

## Starter non vegetarian

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- **Duck tikka**

Boneless pieces of duck marinated in a special blend of mild spices

£4.95

- **Tandoori chicken**

A quarter of chicken marinated with a blend of yogurt and spices then baked in clay oven

£3.95

- **Sheek kebab**

Minced lamb blended with green chillies and a variety of spices then grilled in tandoori oven

£3.95

- **Shingara**

A pyramid parcel of pastry filled with chicken tikka, vegetable and cheese

£4.50

- **Chicken or lamb tikka**

Boneless pieces of chicken or lamb marinated in a special blend of mild spices

£3.95

- **Chicken tikka pakora**

Pieces of chicken baked in the tandoori then encased in seasoned gram flour pastry

£4.95

- **Nawabi chicken chat**

Tender pieces of chicken cooked with cucumber in a hot and sour sauce

£4.95

- **Aloo chop**

Delicately tender lamb meat folded in spicy mashed potato then deep fried

£3.95

- **Mixed kebab cocktail**

Assortment of chicken and lamb tikka with kebabs

£5.95

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Assortment of chicken and lamb tikka with kebabs

£5.95

- **Lamb chops**

Spring lamb chops, marinated with fresh ginger, garlic, herbs, yogurt and ground spices, slow cooked in the tandoor

£5.95

## Vegetarian choice

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- **Piazza bhora (onion bhaji)**

Onion, lentils and flour deep fried balls

£3.95

- **Sev puree (vegetable)**

Deep fried spring roll stuffed with mixed vegetables and fresh coriander

£3.95

- **Aloo chat**

Boiled potato tossed in spices. Served in a tamarind sauce. Very piquant

£3.95

- **Aloo bhaji**

Sliced spicy crispy deep fried potato encased in thin pastry

£3.95

- **Sag paneer roll**

Deep fried spring roll stuffed with lightly spiced spinach and paneer (home made cheese)

£5.50

## **Fish specialties**

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- **Prawn puree**

Fried in chillies, onions and spices served on a light puree bread

£5.50

- **Kind prawn puree**

King prawn puried deep fried in butter

£5.95

- **Kind prawn butterfly**

Prawn opened in the shape of a butterfly, lightly bread crumbed and shallow fried

£5.95

## **Vegetable side dishes**

Any of the following can be served as main dishes required

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- **Bombay Aloo**

Potato cooked with dry spices

£3.95

- **Aloo Bharta**

Mashed potatoes flavoured with mustard oil, red chillies and onions

£3.95

- **Palong Sag (Spinach)**

Spinach cooked with fresh garlic and coriander

£3.95

- **Gobi Bhaji (Cauliflower)**

Fresh cauliflower cooked in light spices

£3.95

- **Sag Paneer/Mattar Paneer**

Spinach or peas with home made cheese

£3.95

- **Chana Masala (Chickpeas)**

£3.95

- **Brinjal Bhaji (Aubergine)**

£3.95

- **Mushroom Bhaji**

£3.95

- **Mixed Vegetable Bhaji (Dry and spicy)**

£3.95

- **Tarka Daal (Spicy lentils)**

£3.95

- **Bhindi Bhaji**

Dry okra with mixed turmeric, ground spices and fried onions

£3.95

- **Shatkora Dall**

Lentils cooked with very aromatic shatkora fruit

£3.95

- **Dall Makunee**

Whole black lentils served with butter and cream for an unusual yet flavoursome taste

£3.95

## **Rice and bread**

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- **Plain Rice (Boiled pure basmati)**

