized onions

Vegetable or Chicken Samosa £4 NEW

Encased in a perfectly golden and flaky pastry, our samosas are generously filled with a medley of fresh and flavorful vegetables or Chicken

Vegetable Chat Puree £4

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

Creamy Garlic Mushroom £5 NEW

Sliced baby button mushrooms sautéed in a sweet and aromatic garlicky cream sauce

Vegetable Spring Rolls £5 NEW

A delightful fusion of fresh vegetables, expertly rolled in a delicate pastry and deep-fried to golden perfection

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



SPICE Desh Culinary

Highlights by Chef Abdul

Ocean Sea Bass £17

Indulge in our exquisite pan-seared Sea Bass Fillet paired with village-style King Prawns cooked in aromatic spices, ripe tomatoes, potatoes, and green vegetables. Served with Pilau Rice

Coco King Prawns £17

Savour our divine Jumbo King Prawns, featuring grated coconut, reduced coconut milk, aromatic spices, and a touch of tanginess finished off with vibrant green vegetables. Served with Pilau Rice

Thethoi Stir Fry £16 NEW DISH

Tandoori Chicken Strips, marinated in a blend of garlic, herbs, and exotic five spices. Expertly stir-fried with a colorful medley of crispy mixed peppers, earthy mushrooms, and fresh baby spinach finished off in our sweet and sour tamarind sauce. Served with Onion & Garlic rice

Tiger Prawn Ratchaburi £16.5 NEW DISH

Giant Tiger Prawns, luxuriating in a velvety coconut sauce, cooked with curry paste, an exquisite blend of aromatic herbs, an array of spices, and a gentle hint of ground chili shrimp, offering a taste of oceanic perfection from the Far East

Kanda Hari Chicken £15 POPULAR

Tender pan-seared chicken breast fillets, beautifully prepared with an exquisite blend of rich spices and herbs. Prepared with Chef Abdul's unique sauce, boasting the richness of a bhuna style sauce, this dish is perfect for those seeking the bold heat of a Madras-style culinary experience. Served with boiled rice

Emporor King Prawns £17

Large, juicy King Prawns delicately stir-fried with onions and sautéed to perfection, cooked with a tantalizing secret sauce. Herby & Spicy. Served with Boiled Rice

Sultani Lamb Leg £17 NEW RECIPE / POPULAR

Succulent Lamb leg, slow-cooked for two hours until tender, marinated with an exquisite blend of spices, enriched with lamb gravy and infused with roasted potatoes. Served with Saffron Rice. A royal feast for your senses.

Salmon Special £16.5

Specially marinated Salmon fillets, beautifully seared until tender and golden, elegantly presented on a bed of cabbage-infused mixed herb and cream sauce. Served with a side of aromatic stir fried Spinach rice

Mughlai Chicken £17 NEW

Succulent chicken breast immersed in a fiery cream gravy, infused with a medley of mixed herbs, garlic and a earthy blend of Indian spices, evoking the vibrant flavours of South Asia. Served with Pilau Rice

Creamy Garlic Salmon £17 NEW RECIPE / POPULAR

Succulent Salmon fillets generously marinated in a blend of mixed herbs and spice sauce, perfectly cooked inside the tandoori oven. Elegantly presented on a bed of rich, velvety garlic butter sauce. Served with Boiled Rice

Tandoori Stuffed Chicken £16.5

Succulent Chicken fillets generously filled with seasoned minced Lamb, cooked to perfection in the tandoori oven. Served on a bed of earthy Mushroom Madras Bhuna sauce. Served with Pilau Rice



SPICE
Desh
House
Favourites

Red Silsila Chicken £12 POPULAR

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

Shashlik Bhuna £13

Tandoor-Roasted Chicken or Lamb, expertly cooked with a medley of onions and mixed peppers, special spice served in our signature Bhuna-style sauce

Chicken/Lamb Tawa £11/12

Tawa-style rich marinated Chicken or Lamb. Delicately cooked with spring onions, ripe tomatoes, and a garlic-infused sauce

Kathmandu Lamb £12 POPULAR

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

Rezala £12

Delight in the 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

Deshi Korai £12

Tender chicken and lamb, generously simmered with fresh garlic, ripe tomatoes, a generous amount of spring onions and fragrant coriander, cooked in a mouthwatering spice-infused sauce

