



2 Petersfield Road, White Hill,
Bordon GU35 9BU

HOME DELIVERY

For orders over £20

Whitehill, Bordon, Blackmoor, Passfield, Lindford,
Headley, Oakhanger, Headley Down, Sleaford,
Kingsley, Gratham, Epshott, Liphook, Liss
(£2 up to 3 miles, £3 - 3 to 4 miles, £4 over 4 miles)

Join Us at Our Petersfield Restaurant

We would love to welcome you
at our restaurant, where you can
enjoy the high quality food you
are used to, in a warm
comfortable environment.

Book a table now on
01730 303 303

Vegetarian Main Dishes £10.95

We celebrate the diversity of spicy food a korma fan or a full-on chilli fiend. We have got a great vegetarian curry selection for you.

PANEER MAKKANI

Homemade marinated paneer simmered in a rich, sweet, spiced tomato & yoghurt sauce finished with a gloss of butter.

LAL KUDU ALOO

Sweet pumpkin cooked with potatoes in a thick sauce that is flavoured with "SAMBA" – a Gujarati spice that gives a delicate flavour to this dish.

DAL SAMBAR

This is a lentil based vegetable stew or chowder, cooked with dal and tamarind broth, originating from Tamil Nadu. It is popular in South Indian and Sri Lankan cuisines.

NIRAMISH TARKARI

This dish is very famous in Calcutta. This recipe is prepared by almost all popular available vegetables in daily life.

Vegan £12.95

Spice Lounge is the vegan's friend. An extremely popular choice in the UK. And we are the best place to dine with non-vegan friends or family, as well as other vegans of course. The most important thing we use ghee (clarified butter) and vegetable oil, this means you can order pretty confidently from our menu. Like vegetable curry, veggie vindaloo, chickpea curry, sambar, vegetable biryani. We use yoghurt to make our naan bread, so this is not a vegan option. But poppadom, chapati, puri and tandoori roti bread are all vegan.

JACKFRUIT COCONUT MAKKANI

Jackfruit pieces simmered in a rich, sweet, spiced tomato & coconut milk, finished with a gloss of ghee.

EGG PLANT AND TOMATO CURRY

Eggplant, tomato, curries leaves and selected herbs and spiced cooked with ground coconut.

TOFU TUK TUK

Tomatoes tangled with panch phoron, green pepper, fennel, garden peas and mustard.

SIDE DISHES £4.95

To compliment main meals only, all bhajees are of a dry consistency.

Onion Bhajee

We do the best onion bhajee in this part of England !!! Spicy, crispy Indian fritters made with onions, potatoes and gram flour (a big plus for gluten-free eaters).

Sag Bhajee / Cauliflower Bhajee / Chana Bhajee

Mushroom Bhajee

Fresh mushroom and onion.

Sag Aloo

Fresh spinach and potatoes.

Sag Cauliflower

Fresh spinach and cauliflower

Sag Paneer / Vegan Paneer (Tofu)

Fresh spinach and paneer (unsalted cottage cheese)

Sag Motar

Fresh spinach and chick peas in Tara sauce.

Sag Dahl

Fresh spinach and lentils

Tarka Dahl

Lentils fried in garlic.

Dahl Fry (NEW)

Lentils and garlic in a rich sauce

Bombay Potato

Spicy potatoes.

Aloo Motar

Potatoes and chick peas in Bhoona sauce

Motar Paneer

Homemade paneer (unsalted cottage cheese) and green peas in Tara sauce.

Aubergine Bhajee

This dish is a curry shop vegetarian classic and it is an absolute crowd pleaser! No Indian feast is complete without an aubergine dish.

Bhindi Bhajee

Stir fried Okra (ladies finger) with onion.

Aloo Gobi

Potatoes and cauliflower in bhoona sauce.

BREAD

Roti

Flatbread made from stoneground wholemeal flour in our clay oven.

Puree

Deep-fried flatbread made from stoneground wholemeal flour.

Chapati

This is very similar in shape to the Mexican tortilla, but very different in texture and flavour.

Paratha

Special bread layers, pan fried in clarified butter.

Plain Naan

Garlic Naan, Chilli Naan or Kulchi Naan

Keema or Cheese Naan

Peshwari Naan

Special Naan

Stuffed with coriander, chilli and garlic.

Rice

PLAIN RICE

PILAU RICE

GARLIC RICE / LEMON RICE / MUSHROOM RICE

VEGETABLE RICE / CHILI AND GARLIC RICE / PEAS RICE

EGG RICE / COCONUT RICE / KEEMA RICE – Minced meat.

SPECIAL FRIED RICE

Eggs, fresh garden peas and onion.

