

Chef's Special Rice

Pilau Rice (Fried)	1.90
Plain Rice (Boiled)	1.80
Kashmiri Rice (Onions, Mushrooms and Peas)	2.90
Biryani Rice (Egg, Green & Red Peppers)	2.90
Special Rice (Pineapple and Mushrooms)	2.90
Lahori Rice (Egg and Mushrooms)	2.90
Punjabi Rice (Sweet Corn, Green & Red Peppers)	2.90
Vegetable Rice (Mixed Vegetable)	3.20
Keema Rice (Minced Lamb, Green & Red Peppers)	3.20
Mushroom Rice	2.90
Egg Fried Rice	2.90

Sundries

Tandoori Naan	1.90
Onion Naan	2.70
Garlic Naan	2.70
Keema Naan (Stuffed With Mince Lamb)	3.30
Sweet Naan (Peshawari)	2.70
Garlic and Cheese Naan	3.10
Paratha	1.80
Aloo Paratha (Stuffed With Spicy Potato)	3.30
Tandoori Roti (Chapatti)	1.00
Chips	1.80

Beverages

Rubicon Mango/Rubicon Passion	0.80
J₂O	1.60
Pepsi/Diet Pepsi	0.80
7up	0.80
Fanta	0.80
	(£/Jug)
Mango Lassi	5.90
Sweet Lassi	5.50
Malibu Lassi	5.90
Salt Lassi	5.50

Alcoholic Drinks

Budweiser (Bottled)	2.40
Cobra (Indian Lager) (Bottled)	2.40
Stella (Can)	1.80

Wine List

House White (Bottled)	8.90
House Red (Bottled)	8.90

All meals served are Halal

Some dishes may contain traces of Nuts.

Please seek advice before ordering.

Please do not hesitate to ask for advice on the selection of vegan dishes. The Management and Chef will be delighted to prepare the dish of your choice, provided the ingredients are available.

All prices are inclusive of V.A.T.

10% discount on Restuarant Menu Prices when you collect

Winner Of The

Manchester Curry Chef Award

SPICY HUT

Pakistani And Indian Cuisine

Fully Licensed and Air Conditioned Restaurant

Free delivery within 1 mile for orders of £10 and 2.5 miles for orders above £15

Minimum order value of £10 applies.

OPENING HOURS:

Monday to Thursday 5.00 pm to 12.30 am

Friday and Saturday 5.00 pm to 3.00 am

Sunday & Bank Holidays 3.00 pm to 12.00 am

Tel: 0161 248 6200

35 Wilmslow Road, Rusholme, Manchester M14 5TB.

Starters

Mixed Special Tandoori	6.10
<i>An assortment of Lamb Chops, Lamb Tikka, Chicken Tikka and Seikh Kebab</i>	
Lamb Chop Tikka (4 pieces)	5.10
<i>Lamb Chops marinated in special massala and cooked in Tandoor.</i>	
Lamb Tikka (5 pieces)	4.20
<i>Diced boneless Lamb marinated in spiced massala and cooked in Tandoor.</i>	
Chicken Tikka (5 pieces)	3.80
<i>Diced boneless Chicken marinated in spiced massala and cooked in Tandoor.</i>	
Lamb Shashlik (4 pieces)	5.00
<i>Diced boneless Lamb cooked in Tandoor and served with fried Onions, Capsicums, Tomatoes and Mushrooms.</i>	
Chicken Shashlik (4 pieces)	4.40
<i>Diced boneless Chicken cooked in Tandoor and served with fried Onions, Capsicum, Tomato and Mushrooms.</i>	
Chicken Kumbi (surprisingly unique)	4.50
<i>Sliced Chicken Tikka with Mushrooms, Onions, Corriander, bit of Cream and finished off with Fresh Orange Juice.</i>	
Chicken Pakora (Mild)	3.80
<i>Diced Chicken deep-fried in batter. (Ideal for kids)</i>	
Fish Tandoori	4.80
<i>Marinated in fresh Spices and cooked under the Grill.</i>	
King Prawn Butterfly	5.40
<i>Marinated in batter and deep-fried.</i>	
Mixed Starter	5.10
<i>Consists of Seikh Kebab, Shami Kebab, Aloo Kebab, Samosa and Onion Bhajee.</i>	
Chicken Puri (Stuffed pancake)	4.40
Prawn Puri (Stuffed pancake)	4.47
Chana or Mushroom Puri (Stuffed pancake)	4.00
Seikh Kebab (2 in a portion)	2.50
<i>Minced Lamb with Onions, Green Chilies, a touch of Herbs and Spices cooked in a Tandoor.</i>	
Shami Kebab (2 in a portion)	2.50
<i>Fried Kebab made from Minced Meat, Lentils and Spices, coated with Egg paste and deep-fried.</i>	
Aloo Kebab (2 in a portion)	2.20
<i>Mashed Potatoes together with Herbs and Spices, coated with Gram Flour and deep-fried.</i>	
Pakora (Aubergine or Mushroom)	2.50
<i>Marinated in spices coated in batter and deep-fried.</i>	
Samosa (Keema or Vegetable) (2 in a portion)	2.20
<i>Wrapped in light pastry and folded in a triangular shape and deep-fried.</i>	
Onion Bhajee (2 in a portion)	2.20
<i>Gram Flour Batter, Chopped Onions, Herbs and Spices, and then deep-fried.</i>	
Popadums (2 in a portion)	1.20
<i>Seved with: Mango Chutney, Red Onion, Coleslaw, Mint Sauce.</i>	

