

## Traditional Dishes

<b>Deshi Special</b> (Chicken tikka, lamb tikka and king prawns)	<b>£12.00</b>
<b>Chicken/Lamb Tikka</b>	<b>£9.00</b>
<b>Tandoori Kingprawn</b>	<b>£12.00</b>
<b>Prawn</b>	<b>£8.00</b>
<b>Tandoori Chicken</b>	<b>£9.00</b>

## Masala Dishes

All masala dishes are cooked in a rich masala sauce with coconut and cream.

## Balti Specials

Balti dishes traditionally originated from the north of India; they are prepared in a special iron pan that holds a huge array of flavours, ensuring that the full flavour is delivered

## Korai Dishes

All Korai dishes are cooked with plenty of onions, green peppers and tomatoes in a highly spiced sauce

## Jalfrezi Dishes

Spicy, fairly hot, cooked with fresh green chillies, chopped onions, tomatoes and green peppers, cooked in special sauce

## Biryani Dishes

<b>Deshi Spice Special</b>	<b>£12.00</b>
<b>Deshi Mix</b>	<b>£10.00</b>
<b>Chicken/Lamb Tikka</b>	<b>£10.00</b>
<b>Tandoori Kingprawn</b>	<b>£12.00</b>
<b>Chicken</b>	<b>£8.00</b>
<b>Prawn</b>	<b>£9.00</b>
<b>Lamb</b>	<b>£9.00</b>
<b>Tandoori Chicken</b>	<b>£9.00</b>
<b>Vegetable</b>	<b>£6.00</b>

**Deshi Spice,  
60 Tavistock Street  
Bedford MK40 2RD  
01234 327755/328237**

**FREE HOME DELIVERY • TEL: 01234 327755/328237**

## Vegetable Side Dishes

**All Vegetable Side Dishes 3.00**

<b>Mixed Vegetable Curry</b>	<b>Dhall Masala</b>
<b>Dry Vegetable Bhaji</b>	<b>Chana Masala</b>
<b>Bombay Aloo</b>	<b>Sag Paneer</b> (Spinach & Cheese)
<b>Bindi Bhaji</b> (Okra)	<b>Garlic Mushroom Bhaji</b>
<b>Brinjal Bhaji</b> (Aubergine)	<b>Sag Bhaji</b>
<b>Sag Aloo</b>	<b>Sag Chana</b> (spinach & Chick Peas)
<b>Aloo Gobi</b> (Potat & Cauliflower)	
<b>Tarka Dhall</b> (Lentils)	

## Sundries

<b>Pilau Rice</b>	<b>£2.50</b>	<b>Cheese Naan</b>	<b>£3.25</b>
<b>Boiled Rice</b>	<b>£2.30</b>	<b>Garlic Naan</b>	<b>£2.50</b>
<b>Mushroom Rice</b>	<b>£2.95</b>	<b>Peshwari Naan</b>	<b>£2.50</b>
<b>Special Fried Rice</b>	<b>£2.95</b>	<b>Chapati</b>	<b>£1.00</b>
<b>Garlic Fried Rice</b>	<b>£2.95</b>	<b>Plain Paratha</b>	<b>£1.95</b>
<b>Keema Peas Rice</b>	<b>£3.25</b>	<b>Vegetable Paratha</b>	<b>£2.95</b>
<b>Egg Fried Rice</b>	<b>£2.95</b>	<b>Pappadums</b>	<b>£0.75</b>
<b>Plain Naan</b>	<b>£2.00</b>	<b>Chutneys</b>	<b>Each £0.75</b>
<b>Vegetable Naan</b>	<b>£2.50</b>	<b>(Mango, Chutney, Mint Sauce, Lime Pickle or Red Onion)</b>	
<b>Keema Naan</b>	<b>£3.25</b>		

## Set Meals

### Meal One £20.95

2 Papadoms	1 Chicken Bakara
1 Chicken Chat	1 Bombay Aloo
1 Onion Bhajee	2 Pilau Rice
1 Chicken Korma	1 Naan Bread

### Meal Two £21.95

2 Papadoms	1 Chicken Bakara
1 Chicken Chat	1 Bombay Aloo
1 Onion Bhajee	2 Pilau Rice
1 Chicken Korma	1 Naan Bread

## Banquet Special

**Eat in £9.95 Takeaway £10.95**

<b>Starter</b>	<b>Minimum 2 people</b>
<b>Main</b>	<b>Seafood dishes</b>
<b>Side (One to share)</b>	<b>£3.50 extra</b>
<b>Rice or Naan</b>	

Set Meals or Banquet Special cannot be used in conjunction with any other offer



**20% DISCOUNT**  
on delivery & collections  
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**FREE DELIVERY**  
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**Open 7 days a week**  
**Evening 5.30pm - 11.30pm**  
**Sunday Lunch 12pm - 2.30pm**

**01234 327755/328237**  
**www.deshi-spice.com**  
**info@deshi-spice.com**

## Starters

<b>Deshi Spice Mix</b>	<b>£5.50</b>
Lamb tikka, chicken tikka, sheek kebab	
<b>Tandoori Chicken ¼</b>	<b>£3.50</b>
¼ chicken marinated in fresh herbs and spices, then roasted in a tandoori oven	
<b>King Prawn Poori</b>	<b>£5.50</b>
Pan-fried king prawn cooked in special sauce with Chillies and Garlic Sauce	
<b>Spiced Chicken Samosas</b>	<b>£3.00</b>
Served with sauce	
<b>Chicken Tikka</b>	<b>£3.50</b>
Grilled in clay oven, served with tamarind ketchup	
<b>Lamb Tikka</b>	<b>£3.50</b>
Grilled in clay oven, served with tamarind ketchup	
<b>Sheikk Kebab</b>	<b>£4.25</b>
Minced meat cooked in a tandoori oven, served with mint sauce	
<b>Chicken Chat</b>	<b>£3.50</b>
Diced chicken medium spice, cooked in specially prepared sour sauce with puri	
<b>Chicken Pakora</b>	<b>£4.95</b>
Chicken pakoras with mint sauce	
<b>Salad</b>	<b>£0.50</b>

