

SIDE DISHES

Vegetables served as a side dish only with main meals. All vegetables are freshly prepared.

Cooked in special style with medium hot taste.

BHINDI BHAJEE <i>Okra/Ladies Finger</i>	£3.95
MUSHROOM BHAJEE	£3.95
TARKA DALL <i>Lentil with Garlic</i>	£3.95
BRINJAL BHAJEE <i>Aubergine/Egg Plant</i>	£3.95
BOMBAY ALOO <i>Curried Potatoes</i>	£3.95
CAULIFLOWER BHAJEE	£3.95
SAG BHAJEE <i>Spinach cooked in Garlic, lightly spiced</i>	£3.95
MIXED VEGETABLE BHAJEE	£3.95
DAHI RAITHA <i>Hone made yoghurt, cucumber ad cumin seeds</i>	£2.25

FRESH BREAD

NAAN <i>Unleaven bread made in clay oven</i>	£2.95
KEEMA NAAN <i>Stuffed with minced lamb</i>	£3.95
GARLIC NAAN <i>Stuffed with garlic</i>	£3.25
PESHWARI NAAN <i>Stuffed with sultanas and almonds</i>	£3.75
KULCHA <i>Milky unleaven bread with sesame seeds on top</i>	£3.25
PARATHA <i>Fried Bread</i>	£3.25
STUFFED PARATHA <i>Stuffed with mixed vegetable</i>	£3.95
CHAPATI	£0.95
TANDOORI ROTI	£2.95

RICE (CHAWAL)

BOILED RICE	£2.95
STEAMED LEMON RICE	£2.95
PILAO RICE <i>Saffron Basmati Rice</i>	£3.25
FRIED RICE	£3.95
MUSHROOM PULAO RICE	£3.95
VEGETABLE RICE	£3.95

QUEEN'S SPICE "OLD GOODIES"

*Here is a selection of age old popular and favourite curries.
These dishes are carefully prepared with fresh ingredients and freshly ground herbs and spices.
(All dishes can be Tikka if you wish).*

	A La Carte
CHICKEN	£7.95
LAMB	£8.95
PRAWN	£10.95
KING PRAWN	£13.95
VEGETABLE	£7.95

KORMA - VERY MILD

A delicate preparation of coconut and selected spices, producing a very mild flavour.

Recommended side dish: Stir Fried Mixed Vegetable

ROGAN JOSH - MEDIUM HOT

Specially prepared with ginger and garlic; garnished with tomato, medium hot.

Recommended side dish: Mushroom Bhajee

MALAYAN - MILD

A mildly spiced dish prepared with pineapple, coconut and cream to create a beautifully balanced flavour.

Recommended side dish: Aloo Chana

BHUNA - MEDIUM

Garnished dish with onion, green pepper, tomato and selected spices.

Recommended side dish: Sag Bhajee

DUPIAZA - MEDIUM HOT

A large quantity of onions seasoned and freshly treated with dozens of spices and herbs.

Recommended side dish: Sabzi Bhar

DANSAK - SWEET AND SOUR/SLIGHTLY HOT

A beautiful combination of spices with lentil and pineapple giving a sweet and sour taste.

Recommended side dish: Sag Aloo

PATHIA - SWEET AND SOUR AND HOT

*A hot and sour tasting dish prepared with garlic, onion, green pepper, tomato sauce,
with a touch of coconut, producing a hot sweet and sour taste.*

Recommended side dish: Sag Dall

MADRAS - HOT

A most popular dish with rich and hot tastes.

Recommended side dish: Brinjal Bhajee

CEYLON - HOT

A most popular dish, much hotter than Madras. Cooked with coconut powder.

Recommended side dish: Bhindi Bhajee

VINDALOO - VERY HOT SAUCE

Old fashioned very hot dish.

Recommended side dish: Onion Bhajee

VEGETARIAN DISHES

SABZI PANIR JALFRAZIE £7.95

Home made cottage cheese and mixed vegetables steam cooked with fresh green chilli and coriander, garnished with fresh ginger and garlic. Hot to taste.

SABZI BHAR £7.95

Mixed vegetables consisting of fresh green beans, peas, carrots, sweetcorn and courgettes; garnished with garlic, ginger, mustard seed, fresh coriander and fresh methi. Medium spiced.

SABZI ACHAR £7.95

Fresh pickled mix of vegetables cooked with Indian pickle. Hot to taste.

