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S P I C E  
TEMPLEPATRICK

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MENU







Once bitten,  
forever smitten



# to begin

## Menu Terms & Conditions

- (V) Vegetarian A discretionary 10% service charge will be added to parties of 6 or more.  
 (N) Contains Nuts Some of our dishes contain nuts & dairy products - Please ask your server  
 (Please ask your server if you have any allergy food issues.)

<p>   ROYAL TANDOORI PLATTER FOR 1            Chicken Banjara, Tandoori Chicken, Seekh Kebab &amp; Tandoori King Prawn skewered and cooked in day oven</p>	£9.45	<p>   LAMB TAKA TAK            Succulent pieces of lamb pan tossed with onions, peppers &amp; our taka tak blend of spices</p>	£7.45
<p>   TANDOORI KING PRAWNS            King prawns marinated in ginger garlic and Indian spices with yoghurt and cooked in clay oven</p>	£10.45	<p>  VEGETARIAN PLATTER FOR 1            1 hari bari tikki , 1 onion bhaji &amp; 1 veg samosa</p>	£5.95
<p>  CHICKEN PAKORA            Tender pieces of chicken supreme marinated mixed with gram flour, Punjabi spices, ginger, garlic and coriander and deep-fried</p>	£5.95	<p>    CHAT PATI WINGS            Chicken wings tossed in masala, garlic &amp; lemon juice with onions, served with Tangy chilli sauce</p>	£5.95
<p>  BANG BANG CHICKEN            Chicken Tikka cooked in garlic, diced onion and sweet chilli sauce with a hint of coriander</p>	£6.45	<p>    MASALA CHILLI SQUID            Lightly bettered squid tossed in garlic, blend of spices, chilli, peppers and onions.</p>	£7.45
<p>    CHICKEN BANJARA            Supreme of chicken marinated in yoghurt, green chillies, ginger and Indian spices with lemon and cooked in tandoor</p>	£5.95	<p>   GOAN SEAFOOD CHOWDER            Salmon, cod and scallops cooked in goan coconut sauce with a hint of curry leaf</p>	£6.95
<p>  SAMOSA - VEG OR LAMB            A fried pastry with a savory filling of spiced potatoes, onions &amp; peas or the meat option of ground lamb, onions, peas &amp; spices</p>	£5.25	<p>   HARI BARI TIKKI (V)            Mix of potato's and vegetables, lightly spiced and bread-crumbed, deep fried</p>	£5.45
<p>  ONION BHAJI (V)            Onions finely sliced, mix with a light blend of spice &amp; deep fried</p>	£4.95	<p>   SAMOSA CHAAT            Lamb or Vegetable samosa (V) served with chickpeas, chaat masala, yogurt and bang bang sauce</p>	£5.45
<p>  POORI - CHICKEN OR MUSHROOM            Pan tossed in garlic &amp; chopped onion masala, served in a fried Poori bread</p>	£5.95		
<p>   ALOO CHAAT (V)            Diced potatoes mixed with red onion and sweet chilli sauce</p>	£5.50		
<p>   TANDOORI LAMB CHOPS (GF)            Succulent Loin chops of lamb, lightly seasoned with a blend of spices and cooked in the clay oven            (Only available Friday - Sunday, please allow time to prepare)</p>			





# traditional

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If you would like to change any of the dishes below to (Lamb £1.00 supplement) or (King Prawn £4.95 supplement)

🔥	<b>CHICKEN TIKKA MASALA</b> We present our exclusive recipe of succulent chicken tikka in a smooth sauce	£13.95
🔥	<b>CHICKEN PATIA</b> Chicken cubes cooked in a sweet and sour curry sauce	£13.95
🔥	<b>CHICKEN KORMA</b> Succulent chicken pieces served in a mild sweet creamy almond sauce	£13.95
🔥🔥🔥	<b>CHICKEN TIKKA MADRAS</b> Hot chicken curry with coriander, chillies and a mix blend of Punjabi spices	£14.95
🔥🔥	<b>CHICKEN TIKKA BALTI</b> Chicken marinated in Indian spices and cooked in a tandoori grill. Served in a balti sauce which includes red onions and the popular herb, katsoori methi, finished with coriander	£14.95
🔥🔥🔥	<b>CHICKEN JALFREZI</b> Chicken cooked in a spicy curry sauce with green chillies, mixed peppers and julienne of onions. A traditional favourite from the northern region of India	£14.95
🔥🔥	<b>LAMB ROGAN JOSH</b> Chunks of lamb cooked in a smooth tomato and onion sauce until soft and tender	£14.95
🔥	<b>CHICKEN CURRY</b> Our chef's own traditional curry	£13.95
🔥	<b>TRADITIONAL BIRYANI</b> Choice of chicken, lamb (£1.00 supplement) or king prawn (£3.95 supplement) and rice stir-fry cooked with red onion, tomatoes and blend of spices. Served with your choice of potato curry sauce or raita (spiced yogurt)	£14.95

