

<b>Poppadom</b>	<b>70p each</b>
<b>Mango/Onion/Pickle/Mint Yoghurt</b>	<b>70p per pot</b>
<b>Pickle Tray (Mango/Onion/Pickle &amp; Mint)</b>	<b>£2.50</b>

## Starters

**All served with salad and mint yoghurt**

<b>Onion Bhaji (V) (G)</b>	<b>£4.00</b>
Finely sliced onion and potato fused together with ginger/garlic paste and lentil flour then deep fried	

<b>Samosa (V) (G)</b>	<b>£4.00</b>
Deep fried pastry stuffed with lightly spiced potatoes, peas, carrots, sweetcorn and onion	

<b>Paneer Tikka (V)</b>	<b>£4.50</b>
Indian cottage cheese marinated with tandoori spices and roasted with bell peppers	

<b>Chicken Tikka</b>	<b>£4.50</b>
Char grilled succulent boneless chicken breast marinated with yoghurt and tandoori spices	

<b>Chicken Chat</b>	<b>£4.50</b>
Diced chicken tikka cooked in a sweet and sour sauce	

<b>Sheek Kebab</b>	<b>£4.50</b>
Minced lamb mixed with spices then skewered and cooked in the clay oven	

<b>Mixed Kebab (G)</b>	<b>£5.50</b>
Chicken Tikka, Sheek Kebab, Onion Bhaji and Samosa garnished with fried onions	

## Chef's Specials

<b>Chicken Tikka Mowgli (medium)</b>	<b>£9.50</b>
Chicken Tikka and lambs mince cooked together with spices and fresh herbs in an aromatic medium spiced thick sauce	

## Chef's Specials

**Veg £7.50/Paneer £8.50/Chicken £8.50/Lamb £8.95**  
**Chicken Tikka £8.95 / King Prawn £12.95**

**Bombay Flame (medium-hot)**  
A hot curry, cooked with potato in special chilli sauce.  
An adventurous dish with an extra kick to the palate

**Taj Maholla (medium)**  
A medium spiced North Indian style curry cooked with Chick peas, blended spices and fresh herbs

**Mamtaz (mild)**  
Simmered in a satin smooth creamy tomato sauce, with an infusion of honey and chef's special spices

## Main Dishes

**Veg £7.50/Paneer £8.50/Chicken £8.50/Lamb £8.95**  
**Chicken Tikka £8.95 / King Prawn £12.95**

**Korma (mild)**  
A delicate blend of spices with coconut and cream along with a rich blend of other wonderful flavours

**Balti (medium)**  
Prepared using fine aromatic spices, tomato and coriander. The flavours and ingredients are infused together by cooking the dish in a pressed steel wok "The Balti"

**Saagwalla (medium)**  
Spinach prepared with garlic, ginger and tomatoes in a medium spiced thick sauce garnished with coriander

**Bhuna (medium)**  
An intensely flavoured dish infused with a selection of spices. It is then fried on a high heat so that it reduces and intensifies in flavour to create a rich spiced dry sauce

**Kashmiri Rogan Josh (medium)**  
An aromatic dish made with vine ripened tomatoes. The delicate flavours are intensely heated in a steel wok with a blend of oil. This delicious curry is perhaps the most famous of Kashmiri dishes

## Main Dishes

**Veg £7.50/Paneer £8.50/Chicken £8.50/Lamb £8.95**  
**Chicken Tikka £8.95 / King Prawn £12.95**

**Pathia (medium-hot)**  
Hot, sweet and sour, this highly spiced dish is tangy, spicy and aromatically fragrant

**Dhansak (medium-hot)**  
A popular Indian curry made with Dhal Tadka and flavoured with ground spices. A medium spiced sweet and sour dish, rich in flavour with just enough heat to satisfy most tastes

**Methi (medium)**  
cooked with fenugreek and fragrant herbs and spices to give a delicious medium hot flavour

**Madras (hot)**  
A spicy curry with a red colour which comes from the red chillies and a slightly sour taste that comes from the tomato and lemon

