



House of Spice Menu

Since they first settled in the 1600's, Europeans have been mesmerised by the riches of the Indian sub-continent. It may have been the silk, sugar, cotton and indigo which drew them first, but what made them, over centuries, stay, so far from home?

We are sympathetic to their long-standing passion, with all its tensions, glories and tragedies. For Bengalis, too, are thoroughly in love with the wealth of our land; the verdant plains, the sensitive people and our three greatest treasures: literature, music and gastronomy.

At our table we pay everyday homage to her bounties, rejoicing in Bengal's creamy milk, golden mangoes, finest rice and sweet freshwater fish from the rivers Ganges, Padma and Jamuna. The best way to 'lay' home-made yoghurt, which market sells the freshest hilsa, the digestive benefits of asafoetida - these issues are debated with as much seriousness as the merits of Yeats versus Eliot, and the contentious subjects of religion, politics and cricket.

We welcome you to the tables of the Nawab of Bengal, and poets Quazi Nuzrul Islam and Rabindranath Tagore, whose household recipes have partly inspired us. If you are a little fond of Mozart, Yeats or cricket, they will be delighted you came. Or why not just eat, drink and be merry?

Bon appetit

Murgh Methi

fenugreek leaves, a little bitter and naturally scented

Murgh Madras/Vindaloo *chicken hot or very hot*

Gosht Dishes (Meat) 8.25€

Cooked with tomatoes, coriander, onions and a touch of garlic ginger medium or hot

Bhuna Gosht

dryish lamb curry with tomatoes, onions & herbs

Gosht Korma

very mild lamb curry dishes cooked with cream, almond & coconut

Rhogan Gosht

lamb with tomatoes, coriander, onions, garlic & ginger

Gosht Dhansak

lamb with lentils, sweet sour and hot, touch of garlic and little hot

Sak Gosht

lamb with spinach, garlic & spices

Gosht Methi

lamb fenugreek leaves, a little bitter and naturally scented

Gosht Madras/Vindaloo *lamb, hot or very hot*

Chingri Dishes (Prawn) 8.95€

Chingri Bhuna

dryish, tiger prawn curry with tomatoes, onions & herbs

Chingri Patia

tiger prawn, sweet, sour & hot, garlic, onion, chilli and lime juice

Sak Chingri

tiger prawn, spinach, garlic & spices

Galda Chingri Dishes (King Prawn) 11.75€

Galda Chingri Bhuna

king prawn with tomatoes, onions & herbs

Galda Chingri Sak

king prawn spinach, garlic & spices

Galda Chingri Dupiaza

king prawn, diced red onions, spices & coriander

Find us on:



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Kulcha Nan <i>Nan bread filled with cheese</i>	3.25 €
Paratha <i>round shaped made with layered dough with butter or Ghee</i>	3.15€
Tandoori Roti <i>Freshly mixed whole-wheat dough baked in tandoor</i>	2.00€
Chapatti <i>dry thin unleavened bread</i>	1.85€

International Dishes

These dishes are served with chunky chips or cursus or rice, garnish with salad.

Lahmacun <i>Turkish pizza with minced lamb, onions and continetal parsley</i>	9.50€
Fillet of Chicken <i>Turkish pizza with minced lamb, onions and continetal parsley</i>	10.75€
INCIK (Lamb Shank) <i>Turkish pizza with minced lamb, onions and continetal parsley</i>	11.50€
Chicken Saute <i>Turkish pizza with minced lamb, onions and continetal parsley</i>	10.50€
T-Bone Steak <i>Turkish pizza with minced lamb, onions and continetal parsley</i>	12.75€
Imam Bayildi <i>Turkish pizza with minced lamb, onions and continetal parsley</i>	8.75€
Honey Ginger Salmon <i>Turkish pizza with minced lamb, onions and continetal parsley</i>	9.50€

Children Selection

At House of Spice restaurant you'll find a warm welcome for families with childrens of all ages. The Children can chose with rice, baked beans or peas or chunky chips