🔥 Mild 🔥🔥 Medium 🔥🔥🔥 Hot 🔥🔥🔥🔥 Madras Hot 🔥🔥🔥🔥🔥 Vindaloo Hot

If you would like any of the dishes done to your preferred heat strength please ask your server





# head chef recommends

If you would like to change any of the dishes below to (Lamb £1.00 supplement) or (King Prawn £4.95 supplement)

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|---|--------|--|--------|
| CHICKEN CHILLI GARLIC<br>Chicken prices cooked in fresh garlic and chilli sauce, green chillies and mixed spices, ideally eaten with mushroom or jeera rice           | £14.95 | LAMB ACHARI<br>A delicious hot lamb curry with pickling spices   | £16.95 |
| PUNJABI BUTTER CHICKEN<br>From the street-side eateries of Punjab, a dish of chicken tikka simmered in a satin smooth tomato sauce with a flavoring of kastoori methi | £15.95 | LAMB PUNJABI MASALA<br>Tender cubes of Lamb cooked in garlic, chopped tomato and onion gravy garnished with coriander  | £15.95 |
| LAMB ROGHANI<br>Lamb sautéed in garlic, julienne of capsicum, garam masala, pureed plum tomatoes, our curry sauce and finished with a touch of coriander              | £16.95 | JHEENGA MASALA<br>King Prawns cooked in garlic onions & tomato, to make a rich smooth texture  | £20.95 |
| DESI CHICKEN MASALA<br>Chicken tikka pan cooked in garlic, butter, cream, gram masala, onion and tomato sauce finished with coriander                                 | £16.95 | MURGH BEGUM BAHAR<br>very famous dish from the city of Lucknow, India. Chicken cooked in onion, cashew nut, black masala and white masala                              | £16.95 |
| CHICKEN HARIYALI<br>Tender Cubes of Chicken cooked in garlic, spinach, fenugreek & coriander  | £15.95 | MURGH METHI MALAI<br>Chicken cooked with fenugreek leaves and garlic in a cashewnut and melon seed sauce   | £16.95 |
| CHICKEN KHURCHAN<br>Sliced Chicken tossed in mixed peppers, tomatoes and onion, crushed black pepper and finished with coriander (a thick sauce)                      | £16.95 | MURGH MIRCHI KA SLAN<br>A popular Hyderabad dish. Chicken cooked in peanut, coriander seed, poppy seed and red chilli. Garnished with fried green chilli and coriander | £16.95 |
| DESI KARAH LAMB<br>Cooked in onion, pepper in garam masala, garlic and coriander  | £16.95 | CHICKEN CHASNI<br>A sweet combination of mango, tomato, honey, cream and butter. Garnished with cream  | £16.95 |

| Mild || Medium ||| Hot |||| Madras Hot ||||| Vindaloo Hot

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# fusion grill

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All dishes below served with spice baby potatoes, seasoned onion salad and sauce to compliment

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|--|---|--------|
|  | <b>AJWANI JUMBO KING PRAWNS</b><br>King prawns with a spice marinade, cooked in the tandoori grill  | £26.95 |
|  | <b>HALDI CHILLI SEA BASS</b><br>Sea bass seasoned and brushed with turmeric and chilli, cooked on the skillet   | £18.95 |
|  | <b>TANDOORI CHICKEN</b><br>Succulent Legs of chicken in a mix of Indian spice. cooked in the tandoori grill   | £17.95 |
|  | <b>CHICKEN TIKKA MASHOOR</b><br>An old favorite, the very popular chicken tikka, light marinade of Indian spices, cooked in the tandoori grill  | £17.95 |
|  | <b>LAMB SEEKH KEBAB</b><br>Lamb marinated with onions and Indian spices, cooked in the tandoori grill   | £16.95 |
|  | <b>PANEER SHASLIK (V)</b><br>Cubes of homemade cottage cheese, onions and capsicum, marinated and cooked in tandoori grill  | £17.95 |
|  | <b>MIXED FUSION TANDOORI GRILL</b><br>King Prawn, Tandoori Chicken, Sheekh Kebab, Mushroom Shashlik & Boti Kebab  | £22.95 |
|  | <b>TANDOORI LAMB CHOPS</b><br>Succulent loin of lamb chops marinated, lightly seasoned with a blend of spices and cooked in a clay oven<br>(Only available Friday - Sunday, please allow time to prepare) | £26.95 |

