



# *Spice Mahal*

FINEST INDIAN CUISINE

FULLY LICENSED  
AWARD WINNING RESTAURANT

## **OPENING HOURS**

5.30PM - 11.00PM SEVEN DAYS A WEEK  
INCLUDING BANK HOLIDAYS

*10% discount on takeaways*

ALL MAJOR CREDIT/DEBIT CARDS ACCEPTED  
WE DO NOT ACCEPT CHEQUES



**TELEPHONE 01454 228 933 / 01454 228 229**

POOL FARM, WOTTON ROAD, RANGEWORTHY, BRISTOL BS37 7NA

**[www.spicemahalbristol.co.uk](http://www.spicemahalbristol.co.uk)**



## STARTERS



<b>1. DALL SOUP</b> Lightly spiced garlic flavour lentils	£3.95	<b>14. SHEEKH KEBAB</b> Minced lamb mixed with fresh herbs, skewered and cooked in the clay oven	£4.15
<b>2. CHANA CHOTPOTI</b> Chickpeas cooked with mashed potatoes, tomatoes and dressed with eggs	£4.35	<b>15. TANDOORI CHICKEN</b> Spring chicken on the bone, marinated in yoghurt with herbs and spices; barbecued in the clay oven	£4.15
<b>3. HARIALI KEBAB</b> Exotic patties made of minced lamb, spinach and garam splits seasoned with fresh herbs and fried in a little ghee	£4.35	<b>16. CHICKEN TIKKA</b> Tender boneless chicken marinated in yoghurt with herbs and spices; barbecued in the clay oven	£4.15
<b>4. VEGETARIAN MIXED COMBO</b> Onion Bhaji, Vegetable Samosa, Vegetable Spring Roll	£4.95	<b>17. LAMB TIKKA</b> Tender pieces of lamb marinated in yoghurt with herbs and spices; barbecued in the clay oven	£4.15
<b>5. CHICKEN ALOO CHAT</b> Diced chicken and potatoes cooked in chat massala spices	£4.35	<b>18. LAMB KUFTA</b> Very tender lamb moulded into burger shapes and fried in ghee, with coriander, herbs & spices	£4.35
<b>6. MIXED KEBAB</b> Mix of chicken tikka, lamb tikka and sheekh kebab	£5.95	<b>19. CHICKEN PAKORA</b> Chicken tikka mixed with special batter sauce; fried into small fritters	£4.35
<b>7. FISH KUFTA</b> Pungently spiced fish moulded into shapes with fresh coriander and fried with herbs and spices	£4.35	<b>20. SHAMMI KEBAB</b> Exotic patties made of minced lamb & garam splits together with garlic and ginger roots. seasoned with fresh herbs fried in a little ghee	£4.35
<b>8. ONION BHAJI</b> Slices of onion with spices crushed into balls and deep fried in oil	£3.25	<b>21. PRAWN PUREE</b> Succulent small shrimps simmered in light spices, served on a puree (chapati)	£4.35
<b>9. SOMOSA MEAT OR VEGETABLE</b> Spiced pastry triangles stuffed with minced meat or vegetable filling; deep fried	£3.35	<b>22. PRAWN COCKTAIL</b> Prawns served with lettuce & special cocktail sauce	£7.95
<b>10. SPRING ROLL</b> Pastry roll stuffed with fresh vegetable filling; deep fried	£4.25	<b>23. TANDOORI KING PRAWN</b> King size prawns blended with fresh spices and yoghurt; grilled over clay oven	£6.95
<b>11. STUFFED PEPPER VEGETABLE OR LAMB</b> A whole green pepper stuffed with minced meat or vegetable medium spiced barbecued in clay oven.	£3.95	<b>24. KING PRAWN BUTTERFLY</b> King size prawns marinated with exotic spices; deep fried in crunchy coating	£0.80
<b>12. ALOO CHAT</b> Small pieces of potatoes cooked in chat masalla spices.	£4.25	<b>25. POPPADOMS PLAIN OR SPICED</b> <b>26. CHUTNEYS &amp; PICKLE TRAY</b>	PER ITEM £0.80





