

There is no doubt that most visitors to Angel Spice return again and again to sample its outstanding cuisine. Fine food is one of life's most exquisite pleasures – for you to enjoy and savour whenever possible. Such is the philosophy of the owner of this restaurant, Bash, an experienced chef himself, whom takes great care, pride and satisfaction in creating the finest cuisine.

Angel Spice has a reputation for traditional and authentic classic Indian dishes and sauces, with some modern and imaginative interpretations.

However, you can now also choose dishes influenced by the tastes and flavours from around India and Bangladesh. Your meal is created using only the finest ingredients of the highest quality.

Consideration is given to the combination of colours, textures, originality and presentation of every dish, ensuring a feast for your eyes as well as your palate.

The extensive choice of menu caters for most tastes, including vegetarian and special diets. However, given the time, you can also compose a menu to suit your special requirements if necessary.

Starters

All dry starters are served with appropriate salad or dressing and minted yogurt. Most of our starters are fat free. £4.95 **Shish Kebab Prawn Puri** £5.40 100% minced lamb mixed together with fresh herbs Prawn cooked with medium herbs and spices, onions and spices, ginger, garlic, then grilled in the tandoor. and tomatoes wrapped in fluffy fried bread known as puri. May contain gluten. Shami Kebab £4.95 100% minced lamb mixed together with fresh herbs **King Prawn Butterfly** £5.30 and spices, ginger, garlic, then pan fried in the shape Jumbo King Prawn deep fried with golden crumbs. of a burger. May contain gluten. Reshmi Kebab £4.95 Fish Biran £6.95 100% minced lamb mixed together with fresh herbs Pan fried lightly spiced salmon. and spices, ginger, garlic, then pan fried in the shape of a burger wrapped with an omelette **Prawn Cocktail** £3.60 IDEAL FOR VEGETARIAN AND VEGAN Tandoori Chicken £4.95 **Onion Bhaji** £3.95 (1/4 on the bone) Chicken marinated in herbs and Sliced onions and various vegetables lightly seasoned spices and natural yoghurt, then grilled in the with herbs. tandoor. **Vegetable Stuffed Pepper** £4.95 Chicken Tikka £4.95 Capsicum filled with lightly spiced vegetables and Succulent pieces of chicken breast marinated in grilled in the tandoor. herbs, spices and natural yogurt prior to barbecuing. £4.95 **Chicken Chatt** £4.95 **Bengal Chatpoti**

Cooked with chatt masala, creating a slightly sharp and tangy flavour.

Chicken Pakora

Grilled chicken breast marinated and lightly spiced, deep fried in spicy batter. May contain gluten.

£5.30 **Lamb Chop**

Juicy lamb chop marinated and grilled with the fat on, lightly spiced with fresh herbs and a touch of lemon juice.

Angel Mix Kebab £5.40

Chicken tikka, lamb chop and sheek kebab.

Chicken Tikka Puri £5.40

Grilled chicken breast cooked with medium herbs and spices, onions and tomatoes wrapped in fluffy fried bread known as puri. May contain gluten.

Lamb Stuffed Pepper

Capsicum filled with lightly spiced minced lamb and grilled in the tandoor.

Lamb Samosa £4.95

Triangular shaped pastry filled with lightly spiced 100% minced lamb and deep fried. May contain nuts.

Chickpeas cooked with herbs and chatpoti spices, spicy but not too hot.

Garlic Mushrooms £4.95

Cooked with fresh garlic.

Aloo Pakora £3.95

Spicy potatoes deep fried in lightly spiced batter. May contain gluten.

Aloo Chatt £3.95

Diced baby potatoes cooked with specially imported dish style tangy chatt masala, decorated with tomato and cucumber.

£4.95 **Vegetable Samosa**

Triangular shaped pastry filled with lightly spiced seasonal vegetables and deep fried. May contain nuts.

Fresh Salad £2.70

£0.99 **Pappadoms**

Plain or spiced.

£0.85 **Full Pickle Tray**

Per person.

Unless otherwise stated, our dishes do not contain gluten or nuts. However, we cannot guarantee no cross contamination from produce buyer.

