



RESTAURANT MENU



WELCOME to LEES SPICE LOUNGE

A remarkable new dining experience in the heart of Lees.

With an extensive menu containing food from Bangladesh, India, Nepal, Sri Lanka and the districts of 'Punjab', you can be certain to find something to tantalise your taste buds.

Our chef's will observe the true traditions of cooking, using only the finest fresh ingredients to create the food of the highest standard and quality.

We aim to elavate your appreciation of fine cooking to a new level.

Our range of dishes will cater to anyone and if there isn't something on the menu that you fancy then our fully competant chef's will be happy to cook it for you.

On most of our dishes spice strengths can be adjusted to suite your taste buds. Tell us if you want it hotter or milder.

If you have any known allergies or unsure about ingredients used, Please speak to a member of staff.



Strength Guide

Medium	★	Very Hot	★★★★★
Medium to Hot	★★	Nuts	N
Fairly Hot	★★★	Mild & Creamy	M
Hot	★★★★		

Appetisers

Plain or Spicely Papadom	£0.50
Mixed Chutney Tray	£1.50
Onion, Mango, Mint & Hot Sauce	

Starters

All starters are served with fresh salad and fresh mint yoghurt sauce except for puree dishes.

Super Combo (to share) A mouth watering selection of starters: Sheek Kebab, Garlic Chicken, Chicken Tikka and Lamb Tikka. <i>Served with a special Chat Puri and Desi Paratha.</i>	£7.75	Garlic Chicken Diced boneless chicken marinated in yoghurt & garlic with herbs and spices, then barbequed in Tandoori clay oven.	£2.95
Sizzling Cocktail (to share) Chicken Tikka, Lamb Tikka, Sheek Kebab, Onion Bhaji & Aloo Pakora.	£5.95	Sheek Kebab Spiced mince lamb cooked in a clay oven.	£2.95
Lees Spice Lounge Platter Chicken Tikka, Garlic Chicken, Sheek Kebab, Lamb Chops.	£3.95	Meat Somosa Deep fried crispy pastry.	£2.95
Stuffed Peppers <i>Chicken or Lamb</i> Whole grilled pepper stuffed with your choice of filling, which is lightly spiced. Cooked with onions, herbs & chat massala sauce.	£3.25	Chicken Tandoori Quarter chicken on the bone marinated in yoghurt with herbs and spices then barbequed over flaming clay oven.	£2.95
Chicken Tikka Diced boneless chicken marinated in yoghurt with herbs and spices, then barbequed Tandoori clay oven.	£2.95	Tandoori Lamb Chops Tender lamb chops (on the bone) marinated in yoghurt with herbs & spices then cooked in Tandoori clay oven.	£3.75
Lamb Tikka Prime boneless lamb marinated in yoghurt with herbs and spices then barbequed over flaming clay oven.	£2.95	Shami Kebab Burger shaped spicy mince lamb patties, pan fried.	£2.95
Chicken Pakora Slightly spiced and deep fried chicken fritter.	£2.75	Reshmi Kebab Spiced mince patties covered with a light omelette.	£3.45
		Chicken Tikka Chat Puri Cubes of chicken tikka in medium rich sauce, served on a puri bread.	£2.95

Vegetarian Starters

Vegetable Platter Onion Bhaji, Vegetable Samosa, Aloo Pakora & Paneer Tikka.	£3.75	Aloo Pakora Potato and spinach spiced together and coated with bread crumbs. Deep fried.	£2.75
Vegetable Stuffed Peppers Whole grilled pepper stuffed with vegetables, which is lightly spiced. Cooked with onions, herbs & chat massala sauce.	£2.95	Onion Bhaji Slightly spiced and deep fried fritter.	£2.75
Paneer Tikka Indian cheese marinated in a Tandoori sauce, skewered and cooked in a Tandoori clay oven.	£2.75	Vegetable Somosa Deep fried crispy pastry.	£2.75
		Garlic Mushroom Dippers	£2.75

