

## Starters

### Traditional

Soup of the day (includes mini nan).....	with chicken £5.95	without £4.95
Onion Bhaji ✓ (contains egg) .....	£3.50	
Chicken Tikka.....	£4.25	
Bhuna Prawn on Puri.....	£3.95	
Sheek Kebab .....	£3.95	
Lamb Tikka .....	£4.55	
Chicken Chatt .....	£3.95	
Garlic Mushroom on Puri ✓.....	£3.50	
Bhuna Chicken on Puri .....	£3.50	
Bhuna King Prawn on Puri .....	£5.00	
Prawn Cocktail.....	£4.00	
Chicken Pakora NEW .....	£3.95	
Samosa NEW .....	vegetable £4.95	meat £5.95

## Exclusive Starters

Tandoori King Prawn Bullet NEW ■ ■ (size 6/8 700g) .....	£6.25	
Three succulent pieces of ocean king prawn, smothered in tandoori naga spice, toasted in the clay oven, served in a sizzler, with fresh salad. Very hot.		
3 Sum Attack NEW .....	£6.95	
King prawn, prawn and crabmeat married together, lightly spiced and served with a puri.		
Liver Tikka NEW .....	for 2 persons £9.95	single £5.25
Lightly spiced succulent pieces of liver, a challenging one, served with fresh salad.		
Monkfish Tikka NEW .....	£6.95	
Five pieces of monkfish marinated with authentic herbs & spices in yogurt and grilled in the tandoori oven, garnished with onions & peppers.		
Creamy Seabass NEW .....	£6.95	
Fresh seabass fillet lightly spiced, shallow fried and resting on a bed of creamy spinach sauce.		
Bullet Lamb Chops ■ ■ .....	£6.95	
Three succulent pieces of lamb chops mixed in naga spices. grilled in clay oven. very very hot.		
Seafood Platter for 2.....	£9.50	
A great starter which consists of salmon tikka in tandoori spices. Tilapia fish deep fried spicy batter, stir fried prawns and a fish cake. Delicious !		
Lasun Tikka .....	£4.95	
Cubes of chicken tikka smothered in garlic & roasted in clay oven. "No 1 for garlic lovers".		
Chilli Chicken Pakora ■ ■ .....	£4.95	
Pulled chicken mixed with onions, green chillies, spices & herbs, very hot.		
BBQ Shaslik .....	£4.50	
Cubes of chicken tikka stir fried with chunks of onions. peppers. garlic, bbq & tamarind paste, giving a smokey, sweet, tangy taste.		
Chef's Mix Platter .....	for 2 persons £9.50	single £5.00
Mix selection of sheek kebab, lamb tikka, chicken tikka and batter fried fish kebab.		
Garlic Kakra (Crab) .....	£4.95	
Finely shredded white crab meat cooked with garlic, onions, and coriander served with puri's. "A firm favourite".		
Spicy Bullet "HOT" ■ ■ .....	£4.95	
Lean mince spiced with garlic, ginger and hot naga chilli, skewered in the clay oven and served with onion salad and dip.		
Garlic Lamb Chops.....	£5.25	
Two succulent lamb chops marinated in a mixture of tandoori spices with garlic and grilled in the clay oven. "Absolutely superb".		
Mix Kebab .....	£4.95	
A selection of sheek kebab, chicken tikka and onion bhaji.		
Mirchi .....	£4.00	
Grilled pepper stuffed with lightly spiced chicken, prawns or vegetables.		
Garlic Scallops.....	£5.95	
Juicy scallops delicately cooked in olive oil with onions, peppers and garlic in a mild to medium sauce.		
Boti Exotic .....	£4.95	
Roasted diced lamb tikka gently stirfried with onions, peppers and garlic wrapped in a pancake on a bed of spicy sauce. "1st class".		
Salmon Tikka .....	£5.95	
Pieces of salmon marinated with authentic herbs & spices in yogurt and grilled in the tandoori oven, garnished with onions & peppers.		
Punjabi Stirfry.....	£4.25	
Cubes of chicken tikka stirfried with chunks of onions, peppers, garlic & lemon juice.		
Butter Paneer ■ .....	£4.50	
Chicken tikka pieces cooked with paneer (indian cheese), butter, cream and honey in a mild creamy sauce.		