Chef's Recommendations

Lamb Methi Gost £11.95

Lamb cooked with fenugreek, strong in flavour but medium in spice.

Chicken Methi £10.95

Chicken cooked with fenugreek, strong in flavour but medium in spice.

Jeera Chicken £10.95

Chicken flavoured with cumin seeds, medium in strength.

Kerala Chicken £10.95

South Indian dish, spicy and hot with dry red chillies.

Emily's Special Chicken £10.95

Cooked with chickpeas and Bash special spice. Medium in strength.

Bindi Gost £12.95

Lamb cooked with okra in a medium spice.

Lamb Roshuni Gost Bahar £11.95

Recommended dish for garlic lovers. Lamb cooked with freshly chopped garlic and medium spices.

Chicken Roshuni Bahar £10.95

Recommended dish for garlic lovers. Chicken cooked with freshly chopped garlic and medium spices.

Sweet Chilli Chicken £10.95

Breast fillet cooked with roasted peppers and sweet chilli sauce.

Sylheti Mango Chicken £10.95

Cooked with mango, creating a mild taste.

Bombay Chicken £10.95

Medium spice cooked with boiled egg and potatoes.

Lahorey Gost Masala £10.95

Lamb cooked with various masala spices. Medium in strength.

Chicken Passanda £10.95

Mild, creamy combination of coconut, rose water, delicate mild herbs and spices. Slightly sweet.

Lamb Passanda £11.95

Mild, creamy combination of coconut, rose water, delicate mild herbs and spices. Slightly sweet.

Murgi Masala

Off the bone tandoori chicken, minced lamb, onion, tomato, peppers and hard-boiled egg in a rich, spicy, but not hot sauce.

£11.95

£11.95

Butter Chicken £11.95

Cooked with a mild butter sauce.

Butter Lamb £12.95

Cooked with a mild butter sauce.

Lamb Chop Curry £13.95

Marinated lamb chop cooked in fresh herbs, medium to hot spicy home style sauce.

Tandoori Main Course

All or part of our Tandoori dishes have been marinated in natural set yogurt with herbs and spices, served with the appropriate sauces and salad. A reduced fat dish.

Tandoori Chicken £8.80

(1/2 chicken on the bone) Chicken marinated in fresh herbs, spices and natural yogurt, then grilled in the tandoor.

Chicken Tikka £8.80

Succulent diced pieces of chicken breast marinated in fresh herbs, spices and natural yogurt prior to barbecuing.

Lamb Chops £13.95

Juicy lamb chop marinated and grilled with the fat on, lightly spiced with fresh herbs and a touch of lemon juice.

Chicken Shashlik £11.95

Breast of chicken, onions, peppers and tomatoes, marinated in herbs, spices and yogurt. Grilled in the tandoor.

Carrie's Special Chicken

Sliced chicken tikka cooked with whole spice, served in an open pepper, medium spiced.

Tandoori Mixed Grill £12.95

Tandoori chicken, lamb chop, chicken tikka and sheek kebab.

Tandoori King Prawn £12.95

Fresh water jumbo Bengal king prawn marinated in herbs and spices using natural set yogurt and barbecued in the tandoor using a skewer.

King Prawn Shashlik £13.95

Tiger king prawn, onions, peppers and tomatoes, marinated in herbs and spices, then cooked in the tandoor.

Fish Tikka £14.95

Salmon marinated in fresh herbs and spices. Cooked in the grill before being served on an iron dish.