## CHEF'S SPECIALITIES



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|--|--------------|--|---------------|
| <b>27. VOYROBI CHICKEN OR LAMB</b>   | <b>£7.95</b> | <b>40. CHAND PURI CHICKEN</b>  | <b>£7.75</b>  |
| Succulent pieces of chicken tikka or lamb cooked with chickpeas, coriander, tomato and fresh ginger on the top (medium)                                    |              | Tender pieces of chicken marinated & grilled in the clay oven then cooked in sweet sauce with chopped onion, tomatoes, capsicum and specially selected herbs and spices (mild) |               |
| <b>28. ISHAK PURI CHICKEN OR LAMB</b>  | <b>£7.95</b> | <b>41. MURGI MASALLAM</b>  | <b>£8.25</b>  |
| Succulent pieces of chicken tikka or lamb cooked in a slightly hot sauce with fresh tomato, potato, spring onion and fresh herbs & spices (slightly hot)   |              | On the bone spring chicken marinated & grilled in the clay oven then cooked in medium spice sauce with minced meat, boiled egg and fresh herbs (medium)                        |               |
| <b>29. SYLHET CHICKEN OR LAMB</b>  | <b>£7.95</b> | <b>42. CHICKEN OR LAMB TIKKA MASALLA</b>   | <b>£7.95</b>  |
| Succulent pieces of chicken tikka or lamb cooked in a slightly hot sauce with spring onion, sliced garlic, fresh tomato & coriander (slightly hot)         |              | Succulent pieces of chicken or lamb tikka cooked with a wonderful combination of flavours in a creamy sauce with almonds & cashew nuts (mild)                                  |               |
| <b>30. NAGA CHILLI CHICKEN OR LAMB</b>   | <b>£8.45</b> | <b>43. HONEY CHICKEN</b>   | <b>£7.95</b>  |
| Chicken tikka or lamb cooked with a very hot aromatic special fresh Naga chilli from India, potato, tomato, coriander and Chef's special spices (very hot) |              | Tender pieces of chicken marinated & grilled in the clay oven, then cooked with mild spices in our chef's special honey sauce (a mild dish)                                    |               |
| <b>31. LOBRA SALON</b>   | <b>£8.75</b> | <b>44. REZALA CHICKEN TIKKA</b>  | <b>£7.75</b>  |
| Chicken, lamb, prawns and boiled egg cooked with medium spices, tomatoes and fresh herbs in a bhuna sauce. (medium)  |              | Chicken tikka cooked in a medium spiced thick sauce with tomatoes, onion & fresh yoghurt (medium dish)   |               |
| <b>32. GARLIC MASSALA</b>  | <b>£7.75</b> | <b>45. BADAMI CHICKEN OR LAMB TIKKA</b>  | <b>£10.25</b> |
| Chicken tikka or lamb cooked in a medium sauce with garlic and chef's special spices (medium)  |              | Succulent pieces of chicken or lamb tikka cooked in a creamy sauce with butter beans, almonds and sultanas (a mild dish) served with pilau rice                                |               |
| <b>33. CHILLI GARLIC MASALLA</b>   | <b>£7.95</b> | <b>46. KARAH CHICKEN TIKKA</b>   | <b>£7.75</b>  |
| Succulent pieces of chicken or lamb tikka cooked in a fairly hot sauce with fresh green chillies and garlic (medium hot)                                   |              | Tender pieces of chicken tikka cooked with chopped onions, sliced ginger, capsicum, tomatoes, fresh herbs and special karahi spice (medium dish)                               |               |
| <b>34. MAHAL'S SPECIAL CHICKEN OR LAMB</b>   | <b>£8.50</b> | <b>47. MAHAL'S SPECIAL KING PRAWN</b>  | <b>£15.95</b> |
| Succulent pieces of chicken or lamb cooked in slightly hot sauce, with spring onion, bombay chillies, tomatoes and fresh herbs, (medium hot)               |              | On the shell king size prawns cooked in medium spiced thick sauce with our chef's own exotic recipe, served with pilau rice (medium)   |               |
| <b>35. CHULA MIX</b>   | <b>£7.75</b> | <b>48. KING PRAWN MASALLA</b>  | <b>£14.95</b> |
| Tender pieces of chicken tikka and freshly minced meat slowly cooked in bhuna sauce with fresh herbs and spices (medium)                                   |              | King size prawn marinated & grilled then cooked in a creamy sauce with almonds and cashew nuts (mild dish)   |               |
| <b>36. TAWA CHICKEN OR LAMB</b>  | <b>£7.95</b> | <b>49. KING PRAWN KARAH</b>  | <b>£13.95</b> |
| Tender pieces of chicken tikka fried with garlic cooked in slightly hot sauce along with pepper and green chillies (slightly hot)                          |              | King size prawns cooked with chopped onions, capsicum, sliced ginger, tomatoes, fresh herbs and special karahi spice (medium)  |               |
| <b>37. SHIMLA CHICKEN OR LAMB</b>  | <b>£7.75</b> | <b>50. KING PRAWN MEGNA</b>  | <b>£13.95</b> |
| Tender pieces of chicken or lamb slowly cooked in thick sauces, with fresh herb, spices and red kidney beans (fairly hot)                                  |              | King sized prawns cooked with onions, tomatoes, capsicum & green chillies then stir fried on a high flame to thicken the gravy (slightly hot dish)                             |               |
| <b>38. SHAZADA CHICKEN OR LAMB</b>   | <b>£7.75</b> | <b>51. ROSHAN KING PRAWN</b>   | <b>£13.95</b> |
| Pieces of chicken or lamb tikka cooked in a slightly hot sauce with green chillies, fresh herbs and ground spices  |              | A unique preparation of on the shell king size prawn cooked in garlic based sauce with chef's own secret recipe  |               |
| <b>39. SAMBA CHICKEN OR LAMB</b>   | <b>£7.75</b> | <b>52. KING PRAWN DELIGHT</b>  | <b>£14.45</b> |
| A wonderful combination of flavours. Chicken or lamb cooked in a special sweet & sour coconut sauce carefully prepared by our chef (mild)                  |              | Off the shell king prawn cooked with mild sauce and garnished with almonds, coconut milk and coriander (mild dish)   |               |