Spicy hut's old school curries

Please select one of the boxed assortments to accompany your choice of curry.

Chicken	0.60	Lamb	1.10
Chicken Tikka	0.90	Lamb Tikka	1.50
Mince (Lamb)	0.70	Kofta (Lamb Meatballs)	1.00
Beef	1.00	Mixed Vegetables	0.30
Prawns	1.50	Paneer (Cot. Cheese)	0.60
King Prawns	3.00	Mushrooms	0.30

Garlic (Medium Dish) 6.40

This dish is prepared with a medium based sauce using lots of fresh Garlic, Fenugreek Leaves and finished off with fresh Coriander.
(Good for Heart and Blood)

Malta (Medium Dish) 6.40

Uniquely done by us, it has a smooth creamy texture made with a fusion of Garlic, Coriander, Onions, dash of Cream and fresh Orange.

Balti (Medium Dish) 6.40

Prepared with Ginger strings, Garlic, Yoghurt, Tomatoes, lots of Coriander and Garam masala to create a real delicacy of flavour.

Spicy Hut's Chili (Hot Dish) 6.40

Prepared with a blend of spiced sauce, using fresh Green Chillies and pepper to give a strong flavour. (Invigorating)

Karahi (Medium Dish) 6.40

Prepared with a medium based sauce, using a blend of Garlic, Ginger, Tomatoes, Green Chillies, Coriander and Spices.

Jalfrezi (Hot Dish) (Mind blowingly Tasty) 6.40

Prepared with Spicy sauce using fresh Green Chillies and Pepper.

Samber (Hot Dish) 6.40

This dish is prepared with Lentil base, Garlic and Hot Spices with a touch of Pineapple Juice to achieve Hot and Sour taste.

Tandoori or Tikka Masala (Medium Dish) 6.40

Prepared in a creamy medium base using yoghurt and medium Spices to achieve a creamy flavour. (Britain's Favourite)

Makhani (Medium to Mild Dish) 6.40

This dish is prepared with Almond powder, Butter and Tomatoes to give it a creamy texture.

Hut's Ginger (Medium Dish) 6.40

This dish is prepared using lots of Ginger strings and Spices to give a strong flavour. (Recommended for Heart patients)

Badami Passanda (Mild Dish) 6.40

This dish is prepared with a creamy base using Almonds and Cashew Nuts to achieve a mild texture. (Tantalizing)

Mughlai (Medium Dish) 6.40

Prepared with a medium sauce, yoghurt, Egg yolk and Almonds to give a creamy thick texture.

Kashmiri Korma (Mild Dish) 6.40

This dish is prepared with a mild sauce using Mango pulp and Sultanas to achieve a mild texture.

Rogan Josh (Medium Dish) 6.00

Prepared with green and red Capsicums to give a rich tasting Oriental flavoured dish.

Vindaloo (Very Hot Dish) 6.00

This dish is highly flavoured with Garlic, Ginger, Tomato Puree, Green and Red Chillies and carefully prepared to a very hot taste of its own. (If you dare)

Madras (Hot Dish) 6.00

This dish is prepared in rich and Spicy sauce mainly consisting of Tomato puree to give a thick texture.

