

SPICE Cottage



Bar - Lounge - Restaurant

Finest Indian Cuisine - Fully Licensed

Takeaway Menu

Special Offer

Order over £30 to get a complimentary bottle of wine - red or white. Limited period.



VERY GOOD
0 1 2 3 4 5
FOOD HYGIENE RATING



Appertisers

Spice Cottage Pepper (vegetable / keema)	3.10	Prawn on Puree	2.90
Spice Cottage Chicken		King Prawn on Puree	4.50
Aloo Fry (garlic / chilli)	3.10	Prawn Cocktail	2.50
Mix Kebab	3.10	King Prawn Butterfly	3.80
Chicken Tikka	2.50	Garlic Mushroom	2.90
Lamb Tikka	3.10	Chicken Chatt on Puri	2.90
Tandoori Chicken (on the bone)	2.50	Chicken Chatt with Salad	2.90
Sheek Kebab (lamb mince)	2.30	Aloo Chat with Salad	2.50
Shamee Kebab	2.30	Meat Samosa	2.10
Reshmi Kebab	2.90	Vegetable Samosa	2.10
Chicken Pakora	2.90	Onion Bhaji	2.10
		Fried Scampi	2.50

Tandoori Special Dishes

All tandoori dishes are marinated with special spices in yoghurt and freshly ground green herbs cooked in a clay oven, served dry with green salad, mint sauce & curry sauce, any other sauce £1 extra.

Spice Cottage Chom Chom	6.50
Tandoori Chicken (on the bone)	5.50
Chicken Tikka	5.30
Lamb Tikka	6.50
Chicken Shashlick	5.80
Tandoori King Prawn	8.50
Fish Tikka (may contain traces of bones)	6.50
Tandoori Mix Combo	6.50
Chicken Tikka Sandwich	4.20

Strength Guide

! Mild // Medium /// Hot //// Very Hot

Banquet Night

Every Wednesday 5 COURSE MEAL

only £10.95 per person

Loyalty Scheme

Receive your loyalty stamp when you spend over £25 or more.

Collect 5 stamps to get £10 off, collect all 10 stamps to get a FREE meal worth £25.

T&C: 1 stamp per order. Lost loyalty stamps will not be reimbursed. Stamps will only be given when order placed and will not be given at a later time, please make sure you have your loyalty scheme when placing order. Offer cannot be used in conjunction with any other offers. Management reserve the right to withdraw scheme at any time without prior notice.

Visit 1	Visit 2	Visit 3	Visit 4	£10 OFF
Visit 6	Visit 7	Visit 8	Visit 9	FREE MEAL WORTH £25

Chef's Recommendations

Special King Prawns //	8.50
King prawns cooked with special medium spice sauce and fresh green beans.	
Special Fish //	6.80
Fish cooked with special medium sauce and fresh green beans. (may contain traces of bones)	
Chicken Jhal Noor-Puri ////	6.50
Chicken tikka cooked in a very hot sauce with green peppers, onions and tomatoes.	
King Prawn Jhol Puri ///	8.50
Tandoori king prawns (on shell) cooked fairly hot special sauce, tomatoes and coconut.	
Chef's Special Bhuna Massala //	6.80
Chicken tikka, lamb tikka and tandoori king prawn cooked in a special bhuna massala sauce with ground almonds.	
Special Shashlick //	6.50
Chicken tikka cooked with onions, green peppers and tomatoes in a special red thick sauce.	
Chef's Special Keema Kuftha ///	6.80
Semi meat balls and potato cooked in a slightly hot exotic mix spices with onions, capsicums, tomatoes, fresh coriander and fresh cheese. A highly recommended dish.	
Nepalese Chicken or Lamb Tikka ////	6.50
Cubes of chicken or lamb cooked in an exotic mix spices, red and green peppers, tomatoes and green chillies with a special Nepalese chilli sauce. A highly recommended dish.	
Afghan Chicken or Lamb Tikka ///	6.50
Strips of chicken or lamb, stir fried with fresh green chillies, ginger, garlic and onions, red and green peppers give this dish an authentic appearance.	
Butter Chicken /	6.10
Boneless chicken first grilled in the tandoori and then cooked in almond & coconut with pure butter and traditional spices.	
Tandoori Morgi Massala (off the bone) //	6.50
Off the bone tandoori chicken cooked with mince meat, boiled egg, Onions and special herbs and spices.	
Zil Mil Samber /// NEW	6.80
A hot spicy dish based upon lentils with strips of chicken tikka or lamb tikka stir fried with boiled egg and potato with added fresh lemon and coriander to obtain a distinctive flavour.	