|| Mild ||| Medium |||| Hot ||||| Madras Hot ||||| Vindaloo Hot

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# natures delights

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	MAIN	SIDE
<b>  </b> KADHAI PANEER (V) Diced cottage cheese, with peppers, onions, tomatoes, coriander & fenugreek	£12.95	£7.95
<b> </b> DAAL TADKA A channa daal and red lentil preparation made into an exotic dish with garlic, cumin seeds and whole red chillies	£12.95	£7.45
<b> </b> ALOO GOBHI Potatoes cooked with cauliflower florets, tomatoes and spices	£13.95	£7.95
<b> </b> SAAG ALOO Creamed spinach and potato cooked with cumin seeds and garlic	£10.95	£6.95
<b>  </b> MATTAR PANEER Cottage cheese cubes with garden fresh peas cooked in a traditional gravy. A specialty of North India	£12.95	£7.95
<b> </b> PANEER BUTTER MASALA From the street side eateries of Punjab, a dish of Paneer simmered in a satin smooth tomato sauce with flavouring of Katsoori methi	£12.95	£7.95
<b> </b> DAAL MAKHANI Black lentils & red kidney beans cooked in a rich satin smooth tomato & cream sauce	£10.95	£6.95
<b> </b> VEGETABLE BIRYANI Combination of mixed vegetables and rice cooked with red onion, tomatoes and blend of spices. Served with your choice of potato curry sauce or riata (spiced yogurt)	£13.95	—
<b>  </b> METHI MUTTER MALAI Green peas and fenugreek leaves cooked in garlic with a cashew nut and melon seed sauce	£10.95	£7.95

(V) Vegetarian

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# sides

POPADOM (PER PERSON)	£1.00
CHUTNEY TRAY	£3.00
RAITA	£1.75
CHIPS	£2.95
MASALA CHIP (Tossed with our chefs special blend of spice)	£3.50

# accompaniments

STEAMED RICE	£3.25
PILAU RICE	£3.45
JEERA RICE	£3.50
MUSHROOM RICE	£3.75
COCONUT RICE (N)	£3.75
FRIED RICE	£3.50
KEEMA RICE	£4.25
MASALA POTATOES	£4.45

## BREADS:

TRADITIONAL NAAN	£3.25
GARLIC NAAN	£3.70
PESHAWARI NAAN	£4.00
CORIANDER NAAN	£3.70
TANDOORI ROTI	£3.25
KEEMA NAAN	£4.45
CHEESE & GARLIC NAAN	£4.45

## KULCHA BREAD: Stuffed tandoori bread

ONION	£4.45
POTATO	£4.75
PANEER	£5.25

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# banquet menu

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## starter

Includes everything from below  
served with our house slaw and  
Bang Bang chutney

### Royal House Platter

- Chicken Banzara
- Seekh Kebab
- Onion Bhaji
- Hari Bari Tikki

## main course

Please choose 1 per person  
from below

### Punjabi Butter Chicken

- Chicken Cilli garlic
- Chicken Korma
- Chicken Tikka Balti
- Lamb Rogan Josh
- Lamb Punjabi Masala

## accompaniments

Please choose 1 per person  
from below

- Pilau rice
- Steamed rice
- Plain naan
- Garlic naan
- Paeshwari naan
- Chilli naan

2 courses with side for £26.95 per person





# vegan menu

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	<b>ALOO GOBHI</b> Potatoes cooked with cauliflower florets, Tomatoes & Spices	£13.95
	<b>DAAL TADKA</b> A channa daal and red lentil preparation made into an exotic dish with Garlic, Cumin seeds and whole red chillis	£12.95
	<b>SUBJI MELONI</b> A mixture of vegetables cooked with cashew nut in a curry base sauce	£13.95
	<b>MUSHROOM MUTTER</b> Mushroom & Green peas in a curry base	£12.95
	<b>BANGUN MIRCH KA SLAN</b> Aubergine fried and cooked in a peanut and coriander sauce	£14.95
	<b>VEGETABLE BIRYANI</b> Combination of mixed vegetables and rice cooked with red onion, tomatoes and blend of spices. Served with your choice of potato curry sauce or riata (spiced yogurt)	£13.95
	<b>ALOO MUTTER</b> Potatoes & green peas cooked in chat masala	£13.95
	<b>RED KIDNEY BEAN PUNJABI MASALA</b> Red kidney beans cooked in garlic, chopped tomatoes and onion gravy garnished with coriander	£13.95

(GF) Gluten Free  
(V) Vegetarian  
(N) Contains Nuts











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TEMPLEPATRICK

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