

MAIN COURSE - FISH DISHES

The finest fish available, unless specified. Served as fillet, to produce a unique choice of main courses.

Ayre Mass Masala	Slices of King of Bangladeshi fish known as Ayre, marinated overnight and served in a wonderful onion flavour sauce.	£10.95
Ayre Jalfrezi	Fillet of Ayre in a terrific, hot spicy sauce of green chillies, turmeric, garlic & ginger.	£10.95
Karai Ayre	Fillet of Ayre cooked in the karai with green chilli, fresh ginger, garlic, tomatoes, onion and capsicum.	£10.95
Mach Beeran	Lightly spiced fish pan-fried, served with sweet and sour sauce, pilau rice and mixed vegetable bhaji.	£12.95
Macher Shira	Very lightly spiced fish, cooked with onions, green chilli, mustard seed and fresh herbs.	£10.95
Macher Molee	With fried garlic, cooked with onions, almonds, fresh cream, fresh coriander bhuna style.	£10.95
Macher Lanka	A delightful combination of fried green peppers, fried onions, chilli, garlic, fresh coriander in a hot sauce.	£10.95

SPECIALS

Lamb Chop Karahi	A dish cooked with crispy onion, green chilli, tomato and green peppers tossed in butter.	£10.95
Lamb Chop Special	(with plum sauce and coriander) Lamb chop on the bone marinated overnight in chef's special spices then cooked in the tandoori oven served with pilau rice & bindi bhaji.	£14.95
Hariali	Lean chicken breast, marinated and barbecued in the tandoor and cooked again with fresh crushed garlic, ginger, green chilli, coriander, pinch of sugar, cream and spinach. The dish is of distinctive colour, hence the name Hariali (green).	£10.25
Nawabi	Tender pieces of chicken breast, marinated and barbecued over flaming charcoal and then cooked again in a wonderful, subtle flavoured creamy sauce. Mild dish.	£10.25
Spice Lounge Exclusive Lamb	A special cut of spring lamb cooked in a method of traditional manner as to preserve the flavour and authenticity of the dish, it is a dish full of flavour and pleasantly aromatic and of medium strength. Served with basmati rice and all the trimmings.	£14.95
Exclusive Chicken Breast	(on the bone) A special cut of spring chicken cooked in a method of a traditional manner as to preserve the flavour & authenticity of the dish. It is a dish full of flavour & pleasantly aromatic & of medium strength.	£13.95
Fried Garlic King Prawn	King prawns, cooked with garlic sauce. Served with salad.	£13.95
Saffron King Prawn	King prawns cooked with special blend of spices, aromatic saffron and fresh herbs. Served with pilau rice, brinjal bhaji and crispy okra.	£15.95

Molee Chicken Tikka	With fried garlic, cooked with onions, almonds, fresh cream, fresh coriander bhuna style.	£10.25
Shandar	Tender pieces of chicken breast cooked with mixed sweet peppers, butter, fresh cream and ground coconut and a good selection of fragrance spices. Medium strength dishes.	£10.25
Lamb Shank	Marinated tender lamb shanks cooked with a sauce of onions, tomatoes, fresh coriander spice with cardamom, served with seasonal vegetables.	£14.95
Mushoree (chicken or lamb)	Bhuna style with red lentils.	£10.25
Satkora Chicken/Lamb	Bhuna style cooked with citrus fruit called satkora.	£10.25
Special Delight	Chicken breast cooked in chef's style sauce served with mince meat, rice and vegetable side dishes.	£14.95
Special Delicacy	King prawns cooked in medium special sauce, garnished with bean sprout served with rice and vegetable side dish.	£15.95

CHEF RECOMMENDATIONS

Thali Non-Vegetable	Served with chicken tikka masala, bhuna meat, bhuna prawn, onion bhaji, chicken curry, pilau rice and nan bread.	£14.95
Thali Tandoori	Sheek kebab, tandoori king prawn, tikka chicken, tikka mutton, tikka chicken masala, pilau rice and peshwari nan.	£15.95
Thali Vegetable	Served with vegetable curry, bindi bhaji, dall tarka, aloo gobi, boiled rice & tandoori roti.	£12.95
Tandoori Mixed Grill	A mixed meat platter on a sizzler served with salad.	£12.95
Staff Curry	A homestyle dish cooked very slowly for a distinctive taste. Ask what is cooked on the day.	£10.95