Special Balti Dishes //

Exclusively cooked with fresh spices, capsicum, onions tomatoes and coriander. It is not hot but spicy.

Chicken Tikka Balti	5.30
Lamb Tikka Balti	5.50
Chicken Balti	4.70
Lamb Balti	5.50
Keema Balti (Mince Meat)	5.50
Prawn Balti	4.80
King Prawn Balti	7.10
Tandoori King Prawn Balti	7.50
Fish Balti (may contain traces of bones)	6.50
Vegetable Balti	4.20
Mixed Balti (chicken tikka, lamb tikka, prawn & mushroom)	6.30

If you would like to mix any mushroom, spinach or chick peas with your Balti's please ask when ordering (£0.50 extra charge)



Spice Cottage Signature Dishes

BADAMI DISHES /

A very mild dish prepared with cashew nut powder and peanut butter producing a creamy and sweet taste.

MAKHON DISHES /

Marinated in herbs and spices prepared in a clay oven. Re-cooked in special mild sauce. Made with pure ghee, almonds, sultanas and cream giving a sweet taste.

PASSANDA DISHES /

The passanda is marinated in herbs and spices, prepared in a special mild yoghurt sauce, almond powder, cream and black current.

MASSALA DISHES /

Marinated in herbs and spices then prepared in clay oven, re-cooked in a special mild red sauce made with yoghurt, almonds, sultanas and coconut.

MOGLAI DISHES /

Carefully taken spices and herbs cooked with nuts, almond powder, boiled egg, fresh cream and yoghurt.

CHANAWALA DISHES //

Thoroughly garnished dish with onions, capsicum, tomatoes and chick peas, with selected spices and herbs, fresh coriander to provide a medium strength dish.

PONNIR DISHES //

A very popular dish, cooked in a medium bhuna sauce decorated with fresh cheese

BINDI DISHES //

Thoroughly garnished dish with onions, capsicum, tomatoes and okra (ladies fingers) with selected spices and herbs, fresh coriander to provide a medium strength dish.

CEYLON DISHES ///

A fairly hot dish cooked with coconut and hot spices.

CHILLI MASALA DISHES ///

Cooked with onion, tomatoes, slices of green chillies, almond powder and coriander (fairly hot).

ACHARI DISHES ///

This is a new and unique dish prepared with mango, pickle, onion, green pepper and tomatoes with selected spices and herbs, fresh coriander it is a spicy dish but sour taste.

SAGWALLA DISHES //

These dishes are cooked in fresh spinach, spices, herbs, fresh garlic and fresh coriander. It is a medium strength dish.

JALFREZI DISHES //

Prepared in a fairly hot dry sauce with fresh green chilli, mustard sauce, capsicum, onions and tomatoes - fairly hot dish.

SOUTH INDIAN SPECIAL

GARLIC DISHES //

This is a new and unique dish prepared with freshly diced garlic, onion, green peppers and tomatoes in a relatively medium sauce with special garlic paste.

KARAI DISHES //

Prepared with fresh coriander, green pepper, onion, tomato and mustard sauce. Served in a spicy sauce.

BENGAL DISHES //

A mixture of boiled egg, potatoes and tomatoes cooked in medium strength spices, coriander and herbs

PILLI PILLI DISHES //

Cooked with barbecued tomato, onion and capsicum, mustard sauce, served in a thick spicy medium sauce.

Chicken Tikka	5.30
Lamb Tikka	5.50
Chicken	4.70
Lamb	5.50
Prawn	4.80
King Prawn	7.10
Tandoori King Prawn	7.50
Fish (may contain traces of bones)	6.50
Keema (Mince Meat)	5.50
Vegetable	4.20
Mixed (chicken tikka, lamb tikka, prawn & mushroom)	6.30



Spice Cottage Traditional Favourites

CURRY DISHES //

A sauce of medium consistency using a wide range of herbs and spices.