£2.95

- **Pilau Rice (Pure basmati flavoured)**

£3.25

- **Mushroom/ Vegetable Pilau Rice**

£3.95

- **Coconut Fried Rice (Cooked With Grated Coconut)**

£3.95

- **Keema Fried Rice (Minced meat)**

£3.95

- **Special Fried Rice (Egg And Peas)**

£3.95

- **Nan/ Tandoori Roti**

£2.95

- **Garlic/ Mushroom Nan**

£3.50

- **Peshwari Nan( Stuffed with almonds and coconut)**

£3.50

- **Cheese Nan (Stuffed With Cheese)**

£3.50

- **Cheese Garlic Nan (Stuffed with cheese and garlic)**  
£4.95
- **Keema Nan (Stuffed with minced meat)**  
£3.50
- **Kulcha Nan (Stuffed with minced vegetable)**  
£3.25
- **Cheese and Chilli Nan ==4.95**
- **Chapati**  
£2.95
- **Paratha (Plain or stuffed/ mixed vegetable or potato)**  
£2.75

## **Sundry items**

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- **Papadums (Plain or spicy)**  
£0.75
- **Pickles And Chutney (Per Person)**  
£0.75
- **Cucumber/ Onion Raita**  
£1.95
- **Mixed Raita (Special)**  
£2.95
- **Fresh Side Salad**  
£1.95



## All time favorites

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- **Chicken/ lamb curry**  
£9.95
- **Chicken/ lamb madras/ vindaloo**  
Hot very hot  
£9.95
- **Chicken/ lamb bhuna (vegetable available)**  
Medium hot, naturally spiced and fairly dry dish  
£9.95
- **Chicken/ lamb tikka bhuna (vegetable available)**  
Medium hot, naturally spiced and fairly dry dish  
£9.95
- **Chicken/ lamb korma (vegetable available)**

A traditional dish with an unusual, but mild flavour

£9.95

- **Chicken/ lamb methi**

Fenugreek flavour

£9.95

- **Sag chicken/ gosht**

Chicken or lamb cooked with spinach

£9.95

- **Chicken/ lamb tikka dopiaza**

Chicken or lamb cooked with spinach

£9.95

- **Rogan josh**

Lamb/ chicken cooked with fresh tomatoes and herbs

£9.95

- **Karai chicken/ lamb**

Tossed in the karai cooked in dry sauce and garnished with fresh tomatoes

£9.95

- **Karai king prawn**

Tossed in the karai cooked in dry sauce and garnished with fresh tomatoes

£14.95

- **Chicken/ lamb pathia**

£9.95

- **Chicken tikka/ lamb tikka pathia**

Cooked with fresh chillies in a thick sauce to give a unique sweet yet fiery taste

£10.95

## Dansak dishes

Dansak dishes chicken/ lamb/ king prawn cooked with lentils in a medium spicy sauce, sweet and sour paste

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- **Chicken/ lamb dansak**  
£9.95
- **Mixed vegetable dansak**  
£8.95
- **Prawn dansak**  
£10.95
- **King prawn dansak**  
£14.95
- **Chicken tikka dansak/lamb**  
£10.95

## Jalfrezi dishes

Cooked from an original recipe with an emphasis on the flavours extracted from fresh green chillies, fried onions and green peppers

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- **Chicken/ lamb jalfrezi**  
£9.95
- **Chicken/ lamb tikka jalfrezi**  
£10.95
- **Prawn jalfrezi**  
£10.95
- **King prawn jalfrezi**  
£14.95

- **Duck tikka jalfrezi**

£12.95

## **Tandoori clay oven**

A tandoor is a traditional deep clay charcoal oven, which gives all tandoori dishes a distinct smoky flavour. Served on a sizzling hot tray

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- **Tandoori chicken (half)**

Potato cooked with dry spices

£9.95

- **Lamb/ chicken tikka**

Onions and fresh salad. Pieces of lamb/ chicken tikka marinated in special yogurt sauce, fried with spices and herbs

£9.95

- **Chicken/ lamb shashlik**

Tender pieces of marinated chicken/ lamb skewered with pieces of capsicum and onion

£12.95

- **Lamb chops (4 pieces)**

Spring lamb chops, marinated with fresh ginger, garlic, herbs, yogurt and ground spices, slow cooked in the tandoor

£12.95

- **Tandoori mixed grill**

Tomato and capsicum baked in tandoor. A mixture of tandoori chicken, lamb tikka and sheek kebab