Bhuna (Medium Dish) 5.80

This dish is prepared using a blend of Tomatoes, Spices and a touch of Coriander to give a delicious taste.

Dopiaza (Medium Dish) 5.80

Prepared using lots of Onions and seasoned with Ginger and other Spices to produce a medium taste.

Korma (Mild Dish) 5.80

This dish is prepared with a mild sauce using yoghurt mixed with Coconut cream. (Recommended for Curry beginners)

Dhansak (Mild Dish) 5.80

Like a persian korma this dish is mild creamy flavoured, cooked with pineapple and mashed lentils.

Biryani (Mild, Medium, Hot) 6.60

This dish is prepared using fried Rice, Peppers, Chopped Omelette pieces and Herbs, served with a sauce on the side.

Old school curry menu.

These are served with the sauce of your own choice from the Curry menu
(Highly recommended for weight watchers)

Sizzler Chicken Tikka (8 pieces) 8.60

Sizzler Lamb Tikka (8 pieces) 9.30

Sizzler Chicken Shashlik (8 pieces) 9.50

Sizzler Lamb Shashlik (8 pieces) 9.90

Sizzler Lamb Chops (6 pieces) 9.60

Sizzler Mixed Shashlik (8 pieces) 9.70

Sizzler Mixed Tandoori Special 9.90

Sizzler Fish Tandoori 10.30

Spicy Hut's Specialty, Traditional Pakistani Curry

These dishes are traditional, authentic and unique in taste.
(Recommended for Curry fanatics)

Handi (Chicken, lamb and paneer) (Award Winner) 8.20

Traditionally prepared by using Ginger strings and Garlic, marinated in yoghurt and Tomatoes, flavoured with Cumin seeds and spices to achieve a real delicacy.

Desi (Chicken, lamb and paneer) 8.20

Made from Cashew Nut paste mixed with Cloves, Black & Green cardamoms, Tomatoes, Ginger, Garlic, Cinnamon powder to achieve a unique delicacy.

Lahori (Chicken, lamb and paneer) 8.20

This dish is prepared very traditionally (from Lahore) with fresh Garlic, Ginger, lots of Coriander and Chickpeas to bring out the best flavour.

Mesti (Chicken, lamb and paneer) 8.20

Made as Handi with the addition of Onions and Coconut to enhance the Garlic and Ginger flavour.

Traditional Karahi (Lamb or Chicken on the bone) 8.20

This dish is freshly made from meat on the bone, mixed with fresh Garlic, Ginger, Tomatoes, Coriander and Spices.

Mirchi Charm (Chicken, lamb and paneer) Hot! 8.20

Prepared with Honey, Hot Spices, fresh Green Chillies and Peppers to give a hot and sweet taste.

Matoke (Chicken, lamb and paneer) 8.20

Traditionally prepared by African-Asian's using cooking Bananas, blended with Ginger, Garlic, Turmeric and spices giving an unrivalled and distinctive taste.

Nehari (Steamed Lamb off the bone) 8.20

Traditional Saag 8.20

(Spinach with Chicken or Lamb on the Bone) (Medium Dish)

Saag Gosht (Spinach and Lamb on the bone) 8.20

Traditional Biryani (Chicken, lamb and paneer) 9.10

Achari (Chicken, lamb and paneer) 8.20

Pama (Chicken, lamb and paneer In a Creamy Madras Sauce) 8.20

Side Dishes

If ordered as a main course an extra £2.00 will be charged.

Cottage Cheese and Spinach (Saag Paneer) 4.10

Lentils Spinach (Daal Saag) 4.10

Aubergine Bhajee (Baingan) 4.10

Lentils (Daal Tarka) 4.10

Cottage Cheese and Peas (Mutter Paneer) 4.10

Potato and Peas (Aloo Mutter) 4.10

Chickpeas (Chana Masala) 4.10

Okra Bhajee (Bhindi) 4.10

Mushroom Bhajee 4.10

Potato and Cauliflower (Aloo Gobhi) 4.10

Bombay Potatoes 4.10

Potato and Spinach (Aloo Saag) 4.10

Cucumber Raita 1.80

We prepare our food with Vegetable Oil so 0% Cholesterol
No Artificial Flavours or Additives
No MSG or Preserved Products used

All Our Curries are Gluten Free & Made on the Premises
We Keep the Nutritional Value by Using Fresh Herbs & Spices