VEGETABLE OPTION OR SIDES

(Sides are only available with main courses or 2 sides are equivalent to a main course)

Veg Sabzi Bahar	Vegetable stir fried with capsicum, tomato and bindi in a mixture of aromatic Indian spices.	£8.95
Veg Malay Kufra	Vegetable dumplings in medium bhuna sauce.	£8.95
Veg Biryani		£8.25
Veg Jalfrezi		£8.25
Brinjal Bhaji	Fresh aubergine cooked in a medium spicy sauce.	£3.95 / £7.90
Khodu Bhaji	Tender pumpkin, cooked with spices.	£3.50 / £6.95
Sag Paneer	Spinach and cheese.	£3.95 / £7.90
Bindi Bhaji	Tender okra, stir fried with herbs and spices.	£3.50 / £6.95
Aloo Gobi (medium)	Fresh cauliflower & potatoes.	£3.95 / £7.90
Mushroom Bhaji	Fresh mushrooms cooked with onions.	£3.50 / £6.95
Sag Bhaji	Fresh spinach with garlic and onions.	£3.50 / £6.95
Bombay Aloo	Spicy hot potatoes.	£3.50 / £6.95
Sag Aloo	Fresh spinach cooked with potatoes.	£3.95 / £7.90
Tarka Dall	Lentil flavoured with garlic.	£3.50 / £6.95
Vegetable Curry	Mixed vegetables in a medium spicy sauce.	£3.50 / £6.95
Mator Paneer	Peas and cheese.	£3.95 / £7.90
Raitha	Cultured yoghurt & herbs with cucumber or banana.	£1.25

RICE DISHES

Vegetable Pilau		£3.60
Mushroom Pilau		£3.60
Keema Pilau		£3.60
Special Egg Pilau	Egg, peas and onions.	£3.95
Garlic Pilau		£3.60
Nut Pilau		£3.60
Coriander Pilau		£3.60
Special Fried Rice	Caramelized well done onion rice.	£3.95
Pilau Rice		£3.50
Boiled Rice		£3.45

SUNDRIES

Plain Nan	Leavened bread made from fine flour.	£2.50
Cheese Nan		£2.75
Cheese & Onion Nan		£2.95
Tikka Nan	With spicy tikka chicken.	£2.75
Keema Nan	With spiced minced lamb.	£2.75
Garlic Nan		£2.75
Garlic Coriander Nan		£2.95
Peshwari Nan	Stuffed with almonds and sultanas.	£2.75
Stuffed Paratha	Leavened whole-wheat bread stuffed with vegetables and topped with butter.	£2.75
Tandoori Roti		£2.50
Garlic Coriander Roti		£2.95
Chapati	Made with wholemeal flour.	£1.25
Papadoms (plain or spiced)		£0.75
Assorted pickle per person		£0.75

SET MEALS

MEAL FOR TWO
£49.95

STARTERS
Sheek Kebab, Bhuna Prawn Puree, Papadoms & Pickles

MAIN COURSE AND SIDES
Balti Garlic Chicken, Lamb Sabzi Bahar, Mushroom Bhaji, Egg Pilau

SUNDRIES
Plain Nan, Banana Raitha

DESSERT (sit in only)
Gulab Jamun or Coffee or Chai and Mints

MEAL FOR FOUR
£95.00

STARTERS
Chicken Tikka, Pakora, Chicken Chat Masala, Lamb Tikka, Papadoms and Pickles

MAIN COURSE AND SIDES
Chicken Tikka Masala, Lamb Pasanda, Madras Chicken, Chingri Sabzi Bahar, Bindi Bhaji, Sag Aloo, Mixed Vegetable Pilau, Plain Pilau Rice

SUNDRIES
Peshwari Nan, Stuffed Paratha, Cucumber Raitha

DESSERT (sit in only)
Gulab Jamun or Coffee or Chai and Mints

Spice LOUNGE



www.spiceloungedurham.com

MENU

20% Discount
On Takeaway Orders
(Collection Only)

Opening Times:

