

## Side Dishes

£3.50

### Bombay Aloo

Baby potatoes in tomato gravy tempered with a hint of cumin and mustard seeds

### Adraki Aloo Gobhi

Cubes of potatoes and florets of cauliflower tempered with cumin, green chillies, ginger and fresh coriander

### Palak Chollay

Masala chickpeas cooked with spinach

### Dal Tadka

Yellow lentils cooked in traditional Punjabi style With an option of spinach.

### Bindi Aloo Mattar

Lady finger

### Mushroom Bhaji

Mushroom cooked in special herbs & spices

### Saag Aloo

Spinach with potatoes

### Vegetable Korma

Saag Paneer Spinach and cottage cheese

Mattar Paneer Garden peas and cottage cheese

### Egg Masala or Egg Bhurji

Any of the above can be served as a main course at the cost of £4.95

## Tandoori Specials

All tandoori dishes are grilled in a charcoal fired clay oven. All of the following dishes are individually grilled and garnished with spices and marinated in herbs.

Served dry and prepared with the richest fresh herbs and spices, each dish is served with a mixed salad.

Chicken Tikka/Lamb Tikka £6.95

Duck Tikka £7.50

Chicken/ Lamb/Paneer Shaslik £7.50

Tandoori Chicken (Half) £6.95

King Prawn Shaslik £9.50

Tandoori King Prawn £9.50

Lamb Chops £6.95

Tandoori Mixed Grill (Served With Naan) £9.50

Chef Special Tandoori Chicken (Off The Bone) £7.50

## Biryani

Authentic dish cooked with basmati rice. Flavoured with cardamon, cinnamon, cloves and rose water, served with a curry sauce.

Chicken/Lamb Biryani £6.95

Vegetable Biryani £5.99

King Prawn Biryani £8.95

Special Biryani £8.95

Combination of prawns, lamb tikka and chicken tikka

Chapli Kebab Biryani £8.95

Minced spring chicken patties mixed with chapli spices and cooked with garlic, fresh onions and pan-fried with basmati rice, garnished with tomato, cucumber and red onion salad, served with a mixed vegetable curry

Duck Palak Biryani £8.95

Thin fillets of duck cooked with spinach, shallots and red onion salad, stir fried with basmati rice and garnished with tomato, cucumber, served with a mixed vegetable curry.

## Naan Bread

Plain Naan £1.75

Garlic Naan £1.95

Peshwari Naan (coconut stuffing) £1.95

Keema Naan (minced meat) £2.10

Cheese Naan £1.95

Tikka Naan £2.10

Kulcha Naan (onion, green chilli and coriander) £2.00

Garlic and Coriander Naan £1.95

Plain Paratha £2.10

Stuffed Paratha (vegetarian) £2.25

Methi Aloo Paratha £2.25

Tandoori Roti £1.00

Chapatti £1.25

Bhatura (Deep fried refined flour bread with cumin seeds) £1.50

Puri £1.25

## Rice Dishes

Boiled Rice £1.90

Pilao Rice £1.90

Fried Rice £1.90

Egg Fried Rice £2.20

Lemon Rice £2.20

Keema Pilao Rice £2.50

Vegetable Rice £2.20

Mushroom Rice £2.20

Jeera Rice £2.20

Special Rice £3.95

## Additional

Poppadums (plain/spicy) 50p

Chips £2.10

Fried Mogo £2.10

Green Salad £2.00

Raita £2.00

Chutney/Pickle 50p

Onion Salad 50p

## Set Meals

### Set Meal For 2

(Takeaway Only)

Starter: Tikka/Veg Platter

Main dish: Choose 2 from Chk Tikka

Masala, Chicken/Lamb Balti, Chicken/

Lamb Rogan Josh Or Veg Tawa

2 Naan or Rice

Bottle of beer or Coke

**£17.95**

### Monday - Wednesday Only

Any Chicken or

Veg Curry

With Naan or Rice

**£4.99**

(Dine in)

Poppadoms

2 starters

2 Main Courses

Side Dish

2 Rice or Naans

Dessert / Tea / Coffee

**2 for £25**

(Dine in)

