



حلال
HALAL FOOD



www.spice1875.co.uk

ORDER ONLINE



Pub & Indian Dining



NEW Take Away Menu

Opening Hours:

MON- SUN: 5.00PM - 11.00PM

We Cater For Special Occasions,
Weddings, Birthdays Etc.

Free Private Parking Available (Opposite)

7 DAY LUNCH AVAILABLE FOR BOOKINGS OF 10 OR MORE PERSONS

FREE DELIVERY

WITHIN 3 MILES RADIUS. £2.00 per mile thereafter

20% DISCOUNT

orders over £30 on takeaway and delivery orders

30 Church Road, Slip End, Luton, Bedfordshire LU1 4BJ

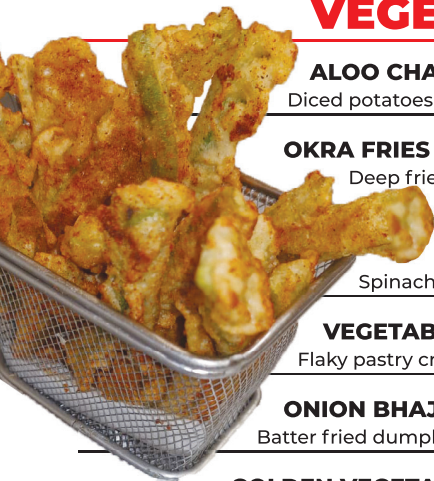
Tel: 01582 291 055

APPETISERS

PLAIN PAPADOM	£0.95
SPICY PAPADOM	£0.95
CHUTNEY PER PERSON	£0.95



VEGETARIAN STARTERS



ALOO CHAT V **£3.95**
Diced potatoes cooked with chaat masala. A medium & sour dish.

OKRA FRIES V **£3.95**
Deep fried in soda tempura batter and seasoned with blackened cajun spices, chaat masala and chef's secret spice blend.

PITA PANEER SAAG V **£4.95**
Spinach with paneer cheese.

VEGETABLE SAMOSA V **£4.50**
Flaky pastry crust filled with a medley of vegetables and aromatic spices.

ONION BHAJI V **£3.95**
Batter fried dumplings made of shredded onions.

GOLDEN VEGETABLE BALLS V ♯ **£5.50**
Mashed vegetables and cheese mixed into balls, coated in breadcrumbs and fried.

ALOO PAPRI CHAT V **£3.95**
Crispy pastries, chickpeas and potatoes with sweet yoghurt and chutney

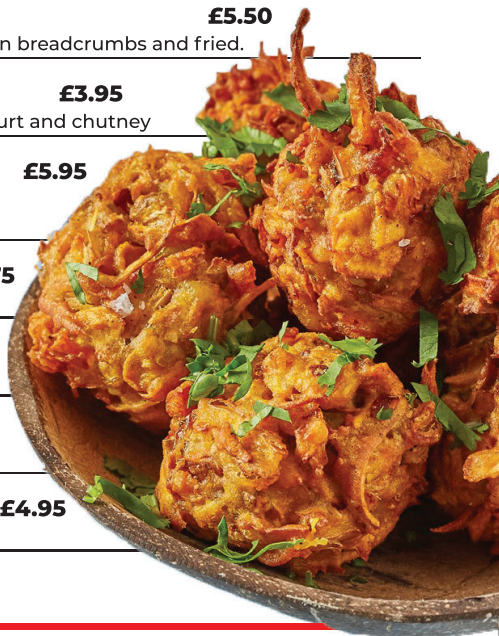
VEGETABLE SAMOSA CHAT V **£5.95**
Layers of spicy chickpeas, Gujarati samosa and sweet yoghurt chutney.

AUBERGINE PAKORA V **£4.75**
Deep-fried thinly sliced aubergine in batter.

HALOUMI PAKORA V **£4.95**
Deep-fried halloumi strips in batter.

VEGETABLE STUFFED PEPPER V **£5.95**
Peppers stuffed with mixed vegetables.

GARLIC MUSHROOMS V **£4.95**
Bhuna mushrooms stir-fried with garlic.



(V) = Vegetarian (N) = Nuts (CR) = Crustacean (F) = Fish
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NON-VEGETARIAN STARTERS

CHICKEN CHAT £4.95

Chicken lightly spiced with garlic, ginger and spring onions, finished with sliced tomatoes and fresh coriander.

SAMOSA £4.50

Homemade pastry with our choice of filling, either chicken or lamb.

