

Lamb Dishes

Lamb Bhindi	cooked in okra and spices in a sauce	£8.95
Lamb Bhuna	cooked with browned onions, tomato and fresh coriander	£8.95
Lamb Dhansak	cooked in a fairly hot sweet and sour lentil sauce	£8.95
Lamb Dupiaza	cooked with fried onions	£8.95
Lamb Jalfrezi	cooked with tomato, capsicum, onions and green chillis	£9.95
Lamb Kashmiri	cooked with banana in a mild creamy sauce	£8.95
Lamb Kurma	cooked in a specially prepared mild sauce	£8.95
Lamb Malayan	cooked with pineapple in a mild creamy, sweet sauce	£8.95
Lamb Madras	cooked in a fairly hot sauce	£8.95
Lamb Methi	cooked with fenugreek leaves	£8.95
Lamb Mushroom	cooked with mushrooms	£8.95
Rogan Gosht	cooked with glazed tomatoes and garnished with fresh coriander	£8.95
Lamb Sagwalla	cooked with fresh spinach and a touch of garlic	£8.95
Lamb Vindaloo	cooked in a very hot sauce	£8.95

Seafood Dishes

King Prawn Bhuna	cooked in browned onions, yoghurt and freshly ground mild spices, with a touch of garlic and ginger (semi-dry dish)	£13.95
King Prawn Dhansak	cooked in a hot, sweet and sour lentil sauce	£13.95
King Prawn Jalfrezi	cooked freshly to order in sliced ginger, green chilli, tomatoes and special spices	£13.95
King Prawn Madras	cooked in a fairly hot sauce	£13.95
King Prawn Mushroom	cooked with mushrooms	£13.95
King Prawn Pathia	cooked in a sweet and sour sauce	£13.95
King Prawn Sagwalla	cooked with fresh spinach and a touch of garlic	£13.95
King Prawn Vindaloo	cooked in a very hot sauce	£13.95
Jhinga Jhool	spiced king prawn cooked in the karai	£13.95
Prawn Bhindi	cooked in okra and spices in a sauce	£11.95
Prawn Bhuna	cooked in browned onions, yoghurt and freshly ground mild spices with a touch of garlic and ginger	£11.95
Prawn Dhansak	cooked in a hot, sweet and sour lentil sauce	£11.95
Prawn Jalfrezi	cooked freshly to order in sliced ginger, green chilli, tomatoes and special spices	£11.95
Prawn Madras	cooked in a fairly hot sauce	£11.95
Prawn Mushroom	cooked with mushrooms	£11.95
Prawn Pathia	cooked in a sweet and sour sauce	£11.95
Prawn Sagwalla	cooked with fresh spinach and a touch of garlic	£11.95

Biryani Dishes

Served with rice, salad and mixed vegetable curry		
Chicken Biryani	cooked with mildly spiced chicken	£12.95
Lamb Biryani	cooked with mildly spiced diced spring lamb	£12.95
Chicken Tikka Biryani	cooked with mildly spiced barbecued chicken	£13.95
King Prawn Biryani	cooked with mildly spiced king prawns	£14.95
Prawn Biryani	cooked with mildly spiced prawns	£13.95
Spice Valley Special Biryani	cooked with chicken, lamb and prawn	£14.95
Vegetable Biryani	cooked with mildly spiced vegetables	£10.95

Vegetarian Main Courses

Cooked with sunflower oil. Alone or in combination with other main courses, these vegetarian specialities are an authentic taste of India		
Karai Sabzi	a combination of fresh vegetables, highly spiced and cooked in the karai with fresh ginger, garlic, tomatoes, onions and capsicum	£7.95
Vegetable Dhansak	cooked with lentils in a sweet and sour sauce	£7.95
Vegetable Kurma	creamy, sweet coconut mild sauce	£7.95
Vegetable Masala	creamy, mild sweet sauce	£7.95
Vegetable Paneer	creamy mild sauce with indian cheese	£7.95
Vegetable Rogon	glazed tomatoes and garnished with fresh coriander	£7.95

