

## Introducing Our Award Winning Chef

Our Award Winning Chef Aysan Shaikh has created a menu that embraces the breadth and depth of the Indian Continent... creative dishes with their origins in Punjab, Hyderabad, Kerala, Kolkata, Sylhet and South India.



I am Aysan Shaikh from Kolkata, India. I have over 30 years of experience in the hotel and catering industry.

I was first inspired by my Uncle, a very skilled chef working in the Grand hotel in Kolkata, India. I did my hotel management in Chennai, followed by closely monitored training beneath my Uncle. When at home I used to pay close attention to how my Mother cooked. She taught me all of the basics in cookery and is my greatest inspiration of all.

I have worked in so many beautiful places in India. I have also worked extensively in Sri Lanka, where I got the amazing privilege to serve my food to the Prime Minister of Sri Lanka.

I then moved to the UK, where I went on to win Gordon Ramsay's "F Word" Competition in 2010, judged by Mr Gordon Ramsay himself.

I've also won The Tiffin Cup (an annual British competition run by The Tiffin Club to find the best South Asian restaurant in the United Kingdom) in 2013 in Parliament House, judged by Ainsley Harriott.

I'm honoured and excited to be working at the Spice Gallery. I hope to tantalise your tastebuds with the menu I have created. If there is anything you wish to discuss on the menu please let me know.



*Aysan Shaikh*

**Sg**  
SPICE GALLERY

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**Sg**  
SPICE GALLERY

44 Fore Street | North Petherton | TA6 6PZ  
Telephone: 01278 663800

## Pappadoms and Chutney

|                                  |              |       |
|----------------------------------|--------------|-------|
| Pappadom <b>V GF DF NF</b>       | (Each)       | £0.70 |
| Spicy Pappadom <b>V GF DF NF</b> | (Each)       | £0.70 |
| Chutney Tray <b>V GF NF</b>      | (Per Person) | £0.70 |

Mixed Pickle / Onion Salad / Mango Chutney / Mint Yoghurt

## Appetizers

|   |                |       |
|---|----------------|-------|
| Mixed Platter   | (for 2 people) | £9.95 |
| A combination of mixed starters.  |                |       |
| Vegetable Platter <b>V</b>  | (for 2 people) | £8.95 |
| A combination of mixed vegetarian starters.   |                |       |
| Onion Bhaji <b>V GF NF</b>  |                | £3.95 |
| Crisp, spiced onions & gram flour fritters.   |                |       |
| Aloo Brie Tikki <b>V</b>  |                | £3.95 |
| Potato cake stuffed with brie cheese, cashew nuts & coated with breadcrumbs.  |                |       |
| Vegetable Samosa <b>V DF NF</b>   |                | £3.95 |
| Triangle shaped pastry filled with vegetables & spices.   |                |       |
| Paneer Tikka <b>V GF NF</b>   |                | £4.95 |
| Paneer (Indian cheese), bell peppers & onions, marinated in spices, grilled in the clay oven.                       |                |       |
| Slay the Dragon <b>GF NF</b>  |                | £6.95 |
| Pineapple flavoured, honey glazed chicken, grilled in the clay oven, with shallots, bell peppers & cherry tomatoes. |                |       |
| Murgh Nazakat <b>GF NF</b>  |                | £5.95 |
| Grilled succulent chicken, delicately flavoured with garlic, butter & herbs.  |                |       |
| Chicken Tikka <b>GF NF</b>  |                | £4.95 |
| Spring chicken marinated in light spices & herbs, grilled in the clay oven.   |                |       |
| Lamb Tikka <b>GF NF</b>   |                | £5.95 |
| Lamb marinated in light spices & herbs, grilled in the clay oven.   |                |       |
| Grilled Scallops <b>GF DF NF</b>  |                | £7.95 |
| Grilled scallops with diced bell pepper, served with a smoky pepper & tomato chutney.                               |                |       |
| Sheek kebab <b>GF DF NF</b>   |                | £5.95 |
| Spiced minced lamb with garlic, ginger, bell pepper & onions.   |                |       |
| Meat Samosa <b>DF NF</b>  |                | £4.95 |
| Triangle shaped pastry filled with minced meat & spices.  |                |       |
| Jinga 'e' Garlic <b>GF NF</b>   |                | £7.95 |
| King prawns flavoured with garlic, butter & herbs, grilled in the clay oven.  |                |       |
| Tiger Prawn Puri <b>DF NF</b>   |                | £6.95 |
| Tiger prawns cooked with light spices & herbs, served on fried Indian bread.  |                |       |
| Amritsari Fish <b>GF DF NF</b>  |                | £6.95 |
| Telapia fish fillet coated with light spices & gram flour.  |                |       |