FRUITY MASSALLAM £7.95

Fairly mild creamy sauce with banana, pineapple, fruit cocktail and dressed with almonds.

CHASNI MASSALLAM £7.95

Mixed vegetables cooked with sweet and sour hot taste.

SAG ALOO £7.95

Potatoes and fresh spinach with fresh methi, coriander and mustard seed.

SABZI PARSİ SPECIAL £7.95

Mixed vegetables in a Parsian wedding style dish garnished with garlic, ginger and lentils.

ALOO CHANA £7.95

Potatoes and chick peas cooked with fresh herbs. Medium hot to taste. Well recommended.

BIRYANI

These dishes are Moghul wedding style dishes consisting of rice and meat (chicken, lamb or vegetarian). The meat and rice are cooked together then served in a medium hot vegetable sauce. Medium to taste

CHICKEN, LAMB BIRYANI..... £12.95

VEGETABLE BIRYANI £12.95

SPECIAL BIRYANI £13.95

Special Biryani mixed with lamb and chicken. Fried egg on top.

CHICKEN OR LAMB TIKKA BIRYANI £13.95

Chicken or lamb cooked in tandoor then cooked with basmati rice.

KING PRAWN BIRYANI £16.95

King Prawn cooked in tandoori then cooked with basmati rice.

APPETISERS

SPICED/PLAIN POPADOM	£0.90
RED SPICED ONION	£1.10
PRAWN COCKTAIL	£3.95

NON-VEGETARIAN STARTERS

MURGH BHAJA	£3.95
<i>Chicken Tikka cooked in tandoor with medium spices. Served with chapati.</i>	
KASMIRI BHAJA	£3.95
<i>Diced Lamb Tikka cooked with fresh garlic, ginger, tomato. Served with chapati.</i>	
MIXED BHAJA	£3.95
<i>Tandoori Lamb and Chicken cooked with fresh herbs and spices. Served with chapati.</i>	
SHEEK BHAJA	£3.95
<i>Medium Spiced Minced Lamb with fresh dhanian, barbecued in tandoor. Served with chapati.</i>	
CHICKEN PAKORA	£3.95
<i>Chicken Fillet marinated in spices and herbs, deep fried. Served with salad and sauce.</i>	
HAGGIS PAKORA	£3.95
<i>Scottish Haggis cooked in a special batter. Served with salad and sauce.</i>	
PRAWN PATHI	£3.95
<i>Steamed Prawn cooked with fresh garlic, ginger and tomato using a special sweet and sour sauce.</i>	
<i>Served with chapati.</i>	
PRAWN PURI	£3.95
<i>Prawn cooked with medium spices and tomato, served with puffed fried bread.</i>	
MIXED KEBAB	£4.95
<i>Chicken Tikka, Lamb Tikka & Sheek Kebab. Served with salad and sauce.</i>	
KING PRAWN BHAJA	£5.25
<i>King Prawn with garlic, ginger, lemon, fresh mathi, tomato, dhanian and served with chapati.</i>	
<i>Medium spiced.</i>	

VEGETARIAN STARTERS

SABZI PAKORA	£3.25
<i>Chopped mixed vegetables with onions, dipped in gram flour and deep fried.</i>	
<i>Served with special sauce and salad.</i>	
MUSHROOM PAKORA	£3.25
<i>Mushrooms dipped in gram flour and deep fried. Served with special sauce and salad.</i>	
VEGETABLE SAMOSA	£3.25
<i>Pasties stuffed with vegetables, served with salad and sauce. Medium spiced.</i>	
CHANA PURI	£3.95
<i>Chick Peas cooked with fresh herbs and a touch of lemon, served with puffed fried bread.</i>	
<i>Medium spiced.</i>	
ONION BHAJEE	£3.95
<i>Gram flour and onion with mixed spices, deep fried and served with salad and special sauce.</i>	

Deluxe Dining

BANQUET A for two persons £37.95

Starters

2 Mixed Bhaja

Main Course

Jaipuri Chicken *Medium*
Chicken or Lamb Tikka Massalam
Medium

Side Dishes

Bombay Aloo &
Bhindi Bhajee

Basmati Rice &
Garlic Naan or Peshwari Naan

Coffee

BANQUET C for two persons £35.95

Starters

2 (Pakora & Samosa)

Main Course

Sabzi Paneer Jalfrazie *Hot*
Sabzi Fruity Massallam *Mild*

Side Dishes

Bombay Aloo
Tarka Dall

Pulao Rice & Naan

Coffee

BANQUET B for two persons £36.95

Starters

2 (Pakora & Samosa)

