



SPICES  SPIRITS

MENU

REVIEW US ON





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Welcome

HOME AT SPICES & SPIRITS

Authentic Indian Restaurant. As we balance our homemade blends and spices wisely; our food is flavoursome. For some, it may be spicier although it brings in authenticity and taste.

Basically, we are not a curry house. You are at the Authentic Indian Restaurant. Indulge in a fine dining experience with flavoursome spices food, cocktails, and spirits.



At Spices and Spirits, we take food allergies and dietary restrictions seriously. However, please be aware that we are not a gluten-free or nut-free kitchen.

While we make every effort to accommodate your needs, cross-contamination may occur, and our dishes may come into contact with gluten and nuts during preparation.

If you have severe allergies, we recommend exercising caution or consulting with our staff to discuss your specific requirements. Your health and safety are our top priority, and we appreciate your understanding.

* To provide you with the best possible dining experience, a 10% discretionary service charge will be added to your bill. This charge goes toward ensuring excellent service from our dedicated staff.

VEGETARIAN STARTERS

- Poppadom**  **£1.00**
One plain Poppadom
- Basket of Poppadoms**  **£4.50**
Three Poppadoms with chutney tray (mango chutney, mint sauce and onion salad)
- Masala Poppadom**   **£3.50**
Poppadom sprinkled with chopped onion, tomato and spices
- Dahi Poori**   **£8.95**
Crispy wheat puffs packed with potatoes, mung, tamarind and sweet yogurt.
- Pani Poori**   **£7.95**
Crispy fried, small hollow puri balls, filled with the mixture of tangy-spiced water, mashed potatoes-chickpeas, sweet and spicy chutney - cold starter
- Samosa Chaat**    **£6.45**
Punjabi samosa topped with chopped onions, masala chickpeas, yoghurt and sweet and spicy chutneys, and gram flour vermicelli - cold starter
- Paneet Tikka**  **£8.50**
Mouth-watering fresh paneer made at home, marinated with freshly blend spices and curry leaves
- Chilli Paneer**   **£8.95**
Indo-Chinese spiced Indian cottage cheese
- Punjabi samosa**   **£5.25**
Thick crispy pastry with spiced potato-pea stuffing served with tamarind chutney
- Veg Samosa**   **£4.25**
Crispy and flaky pastry with mixed vegetable stuffing served with tamarind chutney
- Onion Bhaji**   **£4.75**
Traditional Punjabi onion pakoras fried in a gram flour batter flavoured with whole carom and coriander seeds
- Veg Manchurian**   **£8.50**
Indo-Chinese starter dish of fried mixed vegetable balls in a spicy, sweet and tangy sauce
- Five Peppers Jackfruit**   **£9.95**
Crispy Jackfruit tossed with garlic, ginger, spring onion, and pepper sauce
- Hara Bhara Kabab 3pcs**   **£5.95**
Delicious vegetarian kababs made with potatoes, spinach and peas



NON VEGETARIAN SATARTERS



Chilli Chicken 🌶️🌶️🌶️ G E

Succulent boneless chicken, tossed with sliced onions, chillies, peppers and garlic ginger soy sauce

£8.95

Chicken 65 🌶️🌶️ G E D

Bonless chicken pieces marinated with speciality South India spice mix

£8.95

Chicken Lollypop 🌶️ G E

Succulent, slow fried 'frenched' 3 chicken winglets, coated with spicy batter

£7.25

Sikandari Lamb Chops 🌶️ D

Succulent 2 lamb chops marinated in Chef's special spices with yoghurt, ginger, garlic, slow cooked in Tandoor

£9.95

Chicken Tikka 🌶️ D

Tender chicken marinated in yoghurt, ginger, garlic and chilli, cooked in clay oven

£7.50

Chicken Malai Kabab D N

Melt in mouth, mild sauce made with cheese and cream flavoured with cardamom white pepper

£7.50

Fish Amritsari 🌶️ F G E

Mouth-watering spicy, gram flour batter coated tilapia fish pakodas

£8.25

Ajwani Zinga 🌶️ D C

Jumbo Tiger Prawns (2pcs) marinated with yoghurt, garlic and Ajwain, dill leaves and cooked in clay oven