## Biryani Dishes

Biryani is a mixed rice dish from the Indian subcontinent. It is made with spices, rice & meat or vegetables. Served with a curry sauce.

|  |        |
|--|--------|
| Vegetable Biryani <b>V GF NF</b>                                       | £9.95  |
| Mixed veg, rice & various light spices.                                |        |
| Chicken Biryani <b>GF NF</b>   | £10.95 |
| Chicken, rice & various light spices.                                  |        |
| Lamb Biryani <b>GF NF</b>  | £11.95 |
| Lamb, rice & various light spices.                                     |        |
| Chicken Tikka Biryani <b>GF NF</b>                                     | £11.95 |
| Grilled Chicken, rice & various light spices.                          |        |
| Special Biryani <b>GF NF</b>   | £12.95 |
| Chicken tikka, lamb tikka & tiger prawns, rice & various light spices. |        |

## Gallery Specialties

|  |        |
|--|--------|
| Bombay Flame <b>GF DF NF</b> (Chicken/Lamb)  | £10.95 |
| A hot curry cooked with potatoes in a special chilli sauce known as naga chilli. Can be cooked to a madras or vindaloo strength.                 |        |
| Devil's Tamarind <b>GF NF</b> (Chicken/Lamb tikka)   | £10.95 |
| Grilled chicken or lamb cooked in a tangy tamarind sauce with spices, red onions & herbs.  |        |
| Tiger by the River <b>GF DF NF</b>   | £14.95 |
| Succulent king prawns in the shell, cooked with a variety of spices, red wine, onions & bell peppers to produce an aromatic, medium thick sauce. |        |
| Golap <b>GF DF NF</b> (Chicken/Lamb)   | £10.95 |
| A special Bangladeshi dish, rich & very hot, cooked with chopped fresh green chillies, garlic & ginger.  |        |
| Slay the Dragon <b>GF NF</b>   | £12.95 |
| Pineapple flavoured, honey glazed chicken, grilled in the clay oven, with shallots, bell peppers & cherry tomatoes.                              |        |
| North Indian Garlic Chilli Chicken <b>GF NF</b>  | £10.95 |
| Grilled chicken breast cooked with spices, fresh garlic, onions, bell peppers & roasted chillies.  |        |
| Methi Gosht <b>GF DF NF</b>  | £10.95 |
| Succulent lamb, with fresh fenugreek leaves and various spices.  |        |
| Lamb Sikander <b>GF DF NF</b>  | £14.95 |
| Lamb shank, slow cooked to melt in the mouth, with various spices, fresh herbs & chickpeas.  |        |
| Keralan Sea Bass <b>GF DF NF</b>   | £14.95 |
| Pan fried Sea Bass with light spices, served with a beautiful keralan Sauce, coconut milk, mustard seed & curry leaves.                          |        |
| Chittagong Chill <b>GF DF NF</b>   | £14.95 |
| King Prawns from the Bay of Bengal, in the shell, tossed with fresh fenugreek leaves, light spices, onions & bell peppers.                       |        |

## Grilled Dishes

Marinated for 24 hours & grilled in a traditional clay oven, to give a fabulously complex combination of flavours. Served with salad.

|  |        |
|--|--------|
| Paneer Tikka <b>V GF NF</b>  | £8.95  |
| Paneer (Indian cheese), bell peppers & onions, marinated with spices, grilled in the clay oven.              |        |
| Chicken Tikka <b>GF NF</b>   | £9.95  |
| Spring chicken marinated with light spices & herbs, grilled in the clay oven                                 |        |
| Lamb Tikka <b>GF NF</b>  | £10.95 |
| Lamb marinated with light spices & herbs, grilled in the clay oven.  |        |
| Tandoori Chicken <b>GF NF</b>  | £10.95 |
| Chicken on the bone marinated with light spices & herbs, grilled in the clay oven.                           |        |
| Chicken Shaslick <b>GF NF</b>  | £10.95 |
| Spring chicken marinated with light spices, herbs, bell peppers, tomatoes & onions, grilled in the clay oven |        |
| Lamb Shaslick <b>GF NF</b>   | £11.95 |
| Lamb marinated with light spices, herbs, bell peppers, tomatoes & onions, grilled in the clay oven           |        |
| Tandoori Mixed Grill <b>GF NF</b>  | £12.95 |
| A platter of tandoori chicken, chicken tikka, lamb tikka & sheek kebab.                                      |        |
| King Prawn Shaslick <b>GF NF</b>   | £14.95 |
| King prawns marinated with light spices, herbs, bell peppers, tomatoes & onions, grilled in the clay oven    |        |

