

NON-VEGETARIAN STARTERS:

OCEAN PLATTER	£5.95
<i>Malai chicken tikka, fish tikka, lamb kebab, chicken tikka.</i>	
HARA CHICKEN TIKKA	£5.75
<i>Marinated boneless chicken in coriander, mint, garlic, ginger, green chillies, Paneer and herbs.</i>	
KHAS SHEEK KEBAB / SHAMI KEBAB	£3.95
<i>Minced lamb cooked in the tandoori with onions, green pepper, coriander, fresh herbs.</i>	
SALMON TIKKA (marinated light spice & herbs cooked by tandoori)	£5.95
CHICKEN TIKKA	£3.95
<i>Chicken breast marinated in yoghurt with green herbs and spices and grilled in the Tandoori.</i>	
ADRAK LAMB TIKKA	£4.25
<i>Marinated in mildly spiced yoghurt with lamb tikka.</i>	
TANDOORI CHICKEN	£3.95
<i>Spring chicken marinated lime, garlic, and ginger, green herbs masala, yoghurt, grilled in the tandoori.</i>	
MAHI FISH KOLA	£5.25
<i>Balls of rice colony fish deep fried with a coating of a very light batter.</i>	
MIXED PATHIA PUREE	£5.95
<i>Spiced fried prawn and chicken on a pancake.</i>	
LERALA ROAST CRAB	£6.55
<i>Fresh white crab meat cooked with spices in white wine and cheese on top.</i>	
MYSORE CHILLI CHICKEN	£4.95
<i>Fried chicken pieces lightly battered and tossed with garlic, spring onion, curry leaves, ginger, green chillies, tomatoes and onions.</i>	
CHILLI GARLIC DUCK	£6.75
<i>Lightly batter fried duck tossed in garlic, red onion, green chilli, curry leaves and chef masala.</i>	
MIXED PLATTER (2 person)	£11.95
<i>Vegetable samosa, paneer tikka, onion bhaji, sheek kebab and chicken tikka. All served on a platter to share.</i>	
TANDOORI PLATTER (2 person)	£12.95
<i>Green chicken tikka, lamb tikka, tandoori king prawn, sheek kebab and fish tikka. All served on a platter to share.</i>	
PERI PERI TANDOORI	£7.45
<i>King prawns marinated in pickled chilli and garlic then grilled in the tandoori oven. very spicy.</i>	
SQUID TARRAGON	£5.95
<i>Pan fried with green peppers, red onions, lemon juice and coriander.</i>	
CHICKEN TIKKA MALAI	£5.75
<i>Chicken breast marinated in green masala garlic lime, cheese and cardamom powder (served with cheese, honey).</i>	
KING PRAWN SAKHA (Cooked with herbs spice & Tamarind)	£6.95
CHICKEN NAZAKAT	£5.95
<i>Marinated with egg, ground flower, herbs, garlic and dip fried.</i>	
MAGIC MUSHROOM (With mince meat herbs spice)	£5.75
MUSSELS Cooked with herbs and spice spring onion, curry leaf, coconut milks medium hot	£5.95
SAMOSA Chicken or meat	£3.95
<i>Cooked in a special mild goan style sauce.</i>	
CHICKEN / LAMB CHAAT (With purre)	£5.25
DUCK CHAAT (With purre)	£6.95
DUCK TIKKA	£6.25
PEPPER PRAWNS	£6.25
TROPICAL PRAWN PUREE	£5.95
<i>Cooked with herbs spice tamarind with deep fried leveded bread.</i>	
KING PRAWN PUREE	£6.95
KING PRAWN BUTTERFLY	£5.75
CHICKEN PAKORA	£4.95
LAMB CHOP ANGARI	£5.95
PRAWN COCKTAIL	£4.75
PRAWN PUREE	£5.75
VEGETARIAN STARTERS:	
CHUTNEY STUFFED POTATOES V	£4.55
<i>Potatoes filled with a mix of panir, mango, mint chaat and masala chutney.</i>	
MUSHROOM KOFTA V	£4.25
<i>Mashed potatoes and mushroom haro masala rolled in cashew nuts then fried until golden.</i>	
VEGETABLE MIXED PLATTER V	£5.75
<i>Chutney stuffed potatoes, onion bhaji and Somosa.</i>	
VEGETARIAN PLATTER V	£9.95
<i>(For 2 people) vegetable samosa, paneer tikka, onion bhaji, aloo chaat and mushroom pakora.</i>	
VEGETABLE PAKORA V	£4.95
<i>Mixed vegetables with light spices and coated in breadcrumps.</i>	
ONION BHAJI V	£3.75
<i>Your classic deep fried shredded onion bound with gram flour.</i>	
MIXED PAKORA V	£4.25
<i>Whole spices, herbs, gram flour, white flour, potatoes, aubergines, onion & peper deep fried</i>	
VEGETABLE SAMOSA V	£3.95
<i>A mix of vegetables which are lightly spiced with herbs.</i>	