## FISH SPECIALITIES



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|--|-------|---|-------|
| <b>53. FISH DELIGHT</b>  | £8.45 | <b>55. FISH BHUNA</b>   | £7.95 |
| Succulent pieces of Pangas fish from Asia, cooked in a mild sauce garnished with almonds, coconut milk and coriander (mild dish)   |       | Succulent pieces of Pangas fish from Asia, slowly cooked with browned onions, freshly ground spices and green herbs in a thick sauce (medium) |       |
| <b>54. MAHAL SPECIAL FISH</b>  | £8.45 | <b>56. BENGOL FISH CURRY</b>  | £7.95 |
| Succulent pieces of Pangas fish from Asia, cooked in a slightly hot sauce with spring onions, fresh green chillies, tomatoes, herbs, spices and Chef's secret recipe (slightly hot dish) |       | Succulent pieces of Pangas fish from Asia, cooked with potato, green pepper, tomato, fresh coriander herbs and spices (medium)                |       |
|  |       | <b>57. FISH MADRAS</b>  | £7.45 |
|  |       | Succulent pieces of Pangas fish from Asia, cooked in fairly hot spices (fairly hot dish)  |       |

## TANDOORI DISHES



A style of cooking originating in the North West frontier, applied to chicken, lamb, prawn, fish or nan bread. These dishes are served with fresh salad and mint sauce.

