



THE EXPRESS LUNCH

Available 7 days a week from 12pm



The Platter

Bringing you a delicious selection of Britain's favourites in one tasty platter! Perfect for a healthy boost when you're on the go!

Platter *

Punjabi Chicken Tikka, Chicken Wings, Vegetable Samosa, Lamb Tikka, Onion Bhaji and a Naan

£6.95

The Two Course Lunch

If you prefer to indulge that little bit more, choose from our delicious two course lunch menu. And at such a great price – why wait?

Starter

Onion Bhaji *
Vegetable Samosa *
Lamb Samosa **
Seekh Kebab **
Chicken Tikka **
Lentil & Curry Leaf Soup *

Main

Chicken Korma *
Chicken Jalfrezi **
Chilli Garlic Chicken **
Karahi Gosht **
Chicken Tikka Masala *
Chicken Dhansak **
Lamb Rogan Josh **
Paneer Mushroom Masala *
Vegetable Jalfrezi **

with a choice of...

Pulao Rice
Plain Naan
Garlic Naan
Masala Chips *

£8.95

Naanwiches

Chicken Tikka Wrap * **£4.95**

Kebab Roll ** **£4.95**

Seekh Kebab wrapped in naan with salad and dressing

All served with a fresh green salad and delicious dips.

EARLY EVENING SPECIAL

Daily from 5pm to 7pm



Because we all like something for nothing, come along to The Spice Cube between 5pm and 7pm to receive a FREE STARTER with every main course and accompaniment ordered.

(Offer excludes Tandoori King Prawns and the Kebab Platter).

HOW HOT ARE YOU?

This key will help you to gauge the spiciness of your dish

Mild *
Medium **
Spicy ***
Very spicy ****



OUR COMMITMENT

It is our aim at The Spice Cube to bring to you a new and fresh way to experience Indian cuisine.

Using only the finest ingredients, the freshest of herbs and the most delicate spices, our chefs lovingly create tasty, clean and authentic dishes for your enjoyment.

From the classics that remain loved all over the world, to the healthy and fragrant offerings from the Tandoor, to contemporary creations for the more adventurous palate; our menu has something to satisfy all tastes.

Our dedicated chefs explore the roots of Indian cuisine taking inspiration from all corners of the continent to deliver exotic flavours, exciting fusions and theatrical techniques that are not commonly found in other Indian restaurants in Britain.

Head Chef Dinesh Rawat is the driving force behind our revolutionary menu striving for no less than perfection in the execution of each dish served.

There are many popular misconceptions about Indian foods and it is the pleasure of The Spice Cube team to address these and bring to the North East a dining experience that is vibrant, exciting and truly unforgettable.

We only serve Halal food at The Spice Cube, and all of our dishes are free of preservatives, colourants and artificial flavours. We cannot guarantee that our food items do not contain trace elements of nuts.

The Spice Cube
The Gate
Newgate Street
Newcastle upon Tyne
NE1 5TG

www.thespicecube.com

Prices include 17.5% VAT.
Service not included.
There will be a discretionary 10% service charge on all parties of 8 and over.

T: 0191 2221181
F: 0191 2221182
E: info@thespicecube.com

Takeaway food is available with a 20% reduction

The Spice Cube Gift Vouchers are available- ask inside

the **spice cube**TM
TANDOOR ■ CAFE ■ BAR



NORTH EAST
RESTAURANT
AWARDS

the **spice cube**TM
AWARDED BEST
INDIAN RESTAURANT
IN THE NORTH EAST

Sponsored by the Gourmet Society



STARTERS

Our appetising and healthy, starters are the perfect way to begin your Spice Cube experience. Light and tasty, we've combined classic favourites with choices from the grill and tandoor to bring to you an extensive selection of dishes.

Salads & Appetisers

Pappadums £1.30
With chutney selection

NEW The Spice Cube Salad £2.95
Salad leaves, apples, red onion, salad tomatoes in a lime & chilli dressing

Starters

Lentil & Curry Leaf Soup * £3.95
Served with bread

Onion Bhaji * £3.95
The famous snack of deep fried crisp onions

Punjabi Chicken Tikka ** £4.50
The classic chicken tikka of chicken fillets marinated in punjabi spices and flavoured yogurt.