CHICKEN 65 £5.95

Chicken coated in a unique sweet chilli sauce.

TIKKA CHAPLI £5.95

Chicken or lamb with sweet and spicy sauce.

GOLDEN CHICKEN BALLS £5.95

Chicken, mashed potato and cheese mixed into balls, coated in breadcrumbs and fried.



MUMTAZ MOMO CHICKEN £5.95

Nepalese-style home-cooked chicken, coated with a crepe.

STICKY BBQ WINGS £5.95

Deep-fried crispy wings coated with a sweet and tangy BBQ Sauce.

NAGA WINGS £5.95

Wings coated in spicy naga sauce.

TAMARIND WINGS £5.95

Wings coated in tamarind sauce.

CHICKEN PAKORA £5.50

Chicken marinated in a blend of spices, coated in batter, and fried to golden, crispy perfection.



NAZAKATH £5.95

Chicken breast fillet marinated in mustard oil, mustard sauce, gram flour and cheddar cheese, cooked in the tandoor.

CHICKEN TIKKA £5.95

Bite-sized chicken tikka marinated with yoghurt and special tandoori spices.

LAMB TIKKA £6.50

Bite-sized Lamb tikka marinated with yoghurt and special tandoori spices.

SEEKH KEBAB £5.95

Minced kebab with a delicate sprinkling of fresh herbs and spices.

* We take allergens very seriously if you have any concerns regarding allergens or any intolerances, our staff will be happy to advise *

Please note that our dishes may contain allergens that may not be suitable for you.

NON-VEGETARIAN STARTERS Continued

MIXED KEBAB

Selection of chicken tikka, lamb tikka and seekh kebab.

£7.95

STUFFED PEPPER

Your choice of filling, either chicken or lamb.

£5.95

TANDOORI CHICKEN

¼ Spring chicken marinated with yoghurt and special tandoori spices.

£4.95

THREE WAYS CHICKEN TIKKA

Chicken tikka with cheese, garlic, green herbs and smoked paprika.

£6.50

TANDOORI LAMB CHOPS

Lamb cutlets marinated with fresh ginger and spices, cooked in the tandoor.

£7.95

TANDOORI TROUT

Starter £12.00 Main Dish £20.95

Trout marinated with fresh ginger and spices, cooked in the tandoor.



FISH & CRUSTACEAN STARTERS

SQUID RINGS (F) 🌶️

Stir-fried in a wok with garlic, ginger spring onions, flaked chilli and chef-special spices.

£6.95

KING PRAWN BUTTERFLY (F) (CR)

Butterfly-shaped king prawns covered in bread crumbs and let to deep fry.

£7.25

SOFT SHELL CRAB (F) (CR) 🌶️

Crab coated in batter comprising of garlic, spring onions, dry chilli sauce & mustard seeds.

£6.95

PRAWN PURI (CR)

Prawns lightly spiced with garlic, ginger and spring onions. Finished with sliced tomatoes and fresh coriander, served on a puri bread.

£5.95

TIGER PRAWN PURI (CR)

Tiger prawns lightly spiced with garlic, ginger and spring onions. Finished with sliced tomatoes and fresh coriander, served on a puri bread.

£6.50

KING PRAWN PURI (CR)

King prawns lightly spiced with garlic, ginger and spring onions. Finished with sliced tomatoes and fresh coriander, served on a puri bread.

£6.50

CRISPY CALAMARI (F) 🌶️

Battered Squid with peppercorn, salt, garlic, spring onions and chilli flakes.

£6.95

SALMON TIKKA (F)

Bite-sized salmon tikka marinated with yoghurt and special tandoori spices.

£8.50

TIGER PRAWN PAKORA (F)

Coated In Batter, Stir-Fried With Spring onions, garlic, chilli flakes & mustard seeds

£6.50

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GRILLS & ROAST

TANDOORI MIX GRILL **£14.95**

Combination of chicken tikka, lamb tikka, tandoori chicken and shiek kebab served with salad and sauce.

TANDOORI CHICKEN **£9.95**

½ spring chicken marinated with yoghurt and special tandoori spices, cooked in tandoor.

CHICKEN TIKKA **£10.50**

Bite-sized chicken tikka marinated with yoghurt and special tandoori spices.

THREE WAYS CHICKEN TIKKA **£11.95**

Chicken tikka with cheese, garlic, green herbs and smoked paprika.

LAMB TIKKA **£11.50**

Bite-sized Lamb tikka marinated with yoghurt and special tandoori spices.