**10% DISCOUNT ON COLLECTION  
(ORDER OVER £12)**

**FREE HOME DELIVERY  
(ORDER OVER £15 WITHIN 3 MILES)**

BCA Award 2013 Finalist  
Premier Indian Restaurant & Bar



## Takeaway Menu

42 Main St, Evington, LE5 6DN

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

### Opening Times:

Sunday - Thursday: 5.30pm - 11pm  
Friday & Saturday: 5.30pm - 11.30pm

## Starters - Vegetarian

<b>Onion Bhaji</b> Crisp onion moulded then deep fried with gram flour and butter until golden brown	£1.95
<b>Mix Pakora</b> Mix of paneer, potatoes, onion, mix herbs and gram flours. Deep fried.	£2.50
<b>Garlic Mushroom</b> Mushrooms cooked in garlic, mix spices and butter with a touch of fresh lemon juice and cream	£2.95
<b>Tandoori Paneer Tikka</b> Indian cottage cheese marinated in herbs and spices and finished in the tandoor.	£4.20
<b>Chilli Paneer</b> Indian cheese, capsicum and onion stir fried in sauce for a delicious mouth watering dish	£3.50
<b>Veg Samosa</b> Spiced potato & peas encased in crisp pastry.	£2.50
<b>Veg Platter (FOR TWO)</b> A combination of onion bhajee, veg samosa and vegetable shaslik	£7.95

## Starters - Meat

<b>Meat Samosa</b> Lightly spiced mince wrapped in a thin crisp pastry shell.	£2.50
<b>Sheek Kebab</b> Punjabi minced lamb kebab with ginger, garlic and fresh coriander	£3.00
<b>Chicken Chaat</b> Diced chicken cooked in exclusive chaat masala in a hot & sour tangy style	£3.00
<b>Chicken /Lamb Tikka</b> Tender pieces of Lamb, marinated in spices and roasted in the tandoor. Served with salad	£3.00
<b>Chicken Pakora</b> Pieces of chicken dipped in lightly spiced batter and fried	£3.50
<b>Chicken / Lamb Shaslik</b> Onion, capsicum, pieces of chicken / lamb tossed on platter with special spices.	£4.25
<b>Mixed Kebab</b> An assortment of chicken tikka, lamb tikka and sheek kebab	£3.99
<b>Tandoori Chicken</b> Chicken breast or leg marinated in tandoori spices & herbs, then roasted in tandoor	£3.25
<b>Jeera Chicken</b> Succulent chicken freshly roasted in cumin, coarse black pepper and a touch of cream. A classic starter.	£3.95
<b>Garlic Chicken</b> Chicken marinated in herbs & coarse black pepper, cream, fresh green chillies & garlic	£3.50
<b>Duck Tikka Chili</b> Grilled pieces of duck, cooked with fresh green chilli & coriander in our chef's special recipes	£4.20
<b>Fish Tikka</b> Tender pieces of fish marinated with lemon and indian spices and cooked in the tandoor.	£4.25
<b>Pili Pili Prawn</b> Tiger prawns mix with gram flour and touch of ginger deep fried	£4.25
<b>Prawn Cocktail</b> Succulent prawns served in mayonnaise.	£3.25
<b>Puree (Prawn/Chicken/Keema/Mushroom)</b> Round flat unleavened bread which is deep fried causing it to expand, topped with a light spiced sauce with the filling of your choice	£4.00
<b>Bombay Mix Platter</b> A real treat from the city of Bombay. Shredded chicken tikka and sheek kebab mix with chef special red chutney sauce .	£4.75