Chicken/Lamb Bakarah £11/12 POPULAR

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

Chicken Nawabi £12

Succulent diced Chicken Breast, marinated to perfection in a generous medley of aromatic herbs and spices, stir-fried with mushrooms, onions, and tomatoes, cooked in a medium-spiced tomatoes based savoury 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

Garlic Chilli Chicken/Lamb £11/12 POPULAR

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

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

SPICE
Deshi

Tandoori

Fire Kiss



Emperors Mixed Grill £15

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

Mixed Shashlik £14

Chicken, Lamb, and King prawns, marinated to perfection in Chefs special sauce, flame baked in tandoori oven then stir fried with peppers and tomatoes served with a garlic infused special sauce

Sultani King Prawns £17

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

Tikka Chicken/Lamb £11/12

Tender pieces of either Chicken or Lamb, generously marinated in Deshi's Tandoori Sauce, and expertly skewered before being grilled to perfection in our tandoor oven

Lamb/Chicken Shashlik £11/12

Marinated to perfection in Chefs special sauce, flame baked in tandoori oven then stir fried with peppers and tomatoes served with a garlic infused special sauce

Paneer Shashlik £13 NEW

Cubed Indian Cheese Marinated to perfection in Chefs special sauce, flame baked in tandoori oven then stir fried with peppers and tomatoes served with a garlic infused special sauce

Salmon Shashlik £16

Marinated to perfection in Chefs special sauce, flame baked in tandoori oven then stir fried with peppers and tomatoes served with a garlic infused special sauce

Tandoori Chicken ½ £11

Tandoori Roasted Half Chicken, Tender and succulent in texture meticulously marinated in a blend of fresh herbs and spices before being roasted in our traditional tandoori oven giving it a charry taste

Deshi Fusion Mix £12.5 NEW

The perfect fusion of succulent cubed Chicken and Lamb Tikka, expertly stir-fried with a medley of onions, aromatic spices, and fresh garlic. Best paired with a Naan bread



SPICE
Deshi

Traditional *Indulgences*

Korma

Taste the exquisite creaminess of our mild curry, prepared with fresh milk cream, desiccated coconut, and gentle herbs & spices

Chicken £10 | Prawn £10.5 | Lamb £12 | King Prawn £13

Madras

Taste the fiery excitement of Madras, meticulously crafted with a blend of tantalizing herbs and spices, vibrant red chillies, and fresh coriander

Chicken £10 | Prawn £10.5 | Lamb £12 | King Prawn £13

Bhuna

Created by simmering finely chopped onions and tomatoes with a tantalizing blend of herbs and spices. This condensed yet intensely tasteful dish promises a delightful explosion of flavours

Chicken £10 | Prawn £10.5 | Lamb £12 | King Prawn £13

Dupiaza

A maximum quantity of diced onions cooked with a selection of fresh herbs and spices, Medium strength

Chicken £10 | Prawn £10.5 | Lamb £12 | King Prawn £13

Pathia

sweet and sour hot curry, expertly crafted with an abundance of tomato puree, fresh tomatoes, onions, and a delightful medley of selected herbs and spices

Chicken £10 | Prawn £10.5 | Lamb £12 | King Prawn £13

Dansak

sweet and sour hot curry, simmered to perfection with nutritious chickpea lentils, along with a delightful selection of herbs and spices

Chicken £10 | Prawn £10.5 | Lamb £12 | King Prawn £13

Rogon Josh

Medium-strength dish prepared with onions, aromatic herbs, and a perfect blend of spices. Garnished with an freshly chopped tomatoes, adding a burst of freshness

Chicken £10 | Prawn £10.5 | Lamb £12 | King Prawn £13

Enhance your Traditional Classic from above by opting for Tandoori-roasted Lamb or Chicken tikka, available for an additional £1.50

Clay Oven Masala

A rich blend of very light aromatic spices, cooked to perfection, immersed in a rich, slightly sweet creamy tomato-based sauce

Chicken £11 | King Prawn £13 | Lamb £12 | Vegetable £9
Desi Special £14

Clay Oven Korai

Abundantly infused with onions, green peppers, and tomatoes, this dish is bathed in a sumptuous spiced sauce that adds depth and flavour to every bite