Main Course

Chicken Korma *Mild*
& Lamb Rogan *Medium*

Side Dishes

Aloo Gobi
Tarka Dall

Basmati Rice & Naan

Coffee

THALIS **VEGETARIAN** per person £19.95

Vegetable Pakora (Starter)
Sabzi Bhar, Tarka Dall,
Bhindi Bhaji, Sag Paneer,
Chana Massala
Pulao Rice, Puri

NON VEGETARIAN per person £19.95

Prawn Puri (Starter)
Chicken Methi, Lamb Jalfrazie,
Aloo Gobi, Bombay Aloo,
Pulao Rice, Chapati

QUEENS BAR

Vermouth

Martini Dry	£3.25
Martini Sweet	£3.25
Cinzano Bianco	£3.25
Campari	£3.25

Sherries

Harvey's Bristol Cream (sweet)	£3.25
Tio Pepe (dry)	£3.25
Port	£3.50
Vintage Port	£3.95

Spirits

Whisky	£3.25
Canadian Club	£3.25
Jack Daniels	£3.25
Gin	£3.25
Vodka	£3.25
O.V.D Rum	£3.25
Morgans Spice	£3.25
Southern Comfort	£3.25
Malibu	£3.25
Bunnahabhain	£3.95
Macallan	£3.95
Jamieson's Irish Whisky	£3.95
Glenmorangie	£3.95
Glenfiddich	£3.95
Dimple	£3.95
Highland Park	£3.95
Royal Salute (21 years)	£8.95

Brandy

Martell (VS)	£3.95
Courvoisier (VS)	£3.95
Remy Martin (VSOP)	£4.50

Liquers

Drambuie	£3.25
Tia Maria	£3.25
Cointreau	£3.25
Pernod	£3.25
Benedictine	£3.25
Glavva	£3.25
Grand Mariner	£3.25
Bailey's Irish Cream	£3.25
Creme de Menthe	£3.25
Sambucca	£3.25
Kahlua	£3.25

Archers schnapps	£3.25
Midori (melon)	£3.25
Tequila	£3.25
Amaretto	£3.25
Irish Mist	£3.25

Bottled Beer

Budweiser	£3.25
Becks	£3.25
Cobra (Indian Lager)	£3.50
Cobra (Large Bottle)	£5.95
King Cobra bt	£8.95
Alcohol Free Beer	£3.25

Draught Beer/Cider

Indian Kingfisher	£4.25
Indian Kingfisher 1/2 Pint	£2.50
Guinness (Can)	£3.95
John Smith Bitter (Can)	£3.95
Cider (Can)	£3.95

Wine

Glass of Wine (250ml)	£5.95
Glass of Wine (175ml)	£4.25
Glass of Rosie (250ml)	£6.50
Glass of Rosie (175ml)	£4.95

Tea and Coffee

Liquer Coffee (any)	£5.95
Irish Coffee	£5.95
French Coffee	£5.95
Calypso	£5.95
Filter	£2.95
Pot of Tea for One	£2.95

Soft Drink

Coke (Bottle)	£2.50
Diet Coke (Bottle)	£2.50
Lemonade	£2.50
Mineral Water (bottle)	£2.50
Orange Juice	£2.50
Bitter Lemon	£2.50
Soda Water	£2.50
Tonic Water	£2.50
Irn Bru (Bottle)	£2.50
J20 (Bottle)	£2.95
Appletise (Bottle)	£2.95
Lassi (Indian yoghurt drink)	£3.50
<i>(sweet, mango, salty)</i>	

LAMB SPECIALITIES

Lamb Tikka Massallam.....£9.95

Diced boneless Lamb barbecued in tandoor, cooked in yoghurt based sauce with medium spices, cream, tomatoes and fresh herbs.

Recommended side dish: Bombay Potatoes

Lamb Pasanda£9.95

Sliced Lamb steam cooked with ground almonds, fresh cream and ground herbs and spices. Mild and smooth to taste.

Recommended side dish: Aloo Chana

Badami Gosht£9.95

Lamb steam cooked with ginger and garlic and herbs; mild and smooth to taste.

Recommended side dish: Sag Aloo

Green Herb Lamb£9.95

Tender pieces of Lamb in a spicy sauce of tomato, green peppers, fresh coriander leaves; garnished with spring onion and a sprinkling of garam massalla.

