

Here at Southern Spice we welcome guests to enjoy Exclusive 'Tapas' style of eating South Indian food, recommend that you have 3 or 4 dishes between 2 people initially and just take it from there.

Soups and Starters

Two Papadams with dips tray (V)..... £2.25

Lentil Soup (V)£2.25
A delicious spicy soup, packed full of iron and low fat

Rasam (V)£2.25
Traditional South Indian soup made with tamarind, black pepper and South Indian spices

Samosa (V)£2.95
Triangular deep fried pastry stuffed with savoury potato, onion, fresh coriander, herbs and peas

Vada (V)£2.95
Options of Medu Vada made with urid dal or Masala Vada made with Chick peas lentil, prepared with onion, green chilli and pepper served with chutney and sambar

Idli (V)£2.95
Steamed rice cakes served with chutney and Sambar.

Garlic Mushroom Poori (V)£2.95
Light pastry bread served with spicy Garlic Mushrooms

Vegetable Pakora (V)£2.95
Popular Indian snack, deep fried with fine chopped vegetables with gram flour batter


Authentic South Indian Cuisine

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Chicken Pakora£3.25
Diced chicken breast deep fried with gram flour batter

Haggis Pakora£3.75
Spiced haggis deep fried with gram flour batter

Fish Pakora£3.95
Fresh fish fried with a mixture of potato

Chilli Paneer (V)£3.75
Marinated fried pieces of paneer(Indian cottage cheese) made with Indian & Chinese spices

Chicken 65£3.75
Deep fried boneless chicken with Indian spices

Chicken Chaat£3.75
Delicious drumsticks swathed in sweet 'n' sour patia sauce

Chicken Tikka£3.75
Marinated chicken breast cooked in Tandoor

Lamb Chops£3.75
Tender lamb chops marinated in Indian Spices and cooked in tandoor

Chilli Fish £3.95
Deep fried marinated fish fillet

Grilled King Prawn £4.45
Marinated king prawns cooked in tandoor



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Main Course

Southern Spice Classic Specials

All our classic dishes are prepared individually. unlike most Indian restaurants where Meat and vegetables are cooked separately and then added to sauces.

Panfried Chicken	£4.95
Chicken Tikka	£5.95
Tender Lamb	£5.95
Pacific King Prawn	£6.95
Paneer	£4.45
Selection of Vegetables	£4.25

Korma

Rich creamy sauce

Patia

A sweet 'n' sour dish

Bhoona

A thick tomato based Southern Spice special sauce

Chasni

A light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a subtle taste

Saag

Cooked with fresh spinach

Dhansac

Lashings of lentils and eastern spices

Dopiazza

Cooked with extra onions



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Jaipur

A classical fusion of ginger, garlic, green chillies, onions, peppers with a touch of coconut simmered in exotic Jaipuri spices

Malaidar

Spinach puree and green chillies simmered with rich ginger and garlic tarka and prospered with fresh cream

Rogan Josh (n)

An aromatic blend of tomatoes, paprika and almond with a host of spices to create this very popular dish

The Tandoori Selection (The Sizzlers)

Delight in the seductive aroma of these sizzling dishes served straight from the tandoor, complemented by our curry sauce, rice and fresh salad (£1.00 extra for above housespecial sauce)

Chicken Tikka	£5.95
King Prawn	£6.95
Mixed Grill	£7.45


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Plain Dosa (V).....£5.45

South Indian classic dish – crispy savory pancake made with fermented ground rice and urid dal, served with chutney and sambar*

Stuffed Dosa£5.95

Dosa filled with options **Potato Masala (V) / Aloo Saag (V) / Paneer Masala (V) / Spicy Chicken Keema / Lamb Keema / Fish**. Served with chutney and sambar*

Uthappam (V).....£5.45

Thick crepe served with chutney and sambar* with an option of plain or chopped Onion, green chillies and Tomato

Dal Spinach (V).....£3.45

Lentils cooked with spinach leaf, green chillies and tempered with garlic and onions