Chicken £11 | King Prawn £13 | Lamb £12 | Vegetable £9
Desi Special £14

Clay Oven Jalfrezi

Rich in flavour, moderately spicy, this dish is prepared with fresh green chillies, diced onions, pepper strips and ripe tomatoes, all simmered together in a special, flavourful sauce

Chicken £11 | King Prawn £13 | Lamb £12 | Vegetable £9
Desi Special £14

Clay Oven Balti

Originating from the northern regions of India, the Balti is meticulously crafted in a distinctive iron pan, renowned for its ability to capture a diverse spectrum of flavours, ensuring the delivery of the full and robust taste

Chicken £11 | King Prawn £13 | Lamb £12 | Vegetable £9
Desi Special £14

The above Traditional Classics feature the exquisite flavour of Tandoori-roasted Chicken or Lamb tikka. If you wish to have your meat without the Clay Oven Roast, please inform us before ordering

Desh^{SPICE} Vegetarian *Temptations*



Perhaps *A Classic?*

Vegetable Masala £9

Mixed Vegetables marinated in a rich blend of light aromatic spices, cooked to perfection, immersed in a rich, creamy tomato-based sauce

Vegetable Korma £9

A rich and luxurious dish, Mixed Vegetable Korma cooked in a velvety, creamy sauce. This sauce is a delicious blend of gravy, cream, and ground nuts, enriched with aromatic hard spices

Vegetable Madras £9

Mixed Vegetables cooked bold and fiery flavours. This vibrant and aromatic dish features a tomato-based sauce infused with a blend of spices, including chilli, cumin, coriander, and fenugreek (VEGAN)

Vegetable Bhuna £9

Mixed Vegetable Bhuna gently simmered in a thick and fragrant sauce, slow-cooked in a mixture of aromatic spices, tomatoes, onions, and garlic until it becomes rich and concentrated. Garnished with fresh coriander (VEGAN)

Vegetable Dansak £9

Infused with a rich fusion of Persian and Indian flavours. Cooked with mixed vegetables and lentils, simmered in a rich and balanced gravy that refreshes the taste buds with its sweet and sour flavour (VEGAN)

Aubergine Steak £12 NEW

Marinated whole aubergine, meticulously sliced and gently pan-fried in rich garlic oil. It rests atop a bed of our savory onion infused sauce, crafted from a blend of earthy herbs and spices (VEGAN)

Quorn Jalfrezi £12 NEW

Quorn cooked with a spicy blend of fresh green chillies, chopped onions, peppers and tomatoes in our special sauce (VEGAN)

Chilli Paneer £12 NEW

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

Garlic Chilli Quorn £12 NEW

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

Chefs Five Bean Curry £11 NEW

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

Okra Bhuna Masala £11 NEW

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

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SPICE
Desh

Biriyani

Rice & Naan

Biriyani

Deshi Special Biriyani £15

Indulge in the ultimate Biriyani experience with our Chicken Tikka, Lamb Tikka, and succulent King Prawns, perfectly stir fried with secret aromatic spices and fragrant pilau rice. Served with a Vegetable Curry

Traditional Mughlai Biriyani

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

Tandoori King Prawn £14

Lamb/Lamb Tikka £11/12

Chicken/Chicken Tikka £11/12

Prawn £11

Vegetable £10

Vegetable Sides Dishes

Mixed Veg Curry £5

Bombay Aloo £4.5

Bindi Bhaji £4.5

Saag Aloo £4.5

Aloo Gobi £4.5

Tarka Dhall £4.5

Dhall Masala £4.5

Chana Masala £4.5

Sag Paneer £4.5

Garlic Mushrooms £4.5

Sag Bhaji £4.5

Sag Chana £4.5

Fresh Boiled Rice

Boiled rice £3

Pilau rice £4

Special fried rice £5

Egg Fried rice £4.5

Garlic Fried Rice £4

Mushroom rice £4

Keema & pea Rice £4

Vegetable Rice £4

Coconut Rice £4

Tandoori Naan

Plain Tandoori Naan £3

Stuffed Veg Naan £4

Cheese Naan £4

Peshwari Naan £4

Minced Keema naan £4

Garlic Infused Naan £4

Chilli Naan £4

Chapatti £1 (Outsourced)

Plain paratha £2 (Outsourced)

Vegetable Paratha £4 (Outsourced)

Chips £3

Poppadoms Plain/Spicy 90p each

Chutney Tray £2.5