SLIP END KASUNDI TIKKA (Chicken) **£11.50**

Chicken marinated with Bangladeshi grain mustard, ginger and Kerala chilli.

SLIP END KASUNDI TIKKA (Lamb) **£12.50**

Lamb marinated with Bangladeshi grain mustard, ginger and Kerala chilli.

SALMON TIKKA / MONKFISH TIKKA (F) **£16.50**

Bite-sized salmon / monkfish tikka marinated with yoghurt and special tandoori spices.

PANEER CHEESE SHASHLICK V **£11.95**

Skewered cottage cheese marinated in special tandoori spices with onions, green peppers and tomatoes.

CHICKEN SHASHLICK **£11.95**

Skewered chicken marinated in special tandoori spices with onions, green peppers and tomatoes.

LAMB SHASHLICK **£12.95**

Skewered lamb marinated in special tandoori spices with onions, green peppers and tomatoes.

JHINGA SHASHLICK (CR) **£16.95**

Skewered king prawns marinated in special tandoori spices with onions, green peppers and tomatoes.

TANDOORI JHINGA (CR) **£15.95**

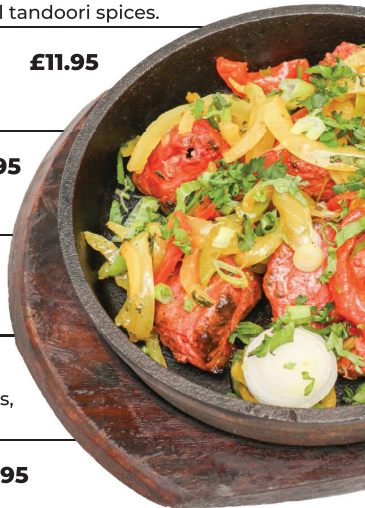
King Prawns marinated in yoghurt with chillies and fennel seeds, cooked in tandoor.

LAMB CHOPS **£15.95**

Lamb cutlets marinated with fresh ginger, Kerala spices and unique herbs.

UDAAR TIKKA **£14.95**

Duck breast flavoured with ginger, black pepper & tamarind.



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PLATTERS

BBQ PLATTER **£14.95**

Selection of chicken tikka, lamb tikka, lamb chops and king prawn.

SEAFOOD PLATTER **£16.95**

Selection of salmon tikka, crispy calamari, tandoori king prawn and tiger prawn pakora.

VEGETABLE PLATTER **£12.95**

Selection of vegetable samosa, golden vegetable balls, onion bhaji and aubergine pakora.



HOUSE SPECIALS

MURGH MASALA **£11.95**

Spring tandoori chicken comes off the bones. Cooked with minced lamb in a medium curry sauce.

KOFTA CURRY **£12.95**

Chicken or lamb meatballs cooked in a Bangladeshi style.

SIZZLING **£11.95**

A medium dry bhuna style dish cooked with green peppers, red peppers, and onions in chef's secret recipe.

HASINA **£13.95**

Cubes of tikka pieces cooked with grilled tomatoes, onions and peppers in a medium hot sauce.

LAMB CHOP BHUNA **£15.50**

Tandoori lamb chops cooked in a medium-rich aromatic bhuna sauce.

MANCHURIAN **£11.95**

Tikka pieces cooked with garlic, ginger, coriander and herbs, in sweet and hot Manchurian sauce.

CHILI MASALA **£11.95**

Cooked in a freshly ground chilli, onion, garlic, ginger and pepper-based sauce with coriander, herbs, and spices.

PEPPER CHICKEN CURRY **£11.95**

Bhuna-style medium curry with chilli peppers to compliment the dish.

ALLEPPEY MANGO **£11.95**

Mild and creamy curry cooked with coconut and mango.

DELHI DARBAR BUTTER CHICKEN **£11.95**

Mild and creamy dish cooked with chicken tikka and topped with original pure butter ghee.



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HOUSE SPECIALS

Continued

BIHARI £12.95

Slow cooked lamb or chicken with spinach and chick peas.

GREEN CHICKEN CURRY 🌶️ £11.95

Chicken cooked in a tangy sauce made from tropical lime and a plethora of green herbs.

NAWABI MURGH 🌶️ £13.95

Medium hot eastern dish cooked with boiled egg and chicken pieces.

CRISPY CHILLI FRY 🌶️🌶️ £15.50

Chicken or lamb cooked in corn flour and potato flour, tossed in a pan with green peppers, red peppers, onions, carrots, sweet chill sauce, tamarind sauce and ketchup.

