WELCOME TO

SPICE KLUB

At Spice Klub, we celebrate the vibrant soul of India through bold flavours and timeless recipes. From authentic Indian classics to Indo Chinese creations, grilled delights and street food favourites, every dish is crafted with passion, premium ingredients and a commitment to excellence. Whether you're here to dine, unwind or celebrate, we promise an experience that delights every sense.

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FOOD ALLERGY / INTOLERANCE NOTICE

If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. We cannot fully guarantee that food served on these premises will be free from allergens.

SPICE KLUB

LOUNGE | BAR | DINING

FOOD MENU

AUTHENTIC INDIAN • INDO CHINESE • GRILL • STREET FOOD

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LOUNGE | BAR | DINING

FOOD MENU

LIGHT BITES

Masala Poppadoms — £3.50
Crispy lentil wafers served with mint chutney and mango chutney

Veg Spring Roll — £5.50
Crunchy rolls filled with seasoned vegetables and served with sweet chilli dipping sauce

Mixed Veg Samosa — £5.50
Golden pastry pockets filled with spiced vegetables

Minced Lamb Samosa— £6.50
Deep fried pastry filled with lamb & vegetables

Chilli Mushroom — £7.50
Crispy mushrooms with peppers & onion tossed in chilli garlic sauce

Chilli Paneer — £8.50
Soft Indian cottage cheese stir-fried with onion and peppers in house chilli sauce

Veg Jhol Momos / Fried Momos — £7.50
Traditional Himalayan steamed dumplings filled with vegetables, served with spicy in-house chutney / deep fried

Chicken Jhol Momos / Fried Momos — £8.50
Steamed dumplings filled with chicken & vegetables, served with spicy in-house chutney / deep fried

Chilli Chicken — £9.50
Tender chicken infused with smoky flavours and tossed in a fiery chilli sauce

Crispy Prawns — £10.50
Succulent prawns wok-fried with fresh garlic, chillies, onion & oyster chilli sauce

Amritsari Fish — £10.50
Punjabi-style fish fillets marinated in traditional spices and lightly battered until golden and crispy

Chicken Lollipop — £9.50
Juicy chicken wings marinated in the chef's special spices and fried until perfectly crispy

BBQ Chicken Wings — £9.50
Chargrilled wings glazed with smoky barbecue sauce and tossed in a wok

CHAAT COUNTER

Samosa Chaat — £5.50
Crushed samosa topped with chickpeas, yoghurt, tamarind chutney, mint chutney & fresh herbs

Aloo Tikki Chaat — £6.50
Crispy potatoes layered with tangy chutney, yoghurt and aromatic spices

Palak Chaat — £6.50
Crispy spinach leaves drizzled with sweet yoghurt, tamarind sauce and mint chutney

APPETISERS & SNACKS

Paneer Tikka — £9.50
Indian cottage cheese marinated in yoghurt and spices, chargrilled in the tandoor

Soya Chaap Masala — £9.50
Protein-rich soya chaap marinated in traditional Indian spices and grilled to perfection

Malai Broccoli — £10.50
Tender broccoli florets coated in a creamy cheese marinade and roasted in the tandoor

Malai Creamy Chaap — £10.50
Succulent soya chaap infused with cream, cheese & aromatic spices

Chicken Tikka — £12.50
Classic tandoori chicken cubes marinated overnight and flame-grilled

Chicken Malai Tikka — £12.50
Tender chicken marinated with cream, cheese and mild spices

Tandoori Wings — £12.50
Chicken wings marinated in traditional tandoori spices, served with chutney

Lamb Kebab — £13.50
Minced lamb blended with herbs and spices, grilled over charcoal

Tandoori Lamb Chop — £15.50
Juicy lamb chop marinated in the chef's signature spices and cooked to perfection

Tandoori Prawns — £18.50
King prawns marinated in aromatic spices and chargrilled, served with sauce

Achari Fish Tikka — £12.50
Fish marinated with traditional Indian pickle spices and grilled in the tandoor

Chef Mix Grill Platter — £28.50
A sizzling selection of chicken tikka, tandoori wings, lamb kebab and lamb chop

CHIPS & BURGERS

Veg Burger — £12.50
Vegetable patty served in a toasted bun with salad and sauce

Chicken Burger — £14.50
Crispy chicken fillet served with lettuce and house dressing

French Fries — £3.50

Masala Fries — £4.50
Crispy fries tossed in the chef's special seasoning

Loaded Fries — £5.50
Fries topped with cheese, sauce & savoury toppings

CURRY BOWLS

Saag Paneer — £12.50
Fresh spinach and cottage cheese cooked in a creamy North Indian style gravy