## Vegetarian

<b>Crispy Onion Bhaji</b>	<b>£2.95</b>
With mint sauce	
<b>Vegetable Samosa</b>	<b>£2.75</b>
Served with sauce	
<b>Garlic Mushroom</b>	<b>£2.95</b>
<b>Vegetable Chat Puree</b>	<b>£2.95</b>
<b>Aloo Chat Puree</b>	<b>£2.95</b>
<b>Vegetable Pakora</b>	<b>£2.95</b>

**If you would like any dish or starter from previous menus, please ask the Staff. If you have any allergies regarding the food, it is important to inform the waiter so changes can be made to facilitate you. Thank you**

## Tandoori Specials

<b>Deshi Special Mix</b>	<b>£12.95</b>
An array of chicken tikka, lamb tikka, king prawns, tandoori chicken, lamb chops and sheek kebabs. Served with sauce and salad	
<b>Lamb or Chicken Tikka</b>	<b>£8.00</b>
Tender pieces of chicken or lamb marinated in various soices then skewered and grilled in tandoori	
<b>Tandoori Chicken</b>	<b>£7.50</b>
Tender half-chicken marinated in natural yoghurt with fresh herbs and spices then roasted in a tandoori oven	
<b>Deshi king Prawns</b>	<b>£12.00</b>
Marinated king prawns cooked in a tandoori oven served with sauce and salad	
<b>Chicken or Lamb Shashlik</b>	<b>£10.00</b>
Tender diced chicken or lamb marinated in spices and herbs, grilled in a tandoori oven with tomatoes, onions and fresh green peppers	
<b>Mixed Shashlik</b>	<b>£12.00</b>
Chicken, lamb and king prawns marinated in chef's special sauce with green peppers and tomatoes	
<b>Salmon Shashlik</b>	<b>£12.50</b>
Tender pieces of salmon marinated in a special sauce and spices, served with green peppers, tomatoes, onions and salad	

## House Specials

<b>Chakmai Chicken</b>	<b>£9.00</b>
Deep-fried chicken breasts cooked with herbs and spices with green chillies	
<b>Chicken or Lamb Tawa</b>	<b>£9.00</b>
Small pieces of chicken or lamb cooked in a special Tawa style with spring onions, tomatoes and garlic sauce	
<b>Rezala</b>	<b>£8.50</b>
Shredded chicken breast cooked with minced lamb in medium spices and special sauces	
<b>Deshi Korai</b>	<b>£9.00</b>
Tender chicken and lamb cooked with fresh garlic, fresh tomatoes and a lot of spring onions and coriander	
<b>Chicken Nawabi</b>	<b>£8.00</b>
Succulent diced chicken marinated in herbs and spices with mushrooms, onions and tomatoes in a medium sauce	
<b>Silsila Taste</b>	<b>£8.00</b>
Juicy boneless tandoori chicken combined with a delicious array of spices including spring onions, tomatoes and green peppers in a special sauce	
<b>Chicken or Lamb Bakara (spicy but not hot)</b>	<b>£8.00</b>
Roasted in a tandoori oven and cooked with tomatoes, onions, green peppers and fresh coriander/curry leaves. Served in a special thick sauce	

<b>Goan Fish Bhoona</b>	<b>£9.00</b>
Diced cubes of succulent white fish oated with aromatic spices and cooked ginger, garlic and tomatoes	
<b>Chana Gosht (lamb)</b>	<b>£9.00</b>
Nepalese (Ghurka) curry with onions and chick peas and spiced up with Bangladeshi Naga chilli.	
<b>Chicken Exotica</b>	<b>£7.00</b>
This dish is normally served at a Royal celebration banquet and is here, created for your pleasure. It is a sweet mild dish of chicken that will bring you a memorable taste of the orient	

## Traditional Dishes

	Chicken	Lamb or Prawn	kingprawn	Vegetable
	<b>£6.50</b>	<b>£8.00</b>	<b>£10.00</b>	<b>£6.00</b>

### Korma

A very mild creamy curry created using fresh milk cream, sultanas, desiccated coconut, almonds, mild herbs and spices

### Curry

A medium strength curry. Suitable for all

### Madras

A fairly hot and spicy dish prepared with an array of herbs and spices, red chillies and fresh coriander

### Vindaloo

A fabulously rich and fiery dish created by the extensive use of red chillies, strong spices and fresh coriander. Very hot

### Bhuna

Finely chopped onions and tomatoes cooked with herbs and spices to create a spicy flavour. A condensed but very tasteful curry

### Dupiaza

A maximum quantity of diced onions and peppers cooked with a selection of fresh herbs and spices. Medium strength

### Pathia

Sweet and sour hot curry created using an abundance of tomato puree, fresh tomatoes, onions and selected herbs and spices

### Dansak

A madras sweet and sour hot curry cooked with lentils and a selection of herbs and spices

### Rogon

A medium strength dish cooked with onions, herbs and spices, garnished with a large quantity of freshly chopped tomatoes

### Ceylon

Madras hot dish with coconut