

Menu



Spice 6
Indian Cuisine

Vegetable Starters

- 01. VEGETABLE SAMOSA / CHEESE SAMOSA** £3.95
(Lightly spiced mixed vegetables wrapped in puff pastry or Indian cottage cheese) (DAIRY)
- 02. TANDOORI PANEER** £5.75
(Juicy chunks of cottage cheese marinated in herbs and spices and cooked in clay oven) (DAIRY)
- 03. ONION BHAJI** £3.95
(Fresh onions coated with gram flour batter and golden fried)
- 04. CHILLI PANEER** 🌶️🌶️ £5.75
(Diced cottage cheese tossed in an oriental chilli and garlic sauce, green peppers, onions and fresh green chillies) (DAIRY)
- 05. GARLIC MUSHROOM** £5.25
(Fresh mushrooms tossed in oriental chilli & garlic sauce, with green peppers and onions)
- 06. GARLIC MOGO** 🌶️ £5.25
(Cassava infused with garlic and spices)
- 07. MARI POTATO (New)** 🌶️ £5.25
(Fresh baby potatoes deep fried & cooked with garlic, ginger, capsicum with crushed black pepper) (DAIRY)
- 07a. VEGETABLE PLATTER (New)** £11.95
(Vegetable Samosa, onion bhaji, mari potatoes and garlic mushrooms)



NON -VEG

- 08. CHICKEN SAMOSA / LAMB SAMOSA** £3.95
(Savoury parcels filled with minced chicken or lamb, deep fried)
- 09. SWEET AND SOUR CHILLI CHICKEN(New)** 🌶️🌶️ £6.95
(Diced chicken cooked in chef's special recipe)
- 10. CHEF'S SPECIAL SQUID (New)** £7.25
Fresh squid marinated in corn flour, gram flour, herbs & spices and deep fried served with fresh chutney
- 11.FISH FRY** £6.95
(Pieces of tilapia fish coated in gram flour with various Nepalese spices and deep fried)
- 12. CHILLI GARLIC TIGER PRAWN** 🌶️🌶️ £14.95
(Tiger prawn cooked with chilli, garlic, green herbs and chef's special sauce)
- 13. EVEREST MOMO (Nepalese) (Chef's Recommendation)** £6.95
(Steam dumplings filled with slightly spiced minced meat / Chicken served with special Nepalese Achar)



TANDOOR SPECIAL (CLAY OVEN)

- 14. MURG SHASLIK (New)**  **£8.25**
(Boneless chicken breast marinated in spices, cooked with mushrooms , tomatoes , onions and green capsicum in tandoor)
- 15. MALAI TIKKA (New) / MURG TIKKA** **£7.95**
(Boneless chicken, marinated , smoked chillies, fried onions & spices and Cooked in tandoor) (DAIRY)
- 16. MURG TANDOORI** **HALF / FULL**  **£6.95** **£12.95**
(Chicken on the bone marinated in chef's special recipe and cooked in tandoor)
- 17. SHISH KEBAB** **£6.95**
(Juicy, mouth-watering minced lamb skewers blended with chef's special sauce recipe)
- 18. LAMB CHOPS** **£8.95**
(Supreme rib of lamb marinated with our special blend of garam masala, ginger and garlic. 4 pieces)
- 19. TANDOORI KING PRAWN**  **£14.95**
(King prawns marinated in exotic Indian spices, and cooked in tandoor)
- 20. NON VEG PLATTER (MIXED GRILL)**  **£16.95**
Selection of meat, chicken & prawns marinated in herbs & spices
- 21. TANDOORI CHICKEN WINGS**  **£5.95**
(Spicy and succulent barbecued chicken wings)
- 22. SMOKED SALMON TIKKA** **£8.95**



MAIN COURSE/ VEGETABLE

- 23. SPICE6 VEG CURRY / MIXED VEG KORMA** £7.25
(Mixed vegetables cooked in a spinach sauce topped with butter and cream / with dry nuts, in a mild creamy sauce)
- 24. BUTTER PANEER MASALA** £7.50
(Cottage cheese cooked in creamy masala sauce)
- 25. SAAG CORN / METHI CORN MASALA (New)** £7.50
(Fresh spinach or methi and corn cooked with Nepalese spices)
- 26. MALAI KOFTA (Mild)(New)** £7.50
(Home made pakora cooked with mild chef's special sauce)
- 27. PALAK PANEER** £7.25
(Cube of Indian cheese and spinach cooked in selected spices)
- 28. ALOO PALAK** £7.25
(Cubed potatoes cooked with fresh spinach)
- 29. BOMBAY ALOO** £7.50
(Cubed potatoes fried with butter and chat masala)
- 30. MUTTER PANEER** £7.50
(Cubes of cottage cheese cooked with fresh peas, onions and tomato sauce)
- 31. BHINDI MASALA (BHAJI ON REQUEST)** £7.50
(Fresh okra cooked in tomatoes, cumin and mustard seed and with a touch of ginger and garlic)
- 32. CHANA MASALA** £7.25
(Chickpeas cooked with tomatoes, onions, green pepper)
- 32a. MIXED VEG. KORMA** £7.25



