



## Spice Gallery

**OF SOMERTON** 

## **OPENING HOURS**

Sunday to Thursday: 12:00pm to 2:00pm & 5.30pm to 10.30pm Friday: Lunch Time Closed Re-open 5.00pm to 11.00pm Saturday: 12:00pm to 2:00pm & 5.00pm to 11.00pm

## 13 BRUNEL SHOPPING CENTRE SOMERTON, SOMERSET TA11 7PY

NO CREDIT OR DEBIT CARD PAYMENT, PAY BY CASH & CHEQUE SORRY FOR ANY INCONVENIENCE

## **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

Our chef will be delighted to prepare any dish of your choice not listed in the menu

**VEGETABLE DISHES V** MAIN SIDE MIX VEGETARI E CURRY f4.95 f7.95 MIX VEGETABLE BHAJI f4 95 f7 95 **CAULIFLOWER BHAJI** £4.95 £7.95 SAG BHAJI spinach £4.95 £7.95 **BOMBAY ALOO** Spiced Potato £4.95 £7.95 SAG ALOO Spinach & potatoes £4.95 £7.95 ALOO GOBI Cauliflower and notatoes f4 95 f7 95 £4.95 £7.95 CHANA MASALA Spicy chickpeas CHANA SAG chickpeas with spinach NEW f7.95 £4.95 £4.95 £7.95 DALL MASALA TARKA DALL Lentils with fresh garlic £4.95 £7.95 **DALL SAMBER** Lentils with vegetables £4.95 £7.95 MUSHROOM BHAJI Spiced mushroom £5.50 £7.95

£5.50

£5.50

£5.50

£5.50

£7.95

£7.95

£7.95

£7.95

**BRINJAL BHAJI** Aubergine

BHINDI BHAJI Fresh okra with spices

SAG PANNER Spinach & Indian Cheese

MATTAR PANNER Peas, cheese and cream

**RICE** PLAIN RICE V £3.30 PILAU RICE V £3.50 **ONION FRIED RICE** £4.50 ONION CHILLI FRIED RICE £4.50 **PEAS PILAU RICE** £4.50 GARLIC RICE £4.50 COCONUT RICE V £4.50 I FMON RICE V £4.50 **KEEMA RICE** £4.50 **VEGETABLE RICE** £4.50 MUSHROOM RICE V £4.50 SPECIAL FRIED RICE £4.50 FGG PII AU RICF £4.50 **CHICKEN TIKKA RICE** £4.50 RUTTER RICE £4 50 **MASALA CHIPS** £4.95 (Hot) (Fried with onion & peppers CHIPS (large) £2.95

**Chilli Rating** 

Vegetable **V** Spicy **✓** Hot **✓** Very Hot **✓** 

NAN PLAIN NAN V £2.95 GARLIC NAN V £3.50 CHEESE NAN V £3.95 **KEEMA NAN** £3.95 STUFFED NAN £3.95 **GARLIC CHEESE NAN** £3.95 **GARLIC CHILLI NAN** £3.50 **KEEMA & CHEESE NAAN NEW** £3.95 **CHICKEN TIKKA & CHEESE NAAN NEW** £3.95 **CHICKEN TIKKA NAAN NEW** £3.50 **PESHWARI NAN** £3.95 **PARATHA** £3.50 **CHAPATI** £1.95 TANDOORI ROTI £2.95 **MIX RAITHA** £2.95 **PLAIN YOGHURT** £2.95 **ENGLISH DISH CHICKEN OMLETTE & CHIPS** £8.95 £8.95

CHICKEN OMLETTE & CHIPS £8.95
MUSHROOM OMLETTE & CHIPS £8.95
CHICKEN & CHIPS £8.95
PLAIN OMLETTE & CHIPS £7.95
CHICKEN NUGGET & CHIPS (10pc) £7.95
VEGETABLE OMELET WITH CHIPS £8.95
CHICKEN NUGGETS 10pc) £5.95

