



welcome to
Spice Quarter

“namaste”



At Spice Quarter we aim to provide the authentic style and taste of Indian cuisine in specially designed contemporary surroundings, giving a truly authentic Indian dining experience, rarely found outside of India.

All our chefs have been recruited from five star hotels in Delhi and Mumbai, each of them specialising in authentic cooking styles and tastes from the diverse regions of India.

We hope you will enjoy our exquisite selection of meals, from traditional old favourites which have been reworked for optimum taste and freshness, to our exciting, regional chef's specials. The taste sensation is both bold and refined, so whether you try a completely new dish or opt for an old favourite, we can guarantee a truly authentic Indian dining experience.

“natural and authentic”

At Spice Quarter, you know that your food has been freshly prepared to authentic age old Indian recipes by our award-winning chefs.

The basics of an Indian meal, despite all of the contrasts and contradictions, are similar. There will generally be lentils, regional vegetables, pickles, chutneys, rice or bread, possibly a meat or fish dish, served at every meal. Desserts are usually milk based. Food is eaten with the fingers, using pieces of bread to mop up the vegetables and curries.

We do not use monosodium glutamate (msg) or artificial colouring to inspire our foods, we feel that fresh natural ingredients together with the magic of our world class chefs are more than sufficient to produce our unique style.

We have used chilli symbols beside some of our dishes. These are an indication of spice content, ranging from mild to extremely hot, to assist you when making your selection;

 = Very spicy  = moderately spicy  = mildly spicy



We can adjust the spiciness to suit all palates, just ask your waiter or waitress.

Please note that many Indian dishes are prepared with nuts or contain nut products. Please ask about any other allergies.

Please note that an optional 10% service charge will be applied to all the bills.

EXECUTIVE SET MENU

£25.95 (PER PERSON) Minimum two people

STARTER PLATTER

Tandoori lamb chops, salmon tikka, jingha jaffrani, tandoori baby chicken.

MAINS

Choose any one per person.

LAMB ROGAN GOSHT

Tender lamb chunks cooked in a medium spiced gravy rich in tomatoes and onions to produce a velvety finish.

DELHI WALE TAWE

Lamb cubes with onions, tomatoes, chillies, kasoori methi, ginger, coriander and spices. Garnished with chopped onions and peppers.

PUNJABI BUTTER CHICKEN

From the street-side eateries of Punjab. Chicken tikka simmered in a smooth tomato gravy, flavoured with kasoori method to produce a satin finish.

DHANIYA MURG

Chicken breast pieces cooked in a rich nutty creamy gravy heavily flavoured with fresh coriander.

SAMUNDRI KHAJANA (Seafood treasure)

Minced fish, prawns, peppers, royal cumin seeds and spices marinated together before being stuffed into squid tubes. Cooked and served in coconut gravy.

JALANDHARI DUCK

Roast duck served in an exotic gravy with kasoori methi, chilli, cashew nuts and cream.

NAVRATTAN KORMA

Mixed vegetables in a rich gravy made with yoghurt and cashew nuts.

SERVED WITH

Vegetable side dish, pilau rice and naan or paratha where applicable.

Additional dishes can be added at normal menu prices.

DESSERT

Choose one dessert per person from our dessert menu.

CHEF'S SPECIAL SET MENU

2 COURSES - £17.50 (PER PERSON)

Mixed Platter of Starters

Chicken malai tikka, raunaq-e-sheek kabeb, fish amritsari, onion bhaji. Served with an assortment of dips.

MAINS

Choose any one per person

LAMB ROGAN GOSHT

Tender lamb chunks cooked in a medium spiced gravy rich in tomatoes and onions to produce a velvety finish.

NALLI KI KALYAN (LAMB)

Pieces of bone in lamb cooked with onions, yoghurt, tomato puree, ilaichi powder and spices to produce a smooth medium thick gravy.

MURG CHUTTINAD

South Indian dish containing a masala of mustard seeds, curry leaves, pepper, coriander and chilli, cooked with onions, tomatoes, tamarind and ginger.

CHICKEN TIKKA MASALA

Chunks of chicken tikka cooked in a smooth, mild gravy cooked to our own special recipe.

JALANDHARI DUCK

Roast duck served in an exotic gravy with kasoori methi, chilli, cashew nuts and cream.

GOAN FISH CURRY

Slivers of fish cooked with coconut, mango, chillies and South Indian spices.

PALAK AAP KI PASAND (VEG)

(Spinach how you like it) Garlic tempered spinach puree cooked with a choice of potato, homemade cottage cheese or mushrooms.

SERVED WITH

Vegetable side dish, pilau rice and naan or paratha where applicable.

Additional dishes can be added at normal menu prices.

