



SPICE CLUB

New Eating

RESTAURANT MENU





SPICE CLUB

Scrumptious food, superb service and a personal touch are the foundations of our popularity, which is what makes us the premier South East Asian restaurant in Solihull.

We promise you the very best Bangladeshi and Southern Asian food you have ever tasted. Our full à la carte menu offers a mouth watering selection of innovative, contemporary, traditional and home style dishes, blending delicate flavours and light textures prepared using the very finest ingredients.

Our menu (influenced by thousands of years of Asian culture) will take you on a culinary journey through South Central Asia, whilst always staying true to its origins of the Indian Sub Continent.

All our fresh ingredients are sourced locally, which are combined with authentic and exotic spices from around the world.

The management team has over a decade of experience in running successful restaurants in Solihull and Birmingham. Our chefs learnt their skills in their native Bangladesh and have since worked in some of the UK's leading Bangladeshi and Indian restaurants.

Our mission is to provide a stimulating range of high quality food and impeccable service in a friendly relaxed atmosphere.

ALLERGENS & INTOLERANCES

PLEASE NOTE: Please note most of our dishes contain certain allergens. Please enquire about your meal when ordering and we will be happy to advise you on your choices.

Appetisers to share

A panorama of our finest Starters recommended by our Chef. Simply pick a choice of platter and nibble while you chat.

For two:

Bangla Bites £7.95
Spicy niblets, chicken samosas & lamb shashliks

Tandoori Bites £9.95
Lamb chops, chicken tikka & tandoori prawns

Tikka, Tikka, Tikka £7.95
Diced chicken tikka, lamb tikka and spicy niblets

For four:

Shahi Platter £14.95
An appetising range of full-flavoured kebabs, including fish, chicken and lamb.

Vegetarian Platter £11.95
Samosa, onion bhajee and aloo tikki, with batura.

Toofan Platter £12.95
As 'assiette' composed from a selection of our best chicken, meat and vegetable starters.

Above starters served with accompanying chutneys, dips and fresh crisp salad.

Appetisers Seafood

Prawn Cocktail £3.95

Pan Fried Sea Bass £5.25
Fillet of sea bass coated in mustard seeds and fresh herbs. - *new dish*

Fish Pakora £3.95

Salmon Tikka £3.95
Pan-fried salmon steak coated in sprinkled turmeric and rock salt.

Tandoori King Prawns £5.25
Giant Tiger prawns marinated in garam masala and fresh herbs, smoked over charcoal.

Spice Club Special Fish £5.25
Fresh fish of the day, marinated in mustard dominated spices, hot smoked in the Tandoor, served with coriander flavoured.

Peri peri crab in batwa bread £5.25
Peri peri crab meat tossed together with crunchy pepper juliennes.

Prawn Bhuna Puree £3.95
Prawns cooked in light spices, served on crispy yoghurt bread.

King Prawn Pathia Puree £5.25
King sized prawns cooked in light spices, sweet and sour taste, served in crispy yoghurt bread.

King Prawn in Garlic Sauce £5.25
King Prawn pan fried in a garlic sauce.

Appetisers Lamb and Chicken

Chicken Tikka £3.95
Succulent bite size pieces of marinated chicken, grilled to perfection.

Chicken Pakora £3.95
Diced pieces of chicken breast marinated in spicy batter, fried crisp.

Chicken Shashlik £4.55
Cooked on charcoal with tomatoes and green pepper.

Chicken Tikka Puree £3.95
Diced pieces of chicken breast, sweet and sour taste, served on crispy yoghurt bread.

Imli Imli Imli £3.95
Hot sweet & sour starter with chicken, lamb & pan fried prawns served with a medley of sauce

Spice Club Special Lamb £4.55
Tender fillet of lamb stir fried with chopped onions, green peppers, tomato and a hint of mustard flavour, served on yoghurt bread.

Seekh Kebab £3.95
Minced lamb seasoned and spiced with coriander and cumin.

Chicken Tikka and Garlic Mushroom Stir Fry ... £4.55
A truly tantalising starter with a hint of chilli and tamarind - *new dish*

Stuffed Peppers (Chicken or Lamb) £4.55
Whole pepper baked in the Tandoor and stuffed with spicy minced lamb or chicken.

Punjabi Lamb Chops £4.55
Pieces of lamb (on the bone) marinated in spices cooked.

Appetisers Vegetables

Spice Club's Vegetable Samosas £3.55
Our special mix vegetable samosas

Paneer Samosas £3.55
Cottage cheese with corn and peas

Aloo Tikki £3.55
Mashed potato & green pea patty with light spices

Spiced Potatoes and Garlic Mushrooms £3.55
New dish - Lightly tossed with chef's five favourite spices

Hara Kebab £4.55
Stir fried chick peas, lentil, spinach & potato, wrapped in batwa bread

Onion Bhaji £3.55
Diced onions and vegetables seasoned with green herbs, fried crisp.

