



Welcome to Spice Valley, where over the last 15 years we have successfully delighted our customers with the rare taste of authentic Indian cuisine and excited them with rich, aromatic sauces and flavours. Our authentic menu of curries and other Indian favourites is influenced by marrying exotic spices with local produce. With family values at heart we serve honest Indian food.

Our staffs are central to our success, as are the links which we forge with our local communities. Our highly skilled chefs, originally from India, have experience from around the world, including some of the best known, award-winning restaurants. They share with you their years of expertise and creative flair. So whether you like your curries spicy and hot, or mild and creamy, we believe we've got something to satisfy each and every taste bud. So take a trip to Spice Valley and let us take you on a journey to India.

Smart, Stylish, Sophisticated...Spice Valley

SPICE VALLEY HORWICH
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[FACEBOOK.COM/SPICEVALLEYHORWICHRESTAURANTS](https://www.facebook.com/spicevalleyhorwichrestaurants)



[SPICEVALLEYHORWICH](https://www.tripadvisor.com/SpiceValleyHorwich)



[@SPICEVALLEYUK](https://twitter.com/SPICEVALLEYUK)



[WWW.SPICEVALLEYHORWICH.CO.UK](http://www.spicevalleyhorwich.co.uk)



[SPICEVALLEYUK](https://www.instagram.com/spicevalleyuk)

FUNCTION ROOMS AVAILABLE FOR PRIVATE HIRE

Specials

*Our tandoori specials are cooked in a clay oven, served on a sizzling plate, giving you a truly authentic taste
(Served with curry sauce)*

PANEER SHASHLIK v GF 10.95

Indian cottage cheese marinated with yoghurt cooked with bell peppers & onions

CHICKEN SHASHLIK GF 11.95

Tender pieces of chicken marinated with yoghurt & our chef's special spices, cooked with bell peppers & onions

CHICKEN TANDOORI GF 11.95

Chicken marinated with yogurt & tandoori spices (on the bone)

LAMB SHASHLIK GF 12.95

Tender pieces of lamb marinated with yoghurt and our chef's special spices, cooked with bell peppers and onions

MIXED SPECIAL GRILL GF 13.95

Platter of king prawn, chicken tikka, lamb chop, seekh kebab and reshmi kebab

JHINGA SHASHLIK GF 13.95

Tiger prawns marinated with yoghurt and our chef's special spices, cooked with bell peppers and onions

STARTERS

POPADUM 0.75

TRAY OF CHUTNEYS 1.55
(mango, mint & onion)

Add Lime Pickle for 0.75

SAMOSA 🌶️ v 3.95

Crispy pastry parcels filled with spicy mixed vegetables

ONION BHAJI 🌶️ v GF 3.95

Sliced onions coated in a gram flour batter & deep-fried

HARA BHARA KEBAB 🌶️ v 4.95

Spinach, potatoes & cottage cheese patties shallow fried

PANEER TIKKA 🌶️ v GF 4.95

Indian cottage cheese cooked with onions, yoghurt & spices

CHILLI PANEER 🌶️ 🌶️ v GF 5.95

Indian cottage cheese cooked chillies, garlic, onions & peppers

BHARWAN ALOO 🌶️ v GF 5.95

Scooped potatoes stuffed with mixed vegetables with authentic tandoori spices

MOGO CHILLI 🌶️ 🌶️ v GF 5.95

Cassava lightly tossed in spices with garlic, chillies & peppers

MUSHROOM PURI 🌶️ v 5.95

Sliced pieces of mushroom cooked in a medium sauce, with garlic wrapped in a puri

CRISPY CHILLI VEG 🌶️ 🌶️ v 5.95

Mixed crispy vegetable tossed with garlic chilli sauce

Great to share (for 2)

VEGETARIAN PLATTER v 10.95

An assortment of samosa, hara bhara kebab and onion bhaji

NON VEGETARIAN PLATTER GF 12.95

An assortment of popular kebabs – Chicken tikka, reshmi kebab, seekh kebab & lamb tikka served with salad