Avial (V).....£3.45

A traditional Keralite curry made with selection of hand-picked vegetables cooked with mixture of coconut, yogurt and green chillies

Saag Paneer (V).....£3.45

Indian Cottage cheese prepared with fresh spinach

Sambar (V).....£2.45

Traditional South Indian preparation of lentils and tender vegetables cooked with jaggery, tamarind and ground roasted spices


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Vorugallu Kodi Koora£4.45

Chicken cubes cooked in traditional style with ginger-garlic paste, chilli powder, yogurt, cinnamon, cloves, cardamom and garnished with fried onions

Pudina Lamb.....£5.75

Tender lamb cooked with fresh mint and spices

Chicken Malabar.....£5.95

Chicken breast cooked with ginger-garlic, onion, green chilli, coconut and Malabar sauce

Fenugreek Fusion Lamb£5.95

Tender lamb cubes cooked with fresh fenugreek leaves, ginger, garlic, onions and spices

South Indian Garlic Chilli Chicken.....£4.95

Southern Spice special dish prepared with chicken breasts, selection of South Indian spices, simmered with lemon juice, tomatoes, stir-fried onions

Swadesi Gosht£5.95

Tender lamb cubes prepared in traditional swadesi style with curry leaves, yogurt, lemon juice, ginger, garlic, chilli, and other Indian spices

Lamb Malabar£5.75

Lamb simmered with ginger-garlic, onion, green chilli, coconut and Malabar sauce

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Kerala Fish Molee£5.95

A unique Kerala fish recipe prepared with boneless and skinless fish fillets simmered with coconut milk, cinnamon sticks, cardamom, fennel seeds, onions, ginger-garlic and tomatoes

Chepala Pulusu£5.45

Fish gravy prepared with ginger-garlic, coriander coconut, tamarind, turmeric, green chillies, tomatoes, curry leaves, onions garnished with South Indian spices

King Prawn Masala£5.95

Mouth-watering sizzling dish prepared with marinated pacific king prawns delicately spiced and barbecued

Chicken Tikka Masala£5.95

Marinated Chicken breast barbecued in tandoor then cooked in fusion of ginger, garlic, peppers and onions

Butter Chicken£4.95

Chicken breast cooked in clay oven then with rich creamy, buttery, tomato gravy

Butter Paneer (V)£4.95

Clarified Indian Cheese cooked in clay oven with rich creamy, buttery, tomato gravy

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Hyderabadi Dum Biryani (n)

A classic Indian Nizam celebratory rice dish of following options prepared in a unique Southern Spice style, on slow fire using exotic Indian spices served with gravy and raita

King Prawn	£9.95
Lamb	£8.95
Chicken	£7.95
Paneer	£6.95
Egg	£6.95
Vegetable	£5.95

Rice, Breads and Accompaniments

Chapati	£0.95
Garlic Chapati	£1.25
Tandoori Roti	£1.75
Naan Bread	£1.95
Garlic Naan	£2.25
Peshwari Naan	£2.75



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Garlic and Coriander Naan £2.95

Paratha.....£1.45

Plain flour multi-layered fluffy bread

Poori£1.25

Deep fried puffed bread made with wheat flour

Boiled Rice.....£1.95

Jeera Pilau Rice.....£2.35

Lemon Rice..... £3.55

Coconut Rice £3.55

Pulihora (Tamarind Rice) £3.55

Boiled rice with specially prepared tamarind puree in traditional South Indian style

Thairu Sadam (Yogurt Rice) £2.95

Boiled basmati rice in plain yogurt with spices

Egg Fried Rice£3.35

Vegetable Fried Rice£3.35

Omelette

Beaten eggs, onions and Indian spices fried with a touch of South Indian style


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Mint Yogurt	£0.95
Raita	£0.95
French Fries	£1.95
Papadams.....	£0.75
Spiced Onions	£0.95
Sweet Mango chutney	£0.95
Mixed Veg Pickle	£0.95
South Indian authentic chutney (pickle)	£0.95