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|--|-------|--|--------|
| <b>58. CHICKEN OR LAMB TIKKA</b>   | £7.95 | <b>62. CHICKEN OR LAMB SHASHLIK</b>  | £8.95  |
| Tender pieces of lamb or boneless chicken marinated in yoghurt with delicate herbs and spices barbecued on a skewer over the tandoori. |       | Tender pieces of chicken or lamb marinated in specially selected spices and barbecued in the clay oven with onion, tomatoes, capsicum and mushroom |        |
| <b>59. TANDOORI CHICKEN</b>  | £7.95 | <b>63. TANDOORI MIX GRILL</b>  | £11.95 |
| Spring chicken on the bone, marinated in special recipe and grilled in the tandoori  |       | Pieces of chicken tikka, lamb tikka, seekh kebab and tandoori chicken served with a nan  |        |
| <b>60. SHEEKH KEBAB</b>  | £7.95 | <b>64. TANDOORI KING PRAWN</b>   | £13.95 |
| Minced lamb, mixed with fresh herbs and spices skewered and barbecued gently in the clay oven  |       | King size prawns from the sweet water of the Bay of Bengal, marinated in specially selected herbs and spices and grilled in the clay oven          |        |
| <b>61. FISH TIKKA</b>  | £8.95 |  |        |
| Cubes of pangas fish marinated in special spices and barbecued in the clay oven  |       |  |        |

## BALTI DISHES



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|--|-------|-----------------------------|--------|
| <b>65. BALTI SPECIAL</b>               | £7.95 | <b>68. BALTI PRAWN</b>      | £7.75  |
| Mix of chicken, lamb and vegetables    |       | <b>69. BALTI KING PRAWN</b> | £13.95 |
| <b>66. BALTI CHICKEN OR LAMB</b>       | £6.95 | <b>70. BALTI VEGETABLE</b>  | £6.25  |
| <b>67. BALTI CHICKEN OR LAMB TIKKA</b> | £7.50 | <b>71. BALTI FISH</b>       | £7.50  |





## MILD DISHES



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|--|-------|--|-------|
| <b>72. KORMA CHICKEN OR LAMB</b><br>Cooked with ground coconut and almonds in a creamy sauce | £6.95 | <b>75. PASANDA LAMB OR CHICKEN</b><br>Tender pieces of lamb or chicken cooked in fresh cultured yoghurt and mixed with nuts  | £7.25 |
| <b>73. AFGHAN CHICKEN OR LAMB</b><br>Cooked with pineapple and sultanas in creamy sauce      | £7.25 | <b>76. BUTTER CHICKEN OR LAMB</b><br>Marinated pieces of chicken or lamb first grilled in the clay oven then prepared in a special butter sauce and our chef's exotic spices | £8.25 |
| <b>74. MALAYA CHICKEN OR LAMB</b><br>Cooked in a mild sauce with pineapple and lychees       | £7.25 | <b>77. SHAHI CHICKEN OR LAMB</b><br>A rich creamy dish cooked with freshly crushed mangos  | £7.25 |