Paneer Tikka Masala — £12.50
Grilled paneer simmered in a rich tomato cream curry sauce

Mix Veg Curry — £11.50
Seasonal vegetables cooked in a lightly spiced traditional curry sauce

Dum Aloo — £12.50
Baby potatoes slow-cooked in a rich tomato and yoghurt gravy

Chana Masala — £11.50
Punjabi-style curry infused with aromatic spices and herbs

Dal Makhani — £12.50
Slow-cooked black lentils finished with butter and cream

Dal Tadka — £10.50
Yellow lentils tempered with garlic, cumin and fresh herbs

Malai Kofta — £12.50
Soft vegetable dumplings served in a luxurious creamy sauce

Egg Bhurji — £12.50
Indian-style scrambled eggs cooked with onions, tomatoes and aromatic spices

Butter Chicken — £14.50
Chargrilled chicken cooked in a rich buttery tomato sauce

Chicken Tikka Masala — £14.50
Tender tikka pieces simmered in a creamy and flavourful curry

Palak Chicken Curry — £14.50
Chicken cooked with fresh spinach and aromatic spices

Desi Chicken Curry — £15.50
Authentic home-style chicken curry packed with rich traditional flavours

Bhuna Lamb — £15.50
Slow-cooked lamb in a thick, intensely flavoured onion-based gravy

Lamb Rogan Josh — £15.50
Classic Kashmiri lamb curry infused with aromatic spices and herbs

Lamb Korma — £16.50
Mild lamb curry cooked in a creamy cashew and coconut sauce

South Indian Fish Curry — £13.50
Fish simmered in a tangy South Indian coconut and curry leaf sauce

Masala Prawn Curry — £14.50
Succulent prawns cooked in a rich tomato and onion masala gravy

BIRIYANI

Veg Dum Biryani — £10.50
Fragrant basmati rice layered with seasonal vegetables, saffron and aromatic spices

Chicken Biryani — £11.50
Traditional dum-cooked basmati rice layered with tender chicken and fresh herbs

Lamb Biryani — £12.50
Rich and aromatic rice dish cooked with succulent lamb and traditional spices

Mix Meat Biryani — £14.50
A royal combination of chicken, lamb and spices cooked using the traditional dum method

PAN ASIAN SIDES

Hakka Noodles (Veg / Egg / Chicken)
- Veg £8.50
- Egg £9.50
- Chicken £10.50

Wok-tossed noodles with vegetables and Asian seasoning

Desi Noodles (Veg / Egg / Chicken)
- Veg £8.50
- Egg £9.50
- Chicken £10.50

Indian-style spicy noodles cooked with peppers, onion and herbs

Fried Rice (Veg / Egg / Chicken)
- Veg £8.50
- Egg £9.50
- Chicken £10.50

Classic wok-fried rice with soy, seasoning, fresh vegetables and choice of protein

Schezwan Fried Rice (Veg / Egg / Chicken)
- Veg £8.50
- Egg £9.50
- Chicken £10.50

Fiery fried rice tossed with spicy Schezwan sauce and vegetables

BREADS & RICE

Plain Naan — £2.50
Butter Naan — £3.50
Garlic Naan — £5.50
Chilli Naan — £5.50
Tandoori Roti — £2.50
Laccha Paratha — £5.50
Chilli Cheese Naan — £6.50
Plain Rice — £5.50
Pulao Rice — £6.50
Jeera Rice — £6.50

SALADS & SIDES

Healthy Green Salad — £8.50
Fresh seasonal leaves, cucumber, tomatoes and house dressing

Chicken Caesar Salad — £9.50
Grilled chicken breast with romaine lettuce, Parmesan and Caesar dressing

Greek Salad — £7.50
Tomatoes, cucumber, olives, feta cheese & olive oil dressing

Plain Yoghurt — £2.50

Cucumber Raita — £3.50
Cooling yoghurt with cucumber and mild spices

Mixed Raita — £3.50
Traditional yoghurt mixed with fresh vegetables & herbs

DESSERTS

Gulab Jamun — £5.50
Warm milk dumplings soaked in fragrant cardamom syrup

Gajar Ka Halwa — £5.50
Traditional slow-cooked carrot pudding enriched with nuts & ghee

Kulfi (Pista / Malai) — £6.50
Authentic Indian ice cream available in pistachio or malai flavour

Vegan Cheesecake — £8.50
Rich, dairy-free cheesecake finished with fresh fruit and berry

Ice Cream — £5.50
Vanilla / Chocolate / Strawberry

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ALLERGENS
Gluten, Nuts, Milk, Fish, Crustaceans, Mustard, Soya, Sesame, Eggs, Celery

Vegetarian Spicy