Chicken Tikka Masal <i>Turkish pizza with minced lamb, onions and continetal parsley</i>	6.50€
Chicken Korma <i>Turkish pizza with minced lamb, onions and continetal parsley</i>	5.75€
Chicken Romally <i>Turkish pizza with minced lamb, onions and continetal parsley</i>	5.75€
Fish Cake Burger <i>Turkish pizza with minced lamb, onions and continetal parsley</i>	5.75€
Coley Goujons <i>Turkish pizza with minced lamb, onions and continetal parsley</i>	5.50€

Murgh Dishes (Chicken) 7.95€

Bhuna Murgh <i>dryish chicken curry with tomatoes, onions & herbs</i>	
Murgh Korma <i>very mild curry dishes cooked with cream, almond & coconut</i>	
Anarashi Murgh <i>chicken breast pieces cooked in blended pineapple, ginger, cream, butter & spices</i>	
Rhogan Murgh <i>chicken with tomatoes, coriander, onions, garlic & ginger</i>	
Murgh Patia <i>Sweet, sour & hot with garlic, onion, chilli and limejuice</i>	
Sak Murgh <i>spinach, garlic & spices</i>	

Bangladeshi, Pakistani and Indian food is prepared by blending the finest spices to produce endless variety of flavors. Please do not hesitate to ask staff if there is a dish you would like to be produced for you of special liking. Situation permitting we will try and please you.

Appetizer

Gosht Chops <i>lamb chops marinated and cooked in clay oven</i>	4.75€
Gosht Tikka <i>marinated pieces of lamb cooked in clay oven</i>	4.75€
Murgh Tikka <i>marinated pieces of chicken cooked in clay oven</i>	4.60€
Tandoori Sheek Kabab <i>minced lamb shaped on a skewer cooked in clay oven</i>	4.75€
Pyazee <i>onion cake, onion mixed flour and spices fried in oil</i>	4.15€
Samosas <i>triangular savoury filled with vegetables</i>	4.25€
Maach Bora <i>shallow fry tuna fish cake with spices, onions & coriander</i>	4.85€
Taste of Lahori <i>Chana-chat, samosa and seek kebab (Minimum 2 person)</i>	6.95€
Tandoori Galda Chingri <i>marinated king prawn grilled in clay oven</i>	6.75€
Spicy Chicken Wings <i>Coated in a spicy Indian masala deep fried. 4pcs</i>	4.50€
Paneer Pakora <i>Homemade soft cottage cheese wrapped in a mixture of spices & deep fried. 4pcs</i>	4.75€
Chicken Salad <i>Mixed leaves, cherry tomatoes, fresh mint & onion rings with strips of marinated chicken in a lemon & coriander dressing</i>	4.75€
Papadums (Top up free of charge) Per Person <i>basket of plain or spiced thin wafers, served with pickle tray</i>	1.50€

Chef's Special

Korai <i>lamb or chicken with tomatoes, green peppers & onions</i>	8.95€
Hash Malai <i>duck breast with coconut milk and a touch of mustard medium</i>	11.50€
Shahi Razalla <i>lamb or chicken with cream, butter, onion, peppers</i>	9.50€
Murgh-Jal-farajee <i>stir fried chicken with fresh chillies, onion & coriander hot</i>	8.95€
Murgh Kaliya <i>chicken with black pepper in creamy sauce - medium or hot</i>	9.50€
Kodu Gosht <i>lamb with pumpkin - medium or hot</i>	9.75€
Horen Bhuna <i>venison cooked with green peppers, red onions, coriander & mixed spices medium or hot</i>	14.75€
Telapia Jhol <i>Fish cooked with potato and cauliflower in thick sauce-medium or hot</i>	9.75€

ALLERGIES

F FLOUR

N NUTS

C COCONUT

D DAIRY

E EGGS

ALLERGIES

F FLOUR

N NUTS

C COCONUT

D DAIRY

E EGGS

Jhinga Malai <i>king prawns with coconut milk, a touch of ginger & mild spices</i>	12.95€
Galda Chingri Kodu <i>large king prawns cooked with pumpkin</i>	12.95€
Monkfish Dupiaza <i>fish cooked with diced onion, garlic, coriander & spices</i>	11.50€
Cod Tarkari <i>fish curry with baby potatoes, herbs & spices</i>	10.75€
Balti Buna <i>Diced breast of Chicken or lamb with fresh herbs, tomatoes, green pepper and onion</i>	10.75€

Handi Dishes

On the bone curry dishes cooked in low heat over a longer period for a better flavor, if you don't mind the bones then those dishes are highly recommended. Mild, medium, or hot.

