



## Namaste

Welcome to 'The Spice City Indian Restaurant' on Stanley Street. Set in the heart of Liverpool's Business Quarter, we are surrounded by musical history, with the likes of Matthew Street and The Cavern made famous by The Beatles, just around the corner.

At 'The Spice City' we take pride in using the freshest herbs and spices, along with a wide range of exotic ingredients that will tantalise your taste buds in all our classic dishes, and 'The Spice City' Specialities.

We strive to always give you the best quality, exquisite flavours and highest standards that will make you want to come back and visit us time and time again.

**Enjoy your visit to 'The Spice City'.**

If you enjoy your visit today, we would be grateful if you would review 'Spice City' Liverpool on TripAdvisor.

**Thank you for your visit!**

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## IMPORTANT CUSTOMER NOTICE

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V = VEGETERIAN

Ve = VEGAN

Vegetarian and Vegan options are available on the menu indicated with the above abbreviations.

Please speak to your server if you have any special dietary requirements or any food allergies and or intolerances.

### ALLERGY STATEMENT

Menu items may contain or come into contact with, WHEAT, EGGS, PEANUTS, TREE NUTS AND MILK.

If you require further information, please speak to your server.

### THE 14 MAJOR ALLERGENS:

**CELERY** – This includes celery stalks, leaves, seeds, and the root called celeriac. Celery can be found in celery salts, salads, some meat products, stock cubes and soups.

**CEREALS (GLUTEN)** – Wheat, Rye, Barley, Oats found in food containing flour, some baking powders, batters, breadcrumbs, breads, cake, couscous, pasta, pastry, meat products, sauces, soups and fried food, Asian curries and salad.

**CRUSTACEANS** – Lobsters, Crabs, Prawns and Scampi are Crustaceans.

**EGGS** – Eggs are found in breads, mayonnaise, some meat products, pasta, sauces and pastries or food glazed with egg.

**FISH** – Found in fish curry, mix meats curries and maybe found in salad dressings.

**LUPIN FLOUR** – Lupin flour and seeds can be found in some types of bread, pastries, and even pasta.

**MILK** – Milk is a common ingredient in batter, cheese, cream, milk powders and yogurt. It can also be found in powdered soups and sauces.

**MOLLUSCS** – This includes Mussels, Land Snails, Squid and Whelks but can also be found as an ingredient in oyster sauce and fish stews.

**MUSTARD** – Liquid mustard, powder and seeds all fall into this category. All found in some breads, curries, marinades, meat products and salad dressings, sauces, and soups.

**NUTS** – Not to be mistaken with peanuts. Tree grown nuts such as almonds, Brazil nuts, walnuts, hazel nuts, macadamia nuts, pistachio, pecans, and cashews. Also found in breads, biscuits, crackers, desserts, curries, stir-fried dishes, ice-cream, marzipan, nut oils and sauces.

**PEANUTS** – Sometimes called ground nuts, grown underground. Peanuts are often used in biscuits, cakes, curries, desserts, sauces (such as Satay sauce) as well as oils and flour.

**SESAME SEEDS** – Baked items such as breads, buns, crackers, cookies, and bagels frequently use sesame seeds.

**SOYA** – Often found in bean curd, Edamame beans, Miso paste, Soy sauce and Soy-based flour, grits, nuts, or sprouts. Soy-based milk, yogurt, ice cream or cheese. Soy protein. Also, meat, sauces, and vegetarian products.

**SULPHUR DIOXIDE** – Used in dried fruits such as raisins, apricot, and prunes. Also found in Wine and Beer, meat products, soft drinks, and vegetables. If you have asthma, you have a higher risk of developing a reaction.

## appitisers

Plain Pappadums (V, Ve)	£0.85
Spiced Pappadums (V, Ve)	£0.95
Roasted Pappadums (V, Ve)	£1.05
Chutney Tray (Onion chutney, Mango chutney, Mint sauce, Desi sauce & Mixed pickle).	£3.95

## Spice city signature starters

Served with salad, mint sauce and desi sauce.