MAIN COURSE/ VEGETABLE

33. TADKA DAAL (Mixed lentils cooked with ginger, cumin seeds and garlic)	£5.25	£7.25
34. DAAL MAKHNI (Black lentils cooked with ginger, garlic, cumin seeds and special Spice6 herbs) <small>(DAIRY)</small>	£5.25	£7.25
35. MUSHROOM BHAJI (Fresh mushrooms cooked in onions, tomatoes, ginger and garlic)	£5.25	£7.25
36. Aubergine masala (Fresh aubergine cooked with chefs special spices)	£5.25	£7.25
37. ALOO GOBI (Fresh potatoes and cauliflower cooked with traditional spices)	£5.25	£7.25

RICE

38. PLAIN RICE (Basmati rice cooked to our own special recipe)		£2.75
39. PILAU RICE (Basmati rice prepared with spices) <small>(DAIRY)</small>		£2.95
40. MUSHROOM FRIED RICE/MIX FRIED RICE (Pilau rice fried with freshly cooked mushrooms / peas, eggs & Chicken)	£3.50	£3.95
41. EGG FRIED RICE (Basmati rice cooked with onions and egg) <small>(EGG)</small>		£3.95
42. SPECIAL FRIED RICE <small>(EGG)</small>		£3.95
43. LEMON RICE / COCONUT RICE		£2.95



MAIN COURSE CHICKEN / LAMB

	Chicken	Lamb
44. KALIMIRCH CHICKEN(NEW) (tender chicken pieces cooked with black pepper, ginger , garlic and traditional spices)	£9.95	
45. CHICKEN / LAMB TIKKA MASALA (Tender chicken / Lamb tikka cooked to perfection in medium spiced rich creamy sauce) (DAIRY) (NUTS)	£8.95	£9.50
46. BUTTER CHICKEN / CHICKEN MAKHANI (Tender chicken pieces cooked in a butter sauce) (DAIRY)	£8.95	
47. CHICKEN SAAG / LAMB SAAG (DAIRY) (Tender chicken breast / Lamb cooked with fresh spinach)	£8.95	£9.50
48. CHICKEN KORMA / LAMB KORMA (Juicy chicken and dry nuts, cooked in a mild and creamy sauce) (DAIRY) (NUTS)	£8.95	£9.50
49. CHICKEN JALFREZI / LAMB JALFREZI (Spiced diced chicken / lamb cooked with special herbs and spices, tomatoes, green chillies and capsicums) (VINDALOO & LAMB ON REQUEST)	£8.95	£9.50
50. CHICKEN MADRAS / LAMB MADRAS 🌶️🌶️ (Chicken / lamb cooked in a very hot sauce)	£8.95	£9.50
51. CHICKEN BHUNA / LAMB BHUNA 🌶️ (chicken breast / lamb cooked in tomatoes , onions, capsicums, ginger & garlic and special masala sauce)	£8.95	£9.50



MAIN COURSE CHICKEN / LAMB

	Chicken	Lamb
52. CHICKEN DHANSAK / LAMB DHANSAK (Tender chicken breast / lamb cooked with lentils, and served in sweet , tangy sauce)	£8.95	£9.50
53. SPICE6 CHICKEN / LAMB CURRY  (Tender chicken / lamb pieces cooked in medium spices, onions and tomato sauce)	£8.95	£9.50
54. CHICKEN CHETNARD / LAMB CHETNARD  (Pieces of chicken breasts / lamb cooked with coconut, green chillies,curry leaves, mustard seeds & black pepper)	£8.95	£9.50
55. KARAHI CHICKEN / KARAHI LAMB  (Tender chicken / lamb cooked with chef's special sauce)	£8.95	£9.50
56. LAMB ROGAN JOSH  (Tender spicy lamb cubes in a traditional rogan josh sauce,cooked with fresh tomatoes)		£9.50
57. LAMB SHANKS  (Aromatic and succulent lamb shanks extremely well cooked to give it a rich aroma and taste)		£9.50
58. LAMB KEEMA PEAS (ALOO ON REQUEST) (Minced lamb cooked in selected spices, with green peas, onions and tomatoes. A fairly dry dish)		£9.50
59. LAMB RARA (CHEF'S SPECIAL RECEIPE) (Baby lamb pieces cooked with lamb mince in green herbs)		£9.50
59A. LAMB CURRY / KHASI KO MASU Baby lamb on the bone pieces cooked in medium spices, onion and tomato sauce (Nepalese Style)		£9.95



