

QUEEN'S SPICE



TANDOORI INDIAN RESTAURANT

Take-away Menu

OPEN 7 DAYS

Monday - Thursday

12 noon - 2.00pm

5.00pm - 11.00pm

Friday & Saturday

12 noon - 12.00am

Sunday

1.00pm - 11pm

Delivery Service Available

1 High Street, South Queensferry EH30 9PP

Tel: 0131 331 4300

Fax: 0131 331 4404

Web: www.queensspice.co.uk

Email: contact@queensspice.co.uk

APPETISERS

SPICED/PLAIN POPADOM	£0.75
RED SPICED ONION	£0.75
PRAWN COCKTAIL	£3.25

NON-VEGETARIAN STARTERS

MURGH BHAJA	£3.25
<i>Chicken Tikka cooked in tandoor with medium spices. Served with chapati</i>	
MIXED BHAJA	£3.25
<i>Tandoori Lamb and Chicken cooked with fresh herbs and spices. Served with chapati.</i>	
KASMIRI BHAJA	£3.25
<i>Diced Lamb Tikka cooked with fresh garlic, ginger, tomato. Served with chapati</i>	
SHEEK BHAJA	£3.25
<i>Medium Spiced Minced Lamb with fresh dhanial, barbecued in tandoor. Served with chapati.</i>	
PRAWN PATHI	£3.25
<i>Steamed Prawn cooked with fresh garlic, ginger and tomato using a special sweet and sour sauce. Served with chapati.</i>	
PRAWN PURI	£3.25
<i>Prawn cooked with medium spices and tomato, served with puffed fried bread.</i>	
CHICKEN PAKORA	£3.25
<i>Chicken Fillet marinated in spices and herbs, deep fried. Served with salad and sauce.</i>	
HAGGIS PAKORA	£3.25
<i>Scottish Haggis cooked in a special batter. Served with salad and sauce.</i>	
MIXED KEBAB	£3.95
<i>Chicken Tikka, Lamb Tikka & Sheek Kebab. Served with salad and sauce.</i>	
KING PRAWN BHAJA	£4.55
<i>King Prawn with garlic, ginger, lemon, fresh mathi, tomato, dhanial and served with chapati. Medium spiced.</i>	

VEGETARIAN STARTERS

SABZI PAKORA	£2.75
<i>Chopped mixed vegetables with onions, dipped in gram flour and deep fried. Served with special sauce and salad.</i>	
MUSHROOM PAKORA	£2.75
<i>Mushrooms dipped in gram flour and deep fried. Served with special sauce and salad.</i>	
VEGETABLE SAMOSA	£2.75
<i>Pasties stuffed with vegetables, served with salad and sauce. Medium spiced.</i>	
ONION BHAJEE	£3.25
<i>Gram flour and onion with mixed spices, deep fried and served with salad and special sauce.</i>	
CHANI PURI	£3.25
<i>Chick Peas cooked with fresh herbs and a touch of lemon, served with puffed fried bread. Medium spiced.</i>	

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 TANDOORI (with curry sauce)	£8.45
<i>Half Chicken marinated in yoghurt, aromatic spices and fresh herbs, barbecued in tandoor served with salad and sauce. Recommended side dish Mixed Veg Bhajee.</i>	
MURGH TIKKA (with curry sauce)	£8.45
<i>Diced boneless Chicken marinated in yoghurt and medium spices, barbecued in tandoor and served with salad and sauce. Recommended side dish Tarka Dall.</i>	

LAMB TIKKA (with curry sauce) £8.95

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 £11.95

Consists of Tandoori Murgh, Murgh Tikka, Lamb Tikka, Tandoori King Prawn, Sheek Kebab served with rice or naan, salad and curry sauce. Recommended side dish Bombay Aloo.

TANDOORI KING PRAWN (with curry sauce) £14.95

King Prawn marinated in yoghurt with fresh herbs and spices. Barbecued in tandoor and served with salad and sauce. Recommended side dish: Sag Aloo

SEAFOOD LEGEND

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

KING PRAWN MASSALLAM £12.95

King Prawn cooked in yoghurt based sauce with medium spices, cream, tomatoes and fresh herbs. Recommended side dish. Mixed Vegetable Bhajee

KING PRAWN JALFRAZIE £12.95

Tandoori King Prawn with fresh green chillies, tomatoes and coriander, garnished with a touch of garlic. Spicy and hot. Recommended side dish. Aloo Chana Massallam

PRAWN PALAK £8.95

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 £8.95

Eastern Prawn garnished with spices in a medium hot sauce with added fresh garlic. Totally healthy dish. Recommended side dish. Mushroom Bhajee

VEGETARIAN DISHES

SABZI PANIR JALFRAZIE £5.95

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 £5.95

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 £5.95

Fresh vegetables cooked with Indian pickle. Hot to taste.

FRUITY MASSALLAM £5.95

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

CHASNI MASSALLAM £5.95

Freshly picked mix of vegetables cooked with sweet and sour hot taste.

SAG ALOO £5.95

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

SABZI PARSİ SPECIAL £5.95

Mixed vegetables in a Parsi wedding style dish garnished with garlic, ginger and dall.

ALOO CHANA £5.95

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 or VEG BIRYANI £9.95

SPECIAL BIRYANI £10.95

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

CHICKEN OR LAMB TIKKA BIRYANI £10.95

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

KING PRAWN BIRYANI £14.95

King Prawn cooked in tandoori then cooked with basmati rice.

