



BIRCHWOOD SPICE

Indian Restaurant - Bar - Lounge

Welcome to Birchwood Spice

We have carefully developed a menu covering the most popular dishes from the Indian sub-continent, and also bring you the exotic flavours and aromas of Bangladesh and Asia.

We offer a range of specialities, including a selection of fresh fish and fusion cuisine, all beautifully presented and created with pride by our masterful chef, using the finest fresh ingredients, herbs and spices, we aim to elevate your appreciation of fine cooking to a whole new level.

The Service at Birchwood Spice is nothing less than 100%: the pace is fast and the service faultless. All our staffs are there to make your experience at Birchwood Spice unforgettable! Whether you're treating yourself or collecting a delicious takeaway meal, our friendly yet professional team will always give you friendly welcome and we thrive to meet your every need.

At Birchwood Spice, we maintain extremely high standards in everything that we do.



GLUTEN FREE

If you require gluten free dishes please ask a member of staff who will be happy to help.

KEY GUIDE:

Strength can be adjusted to your needs.



PLEASE NOTE:

Some dishes may have the following allergens, if concerned please mention, so that a suitable dish may be recommended.



CRUSTACEAN



SESAME



NUTS



GLUTEN



EGG



FISH



SHELLFISH



MUSTARD



CELERY



PEANUTS



MILK PRODUCTS



SULPHITE



SOYA



LUPINS



Starters

Perfect starter or snack freshly made and bursting with flavour, Served with a salad and selection of sauce.

APPETISERS

Popadum	£0.70
Spicy Popadum	£0.70
Chutney Tray	£2.00
Onion, mango, mint, sweet chilli	

MEAT & POULTRY

Birchwood Special Mix Platter		
Chicken tikka, lamb chops, sheek kebab, garlic chicken		
For 1	£6.50	For 2 £12.00
Chicken Chilli Fry	£4.95	
Chicken Pokora	£3.95	
Reshmi Kebab	£3.95	
Wrapped in fried egg		
Chicken Chat Puri	£3.95	
Tandoori Chicken	£4.50	
On the bone		
Chicken Tikka	£3.95	
Garlic Chicken	£3.95	
Lamb Tikka	£4.95	
Seek Kebab	£3.95	
Shami Kebab	£3.95	
Chicken Sag Puri	£3.95	
Stuffed Pepper with Keema	£4.95	
Meat Samosa	£3.95	
Lamb Chops	£5.95	
Chicken Tikka Rod Puri (Asian style)	£4.95	
Sheek Hot Rod (Asian style kebab, spicy)	£4.50	

VEGETABLE

Mix Vegetable Platter	£5.95
Onion bhaji, veg samosa, paneer, mushroom pakora	
Onion Bhaji	£3.95
Vegetable Samosa	£3.95
Aloo Chana Puri	£3.95
Garlic Mushroom Puri	£3.95
Chilli Paneer	£4.95
Paneer Tikka	£4.95
Stuffed Pepper with Veg	£4.95
Paneer Sag Puri	£3.95

SEAFOOD

Fish Pakora	£4.95
King Prawn Puri	£5.95
Prawn Puri	£4.95
Prawn Cocktail	£4.20
Garlic King Prawn	£5.95
Tandoori King Prawn	£5.95



Tandoori Sizzlers

Cooking in a tandoor is a traditional method which creates a delicious taste with temperature approaching 400 degrees celsius. It is perfect for creating a crisp outer layer on the food without sacrificing the moistness inside all these dishes have been cooked in the tandoor.
Served with medium curry sauce.

Tandoori Chicken On the bone	£10.95
Chicken Tikka (Normal or Asian Style)	£9.95
Lamb Tikka	£10.95
Lamb Chops	£12.95
Garlic Chicken	£9.95
Shashlik Chicken /Lamb	£10.95
Paneer Shashlik	£10.95
Tandoori Mix Grill	£13.95
Lamb tikka, chicken tikka, seekh kebab, tandoori chicken	
Tandoori King Prawns	£13.95

Biryani Dishes

King Prawn Biryani	£13.95
Prawns Biryani	£10.95
Chicken Biryani	£10.95
Chicken Tikka Biryani	£11.95
Lamb Tikka Biryani	£11.95
Lamb Biryani	£10.95
Keema Biryani	£10.50
Birchwood Special Biryani	£12.95
Chicken tikka, lamb tikka & king prawn	
Vegetable Biryani	£9.95



Signature Dishes

Selection of premium dishes prepared by using the chef's own knowledge and experiences of the Indian sub-continent.
A great choice for genuine food lovers! Recommended by the chef.

