

ALLERGENS: D-Dairy, E-Egg, F-Fish, G-Gluten, N-Nuts, V-Vegetarian, VE-Vegan

Menu items may contain or come into contact with dairy, egg, fish, gluten, nuts, shellfish and other allergens. Please speak to a member of staff for more information.

For other vegan options please ask a member of staff.

APPETISERS & STARTERS

Papadums Served with our homemade chutneys (D,V)	£5.00
TAPAS	
Seared Scallops * Marinated in pink pepper corn, garlic, lemon and served with spiced cauliflower puree (F)	£9.95
Hyderabadi Prawn Poori Shrimps tossed in sweet and tangy sauce served with flat wheat bread (F,G)	£9.95
Amritsari Fish Pakora. Cod fillets marinated in lemon and carom seeds, served with mint chutney (E,F D)	£8.95
Masala chicken lollipops Spiced minced chicken with garam masala and onions finished in breadcrumbs (E,G)	£7.95
Calcutta Chilli Chicken Marinated ginger & garlic tossed with bell peppers in soya sauce (E)	£8.95
Tsaretta Chicken Tikka Marinated in Chef's mint, coriander, basil and yoghurt sauce then chargrilled (D)	£8.95
Karwari Soft Shell Crab Soft shell crab in a crunchy and spicy semolina crump (F)	£9.95
VEGETARIAN TAPAS	
Punjabi Samosa Flaky and crunchy fried samosa (G,D,V)	£6.95
Anarkali Tikki. Spiced beetroot and quinoa patties with spicy mayo (E,V,G)	£6.95
Chilli Paneer Indian cottage cheese tossed with bell peppers in a spicy and tangy sauce (V,D)	£7.95

Crispy Chilli Aubergine Sliced aubergine cooked with fresh chilli until the skin is crisp to the bite (VE)	£7.95
Mini Onion Bhajis Our light and crispy version of this classic dish served with mango chutney (VE)	£7.50
Samosa chaat Punjabi samosa with chickpea, sweet yogurt and tamarind & chutney and a nylon sev (D,G,V)	£7.95
Roasted cauliflower and chickpea salad (V)	£ 8.50
Green salad Seasonal salad leaves drizzled with olive oil, lemon, pepper and honey (V)	£ 3.95

FROM THE TANDOOR OVEN	3 pcs each item
Tandoori Paneer Tikka Indian cheese with yogurt, gram flour and chilli (D)	£14.50
Achari Machli Tikka Salmon marinated with pickling spices (D,F)	£14.95
Lasooni Jhinga Black tiger king prawns marinated in brown garlic (D,F)	£15.95
Murgh Angara Tikka Tender chicken pieces marinated in garlic, yoghurt, Kashimiri chilli and nutmeg (D)	£14.50
Hyderabadi Lamb Chop Marinated in sweet red chilli, coriander, ginger, nutmeg and honey (D)	£15.95
Nizami Platter (for 2-3 people) Achari Machli, Lasooni Jhinga, Angara Murgh Tikka and Hyderabadi Lamb Chops (D,F)	£34.50
Tandoori Mushrooms	
Button mushrooms stuffed with cheese and spices (D,V)	£12.50

MAIN COURSES

Tandoori Seabass * - Tsaretta Spice's Signature Dish Fillet of sea bass served with cumin potatoes and salad (F) *	£25.50
Mangalorean Prawn Black tiger prawns cooked in coconut, tamarind and asafoetida sauce (F)	£19.50
Chef's Hometown Hyderabadi Murgh Biryani Yousuf's version of this Persian dish with fragrant chicken, onions, basmati rice served with rain	£19.50 ta (D) *
Murgh Bahar Chicken fillets cooked in a tomato, fennel and pepper sauce	£17.50
Delhi Butter Makhani Chargrilled chicken fillet cooked in a creamy butter sauce (D)	£17.50
Rampuri Murgh Korma Chicken fillets cooked in a creamy cashew & almond yogurt and fragrant sauce (D,N)	£17.50
Kashmiri Rogan Josh Slowed cooked lamb, onions, tomatoes, Kashmiri chilli and saffron	£17.95
Lamb Stir Fry Slice lamb deep fried tossed in garlic, red chillies, onion and sesame	£18.95
CHEF'S SPECIAL Our Chef's freshly proposed dish of the day. Please ask a member of staff for datails	

Our Chef's freshly prepared dish of the day. Please ask a member of staff for details.

VEGETARIAN DISHES / ACCOMPANIMENTS	Side / Main
Dal Makhani Slow cooked black lentils in a rich cream and chilli infused sauce (D,V)	£8.95 / £12.50
Gobi Adraki Cauliflower cooked with ginger, cumin and onion (VE)	£8.95 / £12.50
Katrika Masala Spiced aubergine cooked in a delicate masala sauce (VE)	£8.95 / £12.95
Saag Paneer Spinach tossed with Indian cheese and spices (D,V)	£7.95 / £11.95
Bhindi Tilwali Okra cooked in ginger, chilli and sesame (VE)	£7.95 / £11.95
Gunpowder Potatoes Crispy spice new potatoes coasted with a mix of fragrant spices (V,D)	£6.50 / £10.50
Raita Cucumber, mint, yoghurt and pomegranate (D,V)	£3.95

RICE

Plain Rice (VE)	£3.25	Coconut Rice (VE)	£3.99
Mushroom and Garlic Pilau (D)	£3.95	Saffron Pilau (D)	£3.99
BREADS			
Cheese and Garlic Naan (D,E,G)	£3.95	Chilli Naan (D,E,G)	£3.75
Garlic Naan (D,E,G) Spiced minced meat stuffed bread (D, E G	£3.95	Garlic Naan (D,E,G)	£3.95
Peshwari Naan Coconut, almond and mango stuffed brea	£3.95 d (D,E,G,N)	Plain Naan (D,E,G,V)	£3.50
Tandoori Roti (G,V)	£3.45		
Selection Basket Combination of garlic naan, Peshwari naa	n and paratha (D,E	,,G,N,V)	£12.50
DESSERTS			
Mango Phimi Mangoes, semolina and pistachio (D,N)			£7.50
Chili Chocolate Royale £7.50 Dark chocolate dome, Dacquoise biscuit, chocolate mousse, hazelnut crunch and chilli flakes (D,E,N)			
Gulab Jamum Scrumptious dough balls in a delicious sw	eet syrup served w	rith vanilla ice cream (D,N)	£7.50
Gajjar Halea			£5.95

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Please note that a 10% discretionary service charge will be added to all bills.

Carrot pudding, milk and pistachio

Our à la carte menu is available for take away. Please note that some of our dishes (those shown with an *) are not included as the ingredients and dish preparation do not lend themselves to takeaway food.