Stuffed Peppers £3.55
Whole pepper baked in the tandoor and stuffed with vegetable.

Plain or Spicy Popadoms £0.50

Chutneys & Pickles £0.50
A perfect accompaniment, a tray of classic & new.
Price per popadoms dining in

Speciality Dishes

House Specialties

Jalfrezi

Chicken or Lamb b. £8.95

King Prawn £10.95

Cooked with onions and green peppers together with a dozen spices and green herbs (medium or hot please ask)

Jaipuri

Chicken or Lamb b. £8.95

King Prawn £10.95

Contents cooked in tandoor mixed together with green and red peppers in slightly hot, tangy sweet and sour sauce.

Tawa - Hot or Mild

Chicken or Lamb b. £9.95

Slightly hot and spicy with sweet chilli flavours. Served on a griddle. A dry dish served with very little gravy

Tama hind

Chicken £8.95

King Prawn £10.95

Tandoor baked chicken or king prawn simmered in tandoor style with sweet & sour butter sauce to which of tamarind, a hint of chilli paste - a fabulous dish

Jhal

Chicken £8.95

King Prawn £10.95

A banger version of chicken jalfrezi, prepared in a slightly hot red pepper sauce.

Morchi

Chicken or Lamb b. £8.95

A carefully thought out dish for the discerning palate - hot enough to convince anyone that 'up market' does not mean bland, slightly hot taste.

Makhan

Chicken £8.95

Salmon £10.95

King Prawn £10.95

Tandoori baked, prepared in a sweet & sour butter sauce, flavoured with fenugreek and fresh coriander, a tastefully spiced & deliciously mild dish.

Rezaiah

Chicken or Lamb b. £8.95

King Prawn £10.95

A classic dish from the North of Bengal, tastefully spiced with a variety of herbs and spices, garnished with sautéed tomatoes, green pepper and coriander.

Speciality Dishes Seafood

Tandoori King Prawn Sagar £10.95

Tandoor baked succulent king prawns blended with South Indian spices added with chunks of paneer and spinach, finished with cheese and coriander topping.

King prawns in mango & garlic sauce £10.95

A slightly hot, sweet & sour sauce flavoured with fresh coriander leaves.

Calcutta Fish Supreme £10.95

The famous Bengali speciality - pan fried salmon steaks simmered in freshly ground spices, dill and with caramelised garlic sauce.

King Prawn Silsila £13.95

King Prawn shashlik with bell pepper and tandoori, served with a choice of rice.

Bangla Fish Curry £9.95

The famous Goan speciality. Fish of the day, cooked with panch puran (five spices), eggplant, and potatoes in medium strength sauce, garnished with tempered mustard seeds and fresh curry leaves.

Speciality Dishes Chicken

Chicken Tikka Chana £8.95

Barbecue chicken cooked with chick peas, spices and a few fresh chillies.

Chicken Istew £8.95

Tender piece of diced chicken stewed in sweet chilli & cream sauce together with seasonal vegetables.

Chicken Tikka Bhuna £8.95

Chicken Tikka Masala £8.95

We present our own exclusive recipe of succulent chicken Tikka in smooth masala sauce.

Akbari Chicken £8.95

Cooked in a variety of herbs and spices garnished with tandoori sauce.

Chicken Shalisla £8.95

Blended in high heat, tempered in mustard seeds & lime juice cooked with a medley of fresh peppers.

Speciality Dishes

Speciality Dishes Lamb

Achari Lamb £8.95
Fillet of lamb marinated in pickled spices, simmered in slightly hot tangy sauce with balsamic vinegar.

Bandami Lamb £8.95
Tender pieces of lamb simmered in mint & jaggery puree, finished with whipped yoghurt & lime dressing.

Lamb Passanda £8.95
Tender fillet of lamb mildly spiced with cream and garnished with pistachio - a characteristically rich and creamy dish.

Lamb Sookha Bhuna £8.95
Lamb off the bone cooked on a karahi packed with tomatoes, onions, garlic, ginger & chopped bullet chilli blended with North Indian spices & fresh coriander.

Lamb Kushie Dahl £11.95
Fillet of lamb cooked with dahl, served with a choice of rice.

Lamb in South Indian Spices £8.95
Slow cooked fillet of lamb in a sauce flavoured with curry leaves and South Indian spices.

Rajastani Lamb £8.95
Slowly cooked lamb in a spicy gravy with pineapple. Originally cooked for Indian Royalty.