**Veg £7.50/Paneer £8.50/Chicken (Tikka) £8.95/**  
**Lamb £8.95 / King Prawn £12.95**

**Shashlik Bhuna Balti (medium)**  
A fusion dish with your choice, char grilled onion, tomato and bell peppers in a Bhuna style sauce cooked in "The Balti"

**Tikka Masala (mild)**  
Cooked with complex flavours and aromas built from a custom blend of freshly toasted spices, sautéed onions, fresh aromatics, cream, coconut and herbs

**Garlic Chilli (medium-hot)**  
A spiced dish which uses fresh garlic, green chillis and a rare mix of herbs and spices to create a thick dryish sauce

**Jalfraizi (medium-hot)**  
Spiced stir fried dish cooked in a tomato based sauce with fresh tomato, bell pepper, onion, chilli and herbs. It is a well rounded dish that has a fresh, zesty and spicy taste

**Korai (medium-hot)**  
Cooked in a cast iron wok this spicy North Indian dish is juicy with a distinct flavour of bell pepper. Made with freshly ground spices along with onion, tomato, chilli and topped with a garnish of coriander

## From the Tandoor

All served with salad and mint yoghurt

### Chicken Shashlik £8.50

Marinated chicken char grilled with onion, tomato and bell pepper

### Tandoori Chicken (half) £8.50

Chicken on the bone marinated with yogurt, ginger, garlic and spices

### Chicken Tikka £8.50

Succulent boneless chunks of chicken breast marinated with yoghurt and tandoori spices

### Tandoori Platter £11.95

A meat eater's delight Tandoori Chicken, Chicken Tikka and Sheek Kebab

## Biryani

A mild Persian dish where fine Basmati rice is infused with a rich compliment of spices, if you require more chilli/spice please ask for extra green chilli

Veg £7.50/Paneer £8.50/Chicken £8.50/Lamb £8.95

Chicken Tikka £8.95 / King Prawn £12.95

Served with a separate vegetable curry

## Vegetarian Side Dishes £3.95

### Channa Bhaji

Chick peas simmered with garlic, onion and traditional Indian spices in a medium dry sauce

### Bombay Aloo

Spiced potato cooked with onion, tomato and ground spices

### Saag Aloo

Spiced potato cooked with baby spinach leaves, onion, tomato and ground spices

### Dhal Tadka

Toor dhal and channa dhal are blended together and cooked with garlic, ginger and onion

### Channa Dhal

Dhal Tadka and chick peas cooked with garlic, ginger and onion. Garnished with coriander

### Mutter Paneer

Indian cheese cooked with garden peas, spices and cream

### Shabzi Bhaji

Lightly spiced mixed tender vegetables cooked with tomato, fenugreek and diced onion

### Saag Paneer

Indian cheese cooked with spinach and cream

### Bhindi Bhaji

Okra simmered with ground spices, onion and tomato

### Aloo Gobi

Cauliflower and potatoes cooked with onion, tomato and aromatic spices

### Mushroom Bhaji

Lightly spiced sliced button mushrooms cooked with fresh herbs, onion and tomato

## Rice

Steamed Rice £2.50

Egg Fried Rice £3.50

Garlic Pilau Rice £3.50

Kheema Rice £3.50

Pilau Rice £3.00

Mushroom Pilau Rice £3.50

Peas Pilau Rice £3.50

Vegetable Pilau Rice £3.50

Chips (G) £2.50

## Breads (G)

Plain Naan £2.50

Chilli Naan £3.00

Kheema Naan £3.50

Cheese Naan £3.50

Cheese/Garlic Naan £3.50

Cheese/Chilli Naan £3.50

Garlic Naan £3.00

Garlic/Chilli Naan £3.00

Peshwari Naan (N) £ 3.50

Tandoori Roti £2.50

Chapatti £2.00



## North Indian Cuisine

### Take Away Menu

River Spice at The Forge Hammer

Forge Row, Lower Lydbrook

GL17 9NP

Tel: 01594 860682

### COLLECTION TIMES

Wednesday to Saturday 5.30pm – 9.30pm

Sunday 5.30pm – 9.00pm

Take Away to the Table now available  
Pre-orders taken in advance prior to  
collection times

Menu is effective from 08/01/2021 and replaces all other take away menus. Prices are subject to change without prior notice.