

BREADS

| | |
|---|----|
| Plain Naan | £2 |
| <small>Soft white flour naan bread lightly fermented with yoghurt.</small> | |
| Roti | £2 |
| <small>Wholemeal bread cooked in tandoor.</small> | |
| Chapati | £1 |
| <small>Unleavened Flatbread.</small> | |
| Peshwari Naan | £4 |
| <small>Naan bread stuffed with a light sweet mixture pistachio, almond, coconut and cherry.</small> | |
| Garlic Naan | £3 |
| <small>Naan bread crusted with garlic.</small> | |
| Keema Naan | £4 |
| <small>Naan bread stuffed with minced mutton masala.</small> | |
| Creamy Cheddar Cheese | £3 |
| <small>Naan bread stuffed with creamy cheddar cheese.</small> | |



This Menu has been created by Internationally renowned

Chef Bobby Geetha

Menu

📍 151 Queens Road, Buckhurst Hill, Essex IG9 5AZ

☎ 0208 50 50 398 📞 07368109480

Takeaway & Delivery Service only

Please visit myspicekitchen.co.uk for Opening Hours, latest offers, terms & conditions etc.

WE ARE USING BIODEGRADABLE PACKAGING WHERE POSSIBLE.

SIDES



Avocado, Kale and Cherry Tomato Salad £3
A light salad to complement your main order or starter.

Keema Fries £4
Crispy potato fries topped with minced mutton masala and sliced jalapeño chillies.



Chilli French Fries £3
Fried tossed and Kashmiri chilli masala.

Papadam £3
2 Plain and 1 Spicy Papad served with Mint and Mango Chutney.

DIP

| | |
|-------------------------------------|-------|
| Mint Chutney | 90p |
| Mango Chutney | 90p |
| Naga Chilli Fiery Spicy Sauce | 90p |
| Mixed Vegetable Pickle | 90p |
| Cucumber Raita | £2.50 |



DESSERTS



Sourdough Shahi Tukra £4
Warm dessert with fried sourdough slices and reduced sweetened milk.

Kulfi Sticks Indian Ice Cream £2.50
Luxurious creamy Indian style ice cream - Original Malai or Pistachio.

DRINKS

| | |
|---|--------|
| Coke, Diet Coke, Fanta, Sprite, (330 ml), Bottled Water | £ 1.35 |
| San Pellerino (Limonata or Aranciata) | £ 1.65 |
| Coke/Diet Coke Bottle 1.25 L | £2.95 |

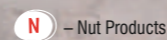
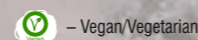


An international award winner & a top 10 finalist on BBC Master Chef, is back in the UK and working with My Spice.

Chef Bobby Geetha

Allergies & Intolerances Before you order your food and drink, please speak to the Restaurant Manager to discuss any food allergies or intolerances you may have.

Our products may contain allergens. There are risks of cross contamination and may affect those with severe allergies. Fish products may contain bones.



Web Orders:
myspacekitchen.co.uk

WE DO NOT USE ARTIFICIAL FOOD COLOURINGS OR FLAVOUR ENHANCERS.





Chef Bobby Geetha

an international award winner & a top 10 finalist on BBC MasterChef, is back in the UK culinary scene.

A WORD FROM US

"Fine dining Indian Ltd will enable My Spice to deliver an innovative and fresh approach to Indian takeaway food that is available locally & beyond." "We are committed to delivering high end affordable Indian cuisine to East London and Essex," says Shamim. "As well as creating a new menu for My Spice, we are scheduling some masterclasses in Indian cooking with chef Bobby Geetha."

"This is an opportunity for us to collaborate with Chef Bobby Geetha and bring something new to the UK's Indian takeaway market," says Shamim Khan, owner of My Spice.

Bobby Geetha was in the final 10 of BBC MasterChef, Series 8. MasterChef judges were highly impressed by the innovative Indian dishes created by Bobby on the show. Before heading to Dubai, Bobby was working with Flora-Indica, which was included Forbes Top 7 list of London Indian restaurants.

BEERS & WINES

- Cobra Indian Beer 330ml .. £3.50
- Kingfisher Indian Beer 330ml .. £3.50
- Kopperberg Mixed Fruit Cider 500ml £4.50
- Pinot Noir £16.50
- Pinot Griegio .. £12.50
- Chardonnay .. £12.50
- Sauvignon Blanc ... £15.50

BLENDS

- Alphonso Mango and Nuts** £4
Sweet Indian mango puree with yoghurt and caramelised cashew nuts.
- Strawberry and Mint** £4
Strawberry and almond milk blended to a smoothie with fresh mint.
- Acai Berry and Lemon** £5.50
Blend of the superfood acai berry and yoghurt.

BAR NIBBLES



- Crunchy Cashew Nut Pakora** £4
Fried spice battered cashew nuts.
- Chilli Walnuts** £4
Fried walnuts tossed in Kashmiri chilli pepper.