Monday to Sunday
6.00pm - 11.30pm



/SpiceLoungeDurham

Tel: 0191 383 0927

St. Nicholas Cottage, Durham Market Place
Durham City, DH1 3NJ

STARTERS

Tandoori Wings	Marinated in tandoori spices and barbecued in charcoal.	£3.95
Kawari Prawns	This traditional sweet prawn dish is made with coconut and cream.	£5.95
Hariali Chicken Tikka	Green chicken with organic flavours, green chilli, coriander, spinach & cooked in charcoal.	£4.95
Liver Tikka	Mutton liver barbecued in charcoal, peppers, onion and chilli, medium spiced delicacy.	£4.45
Vegetable Momo	Spring onion, coriander, chilli, turmeric wrap.	£4.45
Aloo Tikka	Tandoori spiced potatoes served with puree.	£3.95
King Prawn Suka	Tamarind, garlic, honey, chilli, salt and turmeric.	£5.15
Lamb Chops	Cooked with spices on the bone.	£4.45
Chicken Oregano	Cooked with cheese, garlic, ginger and oregano spices.	£4.45
Chicken Momo	Spring onion, coriander, chilli, turmeric wrap.	£4.45
Crab Bhaji on Puree		£4.95
Tikka Chicken Paneer	Boneless chicken cooked in tandoor and served with cheese.	£4.85
Palak Pakora	Lightly spiced spinach and onion savoury.	£3.45
Dahi Begun	Lightly spiced mixed vegetables, in a boat of aubergines, garnished with yoghurt.	£4.45
Chicken Mirch	Lightly spiced chicken served in baked green pepper.	£4.45
Baja Mach	Lightly spiced fish pan-fried and served with spicy onion sauce.	£4.45
Boti Kebab	Tandoori lamb cubes, stir fried with spices, onions, green peppers and herbs.	£4.75
Chingri Mirch	Lightly spiced prawns served in baked green pepper.	£4.45
Bhuna Prawn or Chicken Puree	£3.95	Onion Bhaji
Chef's Special Kebab	£4.45	Chicken Chat Masala
Tandoori Mix Kebab	£4.45	Samosa
Tandoori Chicken	£4.45	Minced lamb or veg, spiced strudel pastry.
Tandoori King Prawn	£5.50	Garlic Mushroom Chicken
Chicken Tikka	£3.95	Soup Lentil or Mulagatani
Lamb Tikka	£3.95	Grilled Garlic King Prawn
Sheek Kebab	£3.95	Tandoori Mach
King Prawn Butterfly	£4.95	Spring onion, coriander, chilli, turmeric wrap.
King Prawn Bhaji	£5.15	Fish Momo

MAIN COURSE - POULTRY DISHES

Chicken Madras	Pieces of chicken cooked in strong spices.	£7.75
Chicken Vindaloo	Cooked in strong spices - very hot.	£7.95
Chicken Bhuna	(Deliciously medium dry)	£7.95
Chicken Dansak	(Sweet & sour texture & taste) A Dansak is prepared with aromatic spices from the Indian sub-continent & is laced with lemon juice and prepared with lentils.	£7.95
Chicken Dupiaza	A medium strength dish where onions and spices are briskly fried.	£7.95
Chicken Korma	A preparation of mild spices, cream & coconut are used to create the delicacy of its flavour & creamy texture.	£7.95
Malayan Chicken	Mild spices in which cream, banana & pineapple are used to create a unique flavour.	£7.95
Methi Chicken	Diced chicken in freshly ground fenugreek seeds & dried methi leaves. Medium dry, cooked with herbs & spices.	£7.95

Chicken Zhai Roshun	Cubes of spring chicken cooked with garlic and fresh chillies.	£8.95
Chicken Sabzi Bahar	Pieces of chicken stir fried with capsicum, tomato and bindi in a mixture of aromatic Indian spices.	£8.95
Chicken Badami	Breast of spring chicken cooked in a creamy sauce with ground cashew nuts & almonds.	£8.95
Chicken Achar	Tender cuts of chicken simmered with pickles, chutney and mango slices. A rich sweet and sour taste.	£8.95
Chicken Patil	Tender cuts of chicken cooked in a mixture of spices & prepared to our chef's own special recipe.	£8.95
Chicken Biryani		£9.50