## MEDIUM DISHES



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|--|-------|---|-------|
| <b>78. GARLIC CHICKEN OR LAMB BHUNA</b><br>Tender pieces of chicken or lamb cooked in a medium spiced sauce with fresh herbs, spices green pepper and whole garlic | £7.50 | <b>86. KARAH CHICKEN OR LAMB</b><br>Tender pieces of chicken or lamb cooked with chopped onions, sliced ginger, capsicum, tomatoes, fresh herbs and special karahi spice            | £7.25 |
| <b>79. BHUNA CHICKEN OR LAMB</b><br>Chicken or lamb cooked slowly with browned onions, freshly ground spices and green herbs                                       | £6.95 | <b>87. METHY CHICKEN OR LAMB</b><br>Chicken or lamb cooked in medium spiced thick sauce with a sprinkle of fenugreek leaves   | £6.95 |
| <b>80. ROGAN CHICKEN OR LAMB</b><br>A rich and exotic North Indian dish, lamb or chicken cooked with glazed tomatoes, green herbs and spices                       | £6.95 | <b>88. JEERA CHICKEN OR LAMB</b><br>Pieces of chicken or lamb cooked in medium spiced sauce with freshly roasted cumin seeds  | £6.95 |
| <b>81. DOPIAZA CHICKEN OR LAMB</b><br>Chicken or lamb cooked in medium spiced sauce with chopped onions  | £6.95 | <b>89. PANEER CHICKEN OR LAMB</b><br>Pieces of chicken or lamb cooked in a sauce with batons of indian cottage cheese   | £7.25 |
| <b>82. SAG CHICKEN OR LAMB</b><br>Tempered spinach simmered in freshly ground spices   | £7.25 | <b>90. KEEMA SHAHZADA</b><br>Freshly minced meat slow cooked in bhuna sauce with butter beans and fresh herbs and spices  | £7.25 |
| <b>83. REZALA LAMB</b><br>Lamb cooked in a medium spices thick sauce with tomatoes, onion and fresh yoghurt  | £7.25 | <b>91. HARA CHICKEN OR LAMB</b><br>Tender pieces of chicken or lamb marinated and grilled then cooked in a medium spiced sauce with whole spices and garnished with fresh coriander | £7.50 |
| <b>84. ACHARI CHICKEN OR LAMB</b><br>Chicken or lamb cooked in medium spiced and sharp taste with lemon juice, onion seeds, fennel, mustard seeds and fresh lime   | £6.95 | <b>92. KEEMA CHANA</b><br>Minced lamb meat cooked in medium spices with chickpeas, fresh herbs and spices   | £7.25 |
| <b>85. CHELLA CHICKEN OR LAMB</b><br>A medium hot dish prepared from a very rare sour spice  | £7.25 |   |       |

## HOT DISHES



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|---|-------|--|-------|
| <b>93. GARLIC CHICKEN OR LAMB MADRAS</b><br>Succulent pieces of chicken or lamb respectively, cooked with garlic in a fairly hot sauce                    | £7.25 | <b>97. VINDALOO CHICKEN OR LAMB</b><br>Chicken or lamb cooked in very hot spices   | £7.25 |
| <b>94. BADHONIA CHICKEN OR LAMB</b><br>Chicken or lamb cooked with butter beans and lots of fresh coriander in a thick spiced sauce and chef's own recipe | £7.50 | <b>98. PATIA CHICKEN OR LAMB</b><br>Chicken or lamb cooked in slightly sweet, sour & hot sauce   | £7.25 |
| <b>95. CHICKEN CHILLI MASALLA</b><br>Tender pieces of chicken tikka cooked with fresh green chillies in a hot & sour sauce                                | £7.50 | <b>99. DANSAK CHICKEN OR LAMB</b><br>Chicken or lamb cooked with lentils & flavoured with fenugreek leaves in sweet, sour & hot sauce                  | £7.25 |
| <b>96. MADRAS CHICKEN OR LAMB</b><br>Chicken or lamb respectively cooked in fairly hot spices   | £6.95 | <b>100. ZALFRAZY CHICKEN OR LAMB</b><br>Succulent pieces of chicken or lamb cooked with capsicum, chopped onions, fresh green chillies and lemon juice | £7.25 |





## VEGETARIAN MAIN DISHES

<b>101. VEGETABLE BHUNA</b>	£6.25	<b>106. VEGETABLE MADRAS OR VINDALOO</b>	£6.25
Mixed vegetables cooked slowly with browned onions, freshly ground spices and green herbs		Vegetables cooked in a fairly hot or very hot sauce	
<b>102. VEGETABLE CURRY</b>	£6.25	<b>107. VEGETABLE ZALFRAZY</b>	£6.50
Mixed vegetables cooked in a medium spiced sauce		Mixed vegetables cooked with capsicum, chopped onion, fresh green chillies and lemon juice	
<b>103. VEGETABLE PANEER</b>	£6.95	<b>108. VEGETABLE DANSAK</b>	£6.50
Mixed Vegetables cooked with Indian cottage cheese in a medium spiced sauce		Highly spiced vegetables cooked with lentils in a sour sauce	
<b>104. VEGETABLE KORMA</b>	£6.25	<b>109. VEGETABLE ACHARI</b>	£6.25
Vegetables cooked with ground almonds in a creamy sauce		Vegetables cooked in a medium spiced and sharp taste with lemon juice, onion seeds, fennel, mustard seeds and fresh lime	
<b>105. VEGETABLE ROGEN</b>	£6.25		
Vegetables cooked with tomatoes, green herbs and spices			

