

Lime & Spice

Traditional & Contemporary Indian Cuisine

Christmas Day
Open 12 noon to 5pm.
Set Menu only
Closed Boxing Day

Outdoor Catering
at your home
or venue.
Please ask for details.

A warm welcome to **LIME & SPICE**

Our aim is to serve truly authentic Indian cuisine with a selection of traditional and innovative new dishes created in our superb new facilities. We are especially proud of our chefs' ability to cook an exquisite range of special dishes.

From everyone at Lime & Spice, we thank you for choosing us and we hope you have a great meal.



STARTERS

Most starters are served with salad and mint sauce.



Papadom - Plain or spicy	90p
Chicken Tikka - Marinated in yoghurt with mild spices & barbecued over charcoal	£6.75
Lamb Tikka - Marinated in yoghurt with mild spices & barbecued over charcoal	£7.50
Panir Kebab - Tender chicken stuffed with spicy potatoes	£6.95
Sheek Kebab - Minced lamb blended with spices, grilled in the tandoori oven	£6.95
Mixed Kebab - Sheek kebab, lamb tikka and chicken tikka served with salad	£7.50
Shahee Mixed Kebab - Pieces of Chicken Tikka, Lamb Tikka and Sheek Kebab served with grated cheese ..	£7.95
Hash Tikka - Duck breast marinated in spices & barbecued over the tandoor	£7.50
Tandori Lamb Chops - Chops, marinated in spices then barbecued in the tandoor	£7.50
Chicken or Aloo Chat - Chicken or spicy potatoes, prepared in special spicy & sour sauce	£6.50
Tandoori Jinga	£8.90
King Prawn Marinated in yoghurt, fresh coriander & mustard, cooked to perfection in the tandoor	
King Prawn Butterfly - King prawn coated in breadcrumbs and deep fried	£6.95
King Prawn Bhoona and Puri - Tiger Prawn in a dry medium spiced sauce served on a deep fried pancake	£7.75
Masa Baza - Salmon, marinated in medium spices cooked over charcoal Bangladeshi style	£7.95
Kufta Fish - Tuna mince in spices and herbs, deep fried in breadcrumbs	£7.50
Samosa - Meat or Vegetable	£6.50
Onion Bhaji	£6.50
Chutney Tray	£2.95

All dishes may contain traces of nuts. Please talk to a member of the team if you have special dietary requirements. We will do our best to cater for you.



TANDOORI MAIN DISH

Each dish is left to marinate overnight in a special sauce, then barbecued in a clay oven.
Served with salad and mint sauce.



Tandoori Chicken - Succulent pieces of chicken on the bone, prepared as above	£13.90
Chicken Tikka - Tender chicken prepared as above	£13.90
Lamb Tikka - Succulent pieces of lamb, prepared as above	£14.90
Chicken Shashlik - Large pieces skewered with onion, tomato & capsicum, and baked in the tandoor	£14.90
Lamb Shashlik - Large pieces skewered with onion, tomato & capsicum, and baked in the tandoor	£15.90
King Prawn Shashlik - Large prawns skewered with onion, tomato & capsicum, and baked in the tandoor ..	£19.90
Tandoori Jhinga - King prawns marinated, delicately spiced & barbecued on skewers	£18.90
Panir Kebab - Chicken stuffed with spiced potato & barbecued on skewers	£14.50
Hash Tikka (Duck) - Cubed breast of duckling, marinated then cooked in the tandoor	£15.90
Tandoori Mixed Grill - With Sheek Kebab, Tandoori Chicken, Lamb Tikka, Chicken Tikka & Lamb Chop	£17.90
Fish Mixed Grill - Salmon, King Prawn and Sea Bass	£22.90