Angel Spice Special Dishes

Angel Spice Special Distres	
Bengal Naga Chilli Chicken Flavoured with specially imported Naga chilli, aroma of which no other chilli could imitate, Naga chi hot that just a touch of it is used to achieve the required strength of a little hotter than Madras.	£11.95 lli is so
Punjabi Chef's Special Garlic Chilli Sliced cut chicken breast marinated and cooked in the tandoor before put in a onion, green chilli and garlic sauce.	£11.95 fresh
Angel House Special A combination of chicken, lamb, vegetable, secret recipes. Medium in spice.	£10.95
Chicken Shimla Boneless slices of chicken marinated with ginger and garam masala, barbecued in the tandoor before in a fairly hot coconut sauce.	£11.95 e cooking
Chicken Palok Chicken cooked with potatoes, spinach and garlic.	£11.95
Chicken Tikka Chatt Masala Diced spiced grilled breast of chicken cooked with onions, peppers, special chatt masala, creating a sl sharp and tangy flavour. Decorated with tomato and cucumber.	£11.95 ightly
Chicken Tikka Garlic Chilli Sagwala With fresh green chillies, spinach and fried garlic.	£11.95
Lamb Garlic Chilli Sagwala With fresh green chillies, spinach and fried garlic.	£12.50
Tandoori King Prawn Garlic Chilli Sagwala Marinated barbecued tiger prawns cooked with fresh spinach, fried garlic and green chillies.	£13.95
Chef's Special Biryani (Medium) Grade one basmati rice, stir fried together with light herbs and spices and off the bone sliced cut tand chicken, garnished with omelette. We recommend ordering vegetable curry to accompany this dish.	£11.95 loori
Tandoori King Prawn Biryani We recommend ordering vegetable curry to accompany this dish.	£12.95
Angel Spice Special Balti Consists of chicken and lamb with vegetables.	£11.95
Fish Tikka Delight Fish cooked with cherry tomatoes, garlic, mustard seeds and fresh coriander.	£13.95
Special Lamb Madras or Vindaloo	£11.95
IDEAL FOR VEGETARIAN AND VEGAN Vegetable Tawa Vegetables with garlic, ginger, garam masala, coriander and a touch of chilli.	£10.95
Paneer Tawa Paneer with garlic, ginger, garam masala, coriander and a touch of chilli.	£13.95

£10.95

Vegetable Masala Sizzler

Vegetable masala with garlic, ginger, garam masala, coriander and a touch of chilli.

Signature Dishes

Chicken Tawa £12.95

Boneless slices of chicken marinated with garlic, ginger, garam masala, coriander and a touch of chilli. Served in a sizzling tawa (iron dish).

Lamb Tawa £13.95

Lamb marinated with garlic, ginger, garam masala, coriander and a touch of chilli. Served in a sizzling tawa (iron dish).

Stilton Chicken £12.95

Mild and creamy dish cooked with Stilton cheese, by demand from customers, created by Angel Spice.

Fish Tikka Curry £13.95

Fillet of fish, prepared in biteable chunks, slowly cooked with cherry tomatoes, medium spiced.

Nawabi Murghstick £12.95

On the bone tandoori chicken leg or breast cooked together with minced lamb and a hard-boiled egg, lots of herbs and spices but medium strength.

Bombay Sizzler £12.95

On the bone chicken cooked and served on a red-hot cast iron skillet. Medium in spice with lots of flavour.

Chicken Masala Sizzler £12.95

Rich in flavour and mild to medium in spice with an Angel Spice special sauce.

Lamb Masala Sizzler £13.95

Rich in flavour and mild to medium in spice with an Angel Spice special sauce.

Chicken Rezela £12.95

Little less than Madras in heat, chicken tikka cooked with fresh onions, green peppers and topped with Stilton cheese.

Tandoori King Prawn Garlic Chilli Masala

£13.95

Angel Spice secret recipe, highly recommended by our chef. Made with fresh green chillies and gluten free.

King Prawn Ke Salon (Jumbo King Prawn)

£13.95

Butterfly sliced with its shell on and slowly cooked together with bay leaf and a touch of garlic.

Special Bangladeshi Fish Curry

£13.95

Using lots of fresh light herbs and spices, freshwater Bangladeshi fish cooked together with baby potatoes, coriander, bay leaf and mustard seeds.

Paneer Tikka Garlic Chilli Masala

£13.95

Angel Spice secret recipe, highly recommended by our chef. Made with garlic and fresh green chillies, and is gluten free.

Salmon Tikka Garlic Chilli Masala

£13.95

Angel Spice secret recipe, highly recommended by our chef. Made with garlic and fresh green chillies, and is gluten free.