£15.95

- **Tandoori king prawn**

King prawn marinated in a special yogurt sauce then baked in the tandoor

£15.95

- **Duck tikka**

Served dry with onions and fresh salad. Pieces of duck tikka marinated in special yogurt sauce fried with spice and herb

£12.95

- **Paneer tikka**

Served dry with onions and fresh salad. Pieces of paneer tikka marinated in special yogurt sauce fried with spice and herb

£9.95

## **Balti dishes**

Balti dishes originated from Kashmir, cooked in kashmir work. Flavoured with unique balti sauce

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- **Chicken/ lamb balti**

£9.95

- **Chicken/ lamb tikka balti**

£10.95

- **King prawn balti**

£14.95



## City Spice Award Winning dishes

We are proud to introduce for the first time in the UK some of the authentic Moghul's favourite and unique culinary delights of Bangladesh. We invite our guests to try some of the tastiest bites available only at City Spice

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- Recommended

### **Chicken/ Lamb Goa**

Chicken or lamb cooked with a traditional goan recipe which consists of mango pulp, cream and mild spices

£10.95

- Recommended

### **Thatul Tanga Bhujon**

Chicken/ Lamb/ Vegetables cooked with home made sweet and sour spicy sauce, creating a unique flavour, garnished with onion and coriander. Highly recommended.

£12.95

- Recommended

### **Curryleaf chicken/ lamb**

Original recipe prepared by our chef. Cubed pieces of chicken/ lamb with fresh chopped ginger in a medium sauce with curry leaves to have the authentic flavour

£11.95

- Recommended

### **Chana Makhoni**

Chicken/ Lamb/ Prawn cooked with chickpeas in light spice and butter. Flavoured with garlic and ginger. Garnished with flake almonds and coriander

11.95

- Recommended

### **City Spice Delight**

Whole spring chicken marinated with specially prepared spicy sauce baked in tandoor(clay oven). Stuffed with spinach and cheese. Garnished with fried onions and coriander

£14.95

- Recommended

### **Chingri Marasi**

King prawns cooked with baked tomatoes and peppers flavoured with fresh ginger and garlic. Garnished with spring onions and coriander

£14.95

- Recommended

### **Vegeterian Thali**

A thali is a typical Indian silver platter containing small bowls with a variety of different dishes, included in the vegetable thali are also gobi mixed dall, spinach, mixed vegetables, pilau rice, tandoori roti and raita

£14.95

- Recommended

### **Meat Thali**

A selection of meat dishes including chicken tikka masala, tandoori chicken, sheek kebab, rice, nan and raita

£17.95

- Recommended

### **Fish Thali**

A mixture of Bengal fishes including fried fish, fish kofta masala, prawn curry served with mixed vegetable bhaji, rice, chapati and yogurt

£15.95

- Recommended

### **Bangladesh Special Thali**

A selection of special Bangladeshi dishes including ureebisi biran, biran maas, chicken rezala, shatkora dall, pilau rice, paratha and yogurt sauce

£17.95

- Recommended

### **Morog Bhujon**

A whole spring chicken firstly marinated and then baked in the tandoori oven to gain smoky flavoured of the charcoal. It is tossed in a mixture of spices in an oak like utensils and finally served with baked tomatoes and fried egg

£14.95

- Recommended

### **Sylheti lamb shank (hot)**

Tender lamb shanks cooked Bengali style slow roasted with aromatic herbs, spice and saffron- a favourite with regulars

£15.95

## **Seafood dishes**

In such health conscious time, people are more aware of the food they eat. City Spice have included a variety of fish dishes, a prominent feature in the Bangladeshi palette with many advantages to an individuals diet