A culinary journey across India at

Spice Quarter



STARTERS

PLATTERS

If you're new to our restaurant, or you like the starters so much you can never decide, then don't - our chefs have made three new platters, the ideal feast. Each platter is made up of our most popular starters, so you get the best of everything. Share and enjoy!

1 SPICE FEAST PLATTER

Tandoori lamb chops, tandoori baby chicken, salmon tikka, jingha jaffarani. £8.99

2 KEBAB PLATTER

Raunaq-e-sheek kebab, hara bara kebab, murg reshmi malai sheek, galouti kebab. £6.99

3 VEGETABLE PLATTER

Samosa, kurkura paneer, onion bhaji, pakoras. £6.99

SEAFOOD STARTERS

4 FISH AMRITSARI

Fish fillet goujons dipped in mildly spiced traditional batter and deep fried. £4.95

5 TAWE WALI CRISPY HARYALI FISH

Fresh fish slices marinated and coated with Indian spices and a paste of green herbs before being pan fried until crispy. £4.95

6 JHINGA ZAFFARANI

Jumbo king prawns marinated in a rich blend of saffron and hung yoghurt then cooked to perfection in our tandoor. £6.95

7 JHINGA LASOONI

Tiger prawns marinated in garlic and olive oil, grilled in tandoor and served with hot garlic dip. £6.95

8 AJWAINI SALMON TIKKA

Prime cubes of salmon matured in a mildly spiced marinade of caraway seeds, dill, ginger, honey and a hint of mustard. £5.95

9 DAKSHINI MUSHROOM MUSSELS

Mussels and mushrooms steamed together with a lively mustard and coconut gravy. £4.95

LAMB STARTERS

10 ATISH-E-CHAP

Fresh Welsh trimmed lamb cutlets marinated in strong mustard oil, ginger, garlic and dark rum before being skewered and grilled to perfection. £6.95

Can be served as a main with katchcumber salad and naan. £10.95

11 GALOUTI KEBAB

Delicious lamb kebabs, the mainstay of Awadhi cuisine from Lucknow in North India. Served with mint and coriander chutney. £4.95

12 PESHAWARI LAMB BOTI

Succulent pieces of lamb soaked in exotic spices then roasted in the tandoor. £4.95

13 RAUNAQ-E-SEEKH KEBAB

Chefs own tender ground lamb wrapped in a mixture peppers and onions and grilled in the tandoor. £4.95

CHICKEN STARTERS

14 SPICE QUARTER TANDOORI BABY CHICKEN

Half a baby chicken marinated with yoghurt and spices, cooked in the tandoor to maintain its juices. £4.95
Can be served whole with katchcumber salad and naan as a main course. £9.95

15 CHICKEN MALAI TIKKA

Glazed boneless cubes of chicken marinated with cheese and cream. £4.95

16 MURG RESHMI MALAI SEEKH

Minced chicken with nuances of coriander, tomatoes and mint creating an exotic taste. £4.95

17 CHICKEN PAKORA

Fine shards of chicken breast dipped in spiced batter and deep fried. £4.95

VEGETARIAN STARTERS

18 ALOO TIKKI

Pan fried patties of mashed potatoes filled with green peas, served warm with yoghurt, tamarind and mint chutneys. £4.25

19 PAPRI CHAAT

Crispy wheat biscuits with chickpeas, potatoes, yoghurt and tangy tamarind sauce. £3.75

20 VEGETABLE PAKORAS

Slices of vegetables dipped in seasoned gram flour batter and deep fried. £3.95

21 ONION BHAJI

World famous snack of onions deep fried in a gram flour batter to produce a crisp coating. £3.95

22 SAMOSA

Traditional handmade samosas served with garnishes of sweet yoghurt, stewed chickpeas and baby leaf salad. £3.95

23 KURKURA PANEER

Crispy fried cigars of homemade cottage cheese rolled in herbs and spices. £4.25

24 HARA BARA KEBAB

Finely chopped blend of spinach, garlic, green chillies, paneer, cashew nuts and pistachio nuts combined with Indian spices and indulgent saffron before being pan fried. £4.25

MAIN COURSES

Our chefs have endeavoured to stay true to the origins of each of these regional dishes, honestly recreating the recipes of these traditional home cooked favourites. Try our fresh approach to traditional Indian meals.