Seafood Starters

King Prawn Butterfly Single king prawn battered and coated with bread crumbs, then deep fried.	£3.95	Prawn Puri Prawn cooked in a rich medium sauce served on puri deep fried bread.	£2.95
King Prawn Gulati Tiger Prawns cooked with pickled onion, spices and cauliflower.	£4.75	Prawn Cocktail Juicy prawns with tangy seafood sauce served on a bed of lettuce, garnish with cucumber, tomatoes and lemon.	£2.75
Tandoori King Prawn King Prawn marinated in yoghurt with herbs and spices then Tandoori oven cooked.	£4.75	Machley Biraan Fish fillets marinated and slightly spiced, shallow fried over a slow flame.	£3.75
King Prawn Puri King Prawn cooked in a rich medium sauce served on puri deep fried bread.	£4.75	Machley Pakora Shallow fried pieces of fish in light spices, deep fried in cornflower batter.	£3.75

Chef's Signature Dishes

Our head chef presents you the following dishes that he created using the knowledge and experience of having worked in some of the best restaurants in Bangladesh and the U.K.

Bangla Fusion *(new)*

★★ £10.95

Roasted lamb or chicken cooked with roasted garlic, pickled onion, bullet chillies and garnished with fresh herbs, tomatoes and spices. *Served with Pilau Rice.*
Medium Hot.

Akbari Cham Cham *(new)*

★★ £10.95

This dish is unique in its taste and prepared with half of tandoori chicken of the bone cooked with minced meat, spice herbs and almond flakes. *Served with Pilau Rice.*

Lees Spice Lounge Thawa

★ £8.95

Chicken Tikka, lamb Tikka, garlic chicken & Lamb Chops specially prepared with a unique blend of Balti sauce, roast garlic and spices.

Chilli Chicken

★★★ £7.95

Off the bone pieces of chicken breast cooked with green peppers, onions tomatoes fresh green chillies and flavoured with ginger garlic and special chilli sauce.

Chicken Gorkali

★★★ £7.95

Long strips of chicken cooked in an exotic mix of whole spices, red & green pepper, fresh tomatoes and olive oil with Nepalese sauce.

Murgh Massala

★ £7.95

Pieces of chicken strips cooked together with minced meat in a medium strength sauce, garnished with sliced boiled egg and coriander.

Bollywood Chicken *(new)*

★★ £11.95

Half spring chicken marinated overnight then cooked with minced meat, roasted garlic, onion, tomatoes and a special exotic sauce with fresh herbs. Medium spicy dish. *Served with basmati rice.* This dish is highly recommended. Dish developed in our own kitchen.

Jaipuri Roasted *(new)*

★ £11.95

Strips of lamb or chicken roasted, marinated in special sauce. *Served with onion rice and a choice of curry sauce and salad.* This dish has been developed in our own kitchen and is unique to Lees Spice Lounge.

Garlic Chicken Massala-Dar

★★ £7.95

Garlic chicken Tikka cooked in a medium strength sauce with sliced garlic, tomatoes and green chillies.

Kum Hara Piaz

★★ £7.95

Lightly spiced minced lamb deep-fried meatballs. Cooked with Tandoori roasted garlic red peppers & green peppers in a chef's special onion sauce.

Chicken Saffron

★ £7.95

A tender breast of Chicken fillet marinated with mustard oil and Nepali sauce, cooked with onions and tomatoes in a special chef sauce.

Guldaar

★ £7.95

Tender pieces of Chicken or Lamb cooked in a traditional way with yoghurt, cream, pepper, garden mint and herbs.

