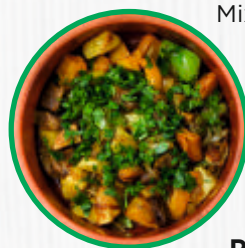


VEGETARIAN MAINS

MUGHLAI VEGETABLE (V) £11.95
Mixed vegetable with sultanas, cashew nuts, cooked in a creamy mild sauce.

SAG PANEER MALAI (V) £11.95
Spiced spinach cooked with an un-aged non melting farmers cheese.

KARAHI (V) £11.95
Mixed vegetables cooked with onions and stir fried in a Karahi (wok)



SAMBAR (V) £11.95
Mixed vegetables cooked with touch of spinach in a lentil-based sauce and Finished with lemon juice.

PALAK GAJAR CASHEW

NUTS (V) £11.95
A delightful blend of spinach, carrots and cashew nuts with fine herbs and spices.

MUTTER PANEER (V) £11.95
Green peas and cheese cooked in a medium spices.

SEAFOOD

MACH BIRAN £16.95
Pan fried fish cooked in onions and lightly spiced.

SALMON TIKKA £19.95
Scottish Salmon, marinated in spices then cooked in the Tandoor, Served with pathia sauce & salad.



MACH TORKARI £16.95
Local fish marinated in spices then cooked in a medium hot sauce.

SHORISHA BATA GOLDA CHINGRI £20.95
King prawns cooked with mustard seeds and paste, green chillies and yoghurt.

CHINGRI SAAG £20.95
King prawns with spinach cooked with garlic ginger and special Bengali spices. Medium hot.

EUROPEAN DISHES

FISH & CHIPS £14.95
Traditional Scottish Haddock, served with chunky chips and salad.

ROAST CHICKEN & CHIPS £15.95
Chicken Roasted in the clay oven, served with chips and vegetables.

KIDS MEAL

CHICKEN NUGGETS & CHIPS £8.95

FISH FINGER & CHIPS £8.95

SIDE DISHES

£6.95 EACH

A great accompaniment to your main meal or make 2 of these side dishes your main.

BHINDI BHAJEE (V)
(Okra)

SABZI BHAJEE (V)
(Mixed Vegetables)

ALOO GOBI (V)
(Potato & Cauliflower)

BRINJAL BHAJEE (V)
(Aubergine)

SAAG ALOO (V)
(Spinach & Potato)

JEERA ALOO (V)
(Cumin & Potato)

MUSHROOM BHAJEE (V)

ALOO MUTTER (V)
(Potato & Peas)

CHANNA MASALA (V)
(Chickpeas)

TARKA DAL (V)
(Lentils)

GOBI (V)
(Cauliflower Bhajee)

SAAG BHAJEE (V)
(Spinach)

KEEMA MATAR
(Lamb Mince & Peas)