SEAFOOD PLATTER 15.95

An assortment of salmon tikka, tandoori prawns & Jhinga puree

GRILLED KEBABS & TIKKAS

Succulent meat marinated with special spices and cooked in tandoor

LAMB TIKKA 🌶️ 5.95

SEEKH KEBAB 🌶️ 4.95

CHICKEN TIKKA 🌶️ 4.95

RESHMI KEBAB 🌶️ 4.95

LAMB CHOPS 🌶️ 5.95

CHEF'S SPECIALS

TANDOORI DELIGHT 🌶️ GF 7.95

A mixed platter of chicken tikka, lamb chop, seekh kebab and king prawn

VEG DELIGHT 🌶️ v 6.95

An mixed platter of bharwan aloo, paneer tikka & hara bhara kebab

CHICKEN 65 🌶️ 🌶️ 6.95

Spicy coated chicken cooked with garlic, ginger, tomato and curry leaf.

PAKORA 🌶️ GF 5.95

Marinated in a lightly spiced gram flour batter, fried until crispy

FISH /SALMON/ CHICKEN / PANEER

CHICKEN CHAAT PURI 🌶️ 5.95

Chopped chicken tikka cooked with spices & tamarind sauce served in puri

SEAFOOD STARTERS

TANDOORI PRAWNS 🌶️ GF 7.95

Tiger prawns marinated in selected spices & yogurt cooked on grill

JHINGA PURI 🌶️ 6.95

King prawns cooked with tomatoes, onions & spices, served in traditional puri

SESAME JHINGA 🌶️ 6.95

King prawns coated with bread crumbs, sesame seeds & spices fried until golden

SPICE VALLEY SEA BASS 🌶️ 6.95

Fillet of fried sea bass marinated in our chef's special spice mix served with tamarind sauce

CHILLI GARLIC PRAWNS 🌶️ 🌶️ 7.95

King prawns tossed in garlic & green chillies

SALMON FISH TIKKA 🌶️ GF 6.95

Marinated salmon mixed in chef's special spices

SEAFOOD MAINS

GOAN MACHLI 🌶️ 11.95
Tilapia fish cooked with traditional Goan spices

FISH MOLEE 🌶️ 11.95
A famous fish curry from Kerela cooked with coconut milk and curry leaves

JHINGA MALAI CURRY 🌶️ GF 12.95
Butterfly king prawns cooked in coconut milk lightly spiced with mustard

MALVANI FISH CURRY 🌶️ 🌶️ 11.95
A spicy fish curry from cooked with authentic spices

JHINGA MIRCHI 🌶️ 🌶️ GF 12.95
King prawns cooked with mixed bell peppers, onions & green chillies

DUMKE JINGA 🌶️ 12.95
Marinated prawns grilled and served against a backdrop of tomato gravy

HARIYALI SEA BASS 🌶️ 14.95
Marinated sea bass fillet pan fried served with spiced mixed vegetables and rice

**YOUR FOOD CAN BE SERVED
MILD, MEDIUM OR HOT,
PLEASE INFORM A MEMBER OF STAFF**

Planning a wedding, birthday or function? At Spice Valley we work with you to tailor make your requirements, to ensure a smooth and successful event. Exclusive event set-up, and our mouth-watering food, will surely make your event unforgettable.

Monday - Friday
Early Bird
4 Course Meal @ 12.95Per Person
(5.00 pm to 6.30 pm)
(BOOKING ESSENTIAL)

TRADITIONAL MAINS

TIKKA MASALA 🌶️ GF 11.95
Nation's favourite cooked with yoghurt, spices and creamy tomato sauce

KORMA 🌶️ GF 11.95
A mild curry flavoured with coconut, cream, yoghurt and nuts

PASANDA 🌶️ GF 12.95
A mild dish with yoghurt, cream and cashew nut sauce

ROGANJOSH 🌶️ GF 11.95
A traditional Moghul dish cooked with chef's own recipe and fresh tomatoes

BHUNA 🌶️ GF 11.95
Onions, garlic and tomatoes perfectly spiced to give a rich flavour

VINDALOO 🌶️ 🌶️ 🌶️ GF 12.95
Traditional Goan dish cooked with red chilli paste

KARAHI 🌶️ 🌶️ GF 11.95
Cooked with green pepper, onions with a touch of garlic and ginger

BALTI 🌶️ GF 11.95
Made with special spices with a touch of fresh coriander and tomatoes