OLD TIME FAVOURITES:

CURRY - served in your traditional thick sauce (MEDIUM HOT);	
MADRAS - a fairly hot dish;	
VINDALOO - served in a spicy sauce accompanied with potatoes;	
PHALL - an extremely hot dish garnished with fresh coriander;	
BHUNA - served in a medium sauce with onion and tomatoes;	
CEYLON - cooked with coconut and lemon and garnished with coriander;	
KORMA - served in a coconut and creamy sauce (MILD DISH)	
ROGON - served in a tomato based sauce garnished with coriander (MEDIUM HOT);	
DUPIAZA - a medium hot sauce combined with oriental spices;	
SAG - a medium hot sauce	
METHI - a fairly hot dish accompanied with fenugreek leaves.	
CHICKEN LAMB	£6.95
KEEMA (Mince meat)	£7.95
BEEF	£7.95
CHICKEN/ LAMB TIKKA	£8.25
DUCK TIKKA	£11.95
PRAWN/ FISH	£9.25
KING PRAWN	£11.55
VEGETABLE/ SAAG/ MUSHROOM	£6.25
MORE OLD TIME FAVOURITES:	
(ALL SERVED IN A THICK SAUCE)	
MALAYA - cooked with pineapple in a mild sauce.	
KASHMIR - a delicate sauce cooked with lychee or banana.	
JALFREZI - a hot sauce created with yogurt and green chillies.	
KORAH - a fairly hot dish cooked with coriander, garlic, ginger, green peppers, tomatoes and onion.	
PATHIA - a hot dish with the perfect blend of a sweet and sour taste.	
DHANSAK - a hot Persian sweet and sour dish cooked with lentils and herbs.	
MIRCHIWALA - a very spicy hot dish; one of the most popular Sylheti dishes in Bangladesh.	
SHATHKORAWALA - a medium hot dish cooked with exotic lemon which only grows in Assam.	
CHICKEN LAMB	£7.95
KEEMA (Mince meat)	£8.25
BEEF	£8.25
CHICKEN/ LAMB TIKKA	£8.55
DUCK TIKKA	£11.95
PRAWN/ FISH	£9.55
KING PRAWN	£11.95
VEGETABLE/ SAAG/ MUSHROOM	£6.75
TANDOORI SPECIALITIES:	
<i>These dishes are marinated and grilled over charcoal in a traditional clay oven. Served with salad and mint sauce.</i>	
TANDOORI KING PRAWN	£12.95
<i>King prawn marinated with special spices.</i>	
CHICKEN TIKKA	£7.95
<i>Diced chicken breast marinated in a green sauce of pureed coriander, mint and tamarind which beautifully melts in your mouth.</i>	
TANDOORI MIXED GRILL	£14.95
<i>A selection of tandoori lamb chops, chicken, king prawn, fish tikka, sheek kebab and chicken tikka served with kulcha naan.</i>	
MILLONI VEGETABLE SHASHLIK	£8.25
<i>Deliciously grilled cottage cheese with seasoned and spiced vegetables.</i>	
LAMB TIKKA SOOLA	£8.45
<i>Tenderised pieces of lamb marinated with green papaya, roasted whole spices, ginger root, garlic and mint.</i>	
TANDOORI CHICKEN	£7.95
<i>Half a free ranged chicken marinated in yoghurt, mint sauce and freshly ground whole spices.</i>	
TANDOORI SHASHLIK	£9.95
<i>Pieces of chicken or lamb grilled with onions, peppers and tomatoes.</i>	
LAMB CHOPS ANGAARI	£11.95
<i>Lamb chops delicately spiced with fragrant Kashmiri red chillies, ginger and garlic. Marinated in mint and yoghurt.</i>	
DUCK SHASHLIK	£12.95
<i>Marinated in lemon, yoghurt, tandoori spices, peppers, tomatoes and onions.</i>	
MACHLI KI TIKKA	£10.95
<i>Fillets of monkfish infused with turmeric and then marinated in pureed green herbs, lime juice and mustard oil.</i>	
SALMON TIKKA	£12.95
<i>Fresh salmon marinated with tandoori spices.</i>	
MURGHI PANEER SHASHLIK	£10.95
<i>Chicken/ lamb with cheese, onions pepper, ground spices and tomatoes.</i>	
MALAI CHICKEN TIKKA	£9.95
<i>Tender chicken topped with cheese and fresh herbs, honey</i>	
PERI PERI TANDOORI	£14.95
<i>King prawns marinated in pickled chillies and garlic .</i>	
CHICKEN NAZAKAT	£9.95
<i>Marinated herbs spice & garlic (deep fried)</i>	
BADAMI CHICKEN N	£9.95
<i>Grilled chicken with onions in a peanut butter sauce.</i>	
TANDOORI TROUT FISH Marinated trout with spice charcoal grill	£10.95