Tandoori Murgh Mossala £9.95
Minced lamb, boiled egg & tandoori chicken, marinated in yoghurt and seasoned with tandoori mossala.

Tandoori Grills

Tandoori Mix £13.95
A selection of Tikka, Tandoori king prawn, salmon Tikka, Tandoori chicken, served with fresh salad and naan bread.

Tandoori King Prawn £13.95
Giant Tiger prawns marinated in garam masala and a dozen herbs, skewered over charcoal and served with plain rice and medley of sauce.

Chicken or Lamb Tikka £8.95
Succulent bite sized pieces of marinated chicken or lamb - grilled to perfection.

Tandoori Chicken £8.95
Half chicken marinated with cardamom and paprika spice - tender and full of flavour.

Tandoori Fish Tikka £12.95
Salmon steak marinated in turmeric, lemon juice, pan fried. Served with curried saffron sauce and plain rice complemented with fresh salad.

Chicken or Lamb Shashlik £9.95
Cooked on charcoal with tomatoes and green pepper.

Chef's Signature Dishes

Kulchan Chicken £8.95
A north Indian version of the ever-popular chicken tikka masala.

Korai Chicken £8.95
Diced pieces of chicken, cooked with chunks of green pepper, tomatoes and touch of fresh ginger.

Lamb Chop Kawari £9.95
Tender lamb chops stewed in fresh ginger and blackpepper together with fresh herbs. An absolute change from the old favourites.

Hot & Spicy Lamb with Potato Straws £8.95
Lamb prepared in a tangy hot & spicy sauce garnished with potato straws.

Mix Jalfrezi £9.95
(Chicken, Lamb Mushroom and Prawn Jalfrezi)
Cooked with crispy onion and green peppers together with a dozen spices fried onions and green herbs. A tastefully spiced dish.

Mixed Jaipuri £9.95
Chicken, lamb and mushroom cooked in a slightly hot, tangy sweet and sour sauce.

Chicken Tikka Chilli Garlic £8.95
Tandoori baked chicken pieces in garlic and chilli sauce a slightly hot and spicy dish.

Tandoori King Prawn Jaipuri £10.95
Baked in the tandoor mixed together with green & red peppers in a slightly hot, tangy sweet & sour sauce.

Mix Chilli Garlic Balti £9.95
Combination of chicken, lamb, prawn and mushrooms, deliciously spiced with garlic chunks and fresh coriander. Definitely makes a change from your traditional madras.

Bangla Chicken £9.95
Chicken cooked slowly with bay leaf, garam masala, curry leaf and fresh bell peppers.



Classics, Balti and Biryani Dishes

The Classics

Our selection of classic dishes are recognised by everyone and have been enjoyed by generations of Indian food lovers. Your choice of dishes can be prepared with many of the following:

Fresh vegetables	£7.95
Chicken	£8.95
Prawns	£8.95
Lamb	£8.95
Tikka chicken	£8.95
King prawns	£10.95

Bhuna

A thoroughly garnished dish with onions, capsicum and tomato with a touch of mixed spices

Pathia

A popular dish cooked in a slightly hot sauce producing a hot and sour taste

Dopiaza

Prepared with chopped green peppers and a mix of braised onions, hot to taste, an ever popular dish

Sagawala

Cooked with fresh spinach, a touch of garlic and spices, a medium strength dish, finished delicately

Rogan Josh

Robustly spiced dish, stewed with tomatoes, herb and spices.
A classic dish. Contains nuts.

Dhansak

Cooked with lentils, pineapple, herbs and spices, touch of red pepper, producing a hot sweet and sour taste

Madras Madras Madras!

We're convinced this dish needs no introduction!

Korma

Mildly spiced with ground almond and cream

English Dishes

Roast Chicken and Chips	£8.95
Fried mushroom, onion, peas and tomatoes	
Omelette and Chips	£7.95
Chicken, prawn or mushroom, peas and tomatoe salad	
Nuggets and Chips	£7.95
Peas and tomatoe salad	
Scampi and Chips	£7.95
Peas and tomatoe salad	

Balti Dishes

A very popular dish in the midlands. The combination of herbs and spices makes this dish tastefully spicy, garnished with onions, tomatoes and a generous touch of fresh coriander

Vegetable Balti	£7.95
Chicken Balti	£8.95
Lamb Balti	£8.95
Mixed Balti	£9.95
(Chicken, Lamb and Prawn)	
Tandoori Mixed Balti	£10.95
(Chicken, Lamb and Prawn Tikka)	
Spicy Tikka Masala Balti	£8.95
Chicken Tikka Balti	£8.95
Prawn Balti	£8.95
King Prawn Balti	£10.95
Balti Chicken Sagg Aloo Mushroom	£9.95
Balti Lamb Sagg Aloo Mushroom	£9.95
Balti Chicken Bazaar	£9.95
Desi Chicken or Lamb Balti	£9.95

True to its name, a unique flavour created with the combination of chicken or lamb, cooked together with aubergine, mushroom and egg, garnished with fresh herbs and medium to hot spices.

