

Monday & Tuesday (All Day)

Tapas From

£1

*Advance reservation required *N/A on Public holidays and Bank holiday weekends



Southern Spice
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n - contain nuts

- Papadam with spiced onion or Sweet Mango Chutney**.....£1.00
- Rasam**£1.00
Traditional South Indian soup made with tamarind, black pepper and South Indian spices
- Vegetable Pakora**£1.00
Popular Indian snack, deep fried with fine chopped vegetables, gram flour batter
- Chicken Pakora**£1.00
Diced chicken breast deep fried with gram flour batter
- Haggis Pakora**£1.45
Spiced haggis deep fried with gram flour batter
- Fish Pakora**£1.45
Fresh fish fried with gram flour batter
- Idli**£1.00
Steamed rice cakes served with chutneys
- Medu Vada**£1.00
Deep fried urid dal savoury doughnut, made with onion, green chilli and pepper
- Plain Dosa**£1.00
South Indian pancake made with fermented ground rice and urid dal
- Masala Dosa**£1.75
Dosa filled with potato masala
- Chicken Tikka Dosa**£1.75
Dosa stuffed with chicken tikka curry
- Pappu (Tarka Dal) (V)**.....£1.00
Cooked lentils tempered with whole cumin seeds, green chillies and asafoetida

- Dal Spinach (V)**£1.45
Lentils cooked with spinach leaf, green chillies and tempered with whole cumin seeds, garlic and onion
- Mixed Vegetable Curry (V)**£1.00
Selection of Vegetables cooked with green chillies, south Indian spices, tempered with red chillies, garlic and onions
- Sambar (V)**£1.00
Traditional South Indian preparation of lentils and tender vegetables cooked with jaggery, tamarind and ground roasted spices
- Saag Paneer (V)**£1.75
Homemade cottage cheese prepared with fresh spinach, green chillies and spices
- Bendakai Pulusu (V)**£1.45
Baby Okra simmered with tomato, onion, green chillies, ginger and garlic and tamarind
- Chicken Korma**£1.00
Chicken breasts garnished with ginger-garlic puree, turmeric, chilli, bay leaves, coconut cream and seasoned with dairy cream
- Chicken Chasni**£1.00
Chicken breasts cooked with patia base - a light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a subtle appetite
- Chicken Bhoona**£1.00
Chicken curry cooked with a thick tomato based southern spice special sauce
- Chicken Madras**£1.00
Chicken breasts simmered with tomatoes, stir fried onions and Indian spices
- Chicken Chettinadu**£1.45
Chicken breasts cooked with green chillies, tomatoes, fried onions and freshly ground chettinadu spices

- South Indian Garlic Chilli Chicken**£1.45
Southern Spice special Chicken dish prepared with chicken breasts, selection of South Indian spices, simmered with lemon juice, tomatoes, stir fried onions and garnished with garlic
- Lamb Korma**£1.95
Lamb gravy garnished with ginger-garlic puree, turmeric, chilli, bay leaves, coconut cream and seasoned with dairy cream
- Lamb Madras**£1.95
Lamb simmered with tomatoes, stir fried onions with Madras spices
- Lamb Bhoona**£1.95
Lamb curry cooked with a thick tomato based southern spice special sauce
- Swadesi Ghost**£2.95
Tender lamb cubes prepared in traditional swadesi style with yogurt, lemon juice, ginger, garlic, chilli, and other Indian spices
- Chepala Pulusu**£2.95
Fish gravy simmered with tamarind juice, coriander, fenugreek, turmeric, ginger-garlic, green chillies, onions garnished with Andhra spices
- Royyala Vepudu**£3.95
Roasted King Prawns prepared with brown onions, tomato, ginger, garlic and ground spices.

Boiled Rice	£1.00
Jeera Pilau Rice	£1.00
Paratha	£1.00
Plain Naan	£1.00
Garlic Naan	£1.45
Peshwari Naan	£1.95