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- **Chingri bhuna**

Prawns prepare in rich and spicy sauce

£10.95

- **Sag Prawn**

Prawns cooked with fresh spinach and methi leaves giving a distinct and flavour

£10.95

- **Sag King Prawn**

Prawns cooked with fresh spinach and methi leaves giving a distinct and flavour

£14.95

- **King Prawn Bhuna/ Madras/ Vindaloo**

Cooked in spicy and rich sauce

£14.95

- **Tandoori King Prawn Masala**

Cooked in a specially prepared, mild and creamy sauce

£14.95

## **Duck dishes**

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- **Duck tikka masala**

Pieces of duck cooked in specially prepared spice, mild and creamy sauce

£12.95

- **Duck tikka bhuna**

Medium hot, naturally spiced and fairly dry fish

£13.95

- **Duck tikka jalfrezi**

Cooked from an original recipe with an emphasis on the flavours extracted from fresh green chillies, fried onions and green peppers

£13.95

- **Garlic chilli duck**

Cooked with fresh green chillies, coriander, special spices and abundant with garlic

£12.95

## Every day favorites

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- **Butter chicken**

Chicken cooked in a tandoor and then served in a mild curry sauce with a distinctive taste of butter

£10.95

- **Chicken or lamb tikka masala**

Pieces of chicken or meat cooked in specially prepared spice, mild and creamy sauce

£9.95

- **Chicken or lamb tikka piazza**

Tender pieces of chicken or lamb cooked in a tandoori oven and fried with onion, green peppers and mild spices. Served dry with salad

£10.95

- **Chicken/ lamb Passanda Original Moghul Style**

Pieces of tender lamb, marinated in yogurt and special blend of spices and cooked in a light sauce

£10.95

- **Garlic lamb or chicken**

For those with well known addiction

£9.95

- **Chicken tikka makhani**

Tender pieces of chicken breast lightly boiled in butter

£9.95

- **Sylheti jalfrezi (chicken or lamb, hot)**

Chicken or lamb tikka cooked to our own recipe highly recommended Bangladeshi dish, very popular in Sylhet region of Bangladesh

£11.95

- **Rajeswari**

Boneless chicken breast cooked with fresh herbs, coriander, green chillies, garlic, tomatoes and capsicum

£10.95

- **Chicken chilli masala**

Chicken or lamb cooked with fresh green chilly in rich spiced sauce

£10.95

- **Shashlik masala**

Grilled in tandoori oven and cooked in medium spicy sauce with mushrooms

£11.95

- **Garlic chilli chicken or lamb**

Cooked with fresh green chillies, coriander, special spices and abundant with garlic

£10.95

## **Biryani dishes**

Bashmati rice flavoured with saffron, cooked with cashew nuts, sultanas and pure ghee. Garnished with fried brown onions, served with mixed vegetable sauce

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- **Chicken/ lamb biryani**

£9.95

- **Chicken/ lamb tikka biryani**

£10.95

- **Prawn biryani**

£10.95

- **King prawn biryani**

£14.95

- **Vegetable biryani**

£8.95

- **Duck tikka biryani**

£12.95

## Sweet water fish dishes

Throughout the world people are the coming more aware of healthy advantage of including more fish in their daily diets. Bengali cuisine has always marinated fish as an integral theme. These and other fish are now readily available in London and City Spice will be regularly adding more fish dishes to the menu (contains bones)

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- **Rohi biran mass masala (fried fish)**

Slice of Bangladeshi fish and flavoured with green chillies, garlic, onions and fresh coriander

£11.95

- **Rohi fish bhuna**

Steak pieces of lean Bangladeshi fish prepared in a spicy tomato sauce

£11.95

- **Rohi fish begun masser jhool**

Fresh water fish of Bangladesh cooked in aubergine and special spices of our own recipe

£12.95

- **Rohi fish tomato jhool**

Stake pieces of lean Bangladeshi fish cooked with fresh tomato and lightly spiced

£12.95

- **Shobji rohi fish**

Fish cooked with potato cauliflower, popular in Bangladeshi families

£12.95

## **Ary fish (contains bones)**

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- **Fish rogan josh**

Chopped pieces of boneless fish. Cooked with tomato garnished with coriander

£11.95

- **Fish tikka masala**

Pieces of boneless fish tikka cooked in specially prepared spice, mild and creamy sauce