Chicken Chilli fry ** £4.50
Stir fry of chicken breast in chillies, coconut and turmeric dressing

NEW Chicken Chat Wrap ** £4.50
Diced chicken tikka stir fried with red onion and cucumber in a tangy sweet and sour sauce. Served in a thin chapati bread

NEW Chicken Pakora * £4.50
Lentil batter coated chicken supreme, crisp fried

NEW Honey and Chilli Glazed Chicken Wings £4.50
Grilled in tandoor

Vegetable Samosa * £3.95
Crisp parcels filled with mixed vegetables

NEW Lamb Samosa ** £4.25
Crisp parcels filled with seasoned lamb

Seekh Kebab ** £4.50
Chargrilled minced lamb with finely ground root spices enveloped with red onion and sweet peppers

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Very spicy ****



MAIN COURSES

Our dedicated chefs strive to stay faithful to the origins of each regional dish lovingly created at The Spice Cube. Ask anyone of Indian origin and they will tell you that no restaurant can recreate the home cooked flavours their mothers prepare; well the Spice Cube is not far off! (Sorry mums!)

The Specials

These speciality dishes are where our dedicated team of chefs can really show off their talents. Guided by the man at the helm, head chef Dinesh Rawat, years of experience, study and commitment combine to create some of the most visionary fusions of flavours in the North East.

Don't be afraid to ask a member of staff if you are unsure of any of our dishes, we're happy to share our secrets with you!

NEW Steamed Roller Chicken ** £11.50

Legend has it this dish was created after a man witnessed a chicken being flattened by a steam roller. Believe it or not, it was witnessing this incident that led to him creating his own version of a flattened chicken dish, adding a marinade of red onion, chilli, and coriander masala. The next morning he oven cooked the dish and served it up to his family, much to their delight. From that moment on Steamroller Chicken became a firm favourite and we're pleased to offer you our recreation of this classic dish.

NEW Indian Railway Lamb Curry *** £9.95

As its unusual name suggests, this exquisite dish was prepared and served in only the 1st class sections of railway canteens and cabins in the days of the Raj. With the tenderest pieces of lamb gently cooked with baby potatoes in a curry leaf, onion, and mustard seed gravy finished with yogurt, this truly is a dish fit for an Indian cuisine connoisseur.

NEW Karawali Fish Curry *** £11.50

Marinated salmon fillets, simmered in coconut, coriander, sesame and mustard flavoured spicy sauce

NEW Duck Bhuna Nilgiri *** £11.50

Stir fried duck breast with black peppers and chillies

Tandoori

For these healthy and exciting dishes, prime cuts of meat are marinated and seasoned with fresh herbs before, and during, cooking in the tandoor to achieve a unique and exotic fragrance.

Punjabi Chicken Tikka ** £8.50

NEW Chicken Tikka Salad ** £8.50

Spicy Lamb Chops ** £9.95

Lamb Tikka ** £8.95

Chicken Tikka Shaslik ** £8.95
Served with rice

Salmon Tikka * £9.95

Tandoori King Prawns ** £11.95

Tandoori Mixed Grill ** £12.50

This one is for the true Tandoori enthusiast! A mixed grill of Chicken Wings, Chicken Tikka, Lamb Chop, Tandoori King Prawn and Salmon Tikka

Chicken Madras *** £7.95

A hot classic

Chicken Korma * £7.95

A smooth subtle dish of fragrant spices enveloped in a mouth-watering creamy cashew nut sauce

Chicken Dhansak *** £7.95

Chicken in a hot, sweet and sour sauce with a lentil base

Karhai Chicken ** £7.95

A popular Punjabi dish, tender chicken is stir-fried with a spicy masala of garlic, onions, tomatoes and peppers

Chicken Chettinad *** £7.95

Boneless chicken in a South Indian spicy masala with black pepper and mace

Chicken Palakwala ** £7.95

Roasted chicken breast cooked in a fresh peppery masala of fresh spinach

Chicken Makhani * £7.95

Chicken tikka in a creamy fenugreek (regarded for hundreds of years as an aphrodisiac!) flavoured tomato sauce

Bengali Chicken Curry ** £7.95

A speciality of Bengal, this spicy home style chicken curry is mustard scented and traditionally cooked

North Indian Garlic Chilli Chicken *** £7.95

Barbecued chicken pieces cooked in a fresh garlic and chilli sauce with caramelized onions

Chicken Jalfrezi ** £8.95

A combination of onions, peppers and chillies tossed in a spicy tomato and onion gravy

Chicken Tikka Masala * £8.95

Our popular recipe of succulent chicken tikka served in a smooth sauce

NEW Kundan Kaliyan * £8.95

A rich creamy chicken preparation, scented with rose petal, kerwara water and cardamon

Lamb

Lamb Rogan Josh ** £8.50

An all time favourite of diced lamb cooked with Kashmiri chillies, fennel and dry ginger powder

Lamb Saag ** £8.50

Lamb tossed with fresh spinach

Lamb Vindaloo *** £8.50

Lamb cooked in vindaloo spices. Hot stuff!