CHICKEN SPECIALITIES

- CHICKEN TIKKA KORMA** £6.95
Diced boneless barbecued Chicken cooked in coconut and selected spices, producing a very mild flavour. Recommended side dish: Sag Chana
- MURGH TIKKA MASSALLAM** £6.95
Diced boneless Chicken barbecued in tandoor, cooked in yoghurt based sauce with medium spices, cream, tomatoes and fresh herbs. Recommended side dish: Bombay Aloo
- CHICKEN PISTA PASANDA** £6.95
A rare recipe of korma made with saffron, fennel and pistachio our own blend of spices. Very mild to taste. Recommended side dish: Sag Aloo
- FRUITY CHICKEN** £6.95
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** £6.95
Tandoori cooked Chicken in garlic, freshly cut green chilli garnished with fresh coriander. Medium hot to taste. Recommended side dish: Mixed Vegetable Bhajee
- CHICKEN JALFRAZIE** £6.95
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** £6.95
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** £6.95
A famous Parsi wedding dish lavishly garnished with fresh spices, dal and fresh lemon. Recommended side dish: Bhindi Bhajee
- CHICKEN BANANY** £6.95
Cooked with Chicken Tikka - medium hot. Recommended side dish: Aloo Mushroom
- CHICKEN MANCHURIAN** £6.95
Breast of Chicken cooked with nuts and poppy seeds - medium spicy to taste. Recommended side dish: Aloo Chana
- CHICKEN LAHORE** £6.95
Chicken Tikka cooked in yoghurt, onions and green peppers - medium hot to taste. Recommended side dish: Aloo Mushroom
- CHICKEN TIKKA BHUNA** £6.95
Chicken Tikka cooked with onions and green peppers, tomato and selected spices. Recommended side dish: Sabzi Bhar
- CHICKEN KARAHI** £6.95
Diced Chicken Tikka cooked with garlic, ginger, tomato, onions and green peppers. Recommended side dish: Sabzi Achar

LAMB SPECIALITIES

- LAMB TIKKA MASSALLAM** £7.25
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** £7.25
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** £7.25
Lamb steam-cooked with ginger, garlic and herbs; mild and smooth to taste. Recommended side dish: Sag Aloo
- GREEN HERB LAMB** £7.25
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 £7.25
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 £7.25
Stewed 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 £7.25
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 £7.25
Tender Lamb cooked with a touch of methi, extra ginger. Medium hot to taste. Recommended side dish: Sabzi Bhar

LAMB SAAG DALL £7.25
Lamb and fresh spinach with lentils cooked in a spicy sauce, garnished with coriander. Medium hot to taste. Recommended side dish: Brinjal Bhajee

LAMB KARAH £7.25
Diced Lamb Tikka cooked with garlic, ginger, tomato, onions and green peppers., Recommended side dish: Sabze Achar

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).

CHICKEN	£5.95
LAMB	£6.25
PRAWN	£8.95
KING PRAWN	£11.95
VEGETABLE	£5.95

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/MEDIUM 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/HOT

A hot and sour tasting dish prepared with garlic, red chilli, onion, green pepper and tomato sauce, 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

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>Orka/Ladies Finger.</i>	£3.25
MUSHROOM BHAJEE	£3.25
TARKA DALL <i>Lentil with Garlic.</i>	£3.25
BRINJAL BHAJEE <i>Aubergine/Egg Plant.</i>	£3.25
BOMBAY ALOO	£3.25
CAULIFLOWER BHAJEE	£3.25
SAG BHAJEE	£3.25
MIXED VEGETABLE BHAJEE	£3.25
DAHI RAITHA <i>Yoghurt with fresh cuminseed and cucumber</i>	£3.25

FRESH BREAD

NAAN <i>Unleaven bread made in clay oven.</i>	£2.45
KEEMA NAAN <i>Stuffed with minced lamb</i>	£3.55
GARLIC NAAN <i>Stuffed with garlic.</i>	£2.75
PESHWARI NAAN <i>Stuffed with sultanas and almonds</i>	£2.95
KULCHA	£2.75
PARATHA <i>Fried Bread.</i>	£2.75
STUFFED PARATHA <i>Stuffed with mixed vegetable</i>	£3.25
CHAPATI	£0.75
TANDOORI ROTI	£2.45

RICE (CHAWAL)

BOILED RICE	£2.55
STEAMED LEMON RICE	£2.55
PILAO RICE <i>Saffron Basmati Rice.</i>	£2.75
FRIED RICE	£3.25
MUSHROOM PULAO RICE	£3.25
VEGETABLE RICE	£3.25

BANQUET A

for two persons £24.95

Starters

2 Papadam

2 Mixed Bhaja

Main Course

Jaipuri Chicken

Chicken or Lamb Tikka Massalam

Side Dishes

Bombay Aloo and Basmati Rice and
Naan

BANQUET B

for two persons £23.95

Starters

2 Papadam

Pakora Samosa

Main Courses
Chicken Korma and Lamb Rogan
Side Dishes
Tarka Dall, Basmati Rice and Naan

BANQUET C
for two persons £22.95
Starters
2 Papadam
Pakora and Samosa
Main Course
Sabzi Paneer Jalfrazie
Sabzi Fruity Massallam
Side Dishes
Bombay Aloo, Pilao Rice and Naan

Noor Jahan, the Queen of Spice, favourite queen of the Mogul Emperor Jangir 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 Mogul'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
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