



*“A healthy, British take  
on Indian Cuisine”*



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The management reserves the right to refuse admission without assigning a reason.  
All offers are subject to change without notice, CONDITIONS APPLY.  
All major credit & debit card are accepted

The management reserves the right to refuse service without giving any explanation

**MENU**

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

## Starter

Onion Bhajee	£3.45
Meat or Vegetable Samosa	£3.45
Chicken or Lamb Tikka	£4.45
Garlic Tikka (chicken / lamb)	£5.00
Tandoori Chicken	£4.45
Shami Kebab	£4.45
Sheek Kebab	£4.45
Reshmi Kebab	£4.45
Chicken Pakura	£4.40
Veg Pakura (Cauliflower / Brinjal / Aloo)	£3.70
Spice Roll	£5.40
King Prawn Butterfly	£6.00
Mixed Kebab (Lamb tikka, chicken Tikka and sheek Kebab)	£6.40
Aloo Chat	£3.70
Chicken Chat	£4.00
Garlic Mushrooms	£4.70
Mushroom Puri	£4.70
Prawn Puri	£5.00
King Prawn Puri	£6.00
Tandoori King Prawn	£6.00

## Tandoori Dishes

Firstly marinated in a special blend of spices, then cooked in a dry clay oven known as a tandoor.

Chicken or Lamb Tikka	£7.45
Garlic Chicken or Lamb Tikka	£7.90
Chicken	Half £6.45 / Full £11.40
King Prawn	£12.40
Seekh Kebab	£7.45
Shami Kebab	£7.45
Reshmi Kebab	£7.45
Mixed Grill	£12.40

Tandoori chicken, chicken tikka, lamb tikka, seekh kebab, king prawn and naan bread

**Shashlik: Chicken or Lamb £9.40 / King Prawn £12.40**

Onions, tomatoes and green peppers skewered with the meat and then cooked in the tandoor.

## Biryani Dishes

These dishes are mixed with pilau rice and served with a delicious vegetable curry.

Chicken or Lamb Biryani	£8.95
Prawn Biryani	£8.95
Chicken or Lamb & Mushroom Biryani	£9.95
Prawn & Mushroom Biryani	£9.95
Chicken or Lamb Tikka Biryani	£10.10
Special Mixed Biryani	£11.90
Tandoori King Prawn Biryani	£12.90
Vegetarian Biryani	£7.80

## Rice

Boiled Rice	£2.45	Almond Rice	£4.00
Pilau Rice	£2.65	Mushroom Rice	£3.40
Coconut Rice	£4.00	Egg Fried Rice	£3.70
Keema Rice With minced meat	£4.00	Special Fried Rice	£4.00
Vegetable Rice	£3.70	Other Special Rice	£4.50

## Bread

Naan	£2.40	Tikka Naan	£3.80
Garlic Naan	£3.20	Paratha	£2.80
Peshwari Naan Coconut	£3.20	Keema Paratha with minced meat	£3.80
Keema Naan with minced meat	£3.80	Stuffed Paratha with vegetables	£3.50
Vegetable Naan	£3.20	Chapatti	£2.20
Cheese Naan	£3.50	Butter Chapatti	£2.50
Onion Naan	£3.20	Puri Fried bread	£2.20

## Sauces

Curry Sauce	£4.90	Madras Sauce	£4.90
Vindaloo Sauce	£4.90	Korma Sauce	£5.90
Masala Sauce	£5.90	Dansak Sauce	£4.90

## Sundries

Plain Poppadom	£0.65	Mint Sauce	£0.65
Spicy Poppadom	£0.75	Mango Chutney	£0.65
Onion Raita	£2.90	Lime Pickle	£0.65
Cucumber Raita	£2.90	Jasmine Sauce	£1.90
Onion Salad	£0.65	Chutney Tray	Small £3.00 / Pots £4.00
Green Salad	£4.20		

## Set Meals

<b>For 1 Person</b>	<b>£15.95</b>	<b>For 4 People</b>	<b>£48.95</b>
Poppadoms, Any 1 Starter		Poppadoms, Any 4 Starter	
Main dish (1), Side dish (1)		Main dish (4)	
Pilau rice, Naan bread,		Side dish (2), Pilau rice (2)	
Chutney Tray		Naan bread, Chutney Tray	
<b>For 2 People</b>	<b>£31.95</b>		
Poppadoms, Any 2 Starter			
Main dish (2), Side dish (2)			
Pilau rice (2), Naan bread,			
Chutney Tray			