ACCOMPANIMENTS

POPADOM (V) (plain) £1.45

CHUTNEY & PICKLE TRAY £3.25
Mixed Pickle, Spicy Onions & Mango Chutney

RAITA (cucumber or onion) £2.95

FRENCH FRIES (V) £3.75

RICE

BOILED RICE (V) £3.50

PILAU RICE (V) £3.95

LEMON RICE (V) £4.50

MUSHROOM PILAU RICE (V) £4.95

VEGETABLE PILAU RICE (V) £4.95

FRIED RICE (egg & peas) £4.95

BREAD

PLAIN NAAN £3.50

GARLIC NAAN £3.95

KEEMA NAAN £4.75

CHEESE NAAN £4.50

PESHWARI NAAN £4.50

PARATHA £4.50

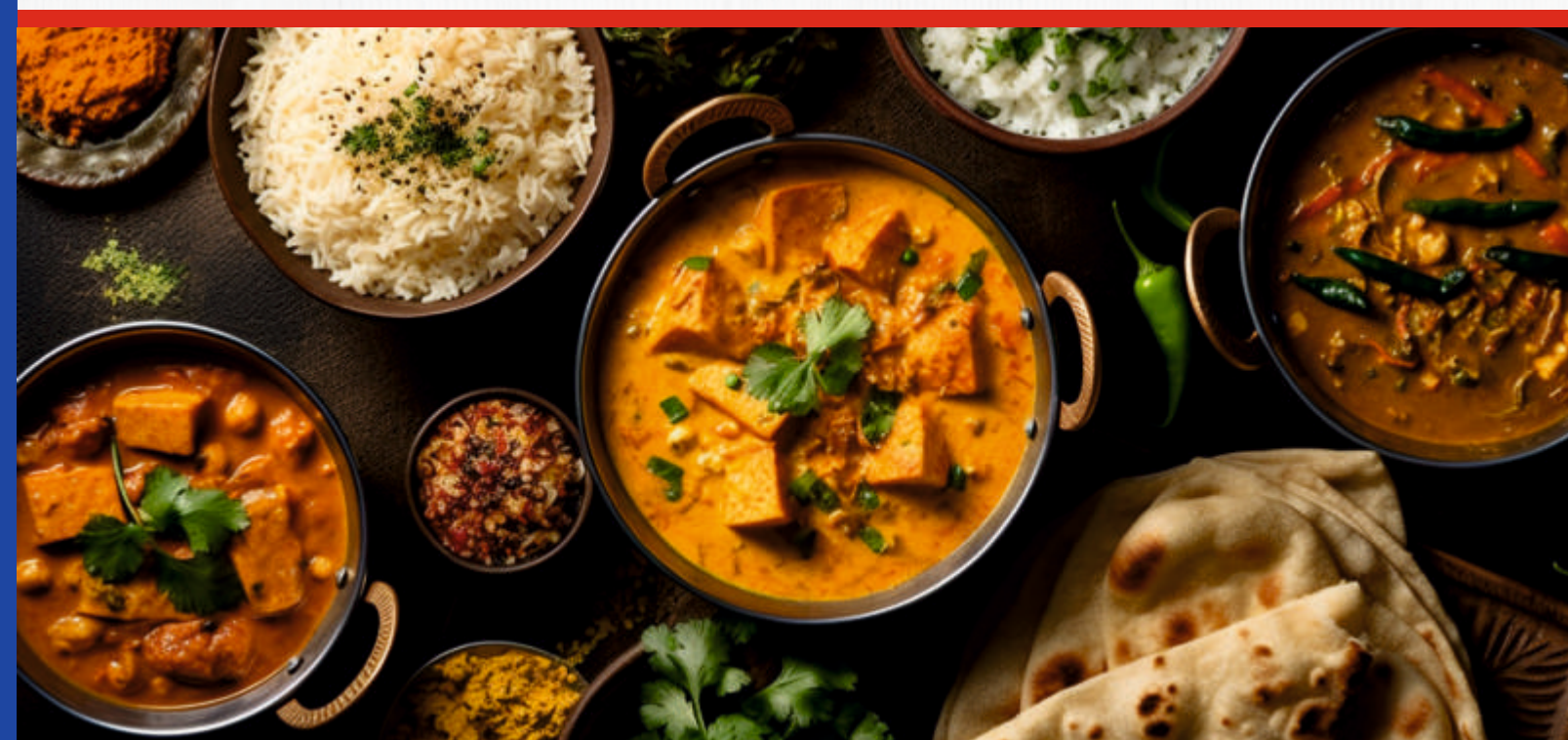
CHAPATHI (V) £2.50

TANDOORI ROTI (V) £3.50

SINCE 1999

BRITANNIA Spice

Exclusive Exotic Cuisine



RESTAURANT MENU

OPENING HOURS:
Monday - Closed
Tue - Sun 4pm - 10.30pm

0131 555 2255

info@britanniaspice.co.uk

www.britanniaspice.co.uk



STARTERS

Non-Vegetarian

- ASSORTED KEBAB

Boneless cubes of chicken, lamb and sheek kebab roasted in the tandoor. Served with salad and sauce.

£7.95
- CHICKEN PAKORA

Succulent pieces of chicken battered in spices and herbs, deep fried. Served with salad and sauce.

£6.95
- LAMB CHOPS

Tender pieces of lamb chops marinated in ginger and mustard, roasted in tandoor for an exotic favour. Served with salad and sauce.

£8.95
- CHICKEN TIKKA

Cubes of chicken marinated with spices and herbs roasted in tandoor. Served with salad and sauce.