LAMB DISHES

25 ROGAN GOSHT

Tender lamb chunks cooked in a medium spiced gravy of rich in tomatoes and onions to produce a velvety finish. £9.45

26 BHUNA GOSHT

Chunks of lamb cooked with brown onions, green coriander, ginger and fresh chilli to produce a thick gravy. £9.45

27 DO PYAZA

Semi dry dish containing succulent lamb simmered with caramelised and raw onions, garnished with sautéed onions and tomato. £9.45

28 VINDALOO

Goan speciality of our specially selected lamb pieces cooked in a hot and sour, cinnamon dominated tomato gravy along with potatoes. £9.45

29 SAAG GOSHT

Lamb chunks and spinach combine to produce a rich, mild gravy that is seasoned with a mixture of spices and ginger. £9.45

30 PASANDA

Lamb pieces braised in an almond and saffron flavoured yoghurt sauce. £9.45

CHICKEN DISHES

31 MURG CHUTTINAD

South Indian dish containing a masala of mustard seeds, curry leaves, pepper, coriander and chilli, cooked with onions, tomatoes, tamarind and ginger. £8.75

32 CHICKEN TIKKA MASALA

Chunks of chicken tikka cooked in a smooth, mild gravy cooked to our own special recipe. £9.45

33 MURG JHAL FREZI

Strips of chicken breast tossed in a spicy masala with onions and tomatoes. Garnished with slivers of green chillies and coriander. £8.75

34 TEEKHA KADHAI MURG

Boneless diced chicken cooked in a traditional kadhai (wok) on very high heat with fresh tomatoes, chillies, onions, ginger, garlic, fresh herbs and spices. £8.75

35 MURG SHAHI KORMA

Chicken pieces seared and slow cooked in a smooth creamy gravy flavoured with cardamom. £8.75

36 MURG DHANSHAK

Succulent pieces of chicken breast slow cooked with lentils and aromatic herbs and spices to produce somewhat dry tasting gravy. £8.75

37 PUNJABI BUTTER CHICKEN

From the street-side eateries of Punjab. Chicken tikka simmered in a smooth tomato gravy, flavoured with kastoori method to produce a satin finish. £9.75

38 NORTH INDIAN GARLIC CHILLI CHICKEN

Chicken breast pieces cooked in a sauce flavoured predominantly with garlic and fresh chillies. £9.75

FISH AND SEAFOOD DISHES

39 TIGER PRAWN MASALA

Tiger prawns cooked in a creamy tomato and cashew nut gravy. £12.55

40 GOAN FISH CURRY


Slivers of fish cooked with coconut, mango, chillies and South Indian spices. £10.55

41 PRAWN PASSANDA

Tiger prawns braised in an almond and saffron flavoured yoghurt sauce. £12.55

42 PRAWN JHAL FREZI

King prawns tossed in a spicy masala with onions and tomatoes. Garnished with slivers of green chillies and coriander. £12.55



Our expert chefs have been recruited from five star hotels in Delhi and Mumbai, and use only the **freshest ingredients.**

CHEF'S SPECIALS

These delightful speciality dishes are the hallmark dishes of our chefs who have journeyed here from different culinary regions of India. Their specialist touch is borne from years of experience and each dish bears the signature taste of the master chef. If you truly want to try something original, choose your delicacy.

43 DHANIYA MURG

Chicken breast pieces cooked in a rich nutty creamy gravy heavily flavoured with fresh coriander. Served plated with pilau rice or peshawari naan and green leaves. £12.45

44 DELHI WALE TAWE KE THIKKE

Lamb cubes with onions, tomatoes, chillies, kasoori methi, ginger, coriander and spices. Garnished with chopped onions and peppers and served plated with pilau rice or garlic naan and salad leaves. £13.55

45 NALLI KI KALIYAN

Pieces of lamb on the bone cooked with onions, yoghurt, tomato puree, ilaichi powder and spices to produce a smooth medium thick gravy. Served plated with pilau rice or plain naan and green leaves. £13.55

46 JALANDHARI DUCK

Roast duck served in an exotic gravy with kasoori methi, chilli, cashew nuts and cream. Served plated with pilau rice or lacche dar parantha and salad garnish. £13.55

47 SAMUNDRI KHAJANA (Seafood treasure)


Minced fish, prawns, peppers, royal cumin seeds and spices marinated together before being stuffed into squid tubes. Cooked and served in coconut gravy and served plated with coconut rice or garlic naan and mixed greens. £13.55

BIRYANIS

Basmati rice flavoured with saffron, cardamom and mint. Served with katchcumber salad, seasoned yoghurt and vegetable gravy.

Choice of:

48 Lamb  £10.25

49 Chicken  £10.25

50 Vegetable  £9.25

VEGETARIAN MAINS OR SIDES

As main course £7.35

or side dish £4.35

Indians are particularly fond of their vegetarian dishes. Each table royal or otherwise should have a vegetarian delicacy to enhance aromas and freshness. These dishes are perfect as an accompaniment to a main course or ideal as a full vegetarian option.

51 PALAK AAP KI PASAND

(Spinach how you like it) Garlic tempered spinach puree cooked with a choice of potato, homemade cottage cheese or mushrooms.