MAIN COURSE - POULTRY TIKKA DISHES

Chicken Tikka Madras	Cubes of chicken cooked in strong spices.	£8.75
Chicken Tikka Vindaloo	Very hot.	£8.95
Chicken Tikka Bhuna	Cubes of chicken with garlic, tomatoes, onion and fresh ground spices. Deliciously medium dry.	£8.95
Chicken Tikka Dansak	Cubes of chicken prepared with lentils which together create a sharp, sweet and sour texture and taste.	£8.95
Chicken Tikka Masala	Special tikka chicken barbecued in tandoor then cooked with fresh coconut almond and a mixture of medium spices giving a unique taste and rich flavour.	£8.95
Chicken Tikka Dupiaza	Cubes of chicken cooked in medium strength sauce, where onion and spices are briskly fried.	£8.95
Chicken Tikka Korma	Cubes of chicken prepared with mild spices in which cream & coconut used to create the delicacy of its flavour and creamy texture.	£8.95
Chicken Tikka Sri Lanka	Prepared with coconut and strongly spiced for a hot taste.	£8.95
Chicken Tikka Singapur	Fairly hot, cooked with okra.	£8.95
Chicken Tikka Rogan	Medium hot, cubes of chicken cooked with tomato, green peppers and garlic. Served in a special fresh tomato and onion sauce.	£8.95
Chicken Tikka Pathia	The characteristics of this dish is derived from the use of tomatoes and a mixture of hot spices.	£8.95
Makhoni Tikka	Chicken in a rich creamy sauce - preparation of the sauce consists of butter, fresh cream, ground almond & coconut, mango flavour & a mixture of mild spices.	£8.95
Chicken Tikka Karahi	A medium hot chicken dish cooked with crispy onion, green chilli, tomato and green peppers tossed in butter.	£8.95
Chicken Tikka Shashlick	Special pieces of chicken barbecued on skewer with tomatoes, capsicum and onion.	£8.95
Lanka Piazza Chicken Tikka	A delightful combination of fried green peppers, fried onions, chilli, garlic, fresh coriander in a hot sauce.	£8.95
Mirchi Masala Chicken Tikka	Our chef will specially prepare individually - very hot.	£8.95
Chicken Tikka	Pieces of chicken breast marinated in yoghurt with mild spices. Barbecued in a charcoal oven served sizzling with green salad.	£8.95
Tandoori Chicken	Tender, half spring chicken marinated in yoghurt & ginger, garlic, lemon juice & spices, cooked in a charcoal tandoori oven, served sizzling with salad.	£8.95
Chicken Tikka Jalfrezi	Pieces of tikka spring chicken cooked in a special sauce with capsicum, onions and tomatoes, served on a sizzler.	£8.95

Zeel Tikka	Vindaloo hot, tikka chicken cooked with fresh green chillies and garlic.	£8.95
Chicken Tikka Biryani		£10.50

MAIN COURSE - LAMB DISHES

Lamb Madras	Diced lamb cooked in strong spices.	£7.75
Lamb Vindaloo	Strong spices - very hot.	£7.95
Lamb Bhuna	Diced lamb cooked with garlic, tomatoes, onion & freshly ground spices, deliciously medium dry.	£7.95
Lamb Dansak	Diced lamb cooked with lentils & spices - sweet & sour from the house of Dansak.	£7.95
Lamb Rogan Josh	Medium hot tender lamb, cooked with tomato, green peppers and garlic served in a special fresh tomato and onion sauce.	£7.95
Lamb Badarni	Diced lamb cooked in a creamy sauce with ground cashew nuts & almonds.	£8.95
Lamb Dupiaza	A medium spiced dish in which onions and various spices are briskly fried together.	£7.95
Sag Gosht	Spring lamb cooked with fresh spinach, herbs and spices, garlic flavoured with fenugreek & fresh coriander.	£8.95
Kumra Gosht (pumpkin)		£8.95
Lamb Biryani		£9.50