Extra mushroom or any other assortment of vegetables can be prepared with the above dishes, extra £1.00.

Recommended with Naan Bread.

Biryani Dishes

Wok fried saffron rice cooked with your choice of meat or vegetables in ghee (clarified butter), with delicate herbs and spices complemented with a fresh vegetable sauce.

Vegetable	£8.95
Lamb, Chicken or Prawns	£9.95
Chicken or Lamb Tikka	£10.95
King Prawns	£12.95
Spice Club Special	£11.95
Chicken Tikka, Lamb Tikka and prawns	

Side Dishes

Vegetable Side Dishes

Spicy Saag Dahl	£4.55
Mixed Vegetable Bhajee	£4.55
Mushroom Bhajee	£4.55
Cooked in light spices.	
Bhindi Dopiaz a	£4.55
Crispy fried Okra and caramelised onions with tempered cumin seeds and lightly spiced.	
Bombay Aloo	£4.55
Lightly sauteed with cumin, red chilli, fresh herbs and spices	
Tarkha Dhall	£4.55
Sag Paneer	£4.55
Stir fried spinach with tempered spices cooked with cottage cheese.	
Vegetable Makhani	£4.55
Seasonal vegetables cooked together in a sweet and sour sauce with ginger juliennes.	
Shim Bhajee	£4.55
Diced French beans lightly spiced	
Paneer Makhani	£4.55
Home made cottage cheese simmered in sweet and sour butter sauce with ginger juliennes	
Stir Fried Mushrooms	£4.55
Mushroom quickly tossed with onion and green peas, a very popular accompaniment	
Cauliflower Bhajee	£4.55
Aloo Palak	£4.55
Potatoes and spinach.	
Aloo Gobi	£4.55
Potatoes and cauliflower.	
Vaigan Bhajee	£4.55
Aubergines, stir fried in cumin and garam masala.	
Chana Masala	£4.55
Chick peas cooked in a piquant gravy sauce with fresh ginger.	
Fresh Salad	£1.95
A rainbow salad of crunchy garden vegetables with cottage cheese and a citrus dressing	
Steak Chips	£2.25

New Eating

Tomatoes	£0.50
Coriander	£0.50
Potatoes	£0.50
Chana (chickpeas)	£0.50
Cauliflower	£0.50
Mixed Vegetables	£0.50
Spinach	£0.50
Pineapple	£0.50
Mushrooms	£0.50
Aubergine	£0.50
Prawns	£1.00
Chicken	£1.00
Lamb	£1.50
Chicken Tikka or Lamb Tikka	£1.50
King prawns	£3.00



Rice and Nans



Nans

Chapatti	£1.65
Wholemeal bread baked on Tawa.	
Naan	£2.55
Freshly baked leavened bread.	
Garlic Naan	£2.95
Keema Naan	£3.55
Minced lamb.	
Keema Naan with Cheese & Garlic	£3.55
Minced lamb.	
Peshwari Naan	£3.55
Honey and almond.	
Cheese, Garlic and Coriander Naan	£3.55
Special Naan	£3.55
Leavened bread baked with onions, garlic and green pepper, with a touch of coriander.	
Masala Kulcha	£3.55
Vegetables and a sprinkle of cumin seed.	
Paratha	£2.95
Wholemeal bread rolled and fried in butter - Chef's favourite.	
Batura	£1.95
Delicate puffy yoghurt bread - recommended.	

Rices

Plain Rice (Steamed)	£2.55
Kashmiri Special Rice	£3.95
Pilau rice fried with mixed fruit.	
Bengal Style Fried Rice	£4.95
Chicken, meat, prawn, stir fried with rice, fresh coriander - a delicious speciality.	
Mushroom Pilau	£3.55
Vegetable Pilau	£3.55
Saffron Pilau Rice	£2.95
Saffron flavoured Basmati rice, the perfect companion to your meal.	
Bangla Rice	£4.95
Chicken Tikka with pilau rice	
Fried Rice	£3.55
Egg Fried Rice	£3.55
Lemon Coriander Rice	£3.55
Garlic Chilli Rice	£3.55
Coconut Rice	£3.55
Basmati rice simmered in coconut milk for a rich flavour.	



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www.spiceclubsolihull.com

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