## House Specialities

■ mild  
 ■ medium  
 ■ hot  
 ■ very hot  
 ✓ vegetarian  
 Ⓜ contains nuts

- Dilkush Lamb NEW** ■ ..... £9.45  
Tender pieces of lamb, cooked bhuna style with a layer of creamy topping.
- Murghi Mossala** ■ ..... £9.95  
Pulled tandoori chicken cooked with mince meat, bhuna style finished with a fresh boiled egg
- Chilli Chicken Mossala** ■ ..... £8.95  
Chicken cooked with garlic, green chillies & peppers in a thick homemade mossala sauce (sweet & spicy).
- Butter Chicken** ■ Ⓜ ..... £8.95  
Strips of tandoori chicken off the bone, cooked in a home-made special blend of ground almond paste in a mild creamy buttery sauce.
- Chicken Tikka Garlic Chilli Balti** ■ ..... £8.25  
Cubes of chicken tikka cooked in garlic, pickled chilli onions in a thick rich bhuna sauce. A truly great combination.
- Tamil Mixed Special** ■ ..... £9.45  
A selection of duck, king prawns and chicken tikka, cooked in a rich sauce consisting of crushed garlic, chunks of onions and peppers. Prepared to a mild to medium strength.
- Makmalai** ■ Ⓜ ..... £8.50  
Cubes of chicken tikka marinated in mild spices and cooked in butter, cream, sesame seeds, ground almonds and pineapple in a smooth creamy sauce.
- Naga Chicken**  
(Lamb £1.50 extra) ■ ■ ..... £7.95  
Chicken cooked in an authentic homemade naga chilli, served medium hot or extremely hot bhuna style. "A hit amongst the hot lovers".
- Chicken Tikka Mossala** ■ Ⓜ ..... £7.75  
Pieces of tikka cooked with a blend of mild tandoori spices in yogurt, ground almonds and coconut in a mild creamy sauce.
- Chicken Tikka Sag** ■ ..... £7.75  
Cubes of chicken tikka cooked with herbs & spices, garlic, ginger, coriander and spinach.
- Chicken Tikka Garlic Chilli** ■ ..... £7.95  
Chicken tikka cooked with garlic, green chillis, onion & peppers in a thick bhuna sauce.
- Tamil Gosht** ■ ..... £8.45  
Tender lamb cooked with authentic herbs & spices, yogurt, potatoes, black pepper and coriander in a tangy bhuna sauce. "Well recommended".
- Jal Roshuni (Lamb £1.50 extra)** ■ ..... £8.25  
A flavoursome dish using tikka pieces with chopped garlic and exotic herbs & spices, onions & peppers, tomatoes, coriander and hot naga sauce (chilli) "1st Class".
- Hariali** ■ ..... £8.25  
A unique dish combining slices of chicken tikka with garlic, ginger, coriander, spinach, coconut, cream and a pinch of sugar. The dish is green in colour hence the name hariali - (greenary).
- Korahi (Lamb £1.50 extra)** ■ ..... £8.25  
Tikka pieces cooked in a medium dry sauce with chunks of onions & peppers, tomatoes and fresh coriander served in a sizzling wok.
- Mumtazi** ■ Ⓜ ..... £8.95  
Chicken tikka cooked in a mixture of mild aromatic spices with butter, ground almonds, vanilla extracts, mango, cream, cinammon and bay leaves. Simmered to a creamy buttery texture. This dish was one of the favourite dishes of Queen Mumtoz, the wife of King Shah-Jahan the man who built the Taj Mahal.
- Wamba Samba** ■ ..... £8.95  
A combination of chicken tikka, red lentils, spinach and lemon juice cooked together in a thick sweet & sour sauce. Topped up with fried garlic mushroom, onions and peppers.
- Punjabi Palak "HOT"** ■ ■ ..... £8.95  
Spinach cooked with authentic herbs & spices and oriental seasoning using garlic, chopped green chillis, onions, bombay aloo and hot naga chilli, garnished with chunky slices of chicken tikka on top. "Well recommended for spice lovers".
- Methi Podina** ■ ..... £8.95  
Tender lamb delicately cooked with dry fenugreek leaves, tamarind, garlic, onions & coriander in a medium bhuna sauce.
- Bengal Koddu** ■ ..... £9.45  
Tender pieces of lamb cooked with authentic herbs & spices and curry leaves in a fairly hot & spicy sauce consisting garlic, ginger, red chilli and butternut squash. A famous dish from SYLHET, the northern region of Bangladesh. "Well recommended".
- Mix Maza** ■ ..... £9.95  
A selection of king prawn, chicken, prawns and lamb cooked with chunks of onions, peppers, tomatoes and coriander in a medium dry sauce. Served in a wok.
- Kabuli Chana Paneer** ■ ..... £9.45  
Chicken tikka cooked with generous amount of chickpeas and paneer (indian cheese), in an onion and garlic bhuna sauce. A very famous dish of Kabul Afghanistan. "Well recommended".