Karhai Gosht ** £8.50

Exquisite Punjabi country fare of tender lamb stir-fried with a spicy masala of garlic, onions and tomatoes

Pudina Gosht ** £8.50

Cubed lamb cooked with a delicious combination of green masala spices

Bhuna Gosht Adraki ** £8.50

The North Indian dish of cubed lamb, slow cooked with spices, topped with pickled ginger and green chillies

Lamb Pasanda * £8.50

Lamb braised in a cashew nut and saffron flavoured yogurt sauce

Seafood

King Prawn Pathia ** £11.50

King Prawns in a hot sweet and sour sauce with tomatoes

King Prawn Karhai ** £11.50

Succulent king prawns, stir-fried with a spicy masala of garlic, onions, tomatoes and peppers

Malabar Prawns ** £11.50

King prawns cooked in coconut, mustard and curry leaf scented gravy

King Prawn Makhani Masala * £11.50

King prawns cooked in the tandoor and finished in an onion and tomato gravy, flavoured with fenugreek

NEW Jhinga Kali Mirch ** £11.50

King prawns pan tossed with peppers, crushed coriander and cloves

Prawn Chettinad *** £11.50

King prawns spiced with star anise, black pepper and mace

Biryani

Dum Chicken Biryani * £8.95

Chicken biryani served with vegetable curry and garlic raita

Dum Lamb Biryani ** £8.95

Lamb biryani served with vegetable curry and garlic raita

Dum Vegetable Biryani * £7.25

Vegetable biryani served with vegetable curry and garlic raita

English Option

All served with salad, chips and dips

Fried Scampi £9.95

Fried Chicken £8.95

Vegetarian

We aim to create dishes to suit all tastes and preferences, so try something from our delicious vegetarian selection.

Side £3.75 Main £6.50

Bombay Aloo *

Potatoes tossed with garlic, cumin and tomatoes

Saag Aloo *

Potatoes cooked with fresh spinach

NEW Saag Bhaji

Fresh Spinach with garlic

Mushroom and Green Pea Masala *

Diced mushrooms with green peas

Punjabi Chana Masala *

Soft chick peas in a semi-dry masala of cumin seed and garlic

Tarka Dal *

Yellow lentils tempered with garlic and cumin

Vegetable Jalfrezi **

Stir-fried vegetables spiced with fresh roasted pepper and coriander

Side £4.25 Main £7.25

NEW Paneer Methi Malai *

Creamed fenugreek and Indian cheese cooked with cumin seeds and garlic

Paneer Makhani Masala *

Homemade cottage cheese in a rich, smooth gravy

Karhai Paneer **

Homemade cottage cheese stir fried with garlic, onions, chillies and peppers

Accompaniments

Rice

Pulao Rice £3.00

Basmati rice flavoured with saffron

Steamed Rice £3.00

Finest Basmati rice

Vegetable Pulao £3.50

Mushroom Pulao £3.50

Onion Pulao £3.50

Fried onions with steamed rice

Breads

Plain Naan £2.50

Garlic Naan £3.00

Keema Naan £3.00

Naan stuffed with spiced mince

Peshwari Naan £3.00

Stuffed with dates, raisins and almonds

Chilli Cheese Naan £3.00

Topped with spiced infused matured

Cheddar cheese

Aloo Kulcha £3.00

Stuffed with a spicy potato mix

Tandoori Roti £2.50

Whole wheat unleavened bread

Bread Basket £6.95

An assortment of plain naan, peshwari naan and garlic naan

Others

Cucumber Raita £3.00

A cool combination of yogurt and cucumber, an excellent accompaniment to spicy food!

Masala Chips * £3.00

Fried chips tossed in garam masala giving them a unique Indian twist!