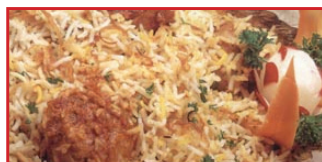
## PRAWN & KING PRAWN DISHES

<b>110. PRAWN MADRAS OR VINDALOO</b>	7.25	<b>117. KING PRAWN MADRAS OR VINDALOO</b>	£13.95
Prawns cooked in fairly hot or very hot sauce respectively		King sized prawns cooked in a fairly hot or a very hot sauce	
<b>111. PRAWN BHUNA</b>	£7.25	<b>118. KING PRAWN BHUNA</b>	£13.95
Prawns cooked slowly with browned onions, freshly ground spices & green herbs		King sized prawns cooked slowly with browned onions, freshly ground spices & green herbs	
<b>112. PRAWN PATIA</b>	£7.50	<b>119. KING PRAWN PATIA</b>	£13.95
Cooked in slightly sweet, sour & hot sauce		Cooked in slightly sweet, sour & hot sauce	
<b>113. PRAWN SAG</b>	£7.50	<b>120. KING PRAWN SAG</b>	£13.95
A combination of prawns & spinach cooked together with coriander & other fragrant herbs		A combination of prawns & spinach cooked together with coriander & other fragrant herbs	
<b>114. PRAWN DANSAK</b>	£7.50	<b>121. KING PRAWN DANSAK</b>	£13.95
Prawns cooked with lentils and flavoured with fenugreek leaves in a sweet, sour & hot sauce		King sized prawns cooked with lentils and flavoured with fenugreek leaves in a sweet, sour & hot sauce	
<b>115. PRAWN KORMA</b>	£7.25	<b>122. KING PRAWN KORMA</b>	£13.95
Cooked with ground almonds in a creamy sauce		Cooked with ground almonds in a creamy sauce	
<b>116. PRAWN ZALFRAZY</b>	£7.50	<b>123. KING PRAWN ZALFRAZY</b>	£13.95
Cooked with capsicum, chopped onions, fresh green chillies and lemon juice		Cooked with capsicum, chopped onions, fresh green chillies and lemon juice	

## BIRIANI DISHES

Meat mixed with long grain Basmati rice and served with a separate vegetable curry

<b>124. MAHAL'S SPECIAL BIRIANI</b>	£10.95	<b>128. LAMB TIKKA BIRIANI</b>	£9.95
<b>125. CHICKEN BIRIANI</b>	£9.50	<b>129. PRAWN BIRIANI</b>	£10.25
<b>126. LAMB BIRIANI</b>	£9.50	<b>130. KING PRAWN BIRIANI</b>	£14.95
<b>127. CHICKEN TIKKA BIRIANI</b>	£9.95	<b>131. VEG BIRIANI</b>	£8.50





## VEGETARIAN SIDE DISHES

132. CHANA SAG Chickpeas and spinach	£3.75	141. BRINJAL BHAJI Aubergine	£3.75
133. GARLIC ALOO Garlic flavoured spiced potato	£3.75	142. BINDI BHAJI Okra	£3.75
134. MOTOR PANEER Green peas and cheese	£3.95	143. CHANA MASALLA Chickpeas	£3.75
135. MIXED VEGETABLE BHAJI	£3.75	144. TARKA DALL Garlic flavour lentils	£3.75
136. MUSHROOM BHAJI	£3.75	145. DALL SAMBA Lentils & vegetables	£3.75
137. BOMBAY ALOO Spiced potato	£3.75	146. SAG BHAJI Spinach	£3.75
138. ALOO GOBI Potato & cauliflower	£3.75	147. SAG PANEER Spinach & cheese	£3.95
139. SAG ALOO Spinach & potato	£3.75	148. CHANA PANEER Chickpeas & cheese	£3.95
140. CAULIFLOWER BHAJI	£3.75	149. RAITA Onion or cucumber	£2.50