52 TERKA MAKAI PALAK

Spinach and sweet corn cooked with garlic and flavoured with chef's masala.

53 BHINDI MASALA

Okra seasoned with a melange of royal cumin seeds and fresh lime cooked with a masala of tomato and onion.

54 ALOO GOBHI

Potato chunks and cauliflower florets cooked with a mild masala and fresh tomatoes.

55 JEERA ALOO

Potato chunks cooked with various spices and tomatoes flavoured with whole cumin seeds.

56 MALAI KOFTA

Light homemade cottage cheese dumplings in a creamy tomato, saffron and cashew nut gravy.

57 NAVRATTAN KORMA

Mixed vegetables in a rich gravy made with yoghurt and cashew nuts.

58 DAL PAANCH MALE

Mixed lentils stewed and tempered with garlic and royal cumin.

59 RAJMA MASALA

Red kidney beans cooked until soft and tender and flavoured with garlic and royal cumin.

60 PINDI CHOLEY

Bengal gram stewed then mixed with home ground spices in a traditional Punjabi style.

61 HARI PATTE WALI DAL

A mixture of lentils and spinach cooked together and seasoned with home ground spices.

62 PANEER MAKHAI

Our homemade cottage cheese cooked with cream, tomatoes, fenugreek, chillies and spices.

Perfectly blended herbs and spices create a
truly unforgettable
dining experience everytime.



RICE AND BREADS

63 PILAU RICE

Basmati rice cooked with saffron. £3.25

64 MUSHROOM AND JEERA RICE

Basmati rice cooked with mushroom and flavoured with cumin. £3.25

65 COCONUT RICE

Sweet scented with the flavours of fresh coconut. £3.25

66 STEAMED BASMATI RICE

Finest basmati rice. £3.25

67 TRADITIONAL NAAN

Buttered leavened bread. £2.65

68 PESHAWARI NAAN

Saffron, nuts and sweet cherry naan. £2.65

69 LASOONI NAAN

Garlic naan. £2.65

70 KEEMA NAAN

Naan stuffed with spiced seekh mince. £2.65

71 TANDOORI ROTI

Whole wheat flavoured unleavened bread. £2.65

72 WHOLEMEAL NAAN

Coarse flavoured alternative to the traditional naan. £2.65

73 LACHHE DAR PARANTHA

An exotic mint flavoured multi-layered bread. £2.65

74 KHURMA NAAN

Naan bread stuffed with cheese. £2.65

75 ALOO KULCHA

Naan bread stuffed with potato. £2.65

76 ONION AND CHEESE KULCHA

Naan bread stuffed with onions and cheese. £2.65

SIDE ORDERS

77 POPPADOMS

With a tray of chutneys and pickles. £0.99
Per portion.

78 GARDEN GREEN SALAD

A traditional salad of sliced cucumber, onions and tomatoes, with lemon and green chillies. An excellent accompaniment to hot spicy food. £2.75

79 MASALA CHIPS

Fried chips tossed in chaat masala giving them an Indian twist. £2.50

80 CUCUMBER RAITA

A cool combination of yoghurt and cucumber. £2.75

81 SPICE QUARTER SALAD

A combination of garden fresh vegetables and seasonal fruits tossed in an exciting salad dressing by our expert chefs. £3.75

SPECIAL THALIS

The Thali is a stainless steel platter with small bowls ("katoris") consisting of a wide variety of different dishes providing nutrition, texture, flavours and colours. It is the way Indians have traditionally eaten at home for centuries: our chefs have created the Thalis on several key age-old aspects of Indian life importance of nutritionally balanced meals, a interest in a variety of flavours and textures, the need for portion control to avoid overeating and ensure nutritional balance.

Our Thalis offer small portions of starters and main courses and dessert with salad, basmati rice, naan bread and raita enabling you to discover the intricacies of our cuisine.



ROYAL THALI

£13.95

A royal feast of tantalising chicken and lamb dishes prepared in different blends of herbs and spices to give a delicious assortment of flavours.

GRAND THALI

£14.95

A large selection of fish, meat and vegetable dishes prepared in different blends of herbs and spices to give a delicious assortment of flavours.

ROYAL VEGETARIAN THALI

£13.95

For our vegetarians, a voyage of promise and discovery. Purely vegetarian dishes made with a contrasting selection of vegetable dishes.

The most authentic Indian flavours cooked
to perfection





Spice Quarter Cardiff

Unit 8b, The Old Brewery Quarter, Cardiff CF10 1FG
t - 0292 022 0075 f - 0292 022 1075
email - info@spicequarter.co.uk www.spicequarter.co.uk

PLEASE NOTE AN OPTIONAL 10% SERVICE CHARGE WILL BE APPLIED TO ALL BILLS.