£9.95

Prawn Koliwada 🌶️ G E D

Typical Mumbai cuisine from fisherman area. Spicy, gram flour battered prawn pakodas

£9.95

Lamb Sheek Kabab 🌶️ D

Spicy and delicious meat mince cooked in Tandoor

£7.95



SIZZLERS



Chicken Shaslik (6pcs) 🌶️ D

Tangy sweet and spicy chicken breast pieces flavoured with ginger, garlic and chillies

£14.95

Paneer Shaslik (5pcs) 🌶️ D Veg

Tangy sweet and spicy paneer cheese pieces flavoured with ginger, garlic and chillies

£14.95

Ajwani Zinga Sizzler (4pcs) 🌶️ D

Jumbo Tiger Prawns marinated with yoghurt, garlic and Ajwain, dill leaves cooked in tandoor oven

£18.95

Chicken Malai Kabab (6pcs) D N

Melt in mouth, mild sauce made with cheese and cream flavoured with cardamom white pepper

£14.95

Lamb Chops (5pcs) 🌶️ D

Succulent lamb chops marinated with Chef's special spices, yoghurt, ginger and garlic, slow cooked in Tandoor

£16.95

SIDE DISHES

Bhindi Bhaji † ⓐ Ⓝ Vegan if req

Lady fingers (okra) cooked with sliced onions, flavoured with ginger and mango powder

£6.95 £9.95

Aloo Gobi † ⓐ Ⓝ Vegan if req

Stir fired potatoes and cauliflower cooked with fresh ginger and tomatoes

£6.50 £9.95

Saag Aloo † ⓐ Ⓝ Vegan if req

Potatoes cooked in spinach-mustard leaves stew and tempered with cumin and garlic

£6.50 £8.95

Bombay Aloo †† ⓐ Ⓝ Vegan if req

Potatoes tempered with cumin and garnished with fresh coriander in creamy sauce

£5.95 £8.95

Dal Tadka ⓐ Ⓝ Vegan if req

Chana Dal cooked with chopped onions, garlic and tomatoes, tempered with red chillies and a hint of hing

£7.95 £10.50

VEGETARIAN MAINS

Dal Makhani † ⓓ Ⓝ

Urad Dal (black lentils) cooked with butter, cream, garlic tomato puree, tempered and seasoned with mild spices

£10.95

Dal Pancharatani † ⓓ Vegan if req.

Blend of Urad Dal, Chana Dal and red kidney beans cooked with garlic, onions and chunks of tomatoes

£10.95

Kadhai Paneer † ⓓ Ⓝ

Cottage cheese curry made with fresh red and green capsicums in a thick masala sauce

£11.50

Butter Paneer Masala ⓓ Ⓝ

Indian Cottage Cheese cooked in rich and creamy curry sauce

£11.25

Palak Paneer † ⓓ Ⓝ

Indian Cottage Cheese cubes cooked delicately with fresh spinach leaves

£11.50

Chole/Chana †† ⓓ Ⓝ ⓐ Vegan if req.

Chickpeas and potato curry flavoured with raw mango and pomegranate powder and Punjabi spice mix

£10.95

Veg Kadhai †† Ⓝ Vegan if req.

Fresh vegetable with onions, tomato, ginger, garlic and Indian spices

£10.95

Hariyali Kofta † ⓓ Ⓝ ⓐ

Deep fried paneer and vegetable dumplings, in a rich, creamy tomato and spinach sauce

£11.50



NON VEGETARIAN MAINS



Butter Chicken † D N

Chicken Tikka cooked in rich, creamy butter sauce

£13.95

Nali Gosht †† D N

A Royal Mughali fare. Lamb shank slow cooked in thick curry made with ground spices, yoghurt and fresh coriander, finished with poppy seeds

£18.95

Ghati Lamb †† D N

Originated from our birthplace Western Ghats of Maharashtra, Lamb cooked with traditional masala mix

£15.50

Malabar Chicken Curry †† N

Recipe from Malabar region of Kerala, chicken curry flavoured with pearl onions, fennel, coriander and made creamy with coconut milk

