#### BIRYANI DISHES @

Cooked with rice, this is a delicacy of the great Mughals. Served with a vegetable bhuna sauce • or Jalfrezi sauce •

◆ CHICKEN	9.50
◆ CHICKEN TIKKA	9.95
◆ LAMB	10.50
♦ LAMB TIKKA	10.95
♦ MIXED (Chicken, Lamb & King Prawn)	11.95
♦ KING PRAWN (Tiger)	13.95
♦ VEGETABLES Ø ®	8.95

### VEG SIDE DISHES

	_	_		
BOMBAY ALOO © 0			Please let us know if you	3.50
SAAG ALOO © 0			want Vegan option	3.50
GARLIC MUSHROOM	Λ 👁 👁			3.95
TARKA DALL © 0				3.50
SAAG PANEER © 0				3.95
MIXED VEGETABLE	Е ВНА.	JI @ Ø		3.50

### RICE

KICL	
PILAU RICE @ @ 0	3.00
BOILED RICE @ @ 0	2.80
FRIED RICE @ @ 0	3.50
MUSHROOM RICE @ @ 0	3.50
EGG FRIED RICE @	3.50
LEMON CASHEW NUT RICE @ @ O S	3.50

### INDIAN BREAD

INDIAN BREAD		
PLAIN NAAN		3.00
GARLIC NAAN		3.00
PESHWARI NAAN 🔊	Gluten Free	3.25
KEEMA NAAN	We have Gluten Free Flour for Chapati & Rotis. Please let us know if you opt for this option	3.25
CHEESE NAAN		3.25
PLAIN PARATA		3.00
ROTI ®		2.50
CHAPATI ♥		1.50
CHIPS ®		2.50

### What makes Sids Spice so special?

Style, Quality, Creativity, Refinement, Passion but above all Taste!

Food to us isn't just fire and pan- it is our passion. A passion coupled with culinary alchemy and a traditional South East Asian sense of hospitality.

We use quality, extotic & fresh ingredients. Our chefs creatively balance the flavours to conjure up exquisite dishes, fit for a Maharajah.

You can design your own dish too. A little creamier, a little hotter, a little more crispier? No problem. Just ask us and we'll cook it to your taste at no extra cost.

### **EXECUTIVE SET MEAL**

### **FOR 2 PERSONS**

2 Papadoms & Chutney

STARTERS - choose 2

(Green Salad & Mint Sauce) Chicken Tlkka or Chicken Pakura Onion Bhaji or Vegetable Samosa

#### MAIN COURSES - choose 2

Chicken/Chicken Tikka/Vegetables (Lamb/Lamb tikka £1, Mixed £2, King Prawn £5 extra)

Korma -Tikka masala- Rogon Josh- Badami /Patia • • Roshunl - Bhuna - Korai - Dopiaza- Saagwala • Naga - Jalfriezi - Madras- Hinduqushi Achari South Indian Garlic Chilli •

#### **RICE & BREAD**

2 Pilau Rice or Boiled Rice (Change to other rice for 60p) Choice of any 1 Naan- Plain, Garlic, Peshwari or Cheese

SIDE - choose 1

Bombay Aloo or Chips

Fri-Sun: £29.95 | Mon-Thur £27.95

# SIDS SPICE

INDIAN · CUISINE

Takeaway Menu



©ORDERING IS EASY 01408 622178/621467



One of the best Indian takeaway meals we have had in a long time. Gorgeous food and friendly service. Would definitely recommend.

OCOCO Steve, TripAdvisor Review

### OPEN 7 DAYS A WEEK

Monday-Saturday: 4pm-10pm Sunday: 4pm-8pm

STATION SQUARE | BRORA | KW9 6QJ







### Mild • Med • Hot • Very Hot •• GUIDE Mild-Med • Med-Hot • Nut 🔊 Vegetarian 🗘 Vegan 🍖 Gluten Free 🙃

Please let us know your options at the time of placing order

### **NIBBLES**

POPADOM © © © 0.85 CUCUMBER RAITA 1.70 SPICY POPADOMO @ @ 0.95 CHUTNEY 0.50 Mango, Onion, Chilli, Mint GREEN SALADO @ @ 1.20

### SOMETHING TO START WITH

CHICKEN PAKURA or ONION BHAJI O	3.95
CHICKEN TIKKA or SHEEK KEBAB @	3.95
LAMB TIKKA or MIXED KEBAB ®	4.95
MEAT or VEGETABLE SAMOSA ♥	3.95
KING PRAWN ON PURI®	6.95
TANDOOR GRILLED KING PRAWN @	6.95

## CLAY OVEN GRILLED . Healthy

Exotic spice and herbs marinated Chicken, Lamb or King Prawn grilled over charcoal in a clay oven called Tandoor. Served with green salad & choice of two chutney dips

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♦ TANDOORI CHICKEN •	9.50
♦ CHICKEN TIKKA •	8.95
♦ SPICY CHICKEN TIKKA •	9.25
♦ LAMB TIKKA •	10.95
◆ TANDOORI KING PRAWN ●	17.95
PANEER CHILLI ® ® • • New Indian cottage cheese Sautéed with onion, peppers, tomato & curry leaves	8.95

### TANDOOR GRILL Deluxe • 15.95

A combination of tandoori grilled varieties, comprising of chicken tikka, tandoori chicken, lamb tikka, sheek kebab & tandoori king prawn, served with green salad & chutney dips.