Chicken Tikka Shashlik Korai

£11.95

Chicken pieces, green peppers, onions and tomatoes cooked together in the tandoor. It is then transferred to the pan to cook with a special sauce making this exquisite korai dish. Garnished with fresh coriander and ginger.

Birchwood Special Thawa

£11.95

Chicken tikka, lamb tikka, lamb chops and King prawns in tasty medium sauce consisting of onions, peppers, cumin seeds, coriander and aromatic spices. Served on Thawa.

Chicken & Malai Kofta

£11.95

Boneless spring chicken marinated in lightly yoghurt with herbs and spices and then cooked in the tandoor. This is then added to a unique and aromatic curry sauce along with meatballs (Kofta) and cheese. A unique and individual very popular dish.

Nepalese

£11.95

Cubes of Chicken or lamb cooked in an exotic mix of spices, red and green peppers, tomatoes, green chillies and a special Nepalese chilli sauce. A highly recommended dish.

Lamb Shank

£12.95

Delicious lamb shank slowly cooked, aromatic herbs, cardamon, creating a rich thick gravy, medium strength sauce.
A beautiful dish for meat lovers.

Bengal Chum Chum

£11.95

This dish is unique in its taste and preparation. Breast of tandoori chicken is initially prepared in the clay oven. While the base of the curry takes its form with minced lamb, spices, sultanas and sliced almonds are added which gives this dish its distinctive flavour. The curry sauce and chicken breast are expertly combined by our chefs.

Palak Sabzi Gosht

£11.95

Succulent pieces of lamb cooked with seasoned vegetables and spinach. This dish consists of cumin seeds, cloves turmeric, garlic, ginger and red onions.

Chicken Afghan

£11.95

A slightly hot dish consisting of onions, green peppers, red onions, green peppers, red peppers, garlic, chilli sauce, tabasco sauce and soya sauce, the combination of spices and sauces gives this dish a unique taste.

Salmon Tikka Shashlik

£13.95

Mildly spiced prime cubes of selected salmon marinated with green and red peppers, tomatoes mustard oil, cooked in a grill. A firm favourite of regulars.

Garlic Chicken Tak-Tak

£11.95

Tender pieces of garlic chicken cooked with our chefs balti sauce made with extra garlic, fresh green beans, broccoli creating a thick rich sauce, garnished with fresh coriander.



Popular Dishes

These dishes have proved very popular over the last 20 years. Great tasting dishes made with premium products.

Balti

A very popular Indian dish, specially blended together with traditional spices and coriander. Together with the flavour of Balti, this dish brings out the uniqueness of Indian cooking.

Medium Curry

Medium strength curry, using only the basic spices to create a mouth watering dish.

Pathia

A fairly hot, sweet & sour dish cooked with tomatoes, onions & herbs, garnished with fresh coriander.

Madras

A renowned hot classic! Consisting of tomatoes, lemon and chefs own strong irresistible spices. Coriander leaves added for an exquisite taste.

Bhuna

A medium spiced curry with an amazing blend of aromatic spices, carefully cooked with onions and tomatoes.

Jalfrezi

Prepared using only the nest fresh hot green chillies to intensify the flavours. Meticulously chosen spices are added with onions and green capsicums to give this already popular dish a distinguishing aroma and taste.

Vindaloo

Mixture of stimulating flavours. Cooked slowly with ground chillies and cayenne peppers to create a tantalising hot but flavoursome dish.

Sambar

A wonderful combination of hot, sour and spicy dish using lentils and lemon. Cooked slowly with selected ingredients to achieve a sharp distinctive flavour.

Korma

For the milder of spices and palate, in a rich creamy sauce and freshly ground spices.

Rogan Josh

Originally lamb based, this is an exclusive Indian dish with the extensive use of tomatoes bursting with beautiful flavours.

Dansak

Lentils gently braised and blended with pineapple, juice of a lime and a mix of delicate spices which brings a delicious combination of sweet and sour flavour.