£6.95
- MEAT SAMOSA

Triangular pastries stuffed with minced meat, deep fried. Served with salad and sauce.

£6.95
- SHEEK KEBAB

Minced lamb with onions and herbs, grilled on skewers. Served with salad and sauce.

£6.95
- ONION BHAJEE

Sliced onion, blended with gram flour, herbs & selected spices then deep fried. Served with salad and sauce.

£5.95
- CORN PAKORA

Sweetcorn, onions, spices, and herbs fritter crisp fried. Served with salad and sauce.

£5.95
- VEGETABLE PAKORA

A subtle blend of vegetables, herbs & spices, deep fried. Served with salad and sauce.

£5.45
- VEGETABLE SAMOSA

Triangular pastries stuffed with spices and vegetables, deep fried. Served with salad and sauce.

£5.95
- GARLIC MUSHROOM

Lightly spiced Mushroom, cooked in garlic and onions. Served with salad.

£5.95
- DHAL PURI

Flatbread stuffed with yellow lentils, lightly spiced. A Bangladeshi snack. Served with salad and sauce.

£5.95

- Seafood
- KING PRAWN BUTTERFLY

A selected king prawn coated with spices, herbs, deep fried. Served with salad and sauce.

£8.95
- PRAWN PURI

Sweet & Sour small Prawns, cooked in a blend of special spices. Served with puffed bread and salad

£7.95
- SALMON TIKKA

Scottish Salmon Fillet marinated in herbs and spices skewered in the tandoor. Served with salad and sauce.

£8.95

PLEASE NOTE:
ALL ORDERS MUST CONTAIN ONE
MAIN DISH PER PERSON

STARTERS to Share

MIXED TANDOORI TO SHARE

Chicken tikka, lamb kebab, sheek kebab, served with salad and mint sauce.

£29.95

VEGETARIAN MIX TO SHARE

Vegetable samosa, dhal puri, onion bhajee & veg pakora, served with our house special tamarind sauce.

£19.95

GRILLED DISHES



BRITANNIA MIX TANDOORI

Lamb, chicken, sheek kebab and tandoori chicken roasted in the clay oven. Served with salad and sauce.

£19.95

CHICKEN SHASHLIK

Cubes of chicken, green peppers, onions and tomatoes marinated overnight in a house special spicy yoghurt sauce skewered and grilled. Served with salad and sauce.

£17.95

LAMB CHOPS TANDOORI

Tender pieces of lamb chops marinated in ginger and mustard, roasted in tandoor for an exotic favour. Served with salad and sauce.

£22.95

MANGO CORIANDER TIKKA

Delicious chicken breast marinated in a sweet mango and coriander sauce. Served with salad and mint sauce.

£17.95

COCONUT MALAI TIKKA

Succulent pieces of chicken marinated in coconut, yogurt and chef's selection of spices and then grilled to perfection. Served with salad and sauce.

£17.95

TANDOORI CHICKEN

Half spring Chicken marinated in our house special sauce then roasted in tandoor. Served with salad and sauce.

£16.95

BIRYANI

Biryani is a special preparation of saffron rice prepared together with either chicken, lamb, king prawns or vegetables. It is a blend of delicate spices and herbs, a touch of vegetable ghee and served with a mixed vegetable curry sauce.



CHICKEN

£18.95

LAMB

£19.95

KING PRAWN

£23.95

VEGETABLE

£16.95

HOUSE SPECIALS

AMER CHICKEN

Tender pieces of chicken cooked with mango pulp, cream and selected herbs, a sweet dish. Suggested Side dish: Saag Paneer

£13.95

CHICKEN TIKKA MASSALAM

Britains favourite curry, a smoky tandoor-charred tikka cooked in a tasty creamy coconut sauce.

£13.95

Suggested Side dish: Jeera Aloo

CHICKEN TIKKA MAKHANI (Buttery)

A creamy dish cooked with tender chicken breast and butter. Suggested Side dish: Jeera Aloo

£13.95

JAIPURI CHICKEN/LAMB

A dish from the Rajasthan region, cooked with fried onions, mushrooms, capsicums and tomato sauce in a thick sauce.

£13.95/£14.95

Suggested Side dish: Jeera Aloo

BALTI CHICKEN/LAMB

Chicken tikka or lamb cooked with onions, green peppers, in a medium strength Balti sauce.