<b>Goan garlic chicken</b> £6.95 <i>Small pieces of chicken cooked with medium garam massalla &amp; sliced garlic in a fairly dry consistency sauce, served with puri bread.</i>	<b>Malai paneer</b> £6.95 <i>Strips of char-grilled chicken or vegetables cooked with light spices and shallots giving it a subtle flavour and topped with mozzarella cheese.</i>
<b>Goan crab puri</b> £6.95 <i>Shredded crab meat stir-fried with fresh herbs and spices, with a hint of lemon zest. Served with puri bread.</i>	<b>Pudina kebab</b> £6.95 <i>Marinated chicken or lamb barbecued in the clay oven with peppers, onion and tomato mixed with fresh garden mint.</i> <b>(Tandoori king prawns)</b> £7.95
<b>Masser chor churi</b> £6.50 <i>Mixture of sardines and spinach, cooked to a dry consistency with medium strength spices. Served with puri bread.</i>	<b>Paneer tikka/tofu</b> £6.95 <i>Cottage cheese with peppers and onion marinated in tandoori spices then barbecued in the clay oven.</i>
<b>Matchli biran</b> £5.95 <i>Bay of Bengal fish, pan fried, topped with fried onion and peppers.</i>	<b>Rasqi hash (duck)</b> £6.95 <i>Succulent duck breast marinated in a selection of herbs and spices which produces a slightly hot and sweet flavour. Barbecued in the clay oven.</i>
<b>Lamb or chicken piri piri</b> £6.95 <i>Lamb or chicken cooked in the clay oven to perfection with peppers, onion and tomato in a home-made piri piri sauce.</i>	<b>Razai piri piri (medium or hot)</b> £6.95 <i>Lightly spiced minced lamb wrapped in fillet of chicken breast, stir-fried with peppers and onion in a selection of herbs and spices.</i>
<b>Lal pepper (V, Ve)</b> £5.95 <i>Red pepper stuffed with medium spiced mixed vegetables and topped with melted mozzarella cheese.</i>	<b>Salmon keera</b> £6.95 <i>Wild Scottish salmon, Tandoori grilled then dressed with sauteed onion, in a medium sauce.</i>
<b>Mumbai stirfry</b> £6.95 <i>Strips of marinated chicken coated in batter then pan fried with shallots and peppers</i>	

## Chefs' recommendation

<b>Desi chicken pakora</b> £5.95 <i>Spicy minced chicken balls.</i>
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## Classic starters

Served with salad, mint sauce and desi sauce.

Tandoori mixed kebab	£5.95	Meat samosas	£4.95
<i>Chicken tikka, lamb tikka &amp; sheek kebab.</i>		Vegetable samosas (V,)	£4.95
Mixed starter	£5.50	Chicken pakoras	£4.95
<i>Chicken tikka, onion bhaji &amp; meat samosa.</i>		Vegetable pakoras (V,)	£4.95
Tandoori chicken	£5.95	Chicken chat	£6.50
Tandoori lamb chops	£5.95	Chat poti (V, Ve)	£6.50
Chicken tikka	£4.95	Zenga puri (prawns)	£6.95
Lamb tikka	£5.50	<i>Sweet, sour &amp; hot.</i>	
Sheek kebab	£5.50	Tandoori king prawns	£6.95
Shami kebab	£5.50	King prawn butterfly	£5.95
Onion bhaji (V)	£5.50	Prawn cocktail	£5.95

### Platter for two £14.95

*Lal pepper, Goan crab puri, Desi chicken pakora & Rasqi hash.*

### Vegetarian/Vegan platter for two £13.95

*Lal pepper, Chat poti, Vegetable samosa & Vegetable pakora.*

## The spice city grills

All 'The Spice City Grills' are cooked in 'charcoal clay oven', served with curry sauce and salad.