Karai

The art of this dish is served in a distinctive sizzling hot pan called Karai! Seasoned with bay leaves, cinnamon, and chefs blend of exotic spices.

Dupiaza

A dish cooked very slowly with a medium sauce, with chopped onions. This lightly softened and just at perfection whole spices are added for a mouth watering taste.

Ceylon

Preparation is similar to madras with coconut added with an extra hot taste.

SERVING OPTIONS:

Chicken	£8.50	Chicken Tikka	£9.50
Lamb	£8.95	Lamb Tikka	£9.95
Prawns	£8.95	Fish	£10.95
Vegetable	£7.50	Special Mix	£10.95
King Prawn	£12.95	Chicken, lamb, prawn	



House Specials

A selection of dishes that have been created exclusively by our chefs for you to enjoy.

Balti Shan Chicken or Lamb

£11.95

Your choice of filling marinated and cooked in our tandoor, it is then transferred to a pan and combined with our balti sauce containing our own herbs and spices. Finished with fresh green chillies and coriander.

South Indian Chilli Chicken

£11.95

Tender pieces of garlic chicken cooked with our balti sauce containing our own herbs and spices with greater use of garlic and green chillies resulting in a dish of dry consistency.

Shahe-Sofri Chicken

£10.95

This is a fairly hot dish with a sweet and hot taste cooked with yellow lentils, garlic, ginger, coriander and ground spices lending it a rich consistency.

Passanda Chicken or Lamb

£10.95

This dish is marinated in herbs and spices, prepared in a special mild sauce, almond powder and cream for a rich creamy texture.

Palak Paneer (Vegetarian Special)

£10.95

Spinach and Indian cheese in a spicy sauce. Garnished with coriander.

Shahee Shabzi (Vegetarian Special)

£10.95

A traditional Indian vegetarian dish cooked with fresh seasonal vegetables in a tomato base curry. Garnished with coriander.

Murgh Tanga

£11.95

A very special dish cooked with chicken tikka, big chunks of onions, peppers, mango chutney and tamarind sauce to give hot, sweet and sour taste. Garnished with fried onions.

Murgh Kali Mirch

£11.95

A classic Rajastani dish with delightful combination of diced chicken with roasted black chillies, mince lamb cooked with chef spicy sauce. Finished with slices of egg and coriander.

Naga Chicken

£11.95

Cooked with fresh green chillies, ginger, garlic and tomatoes with special mix of freshly ground spices then chillies from India are added to give the dish a sharp exotic aroma.

Sagwala

£10.95

Consisting of fresh spinach, onions and tomatoes cooked together to form a dish of dry consistency.

Lamb Chop Frango

£11.95

Tender pieces of lamb chops prepared in a rich flavourful thick sauce with lentils, black chillies, garlic, ginger to form a tantalising taste.



Birchwood Special

- Oriental Fusion Duck** £14.95
Medium. Strips of duck, peppers and onions in olive oil, stir fried with fresh ground massala and continental herbs to flavour. Garnished with fresh crushed garlic for an exciting taste full of aroma and zest.
- Rib Eye Thawa** £14.95
A sizzling dish of grilled rib eye steak cooked with medium spice in a fairly thick sauce.
- Rack of Lamb / Keema** £14.95
Tender grilled rack of lamb cooked with onions, potatoes & keema, served on a bed of mince meat sauce.
- Sylheti Dhanya** £11.95
Chicken tikka marinated in spiced yoghurt, then cooked with whole spices, green chillies, green beans, garnished with fresh coriander and tomatoes.
- Nawab Murgh** £11.95
Whole breast chicken cooked with mince meat and with special spices to give that exotic taste. Garnished with coriander & boiled egg.
- Chicken Paloki** £11.95
Whole breast chicken cooked with fresh spinach with chefs own herbs and spices. Garnished with fresh coriander and dried black chilli.
- Badshahi King Prawn** £14.95
King prawns stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, soya sauce, tabasco sauce, chilli sauce and garnished with fresh coriander. Highly recommended.
- Salmon Khazana** £14.95
Succulent steaks of salmon marinated in a hot tangy sauce. It is cooked on the grill whilst being periodically flavoured with olive oil, it is then transferred on to a bed of spiced crispy vegetables.
- Akbori King Prawn** £14.95
King prawns marinated in delicate tandoori spices and barbecued in the tandoori oven until half cooked then transferred to pan and cooked with fresh spinach.
- Delhi Zal** £11.95
Shredded tandoori chicken with minced meat cooked in aromatic spices, red peppers, green peppers, green chillies. Hot. Served on a sizzler.
- Goan King Prawn** £14.95
King prawns cooked with lentils, tomato, garlic in a medium spiced chefs special sauce. Garnished with black dried chilli.