HATHIM TAWA 🌶️ £12.95

Sliced chicken or lamb, sprinkled with cheddar cheese.

PUNJABI LEMON 🌶️ £11.95

Sliced chicken or lamb in a traditional medium sauce full of flavours garnished with lemon zest.

BLACK MAMBA CURRY 🌶️ £12.95

Chicken or lamb cooked with black cumin, star anise, bay leaves and coriander seeds.

RAILWAY LAMB CHOPS 🌶️ £16.95

Tandoori lamb chops cooked in a medium sauce with baby spinach, baby potatoes and garnished with garlic and turmeric.

RUPALI MODUKAASH £11.95

Grilled chicken or lamb tikka cooked with honey butter in roasted cashew nuts and cream.

LAMB SHANK NIHARI 🌶️ £17.95

A medium spicy dish originating from Delhi it's popular in North India, Bangladesh and the national dish of Pakistan.



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The following dishes can be served with your choice of meat or vegetables:

| **Vegetable £10.95** | **Chicken £11.95** | **Lamb 12.95** |

| **Prawn £10.95** | **Tiger Prawn £13.95** | **King Prawn £16.95** |



Kodu
with fresh
pumpkin.

Sisila
ginger and
coconut-based
mild sauce.

Shatkora
with a
Bangladeshi
citrus fruit.

Aloo
with potato.

Chana
with
chick peas.

Bash
with
bamboo shoot

Shorisha
with
mustard seeds

Bhindi
with okra.

TRADITIONAL OLD-TIME FAVOURITES

With your choice of Meat, Seafood or Vegetables:

| **Chicken £8.95** | **Chicken Tikka £10.50** | **Lamb £9.95** | **Lamb Tikka £11.50** |

| **Duck Tikka £12.00** | **Salmon £15.95** | **Monkfish £16.00** |

| **Tiger Prawns £11.50** | **King Prawns £15.95** | **Asian White Fish £14.50** |

| **Paneer Cheese £9.95** | **Seasonal Vegetables V £7.95** |

Masala N

All time favourite dish
It is sweet, sour,
buttery and creamy.

Korma N

Mild & creamy.

Pistachio Korma N

Mild and creamy with
pistachio.

Pasanda N

Mild and creamy,
cooked with yoghurt
and fenugreek. Topped
with flaked almonds.

Kashmiri N

Creamy dish made
with seasonal fruit.

Curry

A classic
medium curry.

Bhuna

Rich with onion,
tomato, ginger and
garlic.

Dopiaza

Grilled onions and
mixed peppers.

Rogan

Smoky tomato with
spring onions.

Korai

Served in a korai, it is
cooked with onion,
ginger garlic and
peppers.

Achari Garlic 🌶️

Garlic clove cooked
with onion and herbs.

Ceylon 🌶️

Hot curry with lemon,
dried chillies and
coconut.

Jalfrezi 🌶️🌶️

Peppers, chillies
and onions.

Dansak 🌶️🌶️

Sweet, sour and hot
Persian dish infused
with lentils.

Pathia 🌶️🌶️

Sweet, sour and hot
Persian dish.

Madras 🌶️🌶️

Hot curry with dried
chillies and lemon.

Vindaloo 🌶️🌶️🌶️

Very hot with red chil-
lies and potatoes.

Naga 🌶️🌶️🌶️

With Bangladeshi
scotch bonnet offers a
unique aroma.



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SEAFOOD

GARLIC PRAWN MASALA (CR) £12.95

Shrimp cooked in a medium bhuna style sauce with specially sliced garlic.

TIGER PRAWN MALABAR CURRY (CR) £14.95

A delicious tiger prawn curry cooked with onions, coconut milk, curry leaves and mustard seeds.

KING PRAWN SUKA (CR) £15.95

King prawns cooked with garlic, ginger and spring onions in a medium tamarind curry sauce and topped with fresh coriander.

KING PRAWN ROSHUN (CR) £16.95

Cooked with fresh garlic and accompanied with stir-fried green peppers, spring onions cooked in a medium sauce.

GODA JHINGA PORDA NISHI (CR) £16.95

King Prawn shells cooked to perfection using chef's special recipe.