Fresh Vegetable Side Dishes

Mixed Vegetable Curry	mixed vegetables cooked in a medium spiced sauce	£4.95
Niramish	South Indian style lightly spiced stir fry	£4.95
Aloo Jeera	potato cooked with a combination of ground spices	£4.95
Mushroom Bhaji	spiced mushrooms	£4.95
Palak Bhaji	spinach with onions and a touch of garlic	£4.95
Aloo Gobi	spiced potato and cauliflower	£4.95
Motter Paneer	chick peas cooked with indian cheese	£4.95
Chana Masala	spiced chick peas	£4.95
Bangon Bhaji	spiced aubergines	£4.95
Aloo Palak	potato and spinach with a touch of garlic	£4.95
Bhindi Bhaji	spiced okra (ladies fingers)	£4.95
Dall Masala	spiced lentils	£4.95
Courgette Bhaji	spiced courgettes with garlic	£4.95
Cauliflower Bhaji	spiced cauliflower	£4.95
Sag Paneer	spinach with cottage cheese	£4.95
Raitha	yoghurt and cucumber	£2.00
Bombay Aloo	spicy potatoes	£4.95

Sundries

Keema Rice (minced lamb)	£4.25
Special Fried Rice (veg)	£4.25
Mushroom Fried Rice	£4.25
Egg Rice	£4.25
Pilau Rice	£3.50
Plain Rice	£3.00
Naan	£3.00
Keema Naan	£3.50
Peshwari Naan	£3.50
Garlic Naan	£3.50
Parata	£3.00
Chapati	£2.00
Tan Roti	£2.00

Our chef will be pleased to prepare any dishes of your choice not listed on this menu.

SPICE VALLEY

BANGLADESHI & INDIAN CUISINE

20% Discount

Collection only on orders over £10

Home Delivery Service

Minimum order of £15

www.spicevalleyabingdon.com

Tuesday Buffet Evening

Booking advisable

Three courses of the finest Bangladeshi and Indian Cuisine
All you can eat for only £13.50

Established 1998

Tel: 01235 539 400 or 01235 538 998

Coxeter House, 21-27 Ock Street, Tanary Court
Abingdon, Oxon OX14 5AJ

Open seven days a week: 6pm – 12 midnight
Free parking behind Coxeter House

Appetisers

Poppodoms plain or masala	£0.75
Chutney Tray a range of 5 dips	£3.00
Single Chutney onion salad, mango, tamarind, mint, lime pickle	£1.00
Stuffed Pepper chicken or lamb	£4.95
Stuffed Pepper vegetable	£4.25
Stuffed Chillies whole chilli and cheese coated in breadcrumbs	£4.25
Nargis Kebab boiled egg coated with mince lamb and spices, then cooked in our spicy tangy sauce	£4.95
Mixed Starter a combination of chicken tikka, lamb tikka, shish kebab and onion bhaji with salad	£5.95
Suka King Prawn king prawns cooked in tamarind sauce and served on puree (fried bread)	£6.95
Chicken Tikka marinated for 24 hours and barbecued in the clay oven	£4.95
Lamb Tikka marinated for 24 hours and barbecued in the clay oven	£4.95
Tandoori King Prawn marinated for 24 hours and barbecued in the clay oven	£6.95
Shish Kebab minced lamb with fresh herbs and spices, barbecued in the clay oven on a skewer	£4.95
Shami Kebab minced lamb, fresh herbs and spices and fried	£4.95
Chicken Chat cooked with cucumbers in sweet and sour sauce	£4.95
Tropical Prawn Puree prawns cooked in our chef's own recipe	£5.95
Bonhoor Tikka venison marinated for 24 hours and barbecued in the clay oven	£6.95
Tropical King Prawn Puree king prawns cooked in our chef's own recipe	£6.95
Aloo Chat potatoes with cucumbers in sweet and sour sauce	£4.25
Bombay Chatt Patti potato cubes with chick peas	£4.25
Onion Bhaji finely sliced onions with garam flour and deep fried	£4.25
Batak Tikka duck marinated for 24 hours and barbecued in the clay oven	£6.95
Butterfly King Prawn king prawns coated with bread crumbs and deep fried	£6.95
Prawn Cocktail prawns with cocktail sauce	£5.95
Garlic King Prawn king prawns cooked in a garlic sauce with green herbs	£6.95
Nowbi Kebab minced chicken with fresh herbs and spices and barbecued in the clay oven on a skewer	£4.95
Avocado Prawn fresh avocado with prawns and cocktail sauce	£5.95
Dall Soup lentil soup cooked with a touch of garlic	£4.25
Lamb Samosa lamb in deep fried light pastry	£4.95
Vegetable Samosa vegetable in deep fried light pastry	£4.25

