

STARTERS

PAPADUM Plain or spicy	60p
PICKLE SELECTION (per pickle)	60p
Mint sauce, spiced onion and mango chutney	
VEGETABLE PAKURA	£2.50
Finely sliced onions and mixed vegetables in a butter consisting of gram flour, ghee and a little spice	
ONION BHAJI	£2.50
Finely chopped onions in light spices and mixed herbs, deep fried	
MUSHROOM or AUBERGINE PAKURA	£2.50
Deep fried in rich battered coating	
CHICKEN PAKURA	£3.20
Tender selected chicken, deep fried in rich battered coating	
MIXED PAKURA	£3.50
Selected chicken, mushroom, aubergine and vegetable pakura	
VEGETABLE SAMOSA	£2.50
Crispy pastries stuffed with fresh tasting mixed vegetables	
CHICKEN TIKKA or LAMB TIKKA or TANDOORI CHICKEN	£3.50
Chicken or lamb marinated in yoghurt for 12 hours then cooked in the tandoor	
SHEEK KEBAB	£2.95
Cooked in the clay oven for the tandoor taste	
MIXED KEBAB	£4.50
Selected - chicken, lamb, onion bhaji and sheek kebab	
CHICKEN or LAMB or PRAWN PURI	£4.50
Fresh herbs, tab of lemon and lightly spiced to complete the dish served with soft fried bread	
KING PRAWN PURI	£4.95
SALMON GOA	£4.95
Scottish salmon lightly cooked with coconut cream and cream	
MONK GOA	£5.50
Scottish monkfish lightly cooked with coconut cream and cream	

BIRYANI DISHES

The classic and superb Biryani dish freshly prepared from soft, fluffy Basmati rice, mild spices and diced up pieces of the selected meat lightly fried and to complete this dish, a side order of mixed vegetable curry.

CHICKEN	£7.95
CHICKEN or LAMB TIKKA	£8.95
MUSHROOM or VEGETABLE	£6.95
PANIR	£6.95
KING PRAWN / MONKFISH	£13.99
PRAWN	£8.50
ORIENTAL	£9.95
(Mixture of chicken tikka, lamb and prawn)	



HOUSE SPECIALS

PALLAK (medium)	
Pallak is a superb dish from the heart of the Bengal, originally cooked using fresh growing sag (spinach), whole ground spices, fresh mixture of aromatic spices and crushed garlic. We still carry on that original recipe in our kitchen for all our customers, medium strength retains the full flavour of the sag.	
BALTI (medium)	
Probably the best curry in the world, this superb dish is cooked using a unique selection of fresh spices and herbs, all gently blended in a thick sauce - highly recommended with a fairly hot strength.	
CHILLI GARLIC (hot)	
Chilli garlic dishes. Fairly hot dish, the beauty of the dish is the strength of the curry is not from the use of ground chilli powder but from fresh chillies chopped in the middle. The chillies give the dish a unique taste of the ingredients used rather than the hotness. Also contains crushed and finely chopped garlic and hot flavour.	
SHOLEY (hot)	
Cooked with onions, peppers, tomatoes and topped with coriander seeds in a ginger sauce and flamed with sambuca. Served in an iron korahi.	
CHICKEN TIKKA	£7.95
LAMB TIKKA	£8.50
MUSHROOM or VEGETABLE	£6.95
KING PRAWN	£11.50
PRAWN or PANIR	£7.50
ORIENTAL (Mixture of chicken, lamb and prawn)	£8.95
MONKFISH or SALMON	£12.99

VARIOUS CURRY SELECTIONS

BHUNA (medium) Onions are the key ingredients to this dish, rich and classically blended herbs loved by all	
CEYLON (fairly hot) Hotter than Madras but with coconuts, not as hot as a vindaloo, with a slice of lemon	
DUPIAZA (medium) Quartered onions and green pepper blended with a little gravy and fresh onions	
KORMA (mild, sweet, creamy) Full of a coconut body	
MADRAS (fairly hot) Smooth, rich taste	
DHANSAK (spicy, sweet & sour) A beautiful combination of spices and lentils, with a hint of lemon	
PATHIA (spicy, sweet & sour) Prepared with garlic, onions, fresh lemon and tomato puree	
ROUGAN JOSH (medium hot) Cooked with classic bhuna base, garnished with freshly made tomato paste	
VINDALOO (very hot) Hot curry sauce with two pieces of potato	

Available in:	
CHICKEN	£6.50
CHICKEN TIKKA	£6.95
LAMB TIKKA	£7.50
MUSHROOM or VEGETABLE	£5.50
KING PRAWN	£10.50
PRAWN	£6.50
ORIENTAL Mixture of chicken, lamb & prawn	£8.50