TANDOORI SALMON BHUNA (F) £16.95

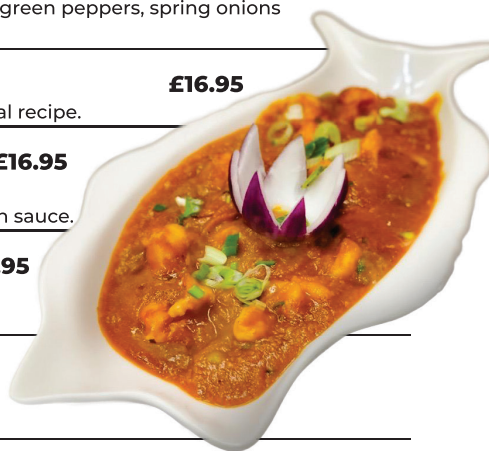
Diced pieces of salmon marinated in chef's special recipe.
Cooked in the tandoori oven then cooked in a special goan sauce.

BENGALI MAAS BIRAN (F) £15.95

Bangladeshi fresh water fish fried with onions, pepper, spring onions, fresh chillies and coriander.

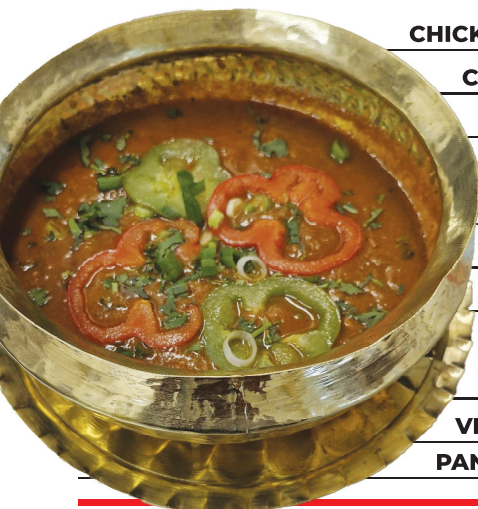
MANGLOREAN SCALLOPS £11.50

Pan seared king scallops, cooked with mustard and curry leaves



BALTI

Traditionally cooked with garlic, ginger and the chef's special balti sauce.
Served in a balti dish, which complements the flavours, with pilau rice or naan bread.



CHICKEN £14.95

CHICKEN TIKKA £15.95

DUCK TIKKA £18.50

LAMB £14.95

LAMB TIKKA £15.95

PRAWN (CR) £16.95

KING PRAWN (CR) £18.95

MIXED MEAT (CR) £17.95

Balti with chicken, lamb and prawns.

VEGETABLE £13.95

PANEER £14.50

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HYDERABADI BIRIYANI

Hyderabad was conquered by the Mughals in the 1630s, and ruled by its Nizams. Mughlai culinary traditions joined with local traditions to create Hyderabadi cuisine. Local folklore attributes the creation of Hyderabadi biryani to the chef of the first Nizam, Nizam-ul-Mulk, Asaf Jah I, in the mid-18th century, during a hunting expedition. In 1857, when the Mughal Empire declined in Delhi, Hyderabad emerged as the center of South Asian culture, resulting in a mix of innovations in Hyderabadi Matka Biryani.

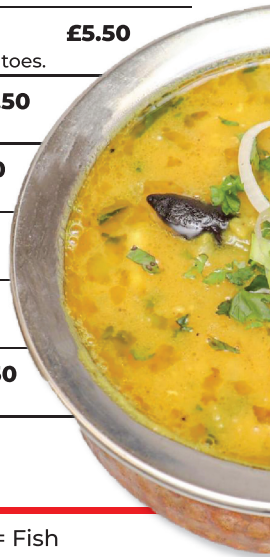


CHICKEN	£14.95	PRAWN (CR)	£17.50
CHICKEN TIKKA	£15.50	KING PRAWN (CR)	£18.55
LAMB	£15.95	VEGETABLE V	£12.50
LAMB TIKKA	£16.50	PANEER CHEESE	£12.95
DUCK TIKKA	£18.95	SPECIAL (CR)	£18.95

Biryani with chicken, lamb and prawns.