Tandoori lamb chops	£11.95	Lamb shashlik	£13.95
Eastern fried chicken	£12.95	<i>Lamb barbecued in the clay oven with onion, capsicum and tomato in a unique sauce.</i>	
<i>Strips of chicken tikka, peppers, onion and green chillies in light herbs and spices.</i>		Hash tikka (Duck)	£12.95
Eastern fried lamb	£12.95	Salmon tikka	£11.95
<i>Strips of lamb tikka, peppers, onion and green chillies in light herbs and spices.</i>		Tandoori chicken	£11.95
Eastern fried veg (V, Ve)	£11.95	Chicken tikka	£ 9.50
<i>Mixed vegetable, peppers, onion and green chillies in light herbs and spices</i>		Lamb tikka	£10.50
Chicken shashlik	£12.95	Paneer/tofu tikka (V, Ve)	£11.95
<i>Chicken barbecued in the clay oven with onion, capsicum and tomato in a unique sauce.</i>		Tandoori king prawn	£13.95

## Chefs' recommendation

'The Spice City' cocktail £15.95

*Tandoori chicken, chicken tikka, lamb tikka, sheek kebab, tandoori lamb chops & hash tikka (duck). Served with your choice of curry sauce.*

## signature dishes

### Afghani (Medium) (V, Ve) £12.95

Chicken tikka or mixed vegetables cooked with onion, tomato and capsicum, enriched with home-made sauce.

- *Prawn Afghani* £15.95
- *Lamb tikka Afghani* £14.95

### Pepsila (Fairly hot) (V, Ve) £12.95

Chicken tikka or mixed vegetables cooked with green herbs, green chillies, green peppers and has a predominant flavour of fresh garden mint.

- *Prawn Pepsila extra* £15.95
- *Lamb tikka Pepsila* £14.95

### Tawa exotica (Medium) £14.95

Chicken tikka, lamb tikka, hash tikka (duck) and lamb chops specially prepared with the finest herbs and spices forming a delightful Tawa flavour.

### Spicy green massalla (Hot) (V, Ve) £12.95

This dish is created with chicken tikka or mixed vegetables cooked in a combination of ground chillies, coriander and exotic Indian spices.

- *Prawn Spicy green massalla* £15.95
- *Lamb tikka Spicy green massalla* £14.95

### Mango salsa (Medium) (V, Ve) £12.95

Chicken tikka or lamb tikka or mixed vegetables cooked with fresh garlic, ginger and fresh green chillies with a hint of mango pickle.

- *Prawn Mango salsa* £15.95
- *Lamb tikka Mango salsa* £14.95

### Jalapeno (Hot) (V, Ve) £12.95

Chicken tikka or lamb tikka or mixed vegetables with jalapeno peppers in a medium consistency sauce.

- *Prawn Jalapeno* £15.95
- *Lamb tikka Jalapeno* £14.95

### Matchli ragni (Medium) £11.95

Fillet of tropical white fish marinated in selected spices and pan fried. Served in a tomato, peppers and onion sauce.

### Bindiya chicken (Medium) £11.95

Small pieces of chicken cooked in a bhuna style sauce with mango and fresh garden mint giving you the fusion of a sweet and minty flavour.

### Chicken or lamb piri piri £12.95

Marinated chicken or lamb grilled to perfection with peppers, onion and tomato in a home-made piri piri sauce.

### Lamb chops fyazi (Medium) £13.95

Succulent and tender lamb chops marinated overnight in chefs' unique sauce, cooked in the clay oven and served with spicy onion and capsicum strips in a special sauce.

### Rangeela (Medium) (V, Ve) £12.95

Chicken tikka or mixed vegetables cooked with garlic, onion and peppers, garnished with freshly chopped coriander.

- *Prawn Rangeela* £15.95
- *Lamb tikka Rangeela* £14.95

### Murghi haseena (Medium) £12.95

Strips of marinated tandoori chicken cooked with cooked with fine strips of peppers, onion and fresh coriander in fresh herbs and spices then sauteed in chicken mince.