CHEF'S RECOMMENDATIONS

CHICKEN TIKKA	£6.95
LAMB TIKKA	£7.50
MUSHROOM or VEGETABLE	£5.50
KING PRAWN	£10.50
PRAWN or PANIR	£6.50
ORIENTAL (Mixture of chicken, lamb and prawn)	£8.50
MONKFISH or SALMON	£12.50

All available in the styles below:

PASSANDA (mild and creamy) Almonds, fresh cream, herbs and spices for a smooth rich taste	
CHASNI (medium) Preparation is similar to the classic massala but sweet & sour from the use of mango chutney	
GREEN BANGAL (fairly hot) Selected fresh green herbs, fresh chilli and masala sauce	
JALFREZIE (fairly hot) Freshly chopped chillies, onions, coriander, cooked in a tikka sauce	
KORAI (medium) With kashmiri spices, chopped onions, fresh coriander, cooked in tikka sauce	
MASSALA (mild/creamy/sweet) Classic dish for all curry lovers, cooked in yoghurt based sauce, mildly spiced cream	
MAKKANI (mild/creamy/sweet) A superb dish cooked in Makkani 'Indian butter base', freshly made cultured yoghurt finely chopped garden mint and fresh cream. This dish is for the people who like a creamy and mild curry but with a slightly spicy taste.	
TIGER KHAN (sweet) Bhuna based curry with eastern orange chutney, cashew nuts and garam massala. The taste of the curry is sweet, exotic and mildly spiced.	
JEERA TIKKA (medium) Onion based aromatic dish from the use of roasted cumin seeds and powder	

SIGNATURE DISHES

CHICKEN TIKKA	£6.95
LAMB TIKKA	£7.50
MUSHROOM or VEGETABLE	£5.50
KING PRAWN	£10.50
PRAWN or PANIR	£6.50
ORIENTAL (Mixture of chicken, lamb and prawn)	£8.50
MONKFISH or SALMON	£12.50

All available in the styles below

NAGA MORICH (very hot) Chopped onions, full of aromatic spices, pepper and fresh chillies	
MEATA CHILLI (hot & sweet) Beloved dish of the South Indians, fresh chilli, coriander, garlic and light spices.	
GARLIC MASSALA (medium) Bhuna base curry with medium spices, fresh chopped garlic and massals rich red sauce	
SATKORA (hot) Classic Bangladeshi dish, coriander, garlic light spices (lemon citrus flavour)	
MOHANWALA (mild/cheese) Marinated in a mild cheesy sauce with almond and cream	

TANDOORI CUISINE

Tandoori food is properly prepared in special clay ovens known as tandoors. The chicken takes on a brilliant tikka colour and a deep complex and fiery flavour. This dish benefits from an overnight marinade of at least 12 hours. Served with salad and a red sauce.

TANDOORI CHICKEN On the bone	£7.50
CHICKEN TIKKA Tender pieces of selected meat off the bone topped with fried mushrooms & onions	£7.50
LAMB TIKKA Tender pieces of selected lamb of the bone topped with fried mushrooms and onions	£7.95
TANDOORI MIX GRILL Mix of sheek kebab, tandoori chicken, chicken and lamb tikka	£9.95
CHICKEN TIKKA SHASHLICK Lightly fried with quartered onions and pepper	£8.50
LAMB TIKKA SHASHLICK Lightly fried with quartered onions and pepper	£9.50
PANEER SHASHLICK TIKKA	£7.50
MONKFISH SHASHLICK TIKKA	£12.95
TANDOORI KING PRAWN	£12.50
SALMON TIKKA	£12.95

VEGETABLE SIDE DISHES

Most of the side dishes are cooked and lightly spiced to allow the full flavours of the spices and vegetables to come out.

VEGETABLE BHAJI Mixed vegetables	£3.50
MUSHROOM BHAJI	£3.50
AUBERGINE BHAJI	£3.50
BOMBAY ALOO	£3.50
CAULIFLOWER BHAJI	£3.50
ALOO GOBI Potato and cauliflower	£3.50
SAG BHAJI Spinach	£3.50
SAG ALOO Spinach and potato	£3.50
TAKHA DHALL Lentils cooked with garlic. Smooth taste	£3.50
SAG PANIR	£3.50
CHANNA BHUNA Chick pea	£3.50
ALOO MATOR Potato and pea	£3.50

All the above dishes available as a main dish £5.50

EUROPEAN DISHES

SCAMPI & CHIPS	£6.95
FRIED CHICKEN & CHIPS	£5.95
CHICKEN OMELETTE & CHIPS	£6.50
MUSHROOM OMELETTE & CHIPS	£5.50
PLAIN OMELETTE & CHIPS	£4.50
CHIPS	£1.70
GREEN SALAD	£2.50
FRIED MUSHROOM & ONION	£2.50