BROWN RICE

SOFT DRINKS



COKE, DIET COKE, 7UP or FANTA (330ml)

£1.50

ALCOHOLIC DRINKS



COBRA (620ml) 4.5% Vol.

INCH'S CIDER (500ml) 4.5% Vol.

MARCEL HUBERT (75cl)

Sauvignon Blanc 11.5% Vol.

Merlot 13% Vol.

CALIFORNIAN ROSE 10.5%Vol.

PROSECCO (200ml) 12.5% Vol.

(750ml) 12.5% Vol.

£5.50

£5.50

£17.95

£17.95

£8.95

£18.95



2 Petersfield Road, White Hill,
Bordon GU35 9BU

OPEN 7 DAYS A WEEK

5pm ~ 10.30pm

Telephone or order online

01420 571311
www.spicelounge-takeaway.co.uk

Our menu includes
Vegan, gluten free and
healthy option dishes

Sundries £0.95

- Plain Poppadom
- Spicy Poppadom
- Mango Chutney/ Lime Pickle/ Onion Salad/ Chili Pickle/ Mint Yoghurt
- Tamarind Chutney
- Chutney Tray (£2.50)
- Plain Yoghurt
- Kachumber Raita (£1.50)

Traditional Favourites APPETISERS £5.95

- SHEEKH KEBAB
Minced lamb blended with aromatic spices then cooked on skewers in clay oven.
- SHAMI KEBAB
Finely minced lamb and ground lentils with herbs and spices.
- RASHME KEBAB
Finely minced lamb and ground lentils, with herbs and spices, fried and with scrambled egg on top.
- MIXED KEBAB
Selection of shami, sheekh, chicken tikka and onion bhajee.
- CHICKEN TIKKA CHAAT
Chaat is a savoury snack. Diced chicken tikka and cucumber lightly spiced and cooked in fruity chat masala.
- CHICKEN MOMO
Chicken cooked in plum tomato and chef’s special sauce, served with puri bread.
- ONION BHAJEE
We do the best onion bhajee in this part of England!!! Spicy, crispy Indian fritters made with onions, potatoes and gram flour (big plus for gluten-free eaters).
- PRAWN COCKTAIL
Fresh cooked prawns mixed with lettuce in cocktail sauce and top up with diced tomato and cucumber.

Spice Lounge Classic APPETISERS £5.95

- GUNPOWDER CHICKEN
Chicken marinated in cream, ginger and garlic. Garnished with fresh coriander and onions.
- SAMOSA (Meat or Vegetable)
A choice of mixed vegetable or meat filled, flavoured with aromatic spices, wrapped in home- made pastry.
- GARLIC MUSHROOM
Mushrooms in a thick curry sauce made with garlic, onion, green chilli and selection of aromatic spices.
- CHICKEN / LAMB TIKKA
Chicken or Lamb marinated in aromatic mild spiced yoghurt and barbecued in our clay oven.
- PRAWN/ KING PRAWN PURI (£2 EXTRA)
The tangy, hot masala prawns and tearing of the soft fluffy puri.
- KING PRAWN BUTTERFLY (£2 EXTRA)
As the name suggests, large prawn, split down the back and flattened out into a vague butterfly shape! The prawn is coated in a mildly spiced batter and then deep fried.

FOOD GUIDE

🔥 Medium (Spicy)

🔥🔥 Hot

🔥🔥🔥 Very Hot

NUTS

Some of our dishes may contain nuts (🥜) or traces of nuts. If you are allergic to nuts and in doubt please consult our staff.

Healthy Option (♥️) available on marked dishes
No added cream or sugar, cooked in olive oil and served with brown rice

Spice Lounge Classic £12.95

- GURKHA
Marinated tender pieces of chicken or lamb cooked with fresh spicy tomato sauce and flavoured by garlic and coriander.
- CHICKEN CHILI MASALA
Boneless pieces of chicken cooked with chilli pickled, ginger and garnished with fresh coriander.
- GARLIC CHILI CHICKEN
Pieces of chicken tikka in a thick curry sauce made with onion, green chilli, garlic and selection of aromatic spices.
- SHATKORA
A spicy fairly hot dish cooked with Shatkora, a lime like fruit, available in lamb or chicken.
- KOORA CHICKEN (Mango Curry)
Chicken tikka cooked with slice of mango, five spices, fennel seeds, bay leaves and mixed pepper with very delicious spice curry sauce.
- HONEY CHICKEN
This is a mild sauce made from coconut, honey and cream, then flavoured with subtle spices.
- PANTHARA
This delicious dish comes from Sylhet. Chicken or lamb, cooked with coconut milk, yoghurt and flavoured with fresh curry leaves, fennel seeds, green pepper and garlic and sesame oil.
- ACHARY
Aromatic lamb or chicken cooked with garam masala, mango chutney and lime pickle and fresh curry leaves.
- SHAHI CHICKEN
Medium thick sauce cooked with apricot, fresh garlic and chef special sauce.
- CHICKEN AUR PANEER KA KHAZAANA
Chicken and paneer stir fried and served in a thick spicy sauce that includes fresh onions, peppers and green chillies.