	£0.95	EXOTIC DISHES	7		
	£0.95		14.95	CHICKEN OR LAMB REZALA	
Mixed Pickle/Onion Salad/ Mango Chutney/ Mint Yoghurt (Per Head)	20.73	This is a very exotic Indian dish prepared with lamb marinated for 48 hours in spices, roasted in the oven and served with chick pe		ACHARI CHICKEN OR LAMB	
ALL CHUTNEYS	£3.80		1 1 1 1 1	CHICKEN OR LAMB SHASLIC	
APPETIZERS 🌌		BATAK "E" TAMARIND (DUCK)   Duck magret glazed with tamarind sauce.	4.3.	MURGH MASALA / Spring chicken on the bone marinated in	
GALLERY MIXED PLATTER			13.95	spiced minced lamb and cooked in a delic	cious sauce.
(for 2 persons) £9.95 (for 4 persons)£	19.95	Crispy Duck fried in a typical Gujrati spice batter, tossed with yoghurt, curry leaves & green chilies		SHATKORA CHICKEN OR LAMB 🗡	£10.95
	£5.95	SLAY THE DRAGON £1	11 95	Cooked with shatkora fruit (Bangladeshi cit GOSHT KATA MASALA	trus fruit) & our own blend of spices £12.95
Pineapple flavored honey glazed chicken cooked in clay oven.		Pineapple flavored honey glazed chicken cooked in the tandoor, A Mysore delicacy.		Braised golden brown lamb in sliced onio	
	£5.45		14.95	ground garam masala, in a thick sauce.	
Spring chicken marinated in herbs and grilled in clay oven.	65.45	Succulent whole king prawns cooked in a pan with a variety of s		TAWA 🛩	
MURGH NAZAKAT Succulent chicken skewered, delicately flavored with garlic &	£5.45	in a medium thick sauce, aromatic flavors, cooked with blackcur		Cooked with fresh crunchy thin slice of cap	osicum onion, coriander hint of spices
Cheese cooked in the tandoor.		SUNSET SHIMLA LAMB/CHICKEN £1 A mild dish cooked with mangoes, fresh garlic, diced onions		CHICKEN OR LAMB TIKKA	£10.95
CHICKEN PAKORA 🌽	£5.95	and capsicum.		KING PRAWN	£14.95
Chicken coated with spicy gram flour butter		DEVILS TAMARIND Lamb/Chicken 🔑 £1	11.23	ROSHNI 🛩	
CHICKEN WINGS (5pc) NEW	£5.95	Tender Lamb or Chicken marinated in tamarind sauce cooked in the tandoor, pan fried with aromatic spices.		Cooked with garlic ginger, coriander onio	
	£6.95			CHICKEN OR LAMB TIKKA	£10.95
Tender pieces of fillet fish infused with fresh herbs and spices pan fried with onion, papers and green chilli	d	A hot curry cooked with potato in special Chilli sauce known as		KING PRAWN	£14.95
	£5.45	naga chilli, madras or vindaloo.		TAPELI 🎤	
	£5.45		12.73	Fairly hot dish with fresh spinach	610.05
	£5.45	Chicken on the bone in a thick spicy curry flavored sauce, with roasted and ground red chilies, coriander seeds, pepper corns,		CHICKEN OR LAMB KING PRAWN	£10.95 £14.95
	£5.45	cumin and fenugreek leaves finished with garlic sauce.		KING PRAWN	£14.93
	£5.45		14.95		
. ,	£6.95	King prawns from the Bay of Bengal treated with lime and turmeric, tossed in a pepper, onion and fennel masala tempered	·d	BEEF SPECIA	IL DISHES
King prawns cooked with light spices and herbs served on fried Indian		with curry leaves and fenugreek leaves.		BEEF BOMBAY FLAME	£11.95
TANDOORI KING PRAWN NEW	£7.50			BEEF JALFRAZI	£11.95
KING PRAWN BUTTERFLY NEW	£5.95	GALLERY SPECIAL		BEEF BALTI	£11.95
PRAWN COCKTAIL NEW	£5.95		10.95	BEEF BHUNA	£11.95
PRAWN PURI 🛩	£5.95	Chicken cooked with fresh herbs and spices in a coconut sauce.	44.05	BEEF KORAI	£11.95
Prawns cooked with light spices and herbs served on fried Indian bread	d.		11.95	BEEF GARLIC CHILLI	£11.95
GARLIC MUSHROOMS	£5.95	JEERA CHICKEN OR LAMB / £1 Chicken cooked with cumin seeds and peppers in a special sauce	10.95	BEEF BIRYANY	£12.95
MEAT SAMOSA (2 large pieces) 🛩	£4.95	with fairly hot spices to produce an aromatic flavor.	153 m		CALL TO THE STATE HAR
` 3 ' /	£4.95		10.95	BIRYANY D	ICUEC &
SHEEK KEBAB Spiced minced meat barbecued in a clay oven.	£4.95	Tender pieces of spring chicken flavored with egg, ginger, garlic exotic masala shallow fried & then added to special home prepar	: &	A mixed blend of spices cooked with basr	
ONION BHAJI Crisp, sliced onions & gram flour fritters.	£4.45	sauce of yoghurt, coconut, poppy seeds, cashew nuts & sultanas.		GARLIC CHILLI BIRYANY (chick	, ( 3 1,