£13.95

Chettinad Chicken ††† N

A lovely flavoursome dish, from Chettinad region of Tamil Nadu in South India. Chicken cooked in an aromatic masala made by toasting traditionally used spices with coconut milk

£13.95

Lamb Nilgiri †† N

Lamb cooked with ginger, garlic, green chilli, coriander and mint with coconut milk

£15.50

Lamb Roganjosh † N

Slow, gentle cooked lamb in a gravy flavoured with garlic, ginger and aromatic spices

£15.50

Chicken Tikka Lababdar D N

Chicken Tikka cooked with delicious sauce. A secret recipe

£13.95

Whole Seabass † F D

Whole Seabass marinated with ginger, yoghurt, chilli and other spices baked in tandoor

£17.50

Konkani Fish curry † C F N

Tilapia fish cooked with Goan coastal spices and coconut milk

£14.95

Kadhai †† C N

Classic curry cooked in Kadhai pan using meat of choice, green peppers, tomatoes and onions

Chicken £13.95 | Lamb £15.50 | Prawn £16.95

Jalfrezi †† C N

Flavourful curry made with stir-fried peppers and onions in a spicy tomato sauce base

Chicken £13.95 | Lamb £15.50 | Prawn £16.95

Kolhapuri ††† N

Bonless chicken or lamb cooked in freshly made Kolhapuri (name of the place in Maharashtra, where the owners come from) Style hot spicy mix and red chilli powder, ginger, onion and garlic thick sauce

Chicken £13.95 | Lamb £15.50

Shahi Patiala Jheenga †† C N

King Prawn cooked in rich tomato-based sauce originated from Patiala, Punjab

£18.95

Rajasthani LaL Maas †††† N

Chunks of baby lamb braised Hot and flavoured spices of Rajathan, India

£17.95

BIRYANI

Biryani is served with Raita. You can order biryani sauce for £3.00 extra

Vegetable Biryani 🍛 (D) (N)	£11.50
Chicken Biryani 🍛 (D) (N)	£12.50
Lamb Biryani 🍛 (D) (N)	£14.50
Prawn Biryani 🍛 (D) (N) (C)	£15.50

RICE

Plain Rice (V)	£3.50
Saffron Pliau Rice (V)	£3.95
Coconut Rice	£4.15
Mushroom Rice (V)	£4.15
Kheema Rice	£4.50
Veg Fried Rice (S) (V)	£7.50
Chicken Fried Rice (S) (G)	£8.50
Jeera Rice (V)	£4.50

INDIAN BREAD

Plain Naan (G) (V)	£3.25
Butter Naan (G) (D)	£3.50
Plain Roti (G) (V)	£3.00
Butter Roti (G) (D)	£3.25
Garlic Naan (G) (V)	£3.75
Chilli Garlic Naan (G) (V)	£3.95
Peshwari Naan (G) (V)	£4.15
Aloo Paratha (G) (D)	£4.15
Cheese Naan (G) (D)	£4.50
Kheema Naan (G)	£4.50
Lachha Paratha (G)	£3.95

DESSERTS

Gulab Jamun **G D N**

Deep fried milk cake dumplings served hot in a sugar syrup

£5.95

Gajar Halwa **D N**

Warm caramelised carrot dessert made with butter, sugar and cream, garnished with pistachio and almond

£5.95

Mataka Kulfi **D N**

Denser and creamier traditional Indian ice cream flavoured with cardamom, saffron, ground pistachios and almonds. Set and served in traditional earthen pot (Mataka)

£5.95

Sundea Ice-Cream **D N**

£5.75

LASSI'S

Sweet Lassi **D**

This is a blend of yoghurt, water, sugar and mild spices

£4.95

Mango Lassi **D**

This is a blend of yoghurt, water, sugar, mango pulp and mild spices

£5.50

Buttermilk **D**

This is a blend of yoghurt, water, salt, coriander, green chilies and mild spices

£4.50

G Gluten **D** Dairy **N** Nuts **F** Fish **E** Egg
C Crustaceans **V** Vegan **Veg.** Vegetarian



Spices and Spirits

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