Spice Lounge Special £13.95

- MURAG KHYBER KA PASS
Chicken tikka marinated in a saffron, ginger and garlic. Sautéed and cooked in fresh chef special sauce and served with almond flakes, pistachio and pine nuts.
- SALI BOTI
This is a famous Persian wedding dish. Tender lamb or chicken tikka cooked with dried apricots in a spicy red masala sauce. Lavishly garnished with fresh straw potatoes.
- JAYPURI MASALA
A superb moist dish, prepared with special mild spices, almond, coconut, egg and lychees.
- CHORISHA
Fairly hot dish with mustard seeds, garlic and ginger and garnished with coriander.
- CHICKEN PURA MIRCHI
Chicken tikka cooked in cumin, with fennel and pepper, served with fresh Kashmir chilli on top.
- JAYPURI SHASHLICK MASALA (NEW)
A superb moist shashlick cooked in tandoori, then prepared with special mild spices, creamy sauce and it is polished with almond flakes.
- RAJISTAN MIXED GRILL KARAHI (NEW)
Tandoori cooked mixed grill prepared with fairly thick Rajistan tomato based sauce and flavoured with garlic, ginger and coriander.
- NAGA (£2 EXTRA)
This is also a very hot curry but in Spice Lounge we use Naga pickle to give some delicious flavoured and off course some hot kick but not like Phall.

SET MEAL FOR ONE

Any Traditional Curry • Any Traditional Starter or Side

Any Rice or Naan £16.95

SET MEAL FOR TWO

Any 2 Traditional Curries • Any 2 Traditional Starters or Sides

Any 2 Rice or Naan £30.95



Scan here to order online using our App.

Traditional Favourites Curry £10.95

- Choose from: Chicken, Prawn or Vegetable.
- Tandoori (£1 Extra), Vegan – Jackfruit or Tofu (£2 Extra)
- Healthy Option – Served with Brown Rice (£3 Extra), King Prawn (£4 Extra)
- TIKKA MASALA
Masala is a dish of chunks of roasted, marinated chicken/ lamb/ king prawn in a mild spiced creamy sauce and it is polished with almond flakes.
- PASSANDA
This is a very mild dish traditionally made with strips of boneless chicken or lamb tikka fillets, marinated in aromatic spices, coconut & fresh cream. It is decorated with almond flakes.
- MAKKANI/ BUTTER CURRY
Chicken Tikka Masala does not exist in India; Butter chicken is the real deal. Tandoori chicken pieces simmered in a rich, sweet, spiced tomato & yoghurt sauce finished with a gloss of butter.

- KORMA
A mild, creamy dish made from ground nuts and coconut.
- BHOONA
A combination of spices and herbs fried together to provide a dish of medium strength and a rather dry consistency.
- DUPIAZA
Medium dry curry flavoured with diced onions, herbs and fresh spices.
- ROGAN JOSH
This is an aromatic curried meat dish of Persian & Kashmiri origin. It is made with red meat, traditionally lamb and flavoured primarily by fresh tomato and Kashmiri sauce.

- KARAHI
This is a fairly thick tomato based sauce cooked with slice of onion and capsicum, flavoured with garlic, ginger and a selection of spices.
- JHALL FREIZE
A thick curry sauce made with a variety of fresh spices, onion and fresh green chilli.
- PATHIA
Pathia is an ancient curry from Persia; it is hot, sweet and sour with use of chillies and tamarind.

- DANSAK
This dish combines element of Persian and Gujarati cuisine, sweet and sour fairly hot sauce that cooked with lentils.
- CYLON
The key ingredients being coconut, lime and a specific Cylon (Sri Lanka) curry powder, which classifies it as "hot" on most guides.
- MADRAS
This sauce is a fairly hot curry, red in colour and heavy use of chilli powder.
- VINDALOO
The classic vindaloo curry in India cooking a very hot dish curry.
- PHALL
Phall is a British Asian curry which originated in British Bangladeshi restaurants in Birmingham and this curry is one of the hottest of all Indian curry.

