

Pickles & Papdums

Lime Pickle / Chilli Pickle / Mint Sauce / Mango Chutney / Onion Salad	0.95
Raita Yoghurt, onion, cucumber or plain	2.25
Papadum	1.00
Spicy Papadum	1.05

Starters

Served with salad and mint sauce

Chicken Tikka Starter	4.45
Diced chicken, marinated in spices and yoghurt, cooked in our tandoor (clay oven) over charcoal	
Lamb Tikka (off the bone)	5.45
Diced tender lamb, marinated in spices and yoghurt, cooked in our tandoor (clay oven) over charcoal	
Sheek Kebab	5.25
Minced lamb, blended with garam massala and herbs, then grilled in the tandoor.	
Mixed Kebab	5.95
A mixture of chicken tikka, lamb tikka & sheek kebab	
Kebab Puri	5.95
Minced lamb, marinated in spices and skewered in charcoal oven, served on puri (pancake style flaky bread)	
Chicken Chat	4.95
Chicken cooked in chat massala and lemon juice	
Lamb Samosa	4.75
Triangle pastry stuffed with minced lamb	
Onion Bhaji ✓	4.75
Pungently spiced onions in a special batter.	
Vegetable Samosa ✓	4.75
Triangle pastry stuffed with or vegetables	
Aloo Chat ✓	4.75
Diced potato cooked with onions, and medium spices dressed with tomato, cucumber and lemon.	

Seafood Starters

Prawn on Puri	5.45
Delicately spiced, sweet and sour prawns served on a deep fried thin bread puri.	
Mackerel Biran	5.25
Lightly spiced mackerel marinated in tomato sauce and yoghurt then slightly fried with onion rings	
King Prawn Puree	6.95
Delicately spiced, sweet and sour king prawns served on a deep fried thin bread puri	
Tiger Prawn Butterfly	6.95
Tiger prawns with egg and breadcrumbs, spiced and fried in butter	
Tandoori King Prawns	6.95
Whole king prawns marinated in yoghurt and spices with herbs and cooked in a clay oven	

Tandoori Sizzler Dishes

Chicken Tikka	9.95
Diced chicken (off the bone) marinated in tandoori spice and grilled in the clay oven	
Lamb Tikka	9.95
Diced lamb (off the bone) marinated in tandoori spice and grilled in the clay oven.	
Chicken Shashlik	10.95
Diced chicken grilled with green pepper, tomatoes & onions.	
Lamb Shashlik	10.95
Diced lamb grilled with green pepper, tomatoes & onions.	
King Prawn Shashlik	17.95
Barbecued king prawns in the clay oven with fresh herbs & spices, tomatoes, onions and green peppers	
Tandoori Mixed Grill	15.95
A mixture of tandoori chicken, chicken tikka, lamb tikka & sheek kebab.	

Chef's Specials

Vegetable ✓	£9.95	Chicken Tikka	£10.45
Lamb	£10.95	King Prawn	£17.95
Tikka Massala		Balti	
Cooked in a mild, creamy sauce & flavoured with coconut, almonds & fresh cream.		Kashmiri curry dish, individually prepared with fresh ingredients with a blended mix of authentic herbs & spices	
Butter		Jalfrezi	
Barbecued then cooked with fresh cream, mildly spiced, garnished with almonds and pistachio nuts, served in butter		Tomatoes, onions, capsicums, green chillies and selected spices. Hot dish.	
Passanda		Karahi	
Succulent pieces cooked in red wine with fresh cream, cultured yoghurt and almond. Mild dish.		Cooked in tomatoes, capsicums with selected spices	
Garlic		Naga	
Cooked with garlic, onions, tomatoes, capsicums and selected spices.		Marinated in herbs, yoghurt and delicately spiced. Cooked with capsicums, tomatoes, garnished with coriander and touch of naga. Vindaloo-hot dish.	

Seafood Specials

Mackerel Bhuna	14.95
Whole mackerel cooked with fresh herbs and ground spices with spring onions and green chillies, served a semi-dry dish. Medium to plus hot	
Boroh Chingra Biran	17.95
Marinated whole king prawns, grilled and served on a bed of sweet sauce made from herbs, spices and a tomato based puree sprinkled with spring onions	
Pepper Grill Salmon	14.95
Fresh salmon grilled in tandoori garnished with onions and peppers.	
Tandoori King Prawn Bhuna	17.95
Well marinated king prawns cooked with onions, tomatoes and small chopped green peppers. Medium spicy	

House Specials

Quay Spice Special	12.95
Cooked with a mix of chicken tikka, lamb tikka and king prawn with green pepper, whole garlic, ginger paste, chef secret recipe and spices. A superb fully flavoured dish you will love	
Jaflong Chicken or Lamb	11.95
Marinated with green peppers, onions and barbecued on charcoal, mixed with medium/hot bhuna sauce.	
Jeera Chicken or Lamb	11.95
Cooked with cumin seed, ginger, coriander and tomatoes in a medium sauce	
Shapla Jal Jal Chicken, Lamb or Prawn	11.95
A dish noted for its spices and flavour using Kashmiri masala, coriander and chillies. Very Hot.	
Lal Qila Chicken, Lamb or Prawn	11.95
Medium. Cooked with fresh crushed garlic and mango sauce balanced with crushed chillies to give a mouthwatering dish from Goa	
Tandoori Cocktail Masala	11.95
Lamb tikka, chicken tikka and juicy minced lamb, rolled, seasoned and barbecued and cooked with a special recipe	
Chicken Peri Peri	11.95
Very Hot. Hot Goan chicken, with a Portuguese touch applied to chicken curry	
Sali Zardaloo Chicken or Lamb	11.95
Medium. Pieces of chicken cooked with apricots and honey, sprinkled with potatoes	
Nilgiri Chicken Korma	11.95
Mild. Tender pieces of chicken yield to a secret of marinade of coriander and mint to make a succulent, delicious and memorable dish	
Dazarling Chicken, Lamb or Prawn	11.95
Medium. If you like minced meat then this is a very tasty dish for you.	