Please inform the staff if you suffer from any allergies when placing your order

## Chef's Exclusive Dishes

seafood | duck | mix variations

- Sizzling Lamb NEW** ..... £14.95  
Succulent pieces of baby lamb cooked bhuna style mixed with maharashian lentils medium to madras strength, finished with sunburnt chilli flakes.
- Monkfish Maza NEW** ..... £14.95  
Monkfish pieces cooked with chunks of onions, peppers, tomatoes and coriander in a medium dry sauce. Served in a wok.
- House Special Seafood Bahari NEW** (size U5) ..... £15.95  
Succulent pieces of ocean king prawn and monkfish engaged together. "A honeymoon on your plate". Medium hot, bhuna style.
- Monkfish Korai** ..... £14.95  
Marinated monkfish pieces with garlic, ginger, cumin and mixed herbs & spices, pan fried then cooked in onions, peppers and fresh coriander in a smooth thick sauce. "Superb".
- King Prawn vs Scallops** (size 6/8) ..... £17.95  
Succulent pieces of ocean king prawn & scallops, married together, with onions, green peppers, jalfrezi style, medium hot.
- Jinga Badshah** (size U5) ..... £17.95  
Large Arnold Schwarzenegger sized king prawns cooked with authentic herbs & spices with tomatoes, onions, coriander and plenty of chopped garlic giving it a smooth flavoursome taste. "You will be back".
- Salmon Rogan** ..... £11.95  
Salmon fillets marinated in mixed herbs & spices then grilled in the tandoori and cooked in a medium sauce with garlic, onions and lots of tomatoes. A very popular dish of Bangladesh.
- Seafood Zing Balti** ..... £11.95  
Tilapia fish, prawns and king prawns cooked in the famous balti spices with a twist from zingy lemon zest and a kick from medium to madras heat. A new member to our balti family.
- Amazon** (size 6/8 700g) ..... £12.95  
A Goan delicacy of king prawns marinated in spices and grilled in the tandoori then glazed and garnished on a bed of mild to medium sauce consisting of garlic, onions, mango, orange and lemon zest. "A must try".
- Jal Jul Haash (Duck)** ..... £9.95  
Tender pieces of duck breast cooked with garlic, cumin, garam massala and hot naga chilli, giving it a spicy favoursome taste. "Highly recommended".
- Imliwala Haash (Duck)** ..... £9.95  
Chunky pieces of duck breast cooked in mild spices with cream, tamarind and honey in a sweet tangy creamy sauce.
- Bombay Duck** ..... £9.95  
Spicy duck pieces cooked in garlic, ginger, cumin and mixed spices with potatoes and green beans in a bhuna sauce. "Must try".
- Sher Khan Exclusive Lamb** ..... £13.95  
Tender lamb pieces cooked with yogurt, potatoes, cumin, garlic and onions in a tangy bhuna sauce, accompanied by chef's special side dishes and pilaw rice. "Highly recommended".
- Desi Style** ..... £10.95  
Meaning our homemade style. A unique dish created by our chef combining pieces of duck breast, chicken tikka, sheek kebab and chick peas in a rich smooth desi style sauce, garnished with onions and peppers. "Chef's No.1".