Tandoori Specialities

Sashlik Paneer Chicken shashlik chicken with indian cheese	£11.95
Tandoori Chicken Sizzler half a spring chicken marinated with delicious herbs and spices, barbecued in the clay oven	£9.95
Chicken or Lamb Tikka marinated for 24 hours and barbecued in the clay oven	£9.95
Tandoori King Prawn marinated for 24 hours and barbecued in the clay oven	£13.95
Sashlik Chicken or Lamb marinated spring chicken or diced, deboned meat from leg of spring lamb, barbecued on charcoal with green peppers, tomato and onion and served with salad	£10.95
Tikka Special with mushroom, tomato and capsicum	£10.95
Sashlik King Prawn king prawns, barbecued on charcoal with green peppers, tomato and onion and served with salad	£14.95
Tandoori Mixed Grill a platter of murgh tandoori, murgh tikka, lamb tikka and shish kebab, barbecued in our charcoal Tandoor	£14.95

Spice Valley Specialities

Salmon Lajabab glazed in honey and cooked in a specially prepared mild sauce	£11.95
Chicken Tikka Masala breast pieces barbecued in the clay oven and served in a creamy sauce	£9.95
Gosht Kara Masala deboned spring lamb braised golden brown in onion, ginger and garlic	£9.95
Lamb Pasanda tender pieces of lamb cooked in a specially prepared cream and nut sauce	£9.95
Chicken or Lamb Bahari cooked with green herbs and spices in a cast iron skillet	£9.95
Kashmiri Chicken Masala cooked in a masala sauce with tropical fruits	£9.95
Tandoori Chicken Jalfrezi half a tandoori chicken barbecued in the clay oven then cooked with tomato, capsicum, onions and green chillis	£9.95
Tandoori Chicken Masala half a tandoori chicken barbecued in the clay oven then cooked in a creamy, sweet mild masala sauce	£9.95
Lemon Chicken medium spiced in a lemon flavoured sauce	£9.95
Chicken Tikka Razzela cooked with onions and unground herbs and spices	£9.95
King Prawn Makni cooked with fresh cream and cashew nuts	£13.95
Chicken Tikka Paneer indian cheese cooked in a mild creamy sauce	£9.95
Pistachio Chicken marinated in a special mild sauce and garnished with roasted pistachio nuts	£9.95
Chicken Makanwalla marinated in a butter sauce and cooked with fresh cream	£9.95
Garlic Chicken cooked with freshly ground herbs and spices and with garlic	£9.95
King Prawn Nawabi marinated for 24 hours in a specially prepared sauce with brandy	£13.95
King Prawn Bahari cooked with green herbs and spices in a cast iron skillet	£13.95
Salmon Peri Peri cooked in a delicately prepared sauce with oriental herbs and spices	£11.95
Murgh Masala whole pieces of chicken breast cooked with minced lamb	£9.95
Achaar Lamb or Chicken rich, spicy dish cooked with our chef's own recipe	£9.95
Lamb Tikka Masala creamy, sweet and mild sauce	£9.95
Naga Chicken or Lamb Very hot dish, cooked with Naga chillies and spices	£9.95

Balti Dishes

These dishes are cooked by our chef who is specially trained in punjabi style Balti cooking	
Chicken Tikka Balti	£9.95
Chicken Balti	£9.95
Lamb Balti	£9.95
King Prawn Balti	£13.95
Prawn Balti	£11.95
Vegetable Balti	£8.95