KORAI AND JALFREZEY

Korai Murg	£12.50	Korai Gosht	£12.90
Tender pieces of chicken or lamb tossed in the Karai, cooked in a medium sauce and garnished			
Korai Chicken Tikka			£12.90
Tender pieces of marinated chicken or lamb from the Tandoor then finished in the Karai			
Korai Jhinga - Succulent King prawns from the Karai			£13.90
Hash Korai - Tender pieces of marinated duck from the Tandoor then finished in the Karai			£14.50
Murg Jalfrezezy	£12.50	Lamb Jalfrezezy	£12.90
Boneless chicken or lamb cooked with green chillies, ginger & garlic. Hot			
Chicken Tikka Jalfrezezy - Chicken Tikka cooked with green chillies, garlic & ginger. Hot			£12.90
Hash Jalfrezezy - Duck recipe including fresh green chillies, garlic & ginger. Hot			£14.50
Jhinga Jalfrezezy - King prawns cooked in a spicy, hot Jalfrezezy sauce			£13.90

TANDOORI MASALA

Marinated in home made sauce, selected herbs and spices, barbecued over flaming tandoori oven, then finished in sweet, fruity and minty sauce.

Chicken Tikka Masala	£11.90
Lamb Tikka Masala	£12.90
Tandoori Jhinga Masala - (6/8 King prawns)	£18.90
Hash Tikka Masala - (Duck)	£14.50

CHICKEN, LAMB, KING PRAWN or BEEF

Traditional Dishes (Chicken £11.50, Lamb £11.90, King Prawn £12.90 or Beef £13.90)



Kurma - (Mild) Cooked in a creamy mild spiced sauce	
Dupiaza - Cooked with whole spring onions and herbs	
Rogon - Cooked with tomatoes, onions + fried in a special sauce	
Madras - Fairly hot, with garlic & ginger. A traditional dish	
Vindaloo - A very hot traditional dish	
Jeera - A rich medium spiced dish with cumin for extra flavour	
Bhoona - A special combination of Tikka, tomatoes, onions spices	
Sag - Cooked with fresh spinach for a distinctive aroma & flavour	(£1.00 extra)
Kasmiri - A subtle combination in a mild sauce with fruits	(£1.00 extra)

These dishes can also be prepared with Tikka for an additional £1.00



FISH

These dishes can be cooked with salmon or sea bass for an additional charge.

Mass Bhoona	£14.90
Slices of Pangasius fish, marinated overnight & served in a wonderful onion flavour sauce	
Mass Korai - Fillet of Pangasius, cooked with fresh ginger, garlic, tomatoes, onions and capsicum	£14.90
Mass Jalfrezi - Fillet of Pangasius in a terrific hot spicy sauce of green chillies, garlic and ginger	£14.90

DANSAK (with lentils) & PATHIA (with onions)



A sweet, sour and hot curry. Served with rice

Chicken Dansak - (with lentils)	£15.90	Lamb Dansak - (with lentils)	£16.50
Chicken Tikka Dansak - (with lentils)	£16.50	Lamb Tikka Dansak - (with lentils)	£16.90
Jhinga Pathia or Dansak	£16.90		
Chicken Pathia - (with onions)	£15.90		
Lamb Pathia - (with onions)	£16.50		

BIRYANI DISHES

Cooked with Basmati rice, cardamom, cinnamon & bay leaf. Served with vegetable curry.

Chicken Biryani	£15.90	Lamb Biryani	£16.50
Chicken Tikka Biryani	£16.50	Lamb Tikka Biryani	£16.90
Jhinga Biryani - (King Prawn)	£16.90		
Mixed Vegetable Biryani	£13.90		

BALTI DISHES

Balti is a medium/hot spicy recipe which originates from North West Indian Sub-Continent. It is served in a metal 'Balti' dish. All served with Naan bread.