## Tandoori Specialities

all tandoori dishes are served with fresh green salad

- Tandoori Salmon & Mushroom Shashlik NEW** (Lamb £1.80 extra) ..... £13.95  
Cooked in tandoori, salmon with chunks of onions, mushroom & green peppers, served with salad.
- BBQ Shashlik NEW** (Lamb £1.80 extra) ..... £9.45  
Cubes of chicken tikka stir-fried with chunks of onions, peppers, garlic, bbq & tamarind paste, giving a smokey, sweet, tangy taste.
- Lahari Garlic Lamb Chops NEW** ..... £10.95  
Tender lamb chops marinated with garlic, yogurt, and herbs & spices then grilled in the tandoori.
- Chicken tikka** (Lamb £1.80 extra) ..... £8.25  
Marinated cubes of chicken in yogurt, lemon juice, cumin, garlic, ginger and herbs and spices then grilled in the clay oven.
- Tandoori Chicken** ..... £8.50  
Half spring chicken on the bone marinated in spices then cooked in the tandoori.
- Tandoori King Prawns** (size 6/8 700g) ..... £11.95  
King prawns marinated in herbs and spices then grilled in the clay oven.
- Tandoori Mix Grill** ..... £12.95  
A mixture of chicken tikka, lamb tikka, king prawns, sheek kebab and tandoori chicken.
- Chicken Shashlik** (Lamb £1.80 extra) ..... £9.95  
Chicken tikka skewered and cooked with chunks of onions, tomatoes and green peppers.
- Salmon Tikka** ..... £12.95  
Pieces of salmon fillet marinated in yogurt, garlic, ginger, cumin and other herbs and spices then grilled in the clay oven, garnished with fried onions & peppers.

## Chef's Signature Dishes

- Monkfish Balti NEW** ..... £13.95  
 Succulent pieces of monkfish, cooked bhuna style with homemade balti paste.
- Monkfish Tikka Garlic Chilli Balti NEW** ..... £14.95  
 Succulent pieces of monkfish, cooked in garlic, onions, pickled chilli, balti paste and thick rich bhuna sauce, a truly great combination.
- Prawn Uri** ..... £8.45  
 Prawns cooked in a medium strength with garlic, ginger, onion and tomato in a thick bhuna sauce with green beans creating an authentic homestyle dish.
- Mixed Hari Mirch** ..... £9.95  
 A selection of duck, sheek kebab & tender beef cooked in garlic, ginger, onions in a bhuna sauce with hot naga, chilli and roasted peppers. "Hit amongst hot lovers".
- Bindi Ghost** ..... £8.95  
 Cooked in a bhuna sauce with chunks of tender beef and okra (ladies finger) creating a truly authentic homestyle dish. "A must try".
- Gengis Flames** ..... £12.95  
 "Attention seeker" in which succulent pieces of chicken tikka and sheek kebab are stir-fried with chunks of onions, peppers and sesame seeds, served on a sizzler with a splash of brandy. A dry dish served with salad.

## Balti Dishes

Originated from Pakistan, these highly flavoured dishes cooked with authentic herbs & spices in ghee, onions, garlic, tomatoes & coriander in a rich smooth sauce, all medium hot.

- Cookson House Special Balti NEW** Chicken, Prawn and Beef ..... £9.45
- Chicken, Beef or Prawn Balti** ..... £7.75
- Vegetable Balti** ..... £6.95
- Lamb Balti** ..... £9.45
- Chicken Tikka Balti** ..... £8.45
- King Prawn Balti** ..... £9.95

## Traditional Dishes

All dishes are served in a choice of chicken, prawn, beef or vegetables.  
 (Tikka chicken £ 1.80 extra, Lamb £2.00 extra, King prawns or duck £2.50 extra)