VEGETABLE SPECIALS:

PANEER TIKKA MALAI V N	£7.25
<i>Chunks of cheese grilled and cooked in a rich, creamy, red masala sauce.</i>	
CHILLI PANEER V	£7.25
<i>Cheese with chilli, herbs and spices.</i>	
PANEER KOFTA PALAKWALA V N	£7.95
<i>Spicy Indian cheese and potato croquettes immersed in a creamy pureed spinach sauce.</i>	
PANEER MAKANI V N	£7.25
<i>Grilled Indian cheese enriched, served in a cream based sauce flavoured with fenugreek.</i>	
SABJI JALFREZI V	£6.95
<i>Seasonal vegetables cooked with green chillies and spices in a tomato and yoghurt sauce.</i>	
SABJI MAKANWALA V	£6.95
<i>Cauliflower, green peas, potatoes, carrots and spinach cooked in a rich, creamy coconut sauce.</i>	
DALL MIRCHI TARKARI V	£6.95
<i>Vegetables mixed with lentils cooked in a hot tamarind sauce.</i>	
TANDOORI SABJI MASALA V	£7.25
<i>Grilled vegetables cooked in garam masala; served in a spicy rich tomato based sauce.</i>	
ROSHNI PALAK V	£7.25
<i>Indian cheese, button mushroom and fresh spinach tossed with garlic and herbs, dry.</i>	
HOUSE SPECIALS:	
BUTTERED CHICKEN OR LAMB TIKKA N M	£8.75
<i>A chicken breast or lamb grilled then simmered in a rich creamy, buttery sauce.</i>	
CHICKEN OR LAMB TIKKA MASALA N M	£8.75
<i>Pieces of grilled chicken or lamb simmered in a tangy creamy masala sauce.</i>	
CHICKEN OR LAMB PASANDA N M	£9.95
<i>Fillets of lamb or chicken with ground almonds and saffron served with a rich creamy sauce.</i>	
CHICKEN OR LAMB MORISA	£9.95
<i>Grilled chicken or lamb cooked with green peppers, onion, green chillies and a combination of crushed whole spices in a hot tantalising sauce.</i>	
BEEF / LAMB CHOP ACHARI	£12.95
<i>Grilled lamb chops cooked with crushed mustard seeds, pickled chilli and a hint of yoghurt creating a tangy sauce.</i>	
CHICKEN OR LAMB MUGHAL M N E	£12.95
<i>Either chicken or lamb marinated in fragrant spices and grilled. Then cooked with dried apricot, roasted cashew nuts in a rich cream, saffron sauce served with special rice.</i>	
TANDOORI KING PRAWN MASALA	£13.95
<i>Grilled prawns cooked in a masala sauce with cream.</i>	
BENGAL BEEF OR CHICKEN	£12.95
<i>Beef or chicken cooked with finely chopped spring onion, fresh ginger, ground spices in a medium hot sauce and served with mushroom rice.</i>	
BEEF OR CHICKEN / PRAWN XACUTI M	£9.95
<i>Beef or prawn cooked with roasted coconut, aromatic spices, ground chillies, coconut milk, creating a fairly hot, rich and creamy goan dish.</i>	
KING PRAWN DELIGHT	£14.95
<i>Fresh king prawn cooked with ground spices and herbs, garlic, ginger, tomatoes, fresh coriander and served with lembu chawal.</i>	
BENGALI FISH	£9.95
<i>Semi pan-fried steak of freshwater fish from Bengal. Cooked with ground turmeric, garlic, onion and ground chillies creating a classic dish from Bengal.</i>	
SALMON FISH TANDOORI MASALA N	£11.95
<i>Marinated with garlic, herb and spices, cooked with ground almond and tandoori spices.</i>	
OCEAN SPICE SPEACIAL	£12.95
<i>Chicken and lamb tikka, king prawn, cooked with tamarind, garlic, herb and spices, sweet and sour sauce.</i>	
CHICKEN OR LAMB TIKKA SILSILA	£9.95
<i>Tangy dish cooked with herbs and spices, cucumbers and tomatoes.</i>	
CHICKEN OR PRAWN JOLPAY	£9.95
<i>Cooked with a sweet and chilli sauce with onion, olive, green pepper, herbs and ground spices reflecting an exotic taste.</i>	
HARWALI KING PRAWN M	£12.95
<i>Cooked with aromatic herbs and spices, yoghurt, almonds, saffron and nuts.</i>	
HARE MIRCHI GARLIC	£9.95
<i>An exotic taste from the marinated chicken or lamb cooked with whole red chilli, ground garlic and fresh herbs and spices.</i>	
HARE MIRCHI TAMARIND	£9.55
<i>Grilled chicken or lamb cooked with tamarind, red chilli and crushed whole spices. It's served in a hot tantalising sauce.</i>	
CHICKEN OR LAMB REZELA	£9.55
<i>Yoghurt, green chilli, ground roasted spices and herbs.</i>	
CHICKEN OR LAMB PERI	£9.95
<i>Diced chicken or lamb marinated in spices and cooked with coriander, fresh herbs and ground spices. This creates a fairly hot dish.</i>	
DUCK ACHAR	£12.95
<i>Cooked with chillies, pickle, ground spice and herbs (FAIRLY HOT).</i>	
MEEN MOYLI - SOUTH INDIAN DISH	£10.95
<i>Chicken or lamb tikka cooked with coconut oil, red onion, ginger powder, green chillies, turmeric, coconut milk, salt, lemon juice, tamarind asafoetida, mustard seeds, red chillies and curry leaves.</i>	