## Chef's Special Main Courses Meat Dishes

<b>Chicken / Lamb Jalfrezi</b> Chicken / lamb marinated in repressed oil cooked with slices of onions and pepper also finely chopped onions fresh green chillies in moderately thick sauce to produce a beautiful taste and flavour of madras strength	£6.50
<b>Chicken / Lamb Tawa</b> Tawa dishes are prepared with carefully selected spices and herbs in finely chopped onions & pepper together with chopped cucumber, producing a thick & spicy dish, garnished with coriander	£6.50
<b>Nariel Chicken / Lamb</b> Diced chicken/lamb cooked slowly in coconut milk and curry leaf	£6.50
<b>Garlic Chilli Chicken/ Lamb</b> Barbecued chicken or lamb cooked with fresh garlic, coriander, fresh green chilli, tomatoes, green pepper. Served hot.	£6.95
<b>Lamb Kalia</b> An aromatic fusion of lamb, garlic, ginger, vintage red wine, keema and cucumber - A dish to satisfy most jaded taste buds	£6.95
<b>Chasnidag</b> Aromatic combination of diced chicken and minced lamb cooked in selected spices - A house speciality.	£7.50
<b>Jaipuri</b> Chicken tikka and lamb tikka, cooked with garlic, peppers, mushrooms, onions, and tomato paste in thick medium sauce	£7.50
<b>Hyderabadi Chicken</b> Barbecued chicken or lamb cooked with-garlic, lentils spinach & coconut in fresh herbs and spices & green chillies.	£6.95
<b>Special Tawali</b> Tandoori boneless chicken, cooked minced lamb fresh herbs and spicy potato, chickpeas, garlic, ginger, chilli and fresh coriander in beautiful sauce with a touch of cream.	£7.50
<b>Spicy One Korai Mix</b> A combination of chicken, lamb and king prawns lightly fried in ghee and cooked in a specially prepared sauce then garnished with fresh tomatoes and cucumber.	£8.50
<b>Korai Gosht</b> Boneless lamb chunks marinated with herbs, spices cooked in thick gravy with diced onions and capsicums	£6.95
<b>Chicken/ Lamb Shimla</b> Lamb or chicken barbecued cooked with mango chutney & selection of spices & herbs with touch of golden syrup producing a sweet, sour & spicy delicacy to medium strength	£6.50
<b>Chicken / Lamb Naaga</b> Chicken or lamb tikka barbecued in clay oven, cooked with naaga chilli and green chilli flavoured with coconut and fresh coriander thick sauce (spicy hot)	£6.50
<b>Goan Fish</b> Fillet of fish cooked with coconut cream, medium spicy and butter	£5.95
<b>Machli Keema Aloo</b> Aromatic combination of tandoori king prawns cooked with spicy minced lamb and sliced potatoes - a full flavoured dish	£8.50
<b>Chicken Zam Zam</b> Tender pieces of chicken grilled on a low flame and cooked with spices and touch of tomato puree	£5.95
<b>Kofta Khyberi</b> Lamb Meat balls cooked in a subtle blend of spiced masala sauce	£6.20
<b>Karahi Keema</b> Minced lamb cooked with chopped tomatoes, ginger, onion, garlic and green chillies with an option of peas or potatoes	£6.50
<b>Duck Zardaa</b> Grilled duck breast cooked with mild home made sauce with apricot.	£6.95
<b>Tawa Hash Nawabi</b> Breast of duck cooked in a medium sauce, complimented by Saag & Paneer. Served on a traditional Indian tawa.	£8.95

## Vegetarian Dishes

<b>Vegetable Tawa</b> Seasonal fresh vegetables prepared with carefully selected spices and herbs in finely chopped onions and pepper together with chopped cucumber, producing a thick ,spicy dish ,garnished with coriander.	£5.50
<b>Vegetable Kofta</b> Seasoned vegetable dumplings in lababdar curry sauce	£5.50
<b>Spicy One Paneer Makhni</b> Cottage cheese in a creamy tomato and onion sauce with butter	£5.95
<b>Baingan ka Bharta</b> Traditional roasted eggplant mash with onions, tomatoes , spices & herbs	£4.95
<b>Karahi Khumb</b> Mushrooms cooked in rich spicy sauce.	£4.85
<b>Karahi Aloo Cholay</b> Chickpeas and potatoes cooked in traditional rich spicy sauce	£5.20

## Signature Mild Dishes

Invented by the world famous unknown British curry house chef c.1972 as a way of exploiting his already popular tandoori. We present our own exclusive recipe of succulent tandoori in smooth masala.

<b>Chicken Tikka Masala</b>	£5.95
<b>Lamb Tikka Masala</b>	£6.25
<b>Tandoori king Prawn Masala</b>	£8.50
<b>Paneer Tikka Masala</b>	£5.95
<b>Spicy One Chicken Makhni</b>	£6.50
Chicken breast in a creamy tomato and onion sauce with butter	
<b>Chicken Badami Korma</b>	£5.95
Boneless mild chicken cooked in ginger , garlic and almond curry	
<b>Chicken Ceylonaise Korma</b>	£5.95
Marinated chicken curry braised in coconut cream and lemon juice	

## Classic Dishes

Chicken	£5.50	Chicken Tikka	£5.95	Lamb	£5.95	Veg	£5.50
Prawns	£6.95	King Prawns	£8.50	Lamb Tikka	£6.25		

## Bhuna

A thoroughly garnished dish with onions, peppers and tomatoes with selected spices.

## Pathia

A medium dish cooked with onions & tomatoes producing a sweet & sour taste

## Pasanda

A special sauce of almonds, cream, freshly ground aromatic spices cooked with pure ghee.

## Curry

Diced chicken cooked in a medium hot spicy sauce

## Madras

A medium hot dish cooked with authentic hot red chilli puree originating from the Madras region.

## Vindaloo

A very hot spiced curry made with hot red chillies, lime juice and garlic in a thick onion and tomato sauce.

## Dhansak

This is a traditional parsi dish. Dhanshak is a combination of dhan meaning rice & soak meaning lentils. it can also be cooked with varied major ingredients. It has all the flavours, mild to medium hot, sweet & sour.

## Rogan Josh

Freshly grounded medium spices, garnished with tomatoes, peppers, fenugreek and coriander

## Palak (Saagwala)

Delicious curry cooked with spinach, medium hot to taste