£11.95

- **Fish dopiaza**

Chopped pieces of fish cooked to our own recipe. Hot and spicy

£11.95

- **Begun masser jhool**

Chopped pieces of fish cooked with aubergine and special spices from our own recipe

£12.95

## **Unique Bangladeshi dishes**

### **Shatkora Fruit**

These lightly spiced dishes are cooked with shatkora fruit from the Sylhet region of Bangladesh giving a unique sour flavour. These dishes reveal a true taste of cuisine

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- **Shatkora chicken/ lamb bhuna**  
£10.95
- **Shatkora Biran Mass (fried fish)**  
£12.95
- **Shatkora prawn bhuna**  
£10.95
- **Shatkora king prawn bhuna**  
£14.95



## **Rezala**

A superb Bangladeshi dish cooked in exotic rezala sauce made from a secret recipe and spices flavoured with yogurt and green chillies

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- **Chicken/ lamb rezala**  
£10.95

- **King prawn rezala**  
£15.95
- **Tandoori king prawn rezala**  
£15.95
- **Fish rezala (contains bones)**  
£13.95

## Ureebisi Gatta

Chicken, lamb, prawn or fish cooked with the delicious seeds of Bangladeshi runner beans. Flavoured with green chilli, coriander and other spices garnished with dry chillies and spring onions

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- **Lamb/ chicken ureebisi gatta**  
£10.95
- **Biran mass gatta (rohi fish)**  
£10.95
- **Prawn ureebisi gatta**  
£10.95
- **King prawn ureebisi gatta**  
£14.95

## Vegetable Bonanza

Our own vegetarian specialities

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- **Shobji Kufta Bhujon**  
  
Lightly spiced mixed vegetable balls cooked in spicy sauce with mushrooms, baked tomatoes and capsicum. Garnished with spring onions and coriander  
  
£9.95

- **Shobji Garlic**

Fried mushroom, potatoes and cauliflower, cooked in special spices and herbs. Garnished with spring onions and coriander. Spinach and aubergine cooked with spice and herbs in a medium hot sauce

£9.95

- **Daal Masalder (lentils)**

Chana, mog and mossorl dall cooked together with spice and herbs in butter ghee. Garnished with fried onions and coriander

£8.95

- **Dal Bagun Gatta**

Cooked with lentils and aubergine mixed with our own fresh herbs

£8.95

- **Bindi Dal Gatta (okra and lentils)**

£8.95

- **Bindy Bagun Gatta (Okra And Aubergine)**

£8.95

- **Begun Ureebisi (gatta)**

Cooked with very testy seeds of Bangladeshi runner beans and aubergine

£7.95

- **Vegetable Tikka Masala**

Mixed seasonal vegetable cooked with tikka masala sauce. Bagun

£8.95

- **Sag Ureebisi Gatta**

Highly recommended for vegetarians, spinach and seeds of Bangladeshi runner beans

£8.95

- **Mixed Vegetable Korma/ Bhuna/ Madras**

Highly recommended for vegetarians, spinach and seeds of Bangladeshi runner beans

£8.95

- **Mixed Vegetable Jalfrezi**

Seasonal vegetable cooked with an original recipe with an emphasis on the flavours extracted from fresh green chillies, fried onions and green peppers

£8.95

- **Mixed Vegetable Rogan Josh**

Seasonal vegetable cooked with fresh tomato and cream

£8.95

- **Sag Aloo(Spinach And Potatoes)**

£8.95

- **Vegetable passanda**

Pieces of tender vegetables marinated in yogurt with a special blend of spices and cooked in a light sauce

£8.95

- **Palak paneer**

Soft paneer cubes cooked in a smooth spinach curry

£8.95

- **Mattar paneer**

Spiced and creamy curry with peas and paneer cheese

£8.95

- **Dall makunee**

Whole black lentils served with butter and cream for an unusual yet flavoursome taste

£8.95

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