CHEF SPECIAL:

ZAIKA MURGH M N	£10.45
<i>Laziz connects luxurious Urdu and this mild dish of aromatically spiced chicken comes in a silky smooth sauce enriched with ground saffron.</i>	
FISH CHALDINE	£10.95
<i>An aristocratic maritime dish of medallion fish, cumin powder, tamarind and coriander. Combined into a coconut milk sauce to bring out all their subtle flavours.</i>	
CHICKEN NIHARI	£10.45
<i>Chicken breast braised with a mixture of chillies, garlic and ginger, then simmered in lentils and fried onions based sauce creating a traditional speciality of avadhi dish.</i>	
HYDERABADI KEEMA CHICKEN	£10.95
<i>Minced chicken and tender pieces of chicken cooked with green cardamom, garlic, ginger, sweet chillies and juliennes of boiled eggs & Baby potato.</i>	
MALABAR CHICKEN	£10.45
<i>South Indian kerela coast dish cooked in curry leaves and onion.</i>	
GOAN CHICKEN CHILLI MASALA	£10.45
<i>Chicken breast cooked with highly spiced marinated in a clay oven. coconut milk with onion, fresh ginger, garlic, green and red peppers, bullet chillies and a hint of lime.</i>	
MURGH KHUSBUDHAR	£10.45
<i>Our chef's own special Delhi styled recipe. Made with chicken, onion and tomatoes.</i>	
LAMB MOSSALAM	£10.95
<i>Baby lamb cooked in minced meat, red onion and ginger in garlic sauce. A medium hot dish with rich flavours.</i>	
LAMB LAJAWAB N	£10.95
<i>A dish from Lucknow cooked with saffron, green herbs, chiranji, coconut, butter cashew nut and tomato</i>	
MANGALORE KING PRAWN CURRY M	£12.95
<i>A coconut milk, onions, garlic, tempered mustard seeds, curry leaves, tomatoes, based fish curry.</i>	
ROAST LAMB SHANK	£12.95
<i>A grilled lamb in classic fully flavoured spicy goan dish which includes roasted star aniseed, javantri and fenugreek seeds with goan spiced coconut.</i>	
KERALA TAWA FISH	£10.95
<i>An aristocratic maritime dish medallions fish marinated with papaya cooked in a pan coated. Served with a North-West frontier gravy.</i>	
KOCHI GOSHAT/MURGHI	£10.25
<i>Shredded Chicken/ lamb fried with onions, garlic and ginger. (dry)</i>	
TAWA CHICKEN	£10.25
<i>Cooked with plum tomatoes, spring onion, garlic and spices.</i>	
SHAMU CHICKEN	£10.95