Tandoori Sizzler Specials

All the meats are individually marinated in a special Tikka or Tandoori sauce consisting of Indian spices, herbs and yoghurt. Each dish is cooked fresh on skewers inside the Tandoori oven to produce the delicious taste that defies description. *Served with fresh salad and a choice of curry sauce.*

Tandoori Chicken

£7.95

Chicken Tikka

£7.95

Lamb Tikka

£8.95

Garlic Chicken

£7.95

Tandoori King Prawns

£9.95

Tandoori Lamb Chops

£8.95

Tandoori Mixed Grill

£9.95

Chicken Tikka, Lamb Tikka, Garlic Chicken, Sheek Kebab, Lamb Chops & Tandoori Chicken

Sashlick dishes are prepared as for Tandoori dishes but with added peppers, tomatoes & onions. Stir-fried in special sauce before serving.

Chicken Tikka Shashlick

£8.95

Lamb Tikka Shashlick

£9.95

Lamb Chop Shashlick

£9.50

House Specialities

Lees Spice Lounge Biryani ★ £9.95

King Prawn, Chicken Tikka and Lamb Tikka cooked with rice in chef's aromatic spices. *Served with Salad, omelette & curry sauce of your choice.*

Spice Raan – Lamb Shanks ★★ £9.95

This dish is cooked based on a century old recipe. Slow cooking ensures that the meat melts in your mouth. A highly recommended dish.

Chilli Massala ★★★ £7.95

Diced cubes of chicken or lamb Tikka cooked in a sauce made with delicate blend of aromatic spices. Moderate use of fresh green chillies makes this dish fairly hot.

South Indian Garlic ★★ £7.95

Chicken or Lamb Tikka cooked with slices of garlic, green chillies, plum tomatoes and fresh coriander.

Chicken Afghani ★★★ £7.95

Small pieces of chicken stir fried in olive oil with onions and green chillies together with Nepalese sauce. A very popular hot dish.

Nepali ★★★ £7.95

Chicken or Lamb Tikka cooked with garlic, tomatoes, lemon, fresh Naga chillies and special Nepali sauce.

Handi ★★ £7.95

Chicken or Lamb Tikka cooked in medium strength sauce with fresh yoghurt, baby tomatoes, onions, green chillies and olive oil.

Naga Jal-Fry ★★★ £7.95

Choice of Chicken or lamb Tikka. A hot and fiery dish cooked with Naga (Bangladeshi chilli), ginger garlic and a mixture of spices.

Saagwala ★★ £7.95

Chicken or Lamb Tikka cooked with fresh spinach leaf prepared with fresh garlic, onion, peppers, green chillies and fresh tomato. Medium spiced sauce garnished with coriander.

Chicken & Cheese Kofta ★ £7.95

Boneless spring Chicken marinated in yoghurt, herbs, spices & meat balls with cheese.

Seafood Specialities

These fish dishes are cooked to perfection using traditional Indian cooking methods and enhanced by our special herbs and spices.

Jal biraan ★★ Seabass or Salmon £13.95

Pangasius or Tilapia £11.95

Fish combined with chopped onions, peppers and green chillies added in fresh crushed garlic. Stir fried to flavour with virgin oil. Garnished with fresh coriander. *Served with basmati rice and sauce.*

Machley Jal-Fry ★★ £8.95

Boneless filler of Pangasius fish cooked in hot spicy sauce with fresh chillies, onions, peppers with olive oil.

Tiger Prawn Anarkali ★★ £9.95

Tiger prawns cooked in a unique blend of spices with cauliflower, onions, peppers and coriander cooked with olive oil.

King Prawn Delight ★★ £9.95

King prawns in a shell, cooked with spinach and an exotic mix of spices.

Seafood Medley ★ £11.95

An outstanding dish prepared by our chef with mixture of king prawn, salmon, and tilapia fish. Cooked in a unique blend of spices. Garnished with lemon zest and lime.

Machley Massala Nm £8.95

The nation's favourite dish cooked with chunk Telapia fish. A delicious blend of cream, almonds and coconut based creamy sauce. Mild and slightly sweet curry.