### Sylheti jalfrezi (Medium) £13.95

Succulent chicken cooked with peppers, onion, green chillies, bay leaves and cinnamon.

### DOC (Sweet, sour & hot) (V, Ve) £15.95

#### 'Just what the Doctor ordered' Chicken tikka

This dish is ingeniously derived by fusing the culinary styles of different regions of India. The main ingredients include garlic, lemon zest, and a generous amount of shredded coconut. It's a must try dish.

- *Prawn DOC* £17.95
- *Lamb tikka* £16.95
- *Tandoori mix* £17.95

## Chefs' recommendation

### 'The Spice City' special king prawn

£17.95

We proudly present this dish to you as 'The Spice City' speciality. The king prawns in their shells are fused with fresh herbs and spices to enhance the natural flavour.

## spice city specialities (V, Ve)

### North Indian garlic (Medium)

A delightful medium sauce exclusive to 'The Spice City' with a generous use of garlic and a variety of herbs giving this dish a unique flavour and a rich consistency.

### Balti (Medium)

A rich spicy dish flavoured with ginger, garlic and green herbs.

### Saag balti (Medium)

Fresh spinach prepared with Balti sauce, and medium herbs and spices. A great, smooth, spinach dish.

### Jalfrezi (Fairly hot)

A spicy dish with peppers, onion, tomato and green chillies.

### Balti jalfrezi (Fairly hot)

A rich spicy dish with peppers, onion, green chillies, fresh ginger and garlic.

### Jaypuri (Mild to medium)

Chunks of onion, peppers and mushrooms in mild to medium heat sauce. Sweet and tangy flavour.

### Nagarji (Hot)

Similar to Bhuna but cooked with Naga (Bangladeshi hot chillies) giving this dish a unique hot flavour.

### Karahi (Medium)

Chunks of onion and peppers cooked in a special blend of spices forming a medium heat dish.

### Chilli massalla (Hot)

A great tasting dish with a generous amount of green chillies and a hint of masala sauce.

### Saag (Medium)

Fresh spinach with medium herbs and spices in a thick consistency sauce.

### Hot Masala (Contain nut)

This is a hot and spicy dish prepared with almond, coconut and cream.

### Choose any one filling from below

Tandoori mix £14.95

Chicken tikka, lamb tikka, sheek kebab and tandoori chicken off the bone.

Hash tikka (Duck) £14.95

Chicken tikka £12.95

Lamb tikka £13.95

Tandoori chicken (off the bone) £13.50

Fish £13.50

Fillet of white fish from Bay of Bengal.

Special mix £13.95

Chicken, lamb, prawn with mushrooms.

Chicken £12.50

Lamb £13.50

Tandoori king prawn £18.50

King prawn £17.50

Prawn £15.50

Paneer/tofu (V, Ve) £13.95

Mixed vegetable (V, Ve) £11.95

## Chefs' recommendation

Chicken tikka Mo Salah (Mild, or hot)

£15.95

An Egyptian style curry inspired by a visit to 'The Spion Kop', to watch LFC.

## classic dishes (V, Ve)

Medium curry

Pathia - Sweet, sour and hot.

Madras - Hot.

Vindaloo - Very hot.

Samba - Lentils & lemon in a hot sauce.

Rogan josh - Spicy & juicy with tomatoes.

Dansak - Sweet, sour & hot, with lentils & pineapple.

Dupiaza - With onion and peppers.

Ceylon - Hot, with ground coconut.

Bhuna - Medium heat.

### Choose any one filling from below

Tandoori mix £13.95

Chicken tikka, lamb tikka, sheek kebab and tandoori chicken off the bone.

Hash tikka (Duck) £13.95

Chicken tikka £11.50

Lamb tikka £12.50

Tandoori chicken (off the bone) £11.95

Fish £11.95

Fillet of white fish from Bay of Bengal.

Special mix £12.95

Chicken, lamb, prawn with mushrooms.

Chicken £10.95

Lamb £11.95

Tandoori king prawn £16.95

King prawn £15.95