Meat Thatli £18.95

Vegetable Thatli £16.95

Lamb Balti Keema Nan Chicken Bhuna Tandoori Chicken Pilau Rice Chicken Tikka Masala Onion Bhaji Plain Nan Bombay Aloo Mushroom Bhaji Boiled Rice Vegetable Bhuna

Baltí House Specialities

Balti is a dish of medium strength cooked with lots of herbs and spices creating very distinctive flavours.

Vegetable	£8.60
Chicken	£9.75
Lamb	£9.90
Prawn	£9.75
King Prawn	£11.60
Chicken Tikka	£10.60
Chicken Tikka Garlic Chilli	£11.15
King Prawn Garlic Chilli	£12.60

Sagwala

Medium strength with fresh spinach.

Vegetable	£8.95
Chicken	£9.95
Lamb	£10.95
Prawn	£9.95
King Prawn	£11.95

Dansak

An excellent dish of Persian origin where lentils and lemon juice are used to achieve a hot, sweet and sour taste.

Vegetable	£8.95
Chicken	£9.95
Lamb	£10.95
Prawn	£9.95
King Prawn	£10.95

Pathía

A dish of Madras strength, hot, sweet and sour.

11 0.10.11 0) 1 10.01. 0.0 00.0 0.1.9 0.1., 110 0,	511 CCC 011101 50 011 1
Vegetable	£8.95
Chicken	£9.95
Lamb	£9.95
Prawn	£9.95
King Prawn	£10.95

Bíryaní

A truly majestic dish, cooked with grade one basmati rice, stir fried with your chosen delicacy. We recommend ordering vegetable curry to accompany this dish.

Vegetable	£8.60
Chicken	£9.60
Lamb	£10.15
Chicken and Mushroom	£11.45
Lamb and Mushroom	£11.45
King Prawn	£11.45
Chicken Tikka	£10.15
Prawn	£9.60

Korma

Old time classic dishes. Combination of very mild herbs and spices, coconut and cream, sweet, mild and creamy.

Vegetable	£8.95
Chicken	£9.99
Lamb	£10.99
Prawn	£9.99
King Prawn	£11.99

Rogan Josh

Thoroughly garnished with onion and lots of fresh tomatoes.

Vegetable	£8.95
Chicken	£9.95
Lamb	£10.95
Prawn	£9.95
King Prawn	£10.99
0	

Jalfrezi

Hot and spicy dish cooked with sliced onions, capsicum, peppers, fresh green chillies and coriander.

Vegetable	£8.95
Chicken Tikka	£10.95
Lamb	£10.95
Prawn	£10.95
Tandoori King Prawn	£11.99

Masala

The nation's favourite dish. Very mild and creamy with a touch of spice, coconut, cream and natural set yogurt. All the delicacies are barbecued in the tandoor before we put in the masala sauce, to give the distinctive fruity, creamy, sweet texture and taste.

Vegetable	£8.95
Chicken Tikka	£10.95
Lamb	£11.95
Tandoori King Prawn	£11.99
Paneer Tikka	£11.99

Madras/Vindaloo

Old time favourite, Madras is hot and Vindaloo is very hot, cooked with potatoes.

Vegetable	ı	£8.95
Chicken		£9.95
Lamb	<u> </u>	10.95
Prawn		£9.95
King Prawn	£	10.95

Special Curry

Medium strength dish cooked with lots of spices and fresh herbs sauce.

Chicken	£9.95
Lamb	£10.95
Prawn	£9.95
King Prawn	£10.99
Keema	£9.95

Vegetable Side Dishes

All of our vegetable side dishes are cooked in 100% vegetable oil or sunflower oil with natural ingredients. Our vegetables are organic. Our vegetable side orders have been known to be so popular, they are often ordered as a main dish.