<i>Slice of chicken tikka marinated in a tandoori paste which is cooked with garlic, green peppers and a chunks of shallot.</i>	
ASSAMI HASH	£14.95
<i>Pot roasted duck fillets in terracotta with garlic cloves, red chillies, peppercorn and a myriad of spices. Served with brown wild rice along with spiced mushrooms.</i>	
DUCK THAI RED CURRY M	£12.95
<i>Served in pineapple garnished with chilli, thai basil and coconut milk. Red curry, some pieces of duck and fruits.</i>	
THAI SPICED LAMB	£10.95
<i>Served with tamarind, an oyster, mushroom, soya saucee and leaves.</i>	
BEEF AND GINGER STIR FRY	£10.95
<i>In a soy and oyster sauce gravy, garlic, ginger, beef, peppers, sauce; oyster sauce, soya sauce, sugar and pepper.</i>	
BALTI SPECIALITIES:	
<i>Balti is a dish which keeps the flavours and taste of the cooking contents. Traditionally the food is eaten directly from the cooking dish. Balti originates from the North-West of Kashmir. Cast iron pans are used with freshly ground herbs, spices, garlic and ginger to give a mouth-watering dish!</i>	
BALTI CHICKEN OR LAMB	£8.55
BALTI PRAWN	£8.95
BALTI KING PRAWN	£12.95
BALTI CHICKEN OR LAMB TIKKA KHORAH	£9.95
BALTI ADA CHICKEN TIKKA	£9.95
<i>(Cooked in ginger)</i>	
BALTI TANDOORI CHICKEN MASALA	£11.25
BALTI BEEF/LAMB CHOPS MIRCHI/	£11.25
<i>(Nagga Pickle)</i>	
BALTI CHICKEN OR LAMB TIKKA JALFREZI	£9.95
BALTI ACHAR CHICKEN OR LAMB	£10.95
<i>(Cooked with chillies and pickle)</i>	
BALTI CHICKEN/ LAMB TIKKA BHUNA	£9.95
BALTI CHICKEN/ LAMB CHILLI MASALA	£10.95
BALTI CHICKEN/ LAMB DHANSAK	£9.95
BALTI CHICKEN/ LAMB TIKKA GARLIC	£9.95
BALTI DUCK TIKKA	£12.25
BALTI VEGETABLE MASALA	£7.25
BALTI VEGETABLE JALFREZI	£7.25
BALTI VEGETABLE PATHIA	£7.25
BIRYANI:	
<i>Saffron rice tossed with spice, herbs and your selected item. Served with a mixed vegetable curry.</i>	
VEGETABLE / MUSHROOM V	£7.95
CHICKEN / LAMB	£9.95
CHICKEN TIKKA / LAMB TIKKA / PRAWN	£10.95
KING PRAWN	£12.95
DUCK TIKKA	£12.95
BEEF / KEEMA	£10.95
<i>Cooking with pieces beef/ lamb mince meat</i>	
OCEAN SPICE MIX	£13.95
<i>A twist on your classic biryani incorporating chicken & lamb tikka, prawn and king prawn.</i>	

SIDE DISH:

VEGETABLE CURRY OR BHAJI V	£3.75
Mixed vegetables in a light sauce / dry	
BOMBAY ALOO V	£3.75
Potatoes cooked in a special blend of spices.	
SAAG ALOO/BHAJI V	£3.75
Spinach cooked with potatoes tossed in the korahi.	
ALOO GOBI V	£3.75
Potato and cauliflower cooked with herbs and spices.	
TARKA DAAL V	£3.75
(Lentils garnished with garlic)	
CHANA TOMATO OR MASALA V	£3.75
Chickpeas cooked with spices in a tomato/masala sauce with fresh lemon!	
BRINJAL BHAJI V	£3.75
CAULIFLOWER BHAJI V	£3.75
MUSHROOM BHAJI V	£3.75
Mushrooms sautéed with herbs and spices; garnished with coriander.	
COURGETTE BHAJI V	£3.95
Courgette cooked with fresh coriander, herbs and spices.	
BINDI BHAJI OR DUPIAZA V	£3.95
Fresh lady fingers sautéed in herbs and spices.	
BALTI MIX V	£3.95
Balti spices cooked with mixed vegetables.	
PALAK PANIR	£4.55
Spinach & Cheese cooked in herbs and spices, dry dish	

RICE:

PLAIN RICE (Steamed basmati rice)	£2.35
BASMATI PILAU	£2.75
Basmati rice with butter and whole fragrant spices.	
GARLIC RICE V	£3.55
Basmati rice cooked garlic and fresh coriander.	
LEMON RICE V	£3.55
Cooked with lemon and fresh coriander.	
SPECIAL RICE E / EGG RICE	£3.55
A mix of egg, peas, onion and fresh coriander.	
ONION RICE V	£3.55
Cooked with onion and turmeric.	
VEGETABLE RICE V	£3.55
Rice mixed with a selection of vegetables and whole spices.	
MUSHROOM RICE V	£3.55
Fresh mushrooms mixed with basmati rice.	
INDIAN RICE	£4.55
Chick peas, minced meat and olive oil combined into the rice, spicy.	
LEMBU CHAWAL V	£4.25
Basmati rice steam cooked with grated wild lime and lemon juice.	
DUM KA RICE	£4.25
Brown wild rice cooked with a hint of olive oil, soya sauce and sea salt.	
KUMBI RICE	£4.25
Brown & wild rice cooked with spiced wild mushrooms and soya sauce.	
KEEMA RICE	£4.25
Minced meat with herbs and spices.	
SAAG RICE V	£4.25
Spinach cooked with whole roasted spices in basmati rice.	
COCONUT RICE	£4.25

OCEAN SPICE GRILL:

All served with chips & salad.

SPICY WINGS...	£6.95	KING PRAWN	£13.75
Grilled chicken wings with lemon zest.		Lemon and garlic prawns served with Mediterranean sauce.	
CHICKEN STRIPS	£7.95	SALMON FISH	£13.75
Tender, soft strips made from chicken breast.		Grilled boneless fish lightly seasoned.	
LAMB FILLET STRIPS	£8.95	T BONE STEAK	£15.95
Tender lamb strips		A fresh, spicy steak.	
CHICKEN on the Bone	£8.95	RUMP STEAK	£12.95
Flame grilled, marinated using original Ocean Spice herbs.		Tender boneless beef rump steak.	
LAMB CHOP GRILL	£12.95	MIXED GRILL	£15.95
Soft & tender chops served with caramelised onion with spices.		A selection of grilled chicken, lamb chop, king prawn & sheesh kebab.	

15% OFF

When you produce this coupon

We do outside catering &
Function room for hiring
Late night licence for food, drinks and music
Until 2.30am

Vegetarian Mild Nuts/Peanut Gluten Milk/Cream Egg
V M N G M E
Medium/Spicy Spicy/Hot Fairly Hot Very Hot

NAAN / SALAD / OTHER:

TANDOORI NAN G M E	£2.35
Traditional Indian bread made from white flour leavened with yeast and baked in a tandoori oven.	
PESHWARI NAN G M E N	£2.95
A wheat dough filled with grated coconut and chopped dried fruit.	
KEEMA NAN G M E (A wheat dough filled with spicy minced lamb)	£2.95
GARLIC NAN G M E	£2.75
A thick dough layered with garlic, sesame seeds and fresh coriander.	
STUFFED NAN G M E	£2.75
Naan stuffed with a selection of mixed vegetables, spices and green chilli.	
OCEAN SPICE NAN G M E	£3.95
A special naan filled with chillies, garlic, cheese, fresh fenugreek, onion and sesame seeds.	
CHEESE NAN G M E	£2.95
A traditional naan with cheese topped with sesame seeds.	
CHILLI NAN G M E	£2.75
Naan stuffed with green chillies, fresh coriander and sesame seeds.	
KULCHA NAN G M E	£2.75
A wheat dough covered in onions, fresh coriander, garlic and fenugreek.	
PUNJABI PARATHA G M E	£2.95
A flaky whole wheat bread layered with butter baked on a tawa (Indian style griddle).	
STUFFED PARATHA G M E	£3.25
Paratha stuffed with a selection of spiced mixed vegetables.	
MIXED RAITA / CUCUMBER RAITA M	£2.45
Cucumber, tomatoes and crushed whole spices served with yoghurt.	
CHAPATI G (A thin whole wheat bread baked on the tawa.)	£1.55
TANDOORI ROTI G (Wholemeal dry bread baked in the tandoori)	£1.95
SPICED / PLAIN PAPADUM G (EACH)	£0.75
CHUTNEY & PICKLES (EACH)	£0.75
Mango Chutney, Lime Pickle, Mixed Pickle, Red Sauce, Tomato Chutney, Onion Salad, mint sauce,	
GREEN SALAD	£2.50
Cucumber, tomatoes, onion, lemons and lettuce.	
INDIAN SALAD	£2.95
Fresh green Indian styles salad which has green chillies.	
MEDITERANIAN SALAD	£3.95
A green salad with olives and cheese.	

SET MEALS:

TANDOORI THALI	£15.95
Tandoori chicken, reshmi kebab, chicken tikka masala, lamb bhuna saffron rice, naan, mint sauce and salad, Papadum	
VEGETABLE THALI	£13.95
Vegetable samosa, onion bhaji, saag paneer, vegetable massala, paneer kofta makani's cucumber raita and pilau rice, Papadum, Nan bread	
HOUSE THALI	£17.95
Salmon Tikka, Adrak Lamb Tikka, Chicken tikka Xacuti, Chicken tikka Pasanda, Kumbi Rice, Nann Bread & Salad. Papadam	
OCEAN 1 (Vegetable option available)	£14.95
1 Papadum, onion salad, green salad, chicken tikka, chicken tikka massala, bombay aloo, pilau rice, keema nan.	
OCEAN 2 (Vegetable option available)	£27.95
2 Papadum, mint sauce, red sauce, onion salad, green salad, tandoori chicken, chicken tikka, chicken tikka masala, lamb tikka korahi, bombay aloo, niramish, 2 pilau rice, 1 garlic naan.	
OCEAN 4 (Vegetable option available)	£49.95
4 Papadum, mint sauce, mango chutney, red sauce, onion salad, green salad, onion bhaji, chicken tikka, tandoori chicken, meat samosa, chicken cylon, lamb pathia, chicken tikka masala, chicken korma, bombay aloo, niramish, saag paneer, 2 pilau rice, (1 garlic nan, 1 keema nan).	

ENGLISH DISHES:

FISH & CHIPS/ FISH FINGER & CHIPS	£6.95
SCAMPI & CHIPS/ NUGGETS& CHIPS	£6.95
CHIPS	£2.65
SIRLOIN STEAK & CHIPS	£11.95
Fried Mushroom, onion, green pepper, peas, salad, medium welldone or rear	
KEBAB WRAP	£5.95
Chicken tikka or sheek kebab in a wrap with salad and sauce.	
CHICKEN TIKKA PASTA	£7.95
CHICKEN OMELETTE & CHIPS (chicken with Egg & herbs)	£5.95

DESSERTS:

KULFI	£2.75
ORANGE OR LEMON SURPRISE	£3.25
FERRERO ROCHER / CADBURY FLAKE	£4.55
COCONAT SUPRIME/ MANGO DELIGHT	£3.50
PINEAPPLE DELIGHT / STRAWBERRY FLUTE	£3.50
(MORE DESERT AVAILABLE ON REQUEST)	

Vegetarian Mild Nuts/Peanut Gluten Milk/Cream Egg
V M N G M E
Medium/Spicy Spicy/Hot Fairly Hot Very Hot

DRINK'S:

This price list for only Take away (18+ ID REQUIRED)

RED WINES:

SOLLAZZO ROSSO 11.5% a.b.v Italy	£12.95
A medium bodied fruit red made of Sangiovese, Cabernet and Barbera grapes. An aroma of cherries and blackberries with a spicy after taste.	
ECHEVERRER MERLOT 13.5% a.b.v Chile	£16.95
Intense aromas of strawberries and blackberries with notes of black pepper and dried fruits. A juicy and silky mouthful that persists on the fruity finish.	
PUNTO FINAL MALBEC 14% a.b.v Argentina	£18.95
Deep ruby red, revealing aromas of black cherry, produced in French oak creating a vanilla, caramel and chocolate flavouring.	
LA MADONE FLEURIE 12% a.b.v France	£19.95
Perfumed aromatic with a notable floral twist of violets, this is a classic Beaujolais named after the landmark hilltop chapel overlooking the Fleurie vineyards.	
MARQUES DE CASERES TINTO RIOJA 14.5% a.b.v Spain	£20.95
Made from the traditional Tempranillo grapes, aged in fine oak barrels followed by a time in bottle to give its	
PRIMITIVO DEL SALENTO CONVIVIALE 13% a.b.v	£21.95
This silky, supple and wonderfully delicious full-bodied red wine comes from the heel of Italy.	
CHATEAUNEUF DU PAPE AC GALET ROULES 13% a.b.v France	£29.95
Delicious famous Rhone classic, sumptuous perfect indulgence.	

WHITE WINES:

IL CASONE GARGANEGA CHARDONNAY 12% a.b.v	£12.95
Italy- A clean and crisp palate with plenty of texture crating a zesty and refreshing taste	
FALSE BAY SLOW CHENIN BLANC 13% a.b.v	£15.95
South Africa Wild yeast fermentation is key to this benchmark Chenin Blanc. The long wild yeast ferment provides breadly aromas and additional complexity to the wine	
SACCHETTO PIONT GRIGIO 11% a.b.v Italy	£17.95
Ripe, crisp, green apple flavours with a touch of white peach, followed by a zesty after tast that isa delight to the testebuds.	
FINCA LOS PRADOS CHENIN SEMILLON 12% ABV	£18.95
Argentina	
A focus on grape varieties which particularly suit Mendoza's dry, sunny climate to make a ripe, juicy style that has both elegance and freshness.	
TUATARA BAY SAUVINGNON BLANC 12% a.b.v NZ	£19.95
This heavenly marlborough sauvignon blanc is crisp and fresh with passionfruit and gooseberry flavours. A fine example of the region and grape variety.	
DOMAINE DE LA MOTTE CHABLIS 12.5% a.b.v France	£22.95
A full bodies, pure and classical style wine from burgundy has a beautiful fruity taste and an astonishingly long dry finish.	
CHARDONNAY LANGHE BIANCO 14% a.b.v Italy	£29.95
Lightly oaked, perfumed with a reislting like spine from piedmonte. An astonishing quality wine.	

ROSE WINE:

CUVEE JEAN PAUL 13% a.b.v France	£14.95
A beautiful and delightful rosé from Gascony, France. Uncomplicated refreshing easy drinking.	
MATEUS ROSÉ 11% a.b.v Portugal	£14.95
The popular original Portugese rosé, a superb accompaniment to Indian cuisine.	
BIG TOP WHITE ZINFANDEL 10% a.b.v USA	£16.95
Luscious strawberry ice cream on the nose supported by a ripe berry palate and an off-dry finish	
IL PARADOSSO NERO D'AVOLA ROSATO 12.5% ABV	£16.95
Italy	
An attractive light strawberry pink rosé with a fruit scented bouquet and notes of summer fruits. This easy drinking dry rosé is soft, crisp, well-balanced on the palate; rounded by a fresh acidity and a hint of mineral.	

BOTTLE BEERS:

BANGLA BEERS 5% 660 ml	£4.50
COBRA 5% 660 ml	£4.50
KINGFISHER 5% 650 ml	£4.50
BULMERS 4% 500 ml	£3.95

ALCOPOPS:

DESPERADOS 4-9% 330 ml	£2.95
SMIRNOFF ICE 4.5% 275 ml	£2.95
WKD BLUE 4.5% 275 ml	£2.95

SOFT DRINKS:

COKE/DIET COKE/LEMONADE/TANGO 1.5 ltr	£3.25
STILL & SPARKLING WATER 1 ltr	£2.75
J20 275 ml APPLE TISER 200 ml	£1.95
CAN OF COKE/DIET COKE / TANGO/SPRITE	£1.25
RED BULL 250 ml	£2.25

Vegetarian Mild Nuts/Peanut Gluten Milk/Cream Egg
V M N G M E
Medium/Spicy Spicy/Hot Fairly Hot Very Hot



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