Venison

A range of sensational curries using prime pieces of venison	
Bonhoor Delight tender pieces of diced venison served with a rich orange flavoured Grand Marnier based sauce	£13.95
Bonhoor Tikka succulent pieces of cubed venison marinated then cooked in the tandoor and served with salad and our own special sauce	£13.95
Bonhoor Karai succulent pieces of venison cooked in the karai with fresh ginger, garlic, tomatoes, onions and capsicum	£13.95
Bonhoor Tikka Masala diced lean venison marinated overnight, barbecued in the tandoor then finished in an enriched masala sauce for a truly dazzling flavour	£13.95
Bonhoor Jalfrezi an exceptional and spicy combination of diced lean venison in a sauce of garlic, ginger and fresh green chillies - hot!	£13.95
Bonhoor Raicath a wonderfully tasty dish similar to jalfrezi but with less chilli and the addition of coconut and cream for a more delicate flavour	£13.95
Bonhoor Palak prime venison cooked with fresh spinach to give a distinctive aroma and flavour	£13.95

Duck

A range of sensational curries using the finest fresh lean duck	
Batak Delight tender pieces of lean duck served with a rich orange flavoured Grand Marnier based sauce	£13.95
Batak Tikka succulent pieces of cubed breast of duckling marinated then cooked in the tandoor and served with salad and our own special sauce	£13.95
Batak Karai tender pieces of boneless duck cooked in the karai with fresh ginger, garlic, tomatoes, onion and capsicum	£13.95
Batak Tikka Masala diced lean duck marinated overnight, barbecued in the tandoor then finished in an enriched masala sauce for a truly dazzling flavour	£13.95
Batak Jalfrezi an exceptional and spicy combination of diced lean duck in a sauce of garlic, ginger and fresh green chillies - hot!	£13.95
Batak Raicath a wonderfully tasty dish similar to jalfrezi but with less chilli and the addition of coconut and cream for a more delicate flavour	£13.95

Spice Valley Signature Dish

An extra special dish - a most unusual experience possibly unlike anything you may have tried before. For 4 persons.

Kurjee Lamb whole leg of lamb marinated for several hours with a secret combination of delicate herbs and spices then roasted. 24 hours notice required.	£64.95
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Fish

The finest fresh fish available, unless specified, served as fillet, to produce a unique choice of main courses

Ayre Mass Masala slice of bangladeshi fish known as ayre, marinated overnight and served in a wonderful masala flavoured sauce	£12.95
Ayre Jalfrezi fillet of ayre in a terrific hot spicy sauce of green chillis, turmeric, garlic and ginger	£12.95
Karai Ayre fillet of ayre cooked in the karai with fresh ginger, garlic, tomatoes, onion and capsicum	£12.95
Boal Jalfrezi bangladeshi fish cooked in selected spices, coriander and green chillis	£12.95
Biran Boal slices of bangladeshi boal fish fried with tomatoes, onion, coriander and diced green peppers	£12.95
Sardine Masala mild, creamy and sweet sauce	£10.95
Sardine Jalfrezi cooked with tomatoes, capsicum, onions and green chillis	£10.95

Chicken Dishes

All chicken is taken from the breast and is off the bone	
Chicken Bhindi cooked in okra and spices in a sauce	£8.95
Chicken Bhuna cooked with browned onions, tomato and fresh coriander	£8.95
Chicken Chat cooked with cucumbers in a sweet and sour sauce	£8.95
Chicken Dhansak cooked in a fairly hot sweet and sour lentil sauce	£8.95
Chicken Dupiaza cooked with onions in a delicate sauce	£8.95
Chicken Jalfrezi cooked with tomato, capsicum, onions and green chillis	£9.95
Chicken Jeera cooked with cumin seeds	£8.95
Chicken Kashmiri cooked with banana in a mild creamy sauce	£8.95
Chicken Kurma cooked in a specially prepared mild sauce	£8.95
Chicken Madras cooked in a fairly hot sauce	£8.95
Chicken Malayan cooked with pineapple in a mild creamy, sweet sauce	£8.95
Chicken Methi cooked with fenugreek leaves	£8.95
Chicken Mushroom cooked with mushrooms	£8.95
Chicken Rogan cooked with glazed tomatoes and garnished with fresh coriander	£8.95
Chicken Sagawalla cooked with fresh spinach and a touch of garlic	£8.95
Chicken Vindaloo cooked in a very hot sauce	£8.95