MAIN COURSE - LAMB TIKKA DISHES

Lamb Tikka Masala	Specially marinated lamb barbecued then cooked in a mildly spiced sauce.	£8.95
Lamb Pasanda	Fillet of lamb cooked in fresh cream, cultured yoghurt with cous cous, almonds & cashew nuts in a delicate sauce.	£8.95
Lamb Tikka Bhuna	Cubes of marinated lamb barbecued and cooked with garlic, tomatoes, onions and freshly ground spices, deliciously medium dry.	£8.95
Lamb Tikka Chilli Masala	Cubes of marinated lamb barbecued and cooked in a special blend of hot spices with fresh green chillies.	£8.95
Lamb Tikka Sabzi Bahar	Diced lamb, stir fried with capsicum, tomato and bindi in a mixture of aromatic Indian spices.	£8.95
Lamb Tikka Jalfrezi	Cubes of tikka lamb cooked in a special sauce with capsicum, onion and tomatoes, served on a sizzler.	£8.95
Lamb Tikka Biryani		£10.50

MAIN COURSE - DUCK DISHES

Chat Poti Shally Hansh	Medium hot dish, cooked with garlic, green chillies and garnished with crispy potatoes.	£10.95
Jal-Jhool-Hansh	Breast of duck cooked in a spicy sauce, very hot - a traditional Bengal curry.	£10.95
Imlidar Misti Hansh	Lean slices of duck breast cooked with tamarind and honey in a mild cream sauce.	£10.95
Roshuni-Hansh	Bhuna type of curry cooked with specially prepared spices with generous use of garlic, green pepper and fresh herbs.	£10.95

MAIN COURSE - BALTI DISHES

This genuine and authentic Balti is cooked with an exotic collection of herbs, spices and a touch of minced lamb, distinctively blended in the traditional way of the Punjab and Bengal. We carefully select and freshly grind spices to give each dish its unique taste. Balti dishes are cooked and served in an Indian wok (Balti) which enhances the flavour and aroma of this type of cuisine. All Balti dishes come with a naan bread.

Spice Lounge Mixed Balti	£13.95	Balti Chicken Chilli	£11.95
Balti Garlic Chicken Sag	£12.95	Balti Lamb	£11.95
Balti Chicken	£11.50	Balti Lamb Tikka	£12.50
Balti Special Garlic Chicken	£11.95	Balti King Prawns	£13.95
Balti Chicken Tikka	£11.95	Balti Garlic Tandoori King Prawns	£14.95
Balti Special Garlic Chicken Tikka	£12.50	Balti Hansh	£12.95

MAIN COURSE - SEAFOOD DISHES

Madras Prawn	Prawns cooked in strong spices.	£7.75
Prawn Bhuna	Cooked with tomato and capsicum, medium spices and served in a special thick sauce.	£7.95
Prawn Dupiaza	A medium strength dish with onion and spices briskly fried.	£7.95
Prawn Sagwala	Prawns and fresh spinach cooked with garlic, ginger and cumin and a mixture of herbs and spices, garnished with coriander.	£8.95
King Prawn Bhuna	King prawns cooked with tomato and capsicum, medium spiced and served in a special thick sauce.	£12.95
Tandoori King Prawn	King prawns marinated in yoghurt, fresh herbs and garlic flavour, grilled over charcoal and served with salad.	£13.95
Tandoori Chilli Chingri	Masala Super king prawns first barbecued then cooked with a special blend of hot spices and fresh green chillies.	£13.95
Tandoori King Prawn	Shashlick Super king prawns barbecued on a skewer with tomatoes, capsicum and onions.	£13.95
Shahjhani Chingri	King prawns cooked in fresh cream, yoghurt & almonds in a subtly spiced, mango flavour.	£13.95
Td Chingri Sabji Bahar	King prawns stir fried with capsicum, tomato and bindi in a mixture of aromatic Indian spices.	£13.95
Tandoori King Prawn	Masala Charcoal grilled king prawns cooked with a special unique masala sauce.	£13.95
Prawn Biryani		£9.50
King Prawn Biryani		£13.95
Grill Garlic Tandoori King Prawn	Served with salad.	£13.95
King Prawn Zinga	Super king prawn cooked with olive oil & garlic, peppers raj naga pickle, mango, chutney, chefs own spices garnished with bean sprout, served with rice & vegetables dishes.	£14.95

Please Note: Some of our meals contains nuts, dairy and gluten products, please inform us upon ordering if you are allergic to any ingredients.