JALFREZI 🌶️ 🌶️ GF 11.95
A dish packed with chillies, peppers, garlic and tomatoes in an onion based sauce

MADRAS 🌶️ 🌶️ GF 11.95
Cooked with Madras special curry powder, red chillies and black pepper

VEGETABLE	7.95
PANEER	8.95
CHICKEN	8.95
CHICKEN TIKKA	9.95
LAMB	9.95
LAMB TIKKA	10.95
KING PRAWN	11.95

SIGNATURE DISHES

CHICKEN CHETTINAD 🌶️ 🍷 11.95
Very tasty dish with flavours of curry leaves, Coconut & mustard seeds

ACHARI CHICKEN 🌶️ 🍷 12.95
Succulent chicken cooked with onion, ginger, & mixed spices used in Indian pickles

PESHAWARI CHICKEN 🌶️ 🍷 10.95
Pieces of tandoori chicken cooked with cream, ginger, mixed nuts & rose water

CHICKEN LAHORI 🌶️ 🌶️ 🍷 10.95
A hot curry cooked in fiery tomato sauce, ginger & garlic

CHILLI CHICKEN 🌶️ 🌶️ 🌶️ 🍷 11.95
Chicken cooked with green chillies, onions, peppers, garlic, ginger & fresh coriander

DHABA MURG 🌶️ 🌶️ 🍷 10.95
Cooked in diced onion and diced tomato

DUCK CHILLI 🌶️ 🌶️ 🌶️ 🍷 10.95
Shredded duck breast cooked with peppers, chillies, tomatoes, onions and coriander

BHENDI GOSHT 🌶️ 🍷 11.95
Tender lamb cooked with onions, chillies tomatoes & okra finished with fresh coriander

GOSHT LABABDAR 🌶️ 🍷 11.95
Juicy lamb chunks cooked to perfection with fresh home ground spices in a mild spiced sauce.

HYDERABADI BAIGAN GOSHT 🌶️ 🍷 10.95
Lamb cooked with aubergines, yoghurt & chef's special spice mix

KEEMA TAWA FRY 🌶️ 🍷 11.95
Slow cooked minced lamb, sauté with peas, garlic, chillies, ginger julienne and flavoured with fresh mint leaf

LAMBSHANK KHADAMASALA 🌶️ 🍷 12.95
Marinated shank of lamb pot roasted with onions, tomatoes, chillies & coriander

MASALA LAMB CHOP 🌶️ 🌶️ 🍷 12.95
Lamb chops marinated in kashmiri chilli and ginger masala

CHICKEN 10.95
LAMB 11.95
KING PRAWN 12.95
VEGETABLE 9.95

NAGA 🌶️ 🌶️ 🌶️ 🍷
Tender cubes cooked with garlic, ginger & special Naga chillies

METHI 🌶️ 🌶️ 🍷
A fenugreek and onion based sauce cooked with chef's special blend of herbs

SAAGWALA 🌶️ 🍷
A medium dish cooked in a spicy sauce with spinach & coriander

TAWA 🌶️ 🌶️
Green capsicum, onions, garlic and ginger cooked with chef's own medium spices

DUMM BIRYANI 🌶️ 🍷
Cooked with the finest basmati rice & ground spices. Served with raita or vegetable curry sauce

YOUR FOOD CAN BE SERVED
MILD, MEDIUM OR HOT
PLEASE INFORM A MEMBER OF STAFF

Monday - Friday
LUNCH
3 Course Meals
@ 7.95 Per
Person
(12:00 noon to
2:00 pm)