Biryani £12.50

- Biryani is a celebration of all that is great about Indian food – the heady aromas, the vibrant colours, the fluffy rice and those addictive curry flavours.
- HYDERABADI BIRYANI (£4 Extra)
Tandoori chicken off the bone and egg cooked together with flavoured Indian rice and decorated with tomatoes and cucumber. Served with pathia sauce.
- MOROG BIRYANI
Chicken cooked with flavoured long grain rice and decorated with tomatoes and cucumber. Served with vegetable curry.
- AUNTY GEETA'S LAMB AUR ALOO BIRYANI
Lamb and Bombay Aloo cooked together with flavoured Indian rice and decorated with tomatoes and cucumber. Served with vegetable curry.
- PRAWN AND CHANA BIRYANI
Prawn and chick peas cooked together with flavoured Indian rice and decorated with tomatoes and cucumber. Served with vegetable curry.
- SUBZI AUR PANEER KI BIRYANI
Fresh vegetable and paneer cooked together with flavoured Indian rice and decorated with tomatoes and cucumber. Served with curry or masala sauce.
- KING PRAWN BIRYANI (£4 Extra)
King prawn cooked with flavoured Indian rice and decorated with tomatoes and cucumber. Served with vegetable curry.

Balti £12.50

- Balti curry gets its name from the Balti type of cooking, which is done in a thin pan that resembles a steel wok. It's traditionally made with lamb or chicken and is cooked on high heat in a vegetable oil with a mixture of garlic, onions, garam masala and turmeric. And served with plan naan bread.
- PUNJABI BALTI (£2 Extra)
Tender pieces of lamb, chicken, minced meat, egg and potatoes.
- KEEMA AUR MUSHROOM BALTI
Minced meat and mushroom.
- CHICKEN BALTI
- GARLIC KING PRAWN BALTI (£4 Extra)
- NIRAMISH BALTI
Fresh seasonal vegetables.
- LAMB BALTI / LAMB ANARAS BALTI (With pineapple) (NEW)

Tandoori Sizzler £11.95

- TANDOORI KING PRAWNS (£4 Extra)
As the name suggests, king prawns marinated in a blend of spices lightly cooked in the clay oven.
- PANEER TIKKA
Freshly made paneer marinated in mild spices and yoghurt, barbecued in our clay oven.
- CHICKEN / LAMB TIKKA
Chicken or Lamb marinated in mild spices and yoghurt, barbecued in our clay oven.
- SHASHLIK – CHICKEN/ LAMB/ VEGETABLE/ PANEER/ KING PRAWN (£4 EXTRA)
The unique character of the dish is derived from the use of onions, green peppers and tomatoes. The mixing of a home-made sauce adds to its exquisite taste.
- TANDOORI MOROG (Quarter/ Half/ Full)
Spring chicken marinated in mild spices and yoghurt and barbecued in our clay oven. (£5.95/£11.95/£15.95)
- GARLIC KING PRAWNS (£4 Extra)
Fairly hot tandoori king prawns and fresh garlic pan fry together then garnished with onions, peppers and coriander.
- TANDOORI MIXED GRILL (£1 Extra)
Lamb tikka, chicken tikka, sheek kebab and quarter tandoori chicken, garnished with onions and coriander.

Sea Food Dishes £14.95

- KING PRAWN DELIGHT
Delicately cooked king prawns with selected herbs, spice and almonds. Cooke in enriched masala sauce.
- JINGA ZAFFRANI
King prawn tossed in ginger & garlic then coated in natural yoghurt with cardamom, saffron and Kashmiri chilli sauce served with an aubergine terrene.
- GARLIC CHILLI KING PRAWN
King prawn cooked in a thick curry sauce made with onion, green chilli, garlic and selection of aromatic spices.
- CALCUTTA ENGLISH CLUB
Large king prawns cooked with fresh tomato sauce and flavoured with garlic.
- CHINGRI OF CHITTAGONG
Chittagong is renowned for its 120 miles long beach and this dish is a favourite there!! Large king prawns cooked in a medium thick bhoona sauce with onions, nutmeg and ajowan seeds.

Healthy Options £13.95

- (no added cream or sugar and cooked in olive oil, and served with healthy brown rice)
- HEALTHY OPTION BHOONA
A combination of spices and herbs fried together to provide a dish of medium strength and rather thick consistency.
- HEALTHY OPTION BIRYANI
Brown rice cooked with our selection of spices then decorated with fried golden onions and medium vegetable curry cooked in olive oil.
- HEALTHY OPTION JHALL FREIZE
A thick curry sauce made with a variety of fresh spices, onion and fresh green chillies.
- HEALTHY OPTION INDIAN STIR FRY
Chicken and vegetables with herbs toasted together and garnished with fresh coriander and golden fry onions and served on Naan or Chapati bread.