## Chef's Signature Dishes

|  |        |
|--|--------|
| Kukard Makhani <b>GF</b>   | £12.95 |
| A dish from Punjab. Chicken breast marinated with tandoori masala, grilled in the clay oven, served with a smooth makhani sauce & a touch of honey. (This dish won the Cheltenham cup) |        |
| Murgh Shalimar <b>GF NF</b>  | £12.95 |
| Chicken Pan fried with ginger, garlic paste & paprika. Smothered with caramelised onions & tomato sauce. Served with sauteed spinach.  |        |
| Chattinad <b>GF NF</b> (Chicken/Lamb)  | £12.95 |
| Traditional South Indian curry. Simmered in a coconut, red chilli, black peppercorn & curry leaf flavoured sauce.  |        |
| Chicken Labadar <b>GF NF</b>   | £12.95 |
| Chicken breast marinated with tandoori masala, grilled in the clay oven & served on a bed of Indian salsa.   |        |
| Chicken Mocha <b>GF NF</b>   | £12.95 |
| Mild to medium dish, beautifully balanced with a spicy layer on the bottom & mild, sweet creamy layer on top.  |        |
| Goan Chicken <b>GF NF</b>  | £12.95 |
| A very popular Goan dish, cooked with coconut milk, curry leaves and toasted chillies, producing a fairly hot sauce.   |        |
| Elachi Beef <b>GF DF</b>   | £14.95 |
| Sirloin steak, roasted in the oven. Served with butternut squash & smooth cardamon sauce. (Winner of the "F Word" Competition, judged by Gordon Ramsey)                                |        |
| Roast Duck <b>GF DF</b>  | £14.95 |
| Duck breast rubbed with paprika and grilled. Served with broccoli, sliced orange & a honey glazed sauce. (Winner of The Tiffin Cup at Parliment House, judged by Ainsley Harriott)     |        |
| Sea-Bass <b>GF NF</b>  | £14.95 |
| Pan-fried Sea-bass, served with aubergine, mashed potato & cherry tomato. With a caramelised onion and tomato sauce. (Winner of the "F Word" Competition, judged by Gordon Ramsey)     |        |
| Masala Lamb Shank <b>GF DF NF</b>  | £14.95 |
| Lamb shank, slow cooked to melt in the mouth. With a spicy thick hot sauce and fresh herbs.  |        |

## Vegetable Side Dishes

|  |                            |       |
|--|----------------------------|-------|
| Bombay Aloo <b>V GF DF NF</b>              | Spiced potato.             | £3.95 |
| Sag Aloo <b>V GF DF NF</b>                 | Spinach and potatoes.      | £3.95 |
| Tarka Dall <b>V GF DF NF</b>               | Lentils with fried garlic. | £3.95 |
| Bhindi Bhaji <b>V GF DF NF</b>             | Fresh okra with spices.    | £3.95 |
| Sag Paneer <b>V GF NF</b>                  | Spinach, paneer and cream. | £3.95 |
| Cauliflower Bhaji <b>V GF DF NF</b>        | Spiced Cauliflower.        | £3.95 |
| Mushroom Bhaji <b>V GF DF NF</b>           | Spiced mushrooms.          | £3.95 |
| Vegetable Curry <b>V GF DF NF</b>          | Selection of mixed veg.    | £3.95 |
| All these dishes can be prepared as a main |                            | £7.45 |

### KEY TO SYMBOLS

|                       |                          |
|-----------------------|--------------------------|
| <b>GF</b> Gluten Free | <b>DF</b> Dairy Free     |
| <b>NF</b> Nut Free    | <b>V</b> Vegetarian      |
| <b>GF</b> Medium      | <b>GF NF</b> Fairly Hot  |
| <b>GF DF NF</b> Hot   | <b>GF DF NF</b> Very Hot |

We cannot guarantee that products we buy in, do not contain a trace of nuts. If you have any allergies, please consult with our staff before placing the order.