VEGETABLE

SOBZAI PORAIL V	£5.50	MUTTER PANEER V	£5.50
Dry, saucy southern-style veg with coconut		Peas and cheese.	
GOBI ADRAKI V	£5.50	SAAG PANEER V	£5.50
Cauliflower and ginger.		Spinach and cheese.	
BRINJAL BHAJI V	£5.50	SAAG BHAJI V	£5.50
Aubergine.		Spinach.	
MUSHROOM BHAJI V	£5.50	SAAG ALOO V	£5.50
Sauteed mushrooms.		Spinach and potatoes.	
BHINDI BHAJI V	£5.50	KHUMBI SAAG ALOO V	£5.50
Saucy stir fried okra.		Mushroom, spinach and potatoes.	
BHINDI BAHAR V	£5.50	JEERA ALOO V	£5.50
Dry Stir fried okra.		Cumin and potatoes.	
TADKA DHAL V	£5.50	BOMBAY ALOO V	£5.50
Garlic tempered lentils.		Herby potatoes.	
DHAL BUKARA V	£5.50	KEEMA ALOO	£5.50
Creamy black lentils.		Mince meat and potato.	
CHANA MASALA V	£5.50	ALOO GOBI V	£5.50
Chickpeas.		Potatoes and cauliflower.	
CHILLI PANEER V	£5.50	ALOO BEGUN V	£5.50
Chilli and cheese.		Potatoes and aubergine.	



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RICE

BOILED RICE

£2.95

PILAU RICE

Fragrant basmati rice.

£3.25

PESHWARI RICE **N**

Stir-fried rice with Peshwari.

£3.75

MUSHROOM RICE

Pilaw rice stir-fried with mushrooms.

£3.50

LEMON RICE

Pilaw rice stir-fried with fresh lemon.

£3.75

LIME & COCONUT RICE

Pilaw rice stir-fried with lime and coconut.

£3.75

LIME & CASHEW RICE **N**

Pilaw rice stir-fried with lime and cashew nuts.

£3.75

CHILLI & ONION RICE

Pilaw rice stir-fried with chilli & onion.

£3.75

GARLIC RICE

Rice stir-fried with garlic.

£3.75

KEEMA RICE

Rice stir-fried with lamb mince.

£3.95

EGG FRIED RICE

Lightly spiced, stir-fried rice with egg.

£3.75

SPECIAL RICE

Lightly spiced, stir-fried rice with egg, mushrooms, peas and onions.

£3.95

BUKHARI SWEET PILAU

Sweet pilau rice stir-fried with raisins and carrots.

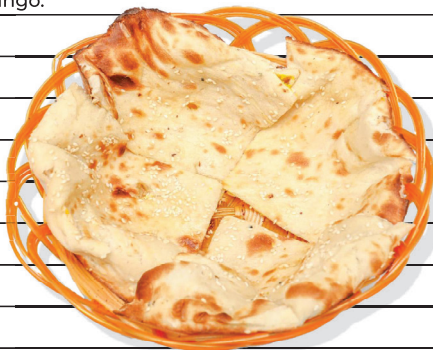
£4.20



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NAAN / BREADS

PLAIN NAAN	£3.50
GARLIC NAAN	£3.80
KEEMA NAAN Naan with lamb mince.	£3.95
PESHWARI NAAN Naan with coconut, sugar, cream and mango.	£3.80
CHICKEN TIKKA NAAN	£3.95
CHEESE NAAN	£3.80
CHILLI NAAN	£3.80
CORIANDER NAAN	£3.80
PLAIN PARATHA	£2.95
EGG PARATHA	£4.95
STUFFED VEGETABLE PARATHA	£4.50
TANDOORI ROTI	£2.50
CHAPPATI	£1.95



ON THE SIDE

Chips	£3.50
Cheesy Chips	£4.45
Masala Chips	£3.95
Mixed Leaf Salad	£3.50
Raitha	£2.50

Available in plain, with cucumber or mixed with cucumber and onion.

SOFT DRINKS

Coke	£2.40
Diet Coke	£2.40
Fanta / Tango	£2.40
Sprite	£2.40
Water Bottle	£2.00
Sparkling Water Bottle	£3.00

EUROPEAN DISHES

FISH & CHIPS (F)	£11.95
SCAMPI & CHIPS (CR)	£11.95
OMELETTE & CHIPS	£10.50
MUSHROOM OMELETTE & CHIPS	£11.25
CHICKEN NUGGETS & CHIPS	£10.95
CHICKEN OMELETTE & CHIPS	£11.50
GOUJON CHICKEN & CHIPS	£11.95

BANQUET NIGHT

every Wednesday & Sunday

Choose from

**1 Starter, 1 Main Dish,
1 Side Dish, 1 Rice or Nan Bread**

Only £15.95 per person

Dishes from Old Time Favourites only.
Any special dish or seafood extra £3.95

The management reserves the right to refuse service without any reason. Any favourite Indian dish served on request. Cheques not accepted. No service charge. VAT is included in the listed price.