*\*All Set Meals Excludes King Prawn Dishes*

## Traditional Dishes

	Veg	Chicken/ Lamb/ Prawn	Tikka Chicken/Lamb	King Prawn
<b>Korma</b> Flavoured with mild spices in a creamy sauce.	£6.40	£7.40	£8.40	£12.40
<b>Curry</b> (Sag/Mushroom/Garlic) Traditional medium spiced sauce.	£6.40	£7.40	£8.40	£12.40
<b>Bhuna</b> Fairly dry and rich in spices.	£6.40	£7.40	£8.40	£12.40
<b>Jeera</b> Cooked in medium spiced sauce and roasted whole cumin seeds.	£6.40	£7.40	£8.40	£12.40
<b>Methi</b> Roasted fenugreek herbs added to this medium spiced dish.	£6.40	£7.40	£8.40	£12.40
<b>Dupiaza</b> Chunks of onion lightly fried which is then cooked in medium sauce.	£6.40	£7.40	£8.40	£12.40
<b>Rogan Josh</b> Cooked in a medium spiced sauce with fresh tomatoes separately cooked and placed on top.	£6.40	£7.40	£8.40	£12.40
<b>Malaya</b> Medium spiced curry dish with delicious chunks of pineapple.	£6.40	£7.40	£8.40	£12.40
<b>Madras</b> Cooked in fairly hot sauce.	£6.40	£7.40	£8.40	£12.40
<b>Dhansak</b> Delicious, cooked in a spicy, sweet and sour lentil sauce.	£6.40	£7.40	£8.40	£12.40
<b>Patia</b> Cooked in a slightly sweet, sour and hot sauce.	£6.40	£7.40	£8.40	£12.40
<b>Bombay</b> Marinated in fresh ground spices and cooked with a whole boiled egg.	£6.40	£7.40	£8.40	£12.40
<b>Vindaloo</b> Cooked in a very hot sauce with potato.	£6.40	£7.40	£8.40	£12.40
<b>Ceylon</b> Cooked in a thick blend of spices and coconut.	£6.40	£7.40	£8.40	£12.40

## Vegetarian Sides

<b>Bombay Potato</b>	£4.20
<b>Mushroom Bhaji</b>	£4.20
<b>Saag Bhaji</b> Spinach	£4.20
<b>Bhindi Bhaji</b> Okra	£4.20
<b>Peas Potato</b>	£4.20
<b>Tarka Dall</b> Lentils with garlic	£4.20
<b>Saag Paneer</b> Spinach & cheese	£5.50
<b>Mixed Vegetables</b>	£4.20
<b>Cauliflower Bhaji</b>	£4.20
<b>Potato Bhaji</b>	£4.20
<b>Brinjal Bhaji</b> Aubergine	£4.20
<b>Aloo Gobi</b> Potato & cauliflower	£4.50
<b>Saag Aloo</b> Potato & spinach	£4.50
<b>Chana Masala</b> Chick peas	£4.20

**Majority of our dishes are Vegan adaptable**

### Allergen Information

If you suffer from a food allergy or intolerance, please let us know before you place your order.  
Please ask our staff if you require any assistance or guidance with our menu.

## Traditional Specials

	Veg	Tikka Chicken/Lamb	Tandoori King Prawn
<b>Chilli Masala</b>	£7.40	£8.40	12.40
<b>Jasmine Special</b>	£7.40	£8.40	12.40
<b>Tikka Masala</b>	£7.40	£8.40	12.40
<b>Karahi</b> Sliced tikka prepared in a spicy sauce with chunks of onion, green pepper and lime leaves.			£8.40
<b>Murghi Masala</b> Sliced chicken tikka cooked in a sweet, spicy sauce with minced meat and a whole egg.			£9.40
<b>Passanda</b> Tikka strips cooked in a sweet creamy, yogurt based sauce with crushed almonds.			£8.40
<b>Delight</b> Cooked in a specially prepared butter and yoghurt sauce.			£8.40
<b>Makhani</b> Cooked in butter sauce and sweetened with mango.			£9.40
<b>Zafrani</b> Prepared in a spicy sauce with a creamy sauce top.			£9.40
<b>Badami Korma</b> Tikka strips cooked in a sweet, creamy sauce with crushed almonds, pistachio and whole roasted pistachio's for added decadence.			£9.50
<b>Rezala</b> Sliced chicken tikka cooked with yoghurt, green pepper & tomato.			£9.40
<b>Gul Murgh</b> Delicious sweet and sour stripped chicken or lamb.			£9.40
<b>Roshun</b> Cooked in a delicious garlic sauce.	<b>Chicken/Lamb/Prawn £8.40 / King Prawn £10.40</b>		
<b>Narkalrani</b> Tender chicken or lamb cooked with desiccated coconut, cream and almonds			£9.45
<b>Shashlick Bhuna</b> Marinated chicken/lamb skewered with tomatoes, green peppers & onions cooked in the tandoor before being tossed in a light bhuna sauce.			£10.45
<b>Butter Chicken/Lamb</b> Chicken/Lamb served with a mild, creamy buttery sauce.			£10.45
<b>Dhaal Ghosht Bhuna</b> Tender pieces of lamb cooked in a medium spiced dry lentil sauce with chunks of tomato and a tiny bit of achaar.			£9.45
<b>Jalfrezi</b> Cooked in a special blend of spices with chunks of onion and green pepper and garnished with sliced fresh green chillies.			£9.40
<b>Balti</b> Prepared in a delectable blend of special spices and sauces. Served with a choice of naan bread or pilau rice.	<b>Veg £7.40 / Tikka £9.40 / Tandoori King Prawn £10.40</b>		
<b>Kerala King Prawn</b> King Prawns cooked with mild spices in a coconut cream sauce, sweet and creamy.			£12.45