Chicken Balti	£15.90
Lamb Balti	£16.50
Chicken Tikka Balti	£16.50
Lamb Tikka Balti	£16.90
Hash Balti Duck	£16.90
King Prawn Balti	£16.90
Vegetable Balti	£13.90

HOUSE AND CHEF SPECIALS

Chicken Badam Passanda	£12.50	Lamb Badam Passanda	£12.90
Chicken Tikka or Lamb Tikka in a yoghurt sauce with almonds			
Sally Lamb - Tender lamb cooked with apricots in a spicy sauce. Garnished with potatoes	£12.90		
South Indian Lamb	£14.90		
Expect piquant, yet smooth, taste slowly cooked to perfection with spinach and masoor dhal (lentils)			
Sea Bass Platter - Fillets of sea bass delicately spiced and grilled over charcoal in sauce	£15.90		
Muragh Tanga	£14.90		
Sliced chicken breast, cooked in spices, with fresh garlic, coriander, green chilli and sweet & sour spicy sauce			
Bombay Duck	£15.50		
Duck breast cooked with bamboo shoots, fresh green chilli, garlic, ginger and coriander in medium to hot sauce			
Goan Chicken or Lamb Cooked - with cumin seeds, coconut, garlic, ginger and Goan red chillies	£14.90		
Fiery Chicken or Lamb	£14.90		
Medium spice cooked with garlic, ginger, green pepper garnished with crushed dry chillies (hot and spicy)			
Misti Kodu - (with chicken or lamb)	£13.90		
Medium cooked with diced spiced pumpkin, garlic, ginger and fresh coriander			
Chicken Aloo Jull - Chicken stuffed with spicy potato. Prepared in a spicy sauce	£14.50		
Chicken Palak Jull - Chicken stuffed with spinach prepared in a spicy sauce	£14.50		
Chicken Keema Jull - Chicken stuffed with mincemeat and cheese. Prepared in spicy sauce	£14.90		
Lamb Shank - Tender lamb leg on the bone. Served in a medium sauce (large portion)	£15.90		
Chicken Nawabi	£13.90		
Chicken, potatoes, cooked in spicy medium sauce with a delicious melted cheese topping (Can be cooked with lamb or vegetables)			



ENGLISH DISHES

Sirloin Steak - (Served with chips, peas, onion & mushrooms)	£19.90
Roast Chicken - (Served with chips, peas, onion and mushrooms)	£14.90
Chicken Omelette - (Served with chips, peas, onion & mushrooms)	£14.90
Chips	£4.50

VEGETARIAN MAIN DISHES

Makhani Sabzi - Diced seasonal vegetables in a yoghurt based gravy	£10.90
Korai Sabzi	£9.90
Fresh vegetables, spiced & cooked in Karai with fresh ginger, garlic, tomatoes, onion and capsicum	
Navrattan Korma - A mild seasonal vegetable curry with coconut	£9.90
Vegetable Dhansak - Lentils & vegetables in sweet, sour and hot sauce served with rice	£13.90
Vegetable Nawabi - Cooked in spicy medium sauce with delicious melted cheese topping	£11.90

VEGETARIAN SIDE DISHES



All dishes can be served as a main course

Bombay Aloo - (Spicy potatoes)	£5.95
Aloo Gobi - (Potatoes and cauliflower)	£5.95
Sag Aloo - (Spinach and potatoes)	£5.95
Chana Masala - (Chick peas)	£5.95
Bhindi Bhaji - (Okra)	£5.95
Sag Bhaji	£5.95
Sag Paneer - (Spinach and cheese)	£6.90
Dall Sag - (Lentils with spinach)	£5.95
Mushroom Bhaji	£5.95
Mixed Vegetable Curry	£5.95
Niramish - (Seasonal vegetables cooked with onion and spices)	£5.95
Brinjal Bhaji - (Aubergine)	£5.95
Tarka Dhall - (Lentils with garlic)	£5.95
Cucumber or Onion Raita	£4.75
Keema Peas - (Non vegetarian dish)	£6.90

RICE

Basmati Pilau Rice	£4.50
Boiled Rice	£3.95
Mushroom or Egg Fried Rice	£5.50
Chana (Chick peas), Garlic or Keema Rice	£5.95

BREADS

Naan	£4.50
Keema, Peshwari, Garlic or Cheese Naan	£5.95
Stuffed Paratha - (Mixed vegetables)	£5.95
Keema Cheese Paratha	£5.95
Tandoori Roti - (Unleavened whole wheat bread)	£4.50
House Special Naan	£5.95
Chapati	£2.95