### ALLERGEN & INTOLERANCE

Customers please be aware that our dishes may contain traces of ingredients that can cause allergic reactions. If you are allergic or have any food Intolerance, kindly let us know when ordering.

### CHEF'S SPECIALS

#### PASSANDA @ 0 8

A smooth dish cooked with coconut, almond, sweet yoghurt & fresh cream. Very mild and creamy.

#### TIKKA MASALA @ Ø 8

Arguably the most popular dish in the UK, cooked with our unique tandoori sauce, coconut & almond. Sweet & creamy.

#### BADAMI @ O @ 8 .

Tender pieces of chicken or lamb grilled in tandoor. Cooked with cashew nuts, mixed peppers, onion & fresh coriander

#### KORAI @ Ø @ •

Cooked with onion, tomatoes and mixed peppers in tandoori masala spice, full of flavour and aroma

#### TAMARIND @ Ø @ ••

Cooked in a medium tamarind sauce to give a mouth watering, sweet and tangy taste

#### ROSHUNI @ Ø @ ••

A garlic rich dish with fresh herbs and spiced in an exotic eastern sauce, garnished with coriander.

## Signature DISHES

#### SIDS HOUSE SPECIAL @ ••

Marinated chicken tikka, lamb tikka and tandoori king prawns, cooked with onions, peppers and our very own Sid's special sauce (highly recommended)

#### SPICE MILLY JILLY @ • •

A dish full of flavours with a combination of chicken tikka, lamb tikka, King prawns, mushrooms and potato. Sprinkled with fresh herbs and spring onions.

PULLED TANDOORI CHILLI BHUNA @ • 12.95 Shredded tandoori chicken, hot spiced, cooked with onion, chilli and tomato, sprinkled with coriander.

#### SPECIAL LAMB GOBI @ •

13.95 Steamed lamb is cooked in special bhung sauce with Goram masala, Chilli and cauliflower. Sprinkled with coriander

#### GUJRATI SHABZI @ O @ • •

10.95 Stir fried style curry cooked with potato, tomato, and other seasonal vegetables in a mixture of aromatic Indian spices topped with fried onion, pepper and mushrooms.

KING PRAWN MALABAR @ • New 18.95

Special blend of garlic, chilli, onion and mustard sauce is cooked with coconut cream in a mixture of aromatic spice.

MIXED GRILL MIRCHI MASALA @ . New 15.95 Tandoori chicken, chicken tikka, lamb tikka, sheek kebab in thick squce.

#### CHILLI CHINGRI MASALA @ ••

Super king prawns, first barbecued then cooked in a special blend of hot spice with green chillies.

#### BALTI @ O @ .

A sizzling dish, uniquely prepared with fresh ingredients thoroughly blended mixture of exotic spices & herbs

#### BOMBAY SWEET CHILLIS O CO.

Prepared in a medium to hot sauce with chef's own recipe of spices & herbs and our own sweet chilli sauce

#### HINDUQUSHI ACHARI @ O @ .

Cooked with garlic, ginger & mango pickle in a hot sauce

NAGA @ O @ oo for the dare devils! Not for the faint hearted Cooked with a Bangladeshi aromotic very hot chilli called Naga Morich, in a chef's special thick sauce.

♦ CHICKEN TIKKA 8.50 I ♦ LAMB TIKKA

♦ KING PRAWN(Tiger)13.95 | ♦ VEGETABLES ♥ ₱ 7.95

9.95

♦ MIXED(Chicken Tikka, Lamb Tikka & King Prawn) 11.95

### TIMELESS POPULAR DISHES

KORMA @ O o Cooked in a mild creamy squce

ROGON JOSH @ O @ O Creamy Parsian origin curry

BHUNA @ O @ • Traditional favourite cooked Bhuna style

#### SAAGWALA @ Ø @ • •

Cooked with fresh spinach, spices and herbs, medium

#### PATHIA @ Ø @ ••

14.95

12.95

18.95

A sweet and sour dish, cooked with various spices

#### DUPIAZA @ Ø @ •

Medium spiced curry cooked with onions and green peppers

#### JALFREZI @ O @ •

Prepared with fresh green chillies, onions & capsicum

SOUTH INDIAN GARLIC CHILLI® V & •

Cooked in fresh sliced garlic, fresh chilli, plum tomatoes

MADRAS • / VINDALOO • • / PHALL • • • (extremely hot) A most popular dishes with hot & sour taste extensively

prepared with chilli and lemon juice. 🚭 🛡 👁

◆ CHICKEN or CHICKEN TIKKA	7.95
◆ LAMB or LAMB TIKKA	9.50
♦ KING PRAWN (Tiger)	12.95
♦ VEGETABLES © 0	7.50
♦ MIXED (Chicken, Lamb & King Prawn)	10.95