£13.95/£14.95

Suggested Side Dish: Chana Massala

SAAG CHICKEN CHORCHORI

Tender pieces of roasted chicken, cooked with spinach, mustard seeds in a rich medium hot sauce.

£13.95

Suggested Side dish: Jeera Aloo

MURGH MASALLAM

Chicken cubes marinated in spices, roasted in tandoor oven then cooked with minced lamb. Medium hot

£14.95

Suggested Side dish: Sabzi Bhajee

SAAG GOSHT

Lamb cooked with spinach leaves with garlic & herbs. Very popular dish.

£14.95

Suggested Side dish: Tarka Dhal

GREEN HERB CHICKEN

Tender pieces of chicken in a spicy sauce of tomato, green peppers, spring onion, garnished with coriander.

£13.95

Suggested Side Dish: Chana Massala

JHALFREZI CHICKEN/LAMB

A popular spicy dish throughout the Indian subcontinent, stir fried and served in a sauce with fresh green chillies, peppers & onions in a richly spiced hot sauce.

£13.95/£14.95

Suggested Side dish: Tarka Dhal

KATHMANDU CHICKEN

Tender pieces of chicken marinated in spices, roasted in the tandoor and cooked in lentils, spring onion, fresh garlic and ginger, topped with fresh herbs and lemon.

£13.95

Suggested Side dish: Saag Aloo

NORTH INDIAN GARLIC CHICKEN

Tender pieces of chicken roasted in the tandoor cooked in a thick chilli garlic sauce. Garnished with garlic, topped with fresh chillies.

£13.95

Suggested Side dish: Mushroom Bhajee

HAREY MASALEY KA GOSHT

Cubes of lamb cooked with mint, coriander, other selected spices and garnished with green chillies and spring onions.

£14.95

Suggested Side dish: Aloo Gobi

SHATKORA GOSHT

Tender pieces of lamb cooked in a medium hot sauce with rinds of a special Bangladeshi citric fruit, Kaffr lime leaves and chillies.

£14.95

Suggested Side dish: Saag Aloo

GINGER CHICKEN

A fairly hot chicken tikka dish cooked in fresh ginger with lots of coriander producing a spicy taste.

£13.95

Suggested Side dish: Sabzi Bhajee

CHICKEN KALI MIRCH

Hot & Spicy chicken dish cooked with lots of ground black pepper. A very tasty dish.

£13.95

Suggested Side Dish: Chana Massala

MR NAGA CHICKEN

Barbecued chicken tikka cooked in ginger and tomatoes with strong chilli pickle garnished with coriander. (Very Hot)

£13.95

Suggested Side dish: Saag Paneer



OLD FAVOURITES

CHICKEN

£12.95

LAMB

£13.95

KING PRAWNS

£19.95

PRAWNS

£16.95

MIXED VEGETABLES

£11.95

KURMA

Originally for the British Raj in India. A mild and creamy curry, with coconut.

Suggested Side dish: Bhindi Bhajee

PASSANDA

A creamy curry for the Mughal Emperors, passanda meaning favourite, made with spiced yoghurt flavoured with toasted cashew nuts in a mild sauce

Suggested Side dish: Saag Paneer

DOPIAZA

Medium strength dish of cubed onions and green peppers, producing a very distinctive taste.

Suggested Side dish: Tarka Dhal

BHUNA

Traditional medium strength dish cooked with onions, herbs, tomatoes and a variety of spices.

Suggested Side dish: Mushroom Bhajee

ROGAN JOSH

This dish is popular as a Lamb dish as in the name Josh/Gosht originating in Kashmir but now a British favourite. A tomato based curry with onions garlic and medium spice.

Suggested Side dish: Mushroom Bhajee

PATHIA

A very tasty sweet, sour and medium hot dish. Prepared with garlic, onions, tamarind and a variety of herbs, garnished with a slice of lemon.

Suggested Side dish: Saag Aloo

MADRAS

A very popular dish derived from the southern part of India, prepared with garlic, chilli & lemon juice. Hot to taste.

CEYLON

A dish prepared with coconut, lemon juice and strong spices. Hot

Suggested Side dish: Sabzi Bhajee