	<u>On the Bone</u>	<u>Off The Bone</u>
Murgh (Chicken)	8.75€	9.75€
Gosht (Mutton)	9.50€	10.95€
Maach (Fish)	9.75€	11.95€

Tandoori Dishes

(Tandoori dishes are marinated in yoghurt with herbs and spices and then cooked in a clay oven)

Tandoori Murgh <i>half chicken on the bone</i>	10.50€
Tikka Murgh <i>pieces of diced chicken</i>	10.50€
Tikka Goshti <i>pieces of tender lamb</i>	10.75€
Tandoori Jhinga <i>large king prawns</i>	13.95€
Tandoori Hush <i>pieces of duck breast</i>	11.95€
Tandoori Salmon <i>finest scottish salmon</i>	12.75€
Tandoori Mixed Grill <i>lamb tikka, tandoori chicken, chicken tikka, sheek kebab</i>	11.75€

Tandoori Massala Dishes

All dishes are barbecued in a clay oven, cooked in medium sauce with coconut & spices

Tikka Gosht Massala <i>tender pieces of lamb</i>	8.95€
Murgh Tikka Massala <i>off the bone chicken</i>	8.75€
Tandoori Jinga Massala <i>large king prawns</i>	12.95€

Biriani Dishes

Baked with basmati rice and spices and served with a side vegetable curry mild, medium or hot

Hyderabadi Dum Biryani <i>basmati rice cooking with south indian spices cooked in clay pot.</i>	11.75€
Murgh Biriani <i>(chicken)</i>	10.75€
Gosht Biriani <i>(lamb)</i>	10.95€

Jhinga Matter Biryani <i>(Prawn)</i>	11.95€
Sabzi Biriani <i>(vegetable)</i>	9.75€

Lawazamat

Sabzi Bhaji <i>stir fried mixed vegetables with onion and coriander</i>	4.25€
Baingun Bhaji <i>stir fried diced baby aubergines with onion and coriander</i>	4.45€
Bhandi Bhaji <i>okra cooked with onion & garlic</i>	4.60€
Sag Bhaji <i>chopped spinach cooked with onion & garlic</i>	4.25€
Sag Aloo <i>spinach and potatoes</i>	4.25€
Tarka Dall <i>lentils with garlic</i>	4.15€
Aloo Gobi <i>potatoes and cauliflower</i>	4.25€
Bombay Aloo <i>spice potatoes</i>	4.15€
Raita <i>yogurt with cucumber or onion</i>	3.50€

Punjabi Basmati Chawal (Rice)

We take pride in the preparation of our rice-wholesome and full of natural goodness. The aroma says it all! A delicious accompaniment to any dish.

Sada Chawal <i>plain steamed rice</i>	2.50€
Pilau <i>basmati rice</i>	2.95€
Shukna Khichuri <i>rice with lentils</i>	3.50€
Biran Pilau <i>fried rice with vegetable and eggs</i>	3.95€
Coconut Chawal <i>Basmati rice cooked with ground coconut</i>	3.50
Mint Rice <i>basmati rice cooked with flavoured MINT sauce</i>	3.50€
Tomato Rice <i>basmati cooked with tomato sauce</i>	3.50€

Nan -Roti

Nan <i>leavened bread baked in a tandoor</i>	2.50€
Keema Nan <i>nan bread stuffed with a thin layer of minced meat</i>	3.25€
Misti Nan <i>nan bread stuffed with a thin layer of almond & coconut</i>	3.25€
Rashun Nan <i>nan bread with garlic and coriander</i>	3.15€

ALLERGIES F FLOUR N NUTS C COCONUT D DAIRY E EGGS ALLERGIES F FLOUR N NUTS C COCONUT D DAIRY E EGGS

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