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# Nouv-Oh! Creations

## Starters

<b>Spicy Lamb Chaat</b>	£6.45
Lamb cooked in spicy chaat and served with a puri	
<b>Green Pepper Murg</b>	£6.45
Chicken Tikka diced and cooked in a chaat then served within a roasted pepper	
<b>Tandoori Lamb Chops</b>	£6.45
Seasoned succulent lamb chops cooked in the Tandoor	
<b>Tandoori Honey Strips</b>	£6.45
Marinated chicken strips cooked in the Tandoor and then glazed with honey	
<b>Mushroom Poppers</b>	£6.45
Mushrooms with minced meat coated in breadcrumbs then deep fried	
<b>Tandoori Mozzarella</b>	£5.45
Lightly seasoned mozzarella cheese, pan seared and served with caramelised onion and tomato	
<b>Jasmine Strips</b>	£6.45
Tender strips of chicken or lamb tikka massaged with our Jasmine sauce, glazed in a dry pan with honey	
<b>Berry Berry Strips</b>	£6.45
Chicken or lamb strips massaged with our berry berry chutney then pan seared with fresh garlic	

## Sides

<b>Spicy Saag Aloo</b>	£4.70
Potatoes and spinach cooked in spicy sauce	
<b>Tomato &amp; Garlic Tadka Dhaal</b>	£4.70
Lentils cooked with tomatoes and garlic	
<b>Saag Dhaal</b>	£4.70
Spinach cooked with lentils	
<b>Courgette Bhaji</b>	£4.70
Courgettes and carrots stirfried with a light seasoning	

## Breads

<b>Honey Glazed Chilli Naan</b>	£3.50
<b>Garlic and Chilli Naan</b>	£3.50
<b>Cheese and Keema Naan</b>	£3.80

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## Mains

<b>The Turkish Connection</b>	£13.95
Meatballs seasoned with only Turkish seasoning, pan seared before being cooked into an Indian style sauce of your choosing	
<b>Rogan Bhuna</b>	£10.95
Chicken, lamb or chunky veg cooked in a mild sauce with chunks of tomato	
<b>Shashlik Achaari Garlic Bhuna</b>	£13.95
Tender chunks of chicken or lamb lightly marinated and semi-cooked in the tandoor before being tossed around in garlic achaar bhuna sauce	
<b>Shashlick Halloumi Bhuna</b>	£13.85
Lightly seasoned Halloumi cheese baked in the tandoor with chunky onions, bell peppers and tomatoes before being tossed around in a saltless bhuna sauce.	
<b>Honey and Spinach Crema</b>	£10.95
Chicken cooked in a light korma style sauce sweetened with honey and fresh spinach thrown in at the end	
<b>The Ginger Barbour</b>	£10.95
Chicken or lamb cooked in a bhuna style sauce with fresh ginger and added ginger shavings	
<b>Nouv-Oh! Green Curry</b>	£10.95
Chicken, lamb or veg cooked in a bhuna sauce before being stewed with coconut milk and kaffir lime leaves	
<b>Nouv-Oh! Red Curry</b>	£10.95
Cooked in the same way as the green with the exception of an African scotch bonnet naga added to heat preference	
<b>Ginger and Lime Leaf Bhuna</b>	£10.95
Chicken cooked in a Rajastani style dry hot sauce with fresh ginger and lime leaves	
<b>Hasnath Special</b>	£10.95
Chicken/veg stir-fried together with a whole diced naan and seasoned with sweet chilli sauce, onion and green pepper	
<b>Meeta Lamb</b>	£10.95
Lamb stewed with butternut squash	
<b>Naga Bhuna</b>	£10.95
Chicken/lamb cooked in naga sauce with roasted red pepper	
<b>Modhu Bhuna</b>	£10.95
Chicken/lamb tikka massaged with honey and then cooked in a hot bhuna sauce	
<b>Naga Modhu Bhuna</b>	£10.95
Honey massaged chicken or lamb cooked in a naga sauce	
<b>Jhaal Saag</b>	£10.95
Chicken/lamb cooked in a naga and onion sauce with green pepper, birdseye chillies and fresh spinach	
<b>Shatkora Bhuna</b>	£10.95
Chicken/Lamb, traditional north Bangladeshi dish cooked with a regional citrus fruit	
<b>Seabass cooked in three styles</b>	£14.95
<b>Mass Biran</b>	
Bangladeshi style marinated pan-fried Sea-Bass with caramelised onions	
<b>Bhuna Maas</b>	
Bangladeshi style panfried marinated Sea-Bass served on a bed of bhuna sauce	
<b>Tandoori Maas</b>	
Sea-Bass lightly seasoned with tandoori seasoning then cooked in the tandoor	
<b>Prawn, Courgette and Shutki Bhuna</b>	£10.95
Prawns cooked with courgettes in a hot dried fish paste	
<b>Lamb Cutlet Bhuna</b>	£13.95
Lightly seasoned and cooked in the tandoor before being tossed around in a bhuna sauce	
<b>Fillet of Beef</b>	£14.95
Lightly seasoned, semi-cooked in the tandoor and then pan seared before being served in a sauce of your choosing	