FROM CLAY OVEN			10 95	GALLERY SPECIAL MIX BIRYA	,
These dishes are dry and come with salad, we strongly advise that you		Diced chicken marinated in yoghurt sauce, then cooked in a very mild authentic korma sauce.		CHICKEN/LAMB BIRYANY 🔑	
take some side dishes and accompaniment, e.g vegetables and nan bro Please note that delays sometimes occur in cooking Tandoori dishes as		TANDOORI KING PRAWN MAKHANY (mild) £1	14.05		
these are made to order.		King Prawns marinated in yoghurt sauce, then cooked in a		CHICKEN/LAMB TIKKA BIRYA	
TANDOORI CHICKEN (on the bone) ½ 🖋	10.95	very mild authentic korma sauce		PRAWN BIRYANY 🌽	£11.95
Spring chicken marinated with delicious herbs and spices,	.10.55	NORTH INDIAN GARLIC CHILLI CHICKEN ### £1 Tender chicken breast cooked in spices with fresh garlic,	10.95	KING PRAWN BIRYANY 🧪	£14.95
barbecued in a clay oven.		peppers & dried chilies.		VEGETABLE BIRYANY 🥒	
CHICKEN TIKKA OR LAMB TIKKA SIZZLER #£9.95/£					£10.95
	10.95		10.95		
Marinated for 24 hours and barbecued in clay oven.		Extensive use of garlic with combination of spices and herbs	10.95	TRADITIONA	
Marinated for 24 hours and barbecued in clay oven.  PANEER TIKKA NEW £	10.95	Extensive use of garlic with combination of spices and herbs  CHICKEN OR LAMB CHILLI MASALA  £1		CURRY	
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Marinated for 24 hours and barbecued in clay oven.  PANEER TIKKA NEW  Marinated for 24 hours and barbecued in clay oven.  CHICKEN / LAMB SHASLICK  Marinated spring chicken or lamb barbecued with green peppers, tomatoes & onion.  BOTI KEBAB  Deliciously spiced lamb, roast coriander and fresh coriander barbecued in the tandoor oven.  TANDOORI KING PRAWN SHASLICK  King prawns barbecued with green peppers, tomatoes and onions.  TANDOORI MIXED GRILL  A platter of tandoori chicken, chicken tikka, lamb tikka and Sheek kebs TANDOORI KING PRAWN  FISH CHILLI FRY NEW  BANGLADESHI FISH SPECIALTIES  Worth a little wait, some of these dishes are unique to the Spice Galler The fish dishes below are highly recommended and are in great demar restaurants all over Bangladesh because of their exquisite flavors.  FISH KORAHI  Traditional Bangladeshi fish cooked with mixed pepper, ginger, tomatoes & coriander.  FISH JALFREZI  Traditional Bangladeshi fish cooked with green chilies,	110.95 110.95 110.95 114.95 114.95 114.95 111.95 111.95	Extensive use of garlic with combination of spices and herbs CHICKEN OR LAMB CHILLI MASALA  DUCK CHILLI MASALA  \$1  NAGA CHICKEN OR LAMB TIKKA  With special Naga pickle  NAGA DUCK  ZARA CHICKEN OR LAMB TIKKA  Spicy & creamy dish  GALLERY'S OWN BALTI DISHES  Cooked with ground garam masala, ground coriander, secret herb spices to suit every palate. It is medium in strength and rich in flich CHICKEN OR LAMB BALTI  CHICKEN OR LAMB BALTI  PRAWN BALTI  TANDOORI KING PRAWN BALTI  CHICKEN OR LAMB TIKKA KORAHI  CHICKEN OR LAMB TIKKA KORAHI  TANDOORI KING PRAWN KORAHI  £  TANDOORI KING PRAWN KORAHI  £  TANDOORI KING PRAWN KORAHI	10.95 10.95 13.95 10.95 13.95 10.95 10.95 10.95 10.95 10.95 11.95 13.95 13.95 £10.95 £13.95 £14.95	CURRY Cooked with medium spices KORMA Cooked in a creamy sauce made of almond and coconut powder BHUNA Cooked with a variety of spices and lots of onion. ROGAN Cooked with tomatoes DOPIAZA Cooked with onions CEYLON Cooked with coconut CHICKEN LAMB CHICKEN OR LAMB TIKKA PRAWN	DANSAK Cooked with lentils  PATHIA Cooked in sweet and sour sauce  MADRAS Hot Cooked with lots of spice  VINDALOO Hot curry cooked with potatoes  MALAYA Cooked with pineapple  PHALL Cooked with chillies  SAGWALA with Spinach  £9.95 £10.95 £10.95 £10.95
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**BUTTER CHICKEN OR LAMB** 

Spring Chicken pieces lightly spiced, grilled on a charcoal oven, finished in a mild buttery sauce.

£12.95

£10.95 VEGETABLE MAKHANY

VEGETABLE DUPIAZA

£9.95

£9.95

**CHEF'S RECOMMENDATION** 

**PAPPADOM AND CHUTNEY'S** 

FISH BHUNA 🥒

Fish Cooked with a variety of spices and lots of onion.