## Classic Dishes

|                             |   |   |
|-----------------------------|---|---|
| Bhuna <b>GF DF NF</b>       | Cooked with spices, tomatoes & coriander.   | Veg £6.95   Chicken £7.95   Lamb £8.95   T.Prawn £9.95   Fish £9.95 |
| Korma <b>GF</b>             | A creamy sauce made with coconut & almonds  | Veg £6.95   Chicken £7.95   Lamb £8.95   T.Prawn £9.95   Fish £9.95 |
| Rogan <b>GF DF NF</b>       | Onions, spices & garnished with tomatoes.   | Veg £6.95   Chicken £7.95   Lamb £8.95   T.Prawn £9.95   Fish £9.95 |
| Madras <b>GF DF NF</b>      | A hot curry cooked with lots of spices.   | Veg £6.95   Chicken £7.95   Lamb £8.95   T.Prawn £9.95   Fish £9.95 |
| Vindaloo <b>GF DF NF</b>    | Ouch! A hotter version of a Madras.   | Veg £6.95   Chicken £7.95   Lamb £8.95   T.Prawn £9.95   Fish £9.95 |
| Pathia <b>GF DF NF</b>      | With fenugreek leaves, onions, tomato puree & coriander, producing a fairly hot sweet & sour taste. | Veg £6.95   Chicken £7.95   Lamb £8.95   T.Prawn £9.95   Fish £9.95 |
| Dansak <b>GF DF NF</b>      | With lentils, onions, tomato puree & coriander, producing a fairly hot sweet & sour taste.          | Veg £6.95   Chicken £7.95   Lamb £8.95   T.Prawn £9.95   Fish £9.95 |
| Dopiaza <b>GF DF NF</b>     | Prepared with a large amount of onions & various herbs & spices.                                    | Veg £6.95   Chicken £7.95   Lamb £8.95   T.Prawn £9.95   Fish £9.95 |
| Sagwala <b>GF DF NF</b>     | Cooked with spinach & various spices.   | Veg £6.95   Chicken £7.95   Lamb £8.95   T.Prawn £9.95   Fish £9.95 |
| Tikka Masala <b>GF</b>      | A tomato masala sauce with cream, herbs, almond & coconut.  | Veg £7.95   Chicken £8.95   Lamb £9.95   T.Prawn £9.95   Fish £9.95 |
| Balti <b>GF DF NF</b>       | Balti sauce with onions & bell peppers.   | Veg £7.95   Chicken £8.95   Lamb £9.95   T.Prawn £9.95   Fish £9.95 |
| Tikka Karahi <b>GF NF</b>   | Cooked with various spices, onions, ginger, bell peppers & herbs.                                   | Veg £7.95   Chicken £8.95   Lamb £9.95   T.Prawn £9.95   Fish £9.95 |
| Tikka Jalfrezi <b>GF NF</b> | Cooked with various spices, onions, bell peppers & green chillies.                                  | Veg £7.95   Chicken £8.95   Lamb £9.95   T.Prawn £9.95   Fish £9.95 |

## Accompaniments

|                                   |       |
|-----------------------------------|-------|
| Plain Rice <b>V GF DF NF</b>      | £2.95 |
| Pilau Rice <b>V GF NF</b>         | £2.95 |
| Mushroom Rice <b>V GF NF</b>      | £3.95 |
| Special Fried Rice <b>V GF NF</b> | £3.95 |
| Garlic Rice <b>V GF DF NF</b>     | £3.95 |
| Plain Naan <b>V NF</b>            | £2.95 |
| Garlic Naan <b>V NF</b>           | £3.95 |
| Peshwari Naan <b>V</b>            | £3.95 |
| Cheese Naan <b>V NF</b>           | £3.95 |
| Paratha <b>V DF NF</b>            | £3.95 |
| Roti <b>V DF NF</b>               | £2.95 |
| Chips                             | £2.95 |
| Cucumber Raitha <b>GF NF</b>      | £2.95 |
| House Green Salad <b>V</b>        | £3.50 |