Mild & Creamy Dish

Massala

(Chicken Tikka or Lamb Tikka) Cooked in mild massala sauce made with delicate blend of aromatic herbs and spices, butter and cream.

£10.95

Tandoori King Prawn

£12.95

Moducash Murgh

A very mild dish exquisitely cooked with chicken, grated cashew nuts, mango pulp, honey and simmered with mild gravy

£10.95

Butter Chicken

Chicken cooked in a butter sauce consisting of cream, pure ghee, honey and delicate mild spices

£11.95

Nawabi Saffron

Succulent chicken fillet pieces cooked with coconut, almonds, and touch of extra special saffron, aromatic mild spices with cream making this dish of thick consistency. A wonderful mouth-watering dish you just want to have again and again.

£11.95

Continental Massala Mix

(An assortment of chicken tikka, lamb, tandoori king prawn and sheek kebab, mild and sweet rich sauce with a blend of special spices and coconut.

£11.95

Chicken Tikka Makhani

Chicken tikka marinated in spiced yoghurt, then cooked with whole spices, garnished with fresh coriander and tomatoes. Topped with cheese

£11.95

Saffron Butter Paneer Massala

Exotic Paneer curry is prepared with tomato, onion sauce which is prepared with cream and cashew paste then spiced with whole dry spices and ginger and garlic paste.

£11.95

Exquisite

BALTI FAVOURITES

(Add a little Balti flavour to your popular dishes. Created using chefs special Balti sauce)

- Balti Vindaloo
- Balti Jalfrezi
- Balti Bhuna
- Balti Rogan Josh
- Balti Dupiaza
- Balti Karahi

FILLING OPTION:
Chicken or Lamb

£10.95



Continental

Rib Eye	£13.95
Served with chips, salad, fried onions and mushrooms.	
Chicken Steak	£11.95
Served with chips, salad, fried onions and mushrooms.	
Omelette	£7.95
Served with chips & salad	

Side Dishes

Bombay Aloo	£3.95
Saag Aloo	£3.95
Spinach & potato	
Vegetable Curry Sauce	£3.95
Saag Bhaji	£3.95
Spinach in mix spices & herbs	
Tarka Dhal Lentils	£3.95
Aloo Gobi	£3.95
Potatoes & cauliflower	
Mixed Vegetable Bhaji	£3.95
Bhindi Bhaji	£3.95
Okra in mix spices & herbs	
Aloo Chana	£3.95
Potato & chickpeas	
Mushroom Bhaji	£3.95
Matter Paneer	£3.95
Peas and Indian cheese	
Saag Paneer	£3.95
Spinach and Indian cheese	

Rice

Boiled Rice	£2.60
Basmati Pilau Rice	£2.95
Onion Rice	£3.20
Egg Pilau Rice	£3.20
Mushroom Pilau Rice	£3.20
Vegetable Pilau Rice	£3.20
Peas Pilau Rice	£3.20
Keema Pilau Rice	£3.20
Chilli Rice	£3.20
Special Rice ●	£3.50
Peas, almonds & sultanas	
Coco Rice ●	£3.20

Breads (CONTAINS GLUTEN)

Plain Naan	£2.95
Garlic Naan	£3.20
Peshwari Naan ●	£3.20
Keema Naan	£3.20
Kulcha Naan	£3.20
Garlic Chilli Naan	£3.20
Puri	£1.50
Paratha	£2.95
Chapati	£1.95

Kids Meals

Chicken Tikka & Chips	£5.95
Nuggets & Chips	£5.95
Fish Fingers & Chips	£5.95
Massala / Korma & Rice ●	£5.95

Sundries

Green Salad	£1.95
Chips	£2.80
Raitha	£1.95
Peri Chips	£3.00