APPETISERS/SNACKS

- King Prawn and Courgette Amritsari** £6.50
Desi style tempura-battered spicy prawns and courgette.
- Chilli Paneer and Sweet Pepper** £6
The Indo Chinese speciality from Delhi with fresh Paneer and pepper stir-fried in a tangy sauce.
- Trivandrum Fried Chicken (TFC)** £6.50
A signature chicken recipe from Chef Bobby Geetha with curry leaf and secret spices.
- Chicken Tikka Khatti Roll** £6
An Indian street style version of burritos which has chicken tikka jalfrezi rolled in pan-fried chapati.
- Samosa** £3.50
A classic Punjabi Mixed Vegetable or Lamb samosa.



- Aloo and Kale Chaat** £4
Crispy potatoes and kale with tamarind mint chutney and sweet yoghurt.
- Crispy Chilli Garlic Veg Momo Dumplings** £6.50
Inspired from the Ladakh region of India, fried vegetable dumpling tossed in chilli garlic sauce.

SALADS

- Avocado Kale Quinoa and Ginger Salad** £6
A healthy mix of avocado, lettuce, roasted squash, quinoa, cherry tomato and ginger with a tamarind mint dressing.

- Choose a Protein add on** £4
Chicken Tikka / Paneer Tikka.

FROM GRILL & TANDOOR

- Tandoori Broccoli and Cheddar Cheese** £7
Broccoli cooked in tandoor with a creamy cheddar cheese marinade.
- Grilled Paneer and Pepper Skewers** £7
Light marinated cottage cheese and sweet peppers.
- Kashmiri Chilli Chicken Tikka** £8
Classic boneless tandoori chicken tikka.
- English Grain Mustard Salmon Tikka** £9
Yoghurt and English mustard marinated Scottish salmon tikka.
- Green Chilli and Turmeric Sea Bream** £9
Marinated Sea Bream fillet cooked on skin.
- Tandoori English Lamb Barrah Chops** £11
Tender French trimmed lamb cutlets with a traditional red marinade.
- Seekh Kebab | Fine Sweet Peppers** £7
Mince mutton with garam masala, Kashmiri chilli cooked in tandoor with fine chopped sweet peppers.

SHARING

- Non-Veg Platter** £11
Two pieces of chicken Tikka | Sheekh Kebab | Salmon tikka with a choice of side.
- Veg Platter** £7
Tandoori Broccoli | Paneer skewer | Veg Samosa with a choice of side.

MAIN COURSE

- Kerala Coconut and Sea Bream Curry** £12
Light coconut and tomato Sea Bream fish curry with curry leaf and ginger.
- Achari King Prawn Masala** £14
Shell-off king prawns cooked in pickle flavoured onion tomato masala.
- Palak Gosht** £9
The ever-classic spinach and slow-cooked mutton, also known as saag gosht. (Saag chicken option available).

- Old Delhi Mutton Keema Egg Masala** £9
Made famous by the street hawkers of Delhi, mutton mince cooked with spices and egg.
- Classic Butter Chicken -Murgh Makhani** £10
The ever favourite Murgh Makhani - chicken tikka in a buttery tomato sauce.
- Chicken Jalfrezi** £8
Chicken tikka, sweet peppers and onion cooked in a thick makhani sauce.
- Punjabi Chicken Tikka Masala** £9
A must-have Indo-Brit tikka masala with tandoori chicken pieces.
- Chicken and Butternut Squash Korma** £8
Chicken and roasted butternut squash in a creamy sauce.
- Paneer Makhani** £8
Tandoori grilled Paneer Tikka cooked in a buttery tomato sauce.
- Palak Paneer** £8
Paneer cottage cheese cooked in creamy spinach sauce.
- Paneer and Vegetable Jhalfrezi** £8
Paneer tikka slices, sweet peppers and onion cooked in a thick makhani sauce.
- Yellow Daal Tarka** £5
Split moong dal cooked with turmeric and cumin tempered with garlic and chillies.
- Bombay Aloo and Lemon** £5
Lightly spiced Saufeed baby potatoes with spinach and lemon.
- Mushroom and Courgettes Masala** £6
Saufeed button mushrooms and courgettes in light spiced onion tomato.
- Aloo Gobi and Broccoli Masala** £6
Roasted cauliflower, baby potato and broccoli stir-fried in a spicy masala.

Can't see your usual favourite dish on our menu? - we can still do your Curry house favourites - Madras, Dhansak Or Karahi - Just Ask, and we can probably do it.

BIRYANI & RICE

- Mumbai Chicken Tikka and Egg Biryani** £12
Chicken tikka and boiled egg cooked in tikka masala and biryani rice.
- Boneless slow-cooked Leg of Mutton Biryani** £12
Tender mutton pieces cooked in yoghurt based saffron masala and biryani rice.
- Masala Vegetable Biryani** £9
Aromatic biryani masala sauce with mixed vegetable and biryani rice.
- Vegetable Tawa Pulao** £6.50
Tossed, finished in the pan a dairy-free vegetable and rice dish.
- Plain Basmati Rice** £3
- Saffron Biryani Rice** £4