Vagatable Curry	£3.90
Vegetable Curry	
Mix Vegetable Bhaji	£4.20
Bombay Aloo	£4.10
Tarka Dall Lentils with Fried Garlic	£4.10
Mushroom Bhaji	£4.40
Cauliflower Bhaji	£4.50
Saag Bhaji Spinach	£4.50
Bindi Bhaji Okra	£4.50
Chana Masala Chickpeas	£4.50
Aloo Gobi Potatoes and Cauliflower	£4.50
Saag Aloo Potatoes and Spinach	£4.50
Aloo Chann Potatoes and Chickpeas	£4.50
Saag Paneer Spinach and Cottage Cheese	£4.50
Jeera Aloo Cumin Seeds	£4.50
Mottor Paneer Peas cooked with Cottage Chees	e £4.50
Niramis Variety of mixed vegetables, cooked	£5.30
with fresh herbs and without spice	
Stilton Paneer Spinach with Stilton Cheese	£5.30

English Dishes

Served with chips and appropriate salad dressing.

Sirloin Steak, 9oz £13.95

Scampi £10.95

Roast Chicken £9.95

Chicken Omelette £9.95

Mushroom Omelette £9.95

Chicken Nuggets £7.95

Chicken Nuggets (Child Portion) £5.95

Chips

Koraí

Fairly spicy dish, but not hot. Cooked with onions, peppers, tomatoes, and a touch of soy sauce, and garnished with fresh coriander.

Vegetable	£7.60
Chicken Tikka	£9.75
Lamb	£9.75
Prawn	£9.75
Tandoori King Prawn	£10.45

Bread

All our bread may contain gluten.

Plain Nan	£2.65
Cheese Nan	£3.35
Keema Nan	£3.35
Garlic Nan	£3.05
Peshwari Nan	£3.35
Onion Nan	£3.05
Special Nan Chilli, Onion and Coriander	£3.45
Tandoori Roti	£2.65
Plain Paratha	£2.85
Stuffed Paratha Vegetable	£3.45
Chapati	£1.95

Ríce

All our rice is gluten free

All our rice is gluten free	е.
Boiled Rice	£2.65
Pilau Rice	£2.95
Onion Fried Rice	£3.65
Egg Fried Rice	£3.95
Mushroom Rice	£3.95
Coconut Rice	£3.95
Egg and Peas Special Rice	£4.15



At the Angel Spice, we take pride in serving the best authentic dishes to our customers.

£2.70

We would like to take the chance to say thank you for visiting and we hope you enjoy your meal!

Chicken Tikka Masala

Britain has a particularly strong tradition of Indian cuisine that originates from the British Raj. At this time there were a few Indian restaurants in the richer parts of London that catered to British officers returning from their duties in India.

Indian foods were developed, including the widely popular 'Chicken Tikka Masala'. This tendency has now been reversed, with subcontinental restaurants being more willing to serve authentic Indian and Bangladeshi food., and to show their regional variations. In the late twentieth century Birmingham was the centre of growth of Balti Houses, serving a newly developed style of cooking in a large wok-like pan, with a name sometimes attributed to the territory of Baltistan, (however, the Hindi word for bucket is also Balti!). Indian food is now integral to the British diet; indeed it has been argued that Indian food can be regarded as part of the core of British Cuisine.

Indian food is sometimes portrayed as unhealthy. Science is beginning to realise the many health values of the main ingredients of curry such that a good curry, well produced, could well be called 'health on a plate'.

Chilli: Main ingredient is capsaicin and is known as a powerful pain killer and antioxidant, helping to combat heart attack and stroke and even extends blood coagulation time. Capsaicin has an affinity for fat so it may well be helpful for weight control.

Coriander: Another antioxidant, countering blood pressure and the formation of free radicals which trigger cancers.

Cumin: Antioxidant, once again having beneficial effect on blood pressure and heart rhythm.

Ginger: High in vitamin C and a powerful antioxidant and anti-carcinogenic. Also helps eliminate toxins from the body.

Fenugreek: Higher in folic acid (very important for pregnant women) by weight than dried yeast or liver. Fenugreek has been claimed to be an aphrodisiac and cure for impotence.

Garlic: Known to de-clog veins and arteries since prehistory. Antibiotic, anti-fungal, bactericidal, lowers cholesterol and helps prevent heart attacks and strokes.

Onions: Helps prevent stomach cancers – ingredient quercetin deactivates carcinogens and tumours and reduces high blood sugar levels and promotes 'good' cholesterol. Tomatoes decrease the risk of prostate cancer – the ingredient lycopene is a powerful antioxidant.