- Plain Curry** ..... £6.50  
 Cooked in plain medium sauce with a mixture of authentic spices.
- Madras** ..... £6.95  
 A hot & spicy dish from southern India prepared with red chillies, garlic, tomato puree, lemon extracts and other herbs & spices.
- Vindaloo** ..... £6.95  
 Similar to madras with extra dose of red chillies.
- Bhuna** ..... £6.95  
 The most used method and known throughout the Indian subcontinent, using onions, peppers, tomatoes and coriander simmered together in a medium dry sauce.
- Dupiaza** ..... £6.95  
 A tasty dish prepared with fresh chunks of onions, peppers, tomatoes and garlic in a dry medium sauce.
- Rogan** ..... £6.95  
 Highly flavoured with fresh herbs & spices in a medium strength sauce with garlic, onions and lots of tomatoes.
- Korma** ..... £6.95  
 A mild subtle dish with cocnut, butter and cream.
- Malayan** ..... £6.95  
 A mild & creamy flavoured dish, cooked with bananas, pineapple and cream.
- Dansak** ..... £6.95  
 A parsi dish cooked with lentils, lemon juice and pineapples. Hot, sweet & sour.
- Sri Lanka** ..... £6.95  
 A fairly hot dish cooked with coconut.
- Pathia** ..... £6.95  
 This is a sweet & sour, fairly hot dish made with onions, lentils, garlic, tomatoes and other herbs & spices.
- Jalfrezi** ..... £7.95  
 A popular dish in India cooked with exotic herbs & spices combining onions, garlic, chillies, tomatoes and coriander in a smooth bhuna sauce.
- Biryani** ..... £7.95  
 Basmati rice flavoured with herbs & curry leaves cooked with your choice of meat. Served with a vegetable curry.

(Add mushrooms to your curry £1.00 extra)

We only use chicken breast at no extra cost

## Rice Dishes

Basmati rice cooked with ghee, flavoured with cinnamon, cardamom and bay leaves.

**MIX YOUR OWN RICE £1.00 EXTRA**

Plain boiled rice.....	£2.60	Onion pilaw.....	£3.25
Pilaw rice.....	£2.75	Chilli pilaw (green chilli) ■.....	£3.25
Mushroom pilaw.....	£3.25	Pepper pilaw.....	£3.25
Vegetable pilaw.....	£3.25	Coconut pilaw.....	£3.25
Keema pilaw (mince).....	£3.25	Tikka pilaw.....	£3.95
Egg pilaw.....	£3.25	Chicken pilaw NEW.....	£3.95
Special mix pilaw.....	£3.95	Lemon pilaw NEW.....	£3.25
Nut pilaw (cashew nuts) ●.....	£3.25	Naga pilaw NEW ■ ■.....	£3.25
Garlic pilaw.....	£3.25		

## Nan Breads & Sundries

Freshly baked breads in the clay oven.

**MIX YOUR OWN NAN £3.95**

Plain nan.....	£2.40	Aloo paratha.....	£2.50
Garlic nan.....	£2.70	Chapati.....	£1.50
Keema nan (mince).....	£2.70	Waga Naga dip.....	£1.20
Peshwari nan ●.....	£2.70	Puri.....	£1.20
Cheese nan.....	£2.70	Tandoori roti.....	£2.00
Chilli nan (green chillies).....	£2.70	Chips.....	£2.15
Tikka nan.....	£3.10	Raitha (cucumber or onion).....	£1.25
Hot & spicy keema nan.....	£2.85	Papadom.....	£0.75
Garlic keema nan.....	£2.85	Spiced papadom.....	£0.75
Garlic & coriander nan.....	£2.85	Assorted Pickles (each).....	£0.90
Cheese & garlic nan.....	£2.85	Assorted Pickle Tray.....	£3.00
Plain paratha.....	£2.50	Lime Pickle NEW.....	£1.20
Stuffed paratha NEW.....	£3.50	Green Salad NEW.....	£2.95