VEGETABLES MAINS

ALOO GOBI 🌶️ 🍷 4.95 / 7.95

Potatoes and cauliflower cooked with onions, garlic, ginger & tomatoes

MUMBAI POTATO 🌶️ 🍷 4.95 / 7.95

Potatoes cooked with chillies in tomato onion based sauce

SAAG ALOO 🌶️ 🍷 4.95 / 7.95

Creamy spinach curry with potatoes

BHINDI BHAJI 🌶️ 🍷 4.95 / 7.95

Fresh okra stir fried in ground spices & onions

MUSHROOM BHAJI 🌶️ 🍷 4.95 / 7.95

Mushrooms tossed with spring onions stir fried with ground spices

TARKA DAL 🌶️ 🍷 4.95 / 7.95

Yellow lentils simmered with tomatoes, onions & tempered with cumin

BAIGAN BHARTA 🌶️ 🍷 4.95 / 7.95

Oven baked aubergine sautéed with tomatoes & onions

CHANA PINDI 🌶️ 🌶️ 🍷 4.95 / 7.95

Chick peas cooked with onions & garlic

PALAK CHOLE 🌶️ 🍷 4.95 / 7.95

Spinach and chickpeas cooked with garlic, chillies & special spices

DAL MAKHANI 🌶️ 🍷 4.95 / 7.95

Red kidney beans, split chickpeas & black lentils cooked with cream & tomatoes

VEG KOLHAPURI 🌶️ 🌶️ 🌶️ 🍷 4.95 / 7.95

Vegetables & cottage cheese cooked with dried chillies, chilli paste & coriander

PANNER MUSALLAM 🌶️ 🌶️ 8.95

Indian cottage cheese cooked in a spicy tomato sauce

PANEER BUTTER MASALA 🌶️ 8.95

Tandoori spiced Indian cottage cheese cooked with onion, tomatoes & chef's own spices

PANEER PALAK 🌶️ 8.95

Indian cottage cheese & spinach cooked with garlic & special spices

RICE

STEAMED RICE 🍷 2.75

PLAIN PILAU RICE 🍷 3.25

PILAU RICE 🍷 3.95

Choice of Mushrooms / Keema / Veg / Jeera

FRIED RICE 🍷 3.95

Choice of Egg/Onion/Chilli/Garlic

INDIAN BREADS

CHAPPATI 1.50

PLAIN NAAN 2.25

GARLIC & CORIANDER NAAN 2.95

CHILLI NAAN 2.95

KEEMA NAAN 3.10

PESHAWARI NAAN 3.10

KULCHA 3.10

Onion / Cheese

TANDOORI ROTI 1.95

ALOO PARATHA 2.95

ACCOMPANIMENTS

PLAIN YOGHURT 🍷 2.50

CHIPS 2.95

RAITA 🍷 2.95

PUNJABI SALAD 🍷 3.95

DESI SALAD 🍷 2.95

V Suitable for Vegetarians 🍷 **Gluten Free**

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot

Allergen menu available on request. We cannot guarantee that any of our foods are free from nuts or nut derivatives or dairy products. We will do our best to isolate/exclude these ingredients. Please ask a member of the service staff regarding your special needs

SPICE VALLEY

SPECIAL MEALS

SEA FOOD GRILL 14.95

Tiger prawn, fish tikka, white fish, sea bass.
Served with medium curry sauce, pilau rice & salad.

TANDORI ALOO 11.95

Scooped stuffed potatoes marinated in a spicy aromatic yogurt mixture grilled in tandoor until they are crisp. Served with medium curry sauce, pilau rice & salad

CHICKEN TANDOORI 1/4 11.95

Chicken marinated with yoghurt & tandoori spices (on the bone) with medium curry sauce, pilau rice & salad

TANDOORI CHAMPAN 13.95

Tender lamb chop marinated with fresh garlic, ginger and mixed spices. Served with medium curry sauce, pilau rice & salad

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BOOK YOURSELF INTO A
UNIQUE COOKERY CLASS
EXPERIENCE. LEARN TO COOK
A WHOLE MEAL WITH OUR
EXPERT CHEFS AND ENJOY
YOUR OWN COOKED FOOD
WITH A GLASS OF WINE.

Call 01204697222 to book your
lesson/email
bookings@spicevalleyhorwich.co.uk

CHILDREN'S MENU 7.95

Mains

Choose One

SCAMPI
FRIED CHICKEN
FISH FINGERS
CHICKEN TIKKA

Chicken, Lamb or Veg
KORMA ^{GF}
TIKKA MASALA ^{GF}
ROGAN JOSH ^{GF}

Sides

Choose One

CHIPS
PLAIN NAAN
SALADE
STEAM RICE
CHAPPATTI

Desserts

Choice of

VANILLA,
CHOCOLATE,
STRAWBERRY,
MANGO or
PISTACIO ICE CREAM