Old Favourites

Vegetable ✓	£8.95	Chicken	£9.95
Chicken Tikka	£10.45	Lamb	£10.95
Prawn	£10.45	King Prawn	£17.95
Fish Tikka	£14.95		
Kurma		Ceylon	
Cooked with coconut in a mild sauce		With coconut, in a hot and sour sauce	
Patia		Rogan Josh	
Sweet and sour sauce with special spices - Medium		Cooked in tomatoes and onions, medium spiced	
Bhuna		Madras	
With onions, tomatoes and garam massala, slightly dry and spicy, garnished with coriander.		A lightly spiced dish with fairly hot flavour.	
Dansak		Saag	
Lentils with a hot sweet and sour sauce. Medium		Spinach prepared with garlic, tomato and onion.	

Biriani Dishes

Served with a vegetable curry, mild, made of special saffron rice, spiced ghee and served with Vegetable Curry

Vegetable	9.95	Prawn	10.75
Chicken	10.75	Chicken Tikka	12.45
Lamb	11.95	King Prawn	17.95

Side Dishes

Mushroom Bhaji ✓	5.25	Aloo Gobi ✓	5.25
Cauliflower Bhaji ✓	5.25	Potatoes and cauliflower, fried in butter & spices	
Brinjal Bhaji ✓	5.25	Tarka Dal ✓	5.25
Aubergine, medium spiced.		Lentils, spiced & cooked with garlic	
Saag Bhaji ✓	5.25	Saag Paneer ✓	5.25
Spinach		Spinach cooked with pieces of cheese in a creamy sauce with coconut and almonds	
Saag Aloo ✓	5.25		
Spinach with potatoes, medium spiced			
Bombay Aloo ✓	5.25		
Spiced potatoes			

Breads

Plain Nan	3.95	Garlic Nan	4.25
Whole wheat bread freshly baked in tandoor		Nan cooked with garlic	
Peshwari Nan	4.25	Quay Spice Nan	5.25
Nan cooked with sultanas & nuts		Stuffed with minced meat, green chillies & spicy onions, garnished with coriander	
Keema Nan	4.45	Paratha	4.25
Nan filled with spicy minced meat.		Egg Paratha	4.25
Cheese Nan	4.45	Chapati	2.10
		Soft thin dry bread baked	

Rice

Pilau Rice	4.25	Keema Rice	4.25
Basmati rice prepared with spices		Basmati rice fried in butter with minced meat	
Boiled Rice	3.95	Vegetable Rice	4.25
Steamed basmati rice		Egg Rice	4.25
Onion Fried Rice	4.25	Special Fried Rice	4.25
Garlic Rice	4.25	Basmati rice fried in butter with eggs, peas, almonds and sultanas.	
Coconut Rice	4.25		
Mushroom Rice	4.25		

Drinks

For takeaways and deliveries

Pepsi / Diet Pepsi / Lemonade 1.5 litre	4.50
Cobra 600ml	5.95
House Wine Red, White or Rose by the bottle	15.95

✓ - Suitable for Vegetarians



Manager's Special

FOR 2 PERSONS

Sun-Thurs £19.95 Fri-Sat £23.95

2 x Starters + 2 x Mains + 1 x Side
+ Pilau Rice + Nan + 2 Papadums
Mango Chutney, Onion Salad, Mint Sauce

Choose 2 Starters from the following:
Onion Bhajee, Chicken Tikka, Meat Samosa,
Vegetable Samosa

Choose 2 Mains from the following:
Chicken, Lamb, Prawn or Vegetable
Kurma, Bhuna, Patia, Madras, Sag, Rogan Josh,
Dansak, Ceylon

Choose 1 side from the following:
Bombay Aloo, Chef's Special Bhajee

UP TO 50% OFF

In an attempt to bring you the rich and aromatic flavours of India, we present Quay Spice. Driven by our passion for cooking and serving only the best dishes, using locally sourced ingredients where possible to our guests, we endeavour to tickle your taste buds with authentic, mouth watering food that truly reflects the traditional flavours of India enjoy!

The Quay Spice Team

Quay Spice is the ideal venue for any occasion
PRIVATE PARTIES, BIRTHDAYS, CELEBRATIONS,
OUTDOOR CATERING

www.quayspice.co.uk

Open 7 days a week including bank holidays
5:00pm - 11:00pm

Deliveries outside of three miles will incur a small charge. We have the right to refuse service without explanation. Some dishes contain nuts, dairy products, seafood or other allergens so please inform us of any allergies or intolerances when placing your order.

Discounts cannot be used in conjunction with any other offers

FOOD ALLERGY NOTICE:

Most of our dishes contain garlic, onions, peppers, coriander, vegetable oil and curry powder. Some dishes may contain these 14 allergens as follows:



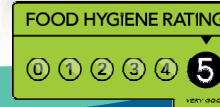
If you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order



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