KORMA DISHES /

A very mild dish prepared with coconut, almonds and sultanas producing a creamy and sweet dish.

METHI DISHES //

Prepared in a medium dry sauce with onions, garnished with methi leaves to give a smooth taste.

BHUNA DISHES //

Thoroughly garnished dish with extra onions, capsicum and tomatoes, with selected spices and herbs, fresh coriander to provide a medium strength dish.

DANSAK DISHES

Prepared with pineapple, lentils, garnished in garlic and coriander to create a sweet and sour dish of Persian origin.

Chicken Tikka	5.20
Lamb Tikka	5.40
Chicken	4.60
Lamb	5.40
Keema (mince meat)	5.40
Prawn	4.80
King Prawn	7.10
Tandoori King Prawn	7.50
Fish (may contain traces of bones)	6.50
Vegetable	4.10
Mixed (chicken tikka, lamb tikka, prawn & mushroom)	5.60

Biryani Dishes

Made with special flavoured Basmati rice together with a mixture of spices, sultanas and almonds, topped with an omelette. Served with a separate curry sauce.

Special Biryani (chicken, meat, prawns & mushrooms)	6.50
Chicken Tikka Biryani	6.10
Lamb Tikka Biryani	6.30
Chicken Biryani	5.50
Lamb Biryani	6.10
Prawn Biryani	5.50
King Prawn Biryani	7.50
Vegetable Biryani	4.80

English Dishes

All dishes served with chips, peas, carrots, tomatoes and green salad.

Chicken, Prawn or Mushroom Omelette	6.90
Plain Omelette	4.30
Fried Scampi	5.90
Chicken Nuggets	5.90

Vegetable Side Dishes

Mixed Vegetable Bhaji	2.50	Mushroom Bhaji	2.50
Sag Bhaji (spinach)	2.50	Channa Bhaji (chick peas)	2.50
Bindhi Bhaji (okra)	2.50	Dal	2.50
Cauliflower Bhaji	2.50	Tarka Dal	2.50
Sag Aloo (spinach & potato)	2.50	Bombay Potatoes	2.50
Sag Ponnir (spinach & cheese)	2.50	Sag & Chana Bhaji	2.50
Aloo Gobi (potato & cauliflower)	2.50	Potato & Chana Bhaji	2.50

Rice Dishes

Pilau Rice	1.60	Boiled rice	1.50
Fried Rice	2.20	Vegetable Pilau Rice	2.20
Mushroom Pilau Rice	2.20	Keema Pilau rice	2.40
Egg Pilau Rice	2.20	Peas Pilau Rice	2.20
Garlic Pilau Rice	2.20	Lemon Pilau Rice	2.20
Fruit Pilau Rice	2.20	Special Pilau Rice	2.40

Sundries

Any extra toppings, 50p extra

Plain Nan	1.50	Tandoori Roti	1.00
Cheese Nan	1.80	Plain Paratha	1.90
Keema Nan (mince meat)	1.80	Stuffed Paratha (vegetable)	2.10
Garlic Nan	1.80	Puree	1.00
Kulcha Nan (vegetable)	1.80	Chapati	1.00
Peshwari Nan (sweet)	1.80	Plain Papadom	0.40
Keema & Chilli Nan	2.20	Spiced Papadom	0.50
Chilli & Cheese Nan	2.20	Raitha (onion or cucumber)	6.00
Keema & Cheese Nan	2.20	Chutney, Pickle, Mint or	
Garlic & Cheese Nan	2.20	Salad	0.50
Garlic & Keema Nan	2.20	Chips	1.50
Garlic & Kulcha Nan	2.20	Green Salad	1.00
Kulcha & Cheese	2.20		
Cheese & Onion	2.20		

OPENING HOURS

Sunday to Thursday 4.30pm to 11.00pm
Friday and Saturday 4.30pm to 11.30pm
including all holidays & Bank Holidays

Please make reservations for dining in order to avoid disappointment.

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www.spicecottage.info