King Prawn Gurrkali ★★★ £9.95

An exotic mix of spices with fresh green chillies, garlic, ginger, fresh tomatoes and Nepalese chilli sauce.

Chilli Chingri ★★★ £9.95

King prawns stir-fried in olive oil with an exotic mix of spices, green chillies and spring onions, garnished with fresh coriander.



Exquisite Dishes

A highly spicy dish that uses a lot of spice. This dish is rich in flavour and consistency. This dish originates from rural areas of south Asia. Garnished with fresh coriander and fresh green chillies.

Exquisite Kahari ★★

Cooked in chef's special spicy Kahari sauce, roasted garlic and onions, cooked in mustard oil.

Exquisite Balti ★★

Cooked with roasted peppers and onions in olive oil with Balti sauce and Chef's special sauce.

Choice of Fillings

Chicken Tikka £8.50

Lamb Tikka £8.95

King Prawn Tikka £9.95

Mild on Spice

Tikka Massala

Nm £7.95

Nation's favourite dish. Chicken or lamb tikka cooked in a unique blend of cream, almond and coconut based creamy sauce. Mild and slightly sweet curry.

Makhani

Nm £7.95

Chicken or Lamb Tikka cooked in a creamy almond sauce with butter.

Badaami Passanda

Nm £7.95

Chicken or Lamb Tikka cooked in a creamy sauce with cashews, almonds & pistachio nuts.

Tikka Passanda

Nm £7.95

Diced chicken or lamb in mild spices with fresh cream, red wine and almond powder forming a rich creamy sauce.

Tandoori Massala

Nm £7.95

Half boneless chicken cooked in a special tandoori sauce with almonds, coconut and cream. Mild and slightly sweet curry.

King Prawn Tikka Massala

m £9.95

Marinated in Tandoori sauce, cooked in the Tandoori clay oven then added to a rich mild creamy sauce.

Special Steak Dishes

Sirloin steak will be marinated with spices and pan fried before being added to the special sauce. All these dishes are served with salad and choice of Pilau rice or Chips.

Steak Massala

£11.95

Cooked in a creamy almond sauce with butter.

Balti Steak

£11.95

Steak cooked in Balti spices and chef's special sauce.

Steak Jal-Fry

£11.95

Steak cooked in a hot spicy sauce with fresh chillies, onions and peppers with mustard oil.

Bengali Steak

£11.95

This dish is cooked in an iron Wok with green peppers, onions, fresh coriander and tomatoes.

Biryani dishes

Biryani is a traditional Indian dish prepared with saffron flavoured basmati rice together with a mixture of mild aromatic spices, garnished with coriander and almond flakes. Served with omelette and a choice of curry sauce.

Chicken or Prawn £6.95

Chicken Tikka £7.95

Lamb £7.50

Lamb Tikka £8.50

King Prawn £8.95

Tandoori King Prawn £9.95

Vegetable £6.75



Traditional Dishes

For all those true curry connoisseurs, you won't be disappointed with our traditional vintage curry menu, which serves all the classics but with a distinctive flavour.

Korma

Nm

Most suitable mild and delicate dish prepared with cream, almonds and coconut. Very mild sweet dish.

Dansak

★

A sweet and sour curry with pineapple.

Dupiaza

★

Medium strength dish of cubed onions and spices, producing a very distinctive flavour.

Bhuna

★

Traditional medium dish cooked with onions, herbs, tomatoes and a variety of spices.

Rogan Josh

★★

A rich combination of herbs and spices. Cooked with pimentos, capsicum tomatoes and fresh garlic to rich unique flavour.

Balti

★★

A mouth watering dish cooked with our own home made spices and herbs, garlic, tomatoes & coriander to create a medium to hot delicious taste.

Korai

★★

Cooked with capsicum, onion, tomatoe and fresh ginger. Delicately spiced.

Jalfrezi

★★

A dish made with onions, green chillies, capsicums, tomatoes herbs and spices.