## RICE DISHES

150. BOILED RICE	£2.50	156. ONION FRIED RICE	£3.65
151. PILAU RICE	£2.75	157. LEMON RICE	£3.65
152. SPECIAL RICE	£3.75	158. COCONUT RICE	£3.75
153. MUSHROOM RICE	£3.65	159. VEGETABLE RICE	£3.65
154. GARLIC RICE	£3.65	160. EGG RICE	£3.65
155. CHILLI RICE	£3.65	161. KEEMA RICE	£3.75

## NAN BREADS

162. PLAIN NAN	£2.50	168. CHEESE NAN	£3.25
163. CHILLI GARLIC NAN	£2.75	169. PESWARI NAN	£2.75
164. ONION NAN	£2.75	170. CHILLI NAN	£2.75
165. KEEMA NAN	£2.75	171. PARATHA	£2.50
166. GARLIC NAN	£2.75	172. STUFFED PARATHA	£2.75
167. KULCHA NAN	£2.75	173. CHAPATI	£1.50

## SET MEALS

### FOR 2 PERSONS - £38.95

#### STARTERS

2 PAPADOMS & CHUTNEY TRAY  
1 ONION BHAJI, 1 MIXED KEBAB

#### MAIN COURSE

1 CHICKEN TIKKA MASSALA, 1 ISHAK PURI LAMB

#### SIDE DISHES

1 SAG ALOO, 1 GARLIC RICE,  
1 PLAIN RICE, 1 PESWARI NAN

#### DESSERT

2 COFFEES

### FOR 4 PERSONS - £78.95

#### STARTERS

4 PAPADOMS & CHUTNEY TRAY  
2 ONION BHAJI, 2 MIXED KEBAB

#### MAIN COURSE

1 CHICKEN TIKKA MASSALA, 1 ISHAK PURI CHICKEN,  
1 LAMB PATIA, 1 CHICKEN GARLIC MASSALA

#### SIDE DISHES

1 GARLIC ALOO, 1 CAULIFLOWER BHAJI  
1 GARLIC RICE, 1 ONION FRIED RICE, 1 PLAIN RICE,  
1 PESWARI NAN, 1 PLAIN NAN

DESSERT: 4 COFFEES

## ENGLISH DISHES

174. FISH & CHIPS A battered fish fillet, deep fried until golden, served with chips, peas & tomato	£7.95	176. OMELETTE & CHIPS Choice of chicken, prawn, mushroom or plain. Served with chips peas and tomato	£7.75
175. CHICKEN & CHIPS Fried chicken served with chips & salad	£7.75	177. PORTION OF CHIPS	£2.75

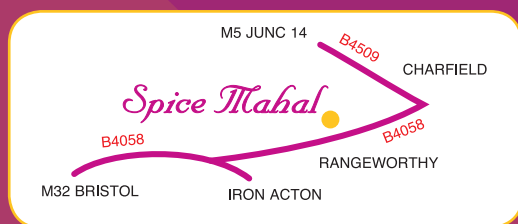
We cater for people wanting an enjoyable,  
relaxing atmosphere.

Our menu has a wide variety of special  
dishes which we recommend you try, your  
satisfaction is our guarantee

Takeaway service available with  
10% discount on collection.

Pre-booking for the restaurant is  
highly recommended.

We can also cater for functions  
and special occasions



POOL FARM, WOTTON ROAD, RANGEWORTHY, BRISTOL BS37 7NA  
TELEPHONE 01454 228 933 / 01454 228 229

[www.spicemahalbristol.co.uk](http://www.spicemahalbristol.co.uk)

**EASY PARKING FACILITIES**

THE MANAGEMENT RESERVE THE RIGHT TO REFUSE SERVICE AT ANY TIME.