MAIN COURSE / SEA FOOD

- 60. KING PRAWN MASALA** **£14.95**
(Prawns cooked in a delicious tomato and onion sauce)
(PRAWN KORMA OR PRAWN SAAG ON REQUEST)
- 61. KING PRAWN BHUNA** **£14.95**
(Fairly dry king prawn curry cooked with onions, capsicums, tomatoes, garlic and chillies)
- 62. KING PRAWN JELFREZI**  **£14.95**
(Medium spiced king prawns cooked with special herbs and spices, tomatoes, green chillies and capsicums)
(KP MADRAS or KP VINDALOO ON REQUEST)
- 63. FISH CURRY / PRAWN CURRY** **£9.95**
(Tender fillet of cod / Prawn cooked in spice6 special masala)

BIRYANIS

- 64. VEGETABLE BIRYANI** **£7.95**
- 65. CHICKEN BIRYANI** **£8.95**
- 66. LAMB BIRYANI** **£9.95**
- 67. PRAWN BIRYANI (NEW)** **£11.95**
- 68. KING PRAWN BIRYANI** **£14.95**
- 69. HYDRABADI BIRYANI (LAMB / CHICKEN)** **£10.95**
(Classic muglai dish of goat cooked with basmati rice and special hyderabadhi spices)



BREADS

ALL BREADS ARE FRESHLY PREPARED IN TANDOOR (Clay Oven)

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| 72. TANDOORI NAAN
(Whole wheat bread freshly baked in tandoor) (DAIRY) | £2.25 |
| 73. GARLIC NAAN
(Fresh naan cooked with garlic) (DAIRY) | £2.50 |
| 74. CHILLI NAAN
(Fresh naan stuffed with chopped green chillies) (DAIRY) | £2.50 |
| 75. TANDOORI PARATHA
(Whole wheat dough, stretched, brushed with butter and cooked in tandoor) (DAIRY) | £2.95 |
| 76. KEEMA NAAN
(Naan bread filled with spicy minced lamb) | £3.95 |
| 77. CHEESE NAAN
(Naan bread stuffed with cottage cheese) (DAIRY) | £2.75 |
| 78. ONION KULCHA NAAN(New)
(Naan bread cooked with red onions) (DAIRY) | £2.75 |
| 79. GARLIC CHILLI NAAN
(Fresh naan stuffed with chopped green chillies and garlic) | £2.75 |
| 80. PESHWARI NAAN
(Naan bread cooked with sultanas and nuts-a delicious accompaniments to a spicy meat dish) (DAIRY)(NUTS) | £3.25 |





Know Your spices

Red chilli

Red chilli or cayenne pepper adds a spicy kick to indian food and is known as the king of spices. Chilli is the dried fruit of the genus capsicum. It is believed to be native of south Africa, first introduced to the Indians by the 15th century. Today it is used in famous indian curry Portuguese introduce in the dishes

Black cardamom

Black cardomom is known for its smoky ,pungent aroma and is used in many indian dishes. It is the dried ripe fruit from the capsules of the cardamom plant, often referred to as the queen of spices because of its pleasant fragrance and its taste. Different from the green cardamom, the black cardamom is used in the preparation of dals, curries, biryanis and the famous indian garam masala. It is used in both whole and ground form

Natural healers

Basil

The powdered leaves of basil were originally added to snuff to help clear the nostrils. The early herbalists also used this plant for soothing headaches and fever, today it is effectively used in digestive and nerve tonics

Garlic

Garlic has been held in high esteem for its health-building qualities for centuries all over the world .Garlic lowers high blood pressure and blood cholesterol and helps prevent cancer and heart attacks. It boosts the immune systems



Halal

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Spice 6

Indian Cuisine

Take away and free Home Delivery
Free Delivery On Order Above £15.00

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22 Station Parade, NW2 4NH

Order online
www.spice6.co.uk

At Spice6 we don't compromise on food quality. Everything is prepared fresh to order using the best Quality ingredients. We use prime quality lamb. & freshest seasonal vegetables from the market. Even the yoghurt used for marinating, for sauces and traditional lassi drinks is top quality yogurt. We can proudly say that for the last 5 years of opening time our grills, lamb dishes, fresh spinach dishes, BIRYANI'S and lassi drinks are become highly popular amongst our customers.

Allergy Warning
some of our dishes may contain nuts or dairy product.
If you suffer from an allergy then please enquire when ordering

One chilli sign: slightly spiced

Two chilli signs: spiced

Three chilli signs: hot



We accept all Credit/Debit cards.

Opening hours:

Monday to Thursday
16:00 - 23:00

Friday to Sunday
12:00 - 23:00

7 days a week including bank holidays