RICE

PLAIN RICE Steamed cooked white rice	£2.00
PILAU RICE Basmati rice cooked with saffron	£2.50
FRIED RICE Lightly fried with onions	£2.75
GARLIC RICE Lightly Fried with onions and garlic	£2.95
VEGETABLE OR MUSHROOM RICE	£2.95
SPECIAL RICE Lightly fried with mushrooms, peas and egg	£2.95
KEEMA RICE Lightly fried with minced lamb	£3.50
PEAS RICE Lightly fried with peas	£2.95
EGG RICE	£2.95

ACCOMPANIMENTS

NAN Leavened bread made freshly in our clay oven	£2.20
COLCHA NAN Onion, garlic and coriander stuffed in the nan	£2.50
GARLIC NAN	£2.50
KEEMA NAN Stuffed with minced lamb	£2.95
PESHWARI NAN Sweet almonds and ground coconut	£2.50
CHEESE NAN	£2.95
GREEN CHILLI & CORIANDER NAN	£2.50
PARATHA Unleavened bread lightly fried in ghee	£2.50
VEGETABLE PARATHA Stuffed with mixed vegetables	£2.95
CHAPATI Thin unleavened whole wheat bread	£1.50
TANDOORI ROTI Unleavened baked in our clay oven	£1.90
CUCUMBER OR ONION RAITA Natural yoghurt	£1.20

SET MEALS

A. SET MEAL FOR TWO

Papadums & Pickles
Vegetable Pakura &
Chicken Pakura

Chicken Tikka Balti
Chicken Korma
Plain Rice
&
Pilau Rice
Any Nan

All for £20.00

B. SET MEAL FOR TWO

Papadums & Pickles
2 x Chicken Pakura

Chicken Tikka Massala
Chicken Tikka Balti
Bombay Aloo

2 Pilau Rice
Any 2 Nan

All for £24.95

MINERALS

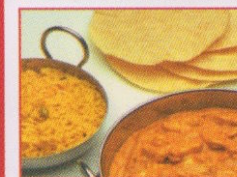
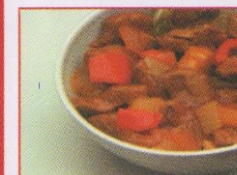
Pepsi	£1.00
Diet Pepsi	£1.00
Irn Bru	£1.00
Lemonade	£1.00
Britvic 55 Orange (Fanta)	£1.50
Britvic 55 Apple	£1.50
Britvic 100 Orange	£1.50
Britvic 100 Apple	£1.50
Mineral Water	£1.50

GIFT VOUCHERS NOW AVAILABLE



SPICE
TANDOORI
INDIAN RESTAURANT

MENU



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NEW CURRIES AND APPETISERS

Appetisers

Chicken Chat: Small pieces of chicken moistly cooked with mixed spices and chat masala sauce.	£3.95
Prawn Cocktail: Prawns on a bed of lettuce, topped with a home made seafood dressing.	£3.95
Mulligatawny Soup: Home mad lentil based curry soup.	£3.95
Tandoori King Prawn: Mildly spiced succulent king prawns grilled over charcoal.	£5.50
Panir Grilled: Pieces of Indian cheese and cooked tandoori with sweet and chili sauce.	£3.95
Tandoori Salmon Tikka: Tender pieces of selected fish off the bone topped with fried onion.	£5.50

Classic Dishes

- Kashmeri:** A Mild curry prepared with coconut milk, ground almonds, fruit and cream.
- Achari:** Prawns on a bed of lettuce, topped with a home made seafood dressing.
- Mirchi Kurma:** Home mad lentil based curry soup.
- Joypur:** Mildly spiced succulent king prawns grilled over charcoal.
- Honey Masala:** Pieces of Indian cheese and cooked tandoori with sweet and chili sauce.

Available In:

Chicken Tikka	£8.95
Lamb Tikka	£9.50
Mushroom or Vegetable	£6.95
King Prawn	£11.50
Prawn or Panir	£7.95
Oriental (Mixture of Chicken, Lamb and Prawn)	£9.95
Monkfish or Salmon	£12.95

Spice Tandoori Specials

Tandoori Butter Chicken: Charcoal grilled breast of chicken cooked in a mild creamy delicious spiced buttery sauce.	£8.95
Chost Cata Massala: Medium or hot cooked lean sliced tender lamb with fresh peppers, tomatoes, and a hint of gram masala.	£9.50
Tandoori Jinga: Barbequed king prawns with spring onions and peppers in a medium or hot garlic sauce.	£11.50
Bengal Machley Jhol: Medium or hot fish curry cooked in a fresh chilli and masala sauce and fresh green herbs. (Monkfish or Salmon).	£12.95