Samber

★★★

Spicy dish based upon the use of lentils with fresh lemon giving a hot & sour taste.

Pathia

★★★

A very tasty sweet, sour & hot dish with garlic, onions and a variety of fresh herbs, garnished with a slice of lemon.

Madras

★★★

A very popular dish derived from the southern part of India, prepared with garlic & lemon juice.

Vindaloo

★★★★

Similar cooking as madras with extensive use of chilli. Extra hot.

Chicken

£5.95

Lamb

£6.50

Prawn

£5.95

Chicken Tikka

£6.95

Lamb Tikka

£7.50

King Prawn

£7.95

Mixed Vegetables

£5.75

Mushroom

£5.75

Paneer

£5.95

Keema

£5.95

Special Mix

£7.95

Chicken, Lamb & Prawn

Vegetable Side Dishes

The following dishes are of medium strength and medium to dry consistency.

Vegetable Bhaji

£2.75

Saag Bhaji Spinach

£2.75

Tarka Dhall Lentils & garlic

£2.75

Bombay Aloo Potatoes

£2.75

Saag Aloo Spinach & potatoes

£2.75

Cauliflower Bhaji

£2.75

Aloo Gobi Cauliflower & potatoes

£2.75

Bhindi Bhaji

£2.75

Fresh okra cooked with onions, tomatoes, herbs & spices.

Saag Paneer

£2.75

Spinach & Indian cheese cooked with herbs and spices.

Mushroom Bhaji

£2.75

Mushroom cooked with onions, fresh herbs and spices.

Channa Bhaji Chickpeas

£2.75

Curry sauce of your choice

£2.75

Cucumber Raitha

£1.50

Home made yoghurt with cucumber

Mixed Raitha

£2.25

Home made yoghurt with onions, tomatoes & cucumber.

English Dishes

Served with chips, peas and salad.

Sirloin Steaks	£9.95	Chicken Salad	£6.95
Roast Chicken	£6.95	Omelette	£6.95
Chicken Nuggets	£6.95	Chicken, Prawn, Mushroom or Plain	

Sundries

Boiled Rice	£1.75
Pilau Rice	£1.95
Cooked with brown basmati rice	
Keema Rice	£2.45
Basmati rice with special mince meat.	
Mushroom Rice	£2.45
Basmati fried with fresh mushrooms.	
Vegetable Pilau	£2.45
Basmati rice fried with fresh vegetables.	
Egg Pilau	£2.45
Boiled rice with eggs & fresh coriander.	
Fried Rice	£2.45
Boiled rice cooked with fried onions.	
Lemon Rice	£2.45
Cooked with lemon zest, spices and herbs.	
Chilli Rice	£2.45
cooked with fresh green chillies, coriander & spices.	
Special Rice	£3.25
Cooked with prawns and vegetables.	
Chef Special Rice	£3.25
Cooked with chicken and peas.	
Chips	£1.75
Fresh Green Salad	£1.50

Breads

Nan	£1.75
Leavened bread freshly baked in Tandoori.	
Keema Nan	£2.25
Leavened bread stuffed with minced lamb.	
Garlic Nan	£2.25
Leavened bread freshly baked with garlic	
Peshwari Nan	£2.25
Cocunut, almonds & sultana's - sweet.	
Chilli Nan	£2.25
Green chillies	
Cheese Nan	£2.25
Leavened bread stuffed cheese.	
Paratha	£2.25
Unleavened breed cooked in ghee.	
Stuffed Paratha	£2.25
Stuffed with special potatoes	
Chapatti	£0.95
Thin unleavened bread cooked on Tawa.	
Roti	£1.75
Unleavened bread cooked in Tandoori.	



The management welcomes your suggestions and your partonage and will be glad to help you with your selection of meals.

The management reserves the right to refuse service without giving a reason.

All prices are VAT inclusive. All major credit & debit cards accepted.

www.LeesSpiceLounge.co.uk