Recommended side dish: Mushroom Bhajee

Garlic Chilli Gosht£9.95

Tender Lamb stewed in a spicy sauce with methi, fresh garlic and coriander, garnished with a slice of lemon and fresh green chilli. Medium hot to taste.

Recommended side dish: Mixed Vegetables

Lamb Jalfrazie£9.95

Tandoori cooked diced Lamb with green chillies and fresh coriander. Garnished with a touch of fresh ginger. Hot and spicy to taste.

Recommended side dish: Vegetable Bhindi Bhajee

Methi Gosht£9.95

Diced Lamb cooked in methi (fenugeek) seeds and fresh methi leaves. Exclusive and delectable. Medium hot to taste.

Recommended side dish: Tarka Dall

Lamb Shapla£9.95

Tender Lamb cooked with a touch of methi, extra ginger. Medium hot to taste.

Recommended side dish: Sabzi Bhar

Lamb Saag Dall£9.95

Lamb and spinach with lentils cooked in a spicy sauce, garnished with coriander. Medium hot to taste.

Recommended side dish: Brinjal Bhajee

CHICKEN SPECIALITIES

Chicken Tikka Korma£8.95

Diced boneless barbecued Chicken cooked in curd cream and selected spices, producing a very mild flavour.

Recommended side dish: Sag Chana

Murgh Tikka Massallam£8.95

Diced boneless Chicken barbecued in tandoor, cooked in yoghurt based sauce with medium spices, cream, tomatoes and fresh herbs. **Recommended side dish: Aloo Bhajee**

Chicken Pista Pasanda£8.95

A rare recipe of korma made with fennel and pistachio our own blend of spices. Mildly spiced.

Recommended side dish: Sag Aloo

Fruity Chicken£8.95

A famous dish from the buffet of the Great Eastern Hotel in Calcutta. A creamy fruity dish.

Recommended side dish: Vegetable Mushroom Bhajee

Garlic Chilli Chicken£8.95

Tandoori cooked Chicken in garlic, freshly cut green chilli garnished with fresh coriander. Medium hot to taste.

Recommended side dish: Mixed Vegetable

Chicken Jalfrazie£8.95

Chicken Tikka cooked with green chillies and fresh coriander. Garnished with a touch of fresh ginger. Hot and spicy to taste. **Recommended side dish: Vegetable Bhindi Bhajee**

Jaipuri Chicken£8.95

Tender pieces of Chicken grilled in the tandoor and cooked with fried mushrooms, onions and capsicums with fresh Punjabi massalla in a thick sweet and sour sauce. Highly recommended.

Recommended side dish: Bombay Aloo

Parsi Chicken Speciality£8.95

A famous Parsian wedding dish lavishly garnished with fresh spices, dal and fresh lemon.

Recommended side dish: Bhindi Bhajee

Chicken Banany£8.95

Cooked with Chicken Tikka - medium hot. **Recommended side dish: Aloo Mushroom**

Chicken Manchurian£8.95

Breast of Chicken cooked with nuts and poppy seeds - medium spicy to taste.

Recommended side dish: Aloo Chana

Chicken Lahore£8.95

Chicken Tikka cooked in yoghurt, onions and green peppers - medium hot to taste.

Recommended side dish: Aloo Mushroom

Chicken Tikka Bhuna£8.95

Chicken Tikka cooked with onions and green peppers, tomato and selected spices - medium hot to taste.

Recommended side dish: Sabzi Bhar

TANDOORI SPECIALITIES

*The traditional North Indian special way of oven cooking.
These dishes are designed for the customer who wishes to watch their waistline.
Specially recommended with roti or nan bread.*

Murgh Tandoor (with curry sauce)£11.95

Half Chicken marinated in yoghurt, aromatic spices and fresh herbs, barbecued in tandoor served with salad and sauce.

Recommended side dish Vegetable Curry.

Murgh Tikka (with curry sauce)£11.95

Diced boneless Chicken marinated in yoghurt and medium spices, barbecued in tandoor and served with salad and sauce.

Recommended side dish Tarka Dall.

Lamb Tikka (with curry sauce)£11.95

Diced boneless Lamb marinated in yoghurt and medium spices, barbecued in tandoor and served with salad and sauce.

Recommended side dish Aloo Gobi.

Tandoori Mixed£14.95

Consists of Tandoori Murgh, Murgh Tikka, Lamb Tikka, Sheek Kebab served with rice or nan, salad and curry sauce.