## Veg Side Dishes

Bombay Aloo.....	£3.95
Probably the best potato dish in the world. Spicy, medium dry sauce.	
Sag Aloo.....	£3.95
Medium spiced spinach and potatoes in a dry sauce.	
Tarka Dall.....	£3.95
Split red lentils tempered with mustard seeds, onions, coriander and fried garlic.	
Bhindi Bhaji.....	£3.95
Okra (ladies fingers) flavoured in herbs & spices cooked with onions, garlic and coriander.	
Aloo Gobi.....	£3.95
Potato and cauliflower cooked with herbs & spices.	
Chana Bhaji.....	£3.95
Soft chickpeas cooked in a dry sauce with onions, coriander and spices.	
Sag Bhaji.....	£3.95
Spinach delicately cooked with garlic, onions and spices.	
Mushroom Bhaji.....	£3.95
Sliced mushrooms pan fried in onions and garlic in a medium sauce.	
Vegetable Bhaji or Curry.....	£3.95
Seasonal vegetables cooked in a light gravy with herbs & spices.	
Sag Paneer.....	£3.95
Cubes of homemade indian cheese cooked with spinach, garlic and onions.	
Sabzi Mixture (Very Hot) ■ ■.....	£4.50
Spinach potatoes, chickpeas, all cooked together in herbs & spices with garlic, onions, coriander, green chillis and naga sauce (hot chilli).	

## Cookson Spice Special Menu A £11.95

### Starters

Onion Bhaji, Chicken Tikka, Chicken Chat,  
Prawn Cocktail, Bhuna Prawn on Puri, Bhuna Chicken on Puri,  
Garlic Mushroom on Puri, Aloo Chana Chat,

### Main Dishes

Prepared in a choice of Chicken, Beef, Prawns or Vegetables.  
(Duck £2.50 Extra, Chicken Tikka £1 .50 Extra, Lamb £1 .80 Extra,  
King Prawn £2.50 Extra, Monkfish £4.00 extra **NEW**)

Plain Curry, Madras, Vindaloo, Dansak, Sri Lanka,  
Pathia, Bhuna, Rogan Josh, Dupiaza, Korma, Malayan.

### Rice Dishes

Pilaw Rice, Boiled Rice or Chips  
(Any other flavoured rice £0.90 extra)

### Dessert

Ice Cream or Coffee

## Cookson Spice Exclusive Menu B £12.95

### Starters

Sheek Kebab, Garlic Kakra (crab), Boti Exotic, Punjabi Stirfry, Mirchi,  
Butter Paneer, Pakora, Spicy Bullet, Lasun Tikka **NEW**, BBQ Shashlik **NEW** or  
Any Starter from Menu A

### Main Dishes

Chicken Tikka, Chicken Tikka Shashlik, Tandoori Chicken  
(The three dry grilled dishes above are served with salad only)

The main dishes below are prepared  
with chicken tikka , beef, chicken, prawns or vegetables.  
(duck £2.00 extra, lamb £1.80 extra, king prawns £2.50 extra, monkfish £3.50 extra **NEW**)

Mossala, Jalfrezi, Garlic Chilli, Korahi, Jal Jul, Imliwala, Sag Dishes,  
Podina Dishes, Wamba Samba, Balti Dishes, Biryani  
or any main dish from menu A  
Omlette & Chips (chicken, prawn or mushroom), Fillet Bites & Chips

### Rice Dishes

Pilaw Rice, Boiled Rice or Chips  
(Any other flavoured rice £0.90 extra)

### Dessert

Ice Cream or Coffee

## Cookson Spice Ultra Exclusive Menu C £25.00

### Starters

Soup of the day (with mini nan), 3 Sum Attack, Meat Samosa, Liver Tikka,  
Chilli Chicken Pakora, Mix Kebab

### Main Dishes

(No extra charge for tikka or lamb, duck £2.00 extra, king prawn £2.50 extra, monkfish £3.50 extra)

Naga Lamb, Butter Chicken, Tikka Garlic Chilli Balti, Bengal Koddu,  
Prawn Uri, Hariali, Punjabi Palak

### Rice Dishes

Any Rice or Chips

### Dessert

Ice Cream or Coffee

Please inform a member of staff if you suffer from any allergies when placing your order.  
The management has the right to refuse custom without giving reason.  
These offers may not be available on public holidays.

If you have a great experience here at  
Cookson Spice please tell everyone - if you  
don't, please tell us!

[www.cooksonspice.co.uk](http://www.cooksonspice.co.uk)



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