Recommended side dish Bombay Aloo.

Tandoori King Prawn (with curry sauce)£16.95

King Prawn marinated in yoghurt with fresh herbs and spices. Barbecued in tandoor and served with salad and sauce.

Recommended side dish: Aloo - Tomato Bhajee

SEAFOOD LEGEND

An opportunity to taste the delights of the sea in the unique Indian way.

King Prawn Massallam£14.95

Tandoori King Prawn cooked in yoghurt based sauce with medium spices, cream, tomatoes and fresh herbs.

Recommended side dish. Mixed Vegetable Bhajee.

King Prawn Jalfrazie£14.95

Tandoori King Prawn with fresh green chillies, tomatoes and coriander, garnished with a touch of garlic. Fairly spicy

and hot. Recommended side dish. Aloo Chana Massallam

Prawn Palak£10.95

Steamed cooked prawns with fresh spinach, garnished with a touch of garlic and fresh coriander. Medium spiced to

taste. Recommended side dish. Brinjal Bhajee

Prawn Garlic£10.95

Eastern Prawn garnished with spices in a medium hot sauce with added clove of garlic. Totally healthy dish.

Recommended side dish. Mushroom Bhajee

QUEEN'S SPICE

WINE LIST

White Wines

- | | | Bottle |
|-----------------|---|--------|
| 1. Chile | Sauvignon Blanc, Mountain Range
A fragrant sauvignon with refreshing gooseberry and citrus fruit flavours and a crisp, fresh finish. Best with mild curry. | £16.95 |
| 2. South Africa | Chenin Blanc, 'La Cotte Mill' Franschoek
A mouth-filling white, round and balanced with hints of mango and peach fruit. Best with mild and medium curry. | £16.95 |
| 3. Italy | Pinot Grigio, Nello
Fresh, softly dry Pinot Grigio with crisp apple fruit flavours. Best with medium and strong curry. | £17.95 |
| 4. Germany | Riesling Kabinett, Scmitt & Soehne
A delicious medium sweet, fruity wine. Excellent and easy drinking. Best with mild and medium curry. | £17.95 |
| 5. Australia | Chardonnay, Weighbridge
A well balanced, unoaked Chardonnay with exotic fruit flavours and lingering citrus fruits. Best with medium curry. | £18.95 |
| 6. France | Viognier, Domaine de Ribaute
A wonderfully elegant wine, pocked full of lush apricot and fresh melon characters. Best with medium curry. | £19.95 |
| 7. New Zealand | Sauvignon Blanc, Old Coach Road, Seifried Estate
Mouth-watering, Sauvignon, dry and zesty and overflowing with ripe passionfruit and pineapple flavours with good length and balance. Best with medium curry. | £21.95 |
| 8. France | Soncerre, Guy Soget
Elegant, mouth-filling Soncerre with great depth of flavours and up-front, round fruit characters. Best with mild curry. | £24.95 |

Rosé Wines

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| 9. Italy | Pinot Grigio Rose, Ancoro
A delightful, softly fruity rose, crisp and refreshing with bogs of summer fruits. Best with mild curry. | £17.95 |
| 10. California | White Zinfandel, Sutter Home
Delicate blush pink colour, fresh and lively and bursting with ripe strawberry flavours. Best with medium curry. | £18.95 |

Red Wines

Bottle

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| 11. Chile | Cabemet Sauvignon, Mountain Range
Ripe blackbeny and plum flavours with a subtle, warm finish.
Best with strong curry. | £16.95 |
| 12. Spain | Antano Tinto Rioja
Juicy, soft red with a long, lingering palate packed with blackbeny fruit flavours. Best with mild curry. | £16.95 |
| 13. Australia | Shiraz, Weighbridge
Rich and spicy with succulent dark beny fruit and a long lasting palate.
Best with strong curry. | £17.95 |
| 14. Argentina | Malbec Reserve, Trivento
Ripe red fruit aromas enhanced with hints of cherry and strawberry. The palate is luscious, velvety smooth and bursting with ripe fruits and toasty oak touches. Best with medium and strong curry. | £17.95 |
| 15. Italy | Shiraz, Nero d'Avolo, Il'Paradosso
Luscious, spicy red with lashings of bluebeny and plum fruit and a well balanced fruit filled finish. Best with medium curry. | £18.95 |
| 16. South Africa | Pinotage 'The Siren' Stormhoek
Wonderfully juicy with ripe plummy fruit characters and subtle hints of soft oak. Best with strong curry. | £18.95 |
| 17. New Zealand | Pinot Nair, Old Coach Road, Seifried Estate
A subtle, stylish Pi not with soft summer fruit, smooth and satisfying.
Best with mild curry. | £21.95 |
| 18. France | Fleurie, Chateau de Fleurie
From a family owned estate. Vivid and vibrant and packed with raspberry fruit. Best with medium curry. | £25.95 |

House Wine Selection

White

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| 19. Chile | Queens Spice Sauvignon Blanc
Delicious, easy drinking Sauvignon with soft gooseberry fruit and a refreshing finish. Best with medium and mild curry. | £15.95 |
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Red

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|-----------|---|--------|
| 20. Chile | Queens Spice Merlot
Juicy bramble and blackbeny fruit aromas and flavours with a long, soft finish. Best with medium and strong curry. | £15.95 |
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Fizz & Champagne

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| 21. Italy | Prosecco Spumante NV
A delicious sparkling wine with lovely soft fruit flavours, fine, generous bubbles and a refreshing, crisp finish. | £18.95 |
| 22. France | Moet et Chandan Brut NV
The worlds favourite champagne, soft and elegant with lots of lively bubbles. | £41.95 |
| 23. France | Bollinger Special Cuvee NV
Fresh, flowery wine of consistent style, fresh with persistent, soft fruit flavours followed by well balanced acidity and good length. | £49.95 |

Queen's Spice Special Lunch

STARTER

Sabzi Pakora *or*
Samosa *or*
Soup



MAIN COURSE

Rogan Josh
Bhuna
Korma
Dupiaza
Dansak
Madras



Basmati Pulao Rice *or*
Naan



Coffee

Vegetable	£6.95
Lamb or Chicken	£7.95
Prawn	£8.95
King Prawn	£9.95

STARTER

Murgh Bhaja (*Chicken*) *or*
Kashmiri Bhaja (*Lamb*) *or*
Prawn



MAIN COURSE

Tikka Massallam
(*Chicken or Lamb*) *or*
Jaipuri
(*Chicken*) *or*
Jalfrazie
(*Chicken or Lamb*)



Basmati Pulao Rice *or*
Naan



Coffee

Lamb or Chicken	£8.95
Prawn	£8.95
King Prawn	£10.95



Noor Jahan, the Queen of Spice, favourite queen of the Mogul Emperor Janhangir was very famous for creating new ideas in all areas of life. She created rose perfume, taught the skills of the culinary arts, introduced new culinary arts into Mogual's history and establishing a new role for women in society.

The Queens Spice Restaurant also strives to achieve excellence in Indian culinary art. We try to create a congenial and relaxing atmosphere ensuring that the Customers needs are catered for.

We have all our ingredients freshly prepared by our award winning chef who has over 30 years experience in Indian cooking and has created many new dishes, for example Chicken Munchurian which is a medium Chicken dish cooked with fresh herbs and nuts and recommended with Paratha, Punjabi Style.

Our starters are unique, and are not only served with salad and yoghurt, but are cooked in a special sauce and served with chapati. Chana Puree another wonderful dish is nice tender chick peas with beautifully flavoured sauce and served with puffed small fried chapati. Our Lamb Jalfrazie and Garlic Chilli Gosht are cooked with Green Chillies and fresh Fenugreek giving an unrivalled flavour.

There is a large selection of vegetarian dishes. All vegetables are fresh and are cooked with special care and attention. As people become more cautious about their health we give great consideration to this fact. Less oil is used, along with lean lamb, breast of chicken and fresh herbs. Most cooking is tandoori based.

Tandoori cooking is a very old method of cooking in central Asia, but in the Indian sub continent this tradition has been developed into a fine art. It is very similar to barbeque, but the difference lies in the stove. The tandoor is shaped like a barrel, has a small mouth and is quite wide from the middle to the bottom unlike the grill used for barbeque.

Our menu is transparent so our Customers can make the right choice. Raising food allergy awareness in our restaurant means people with food allergies can have the option available to order items that are guaranteed to be uncontaminated. Please ask if you need any help.

It has been our delight to serve our Customers since 1996. Hope you will enjoy your meal!

Manager

QUEEN'S SPICE

1 High Street, South Queensferry EH30 9PP

Tel: 0131 331 4300 Fax: 0131 331 4404

www.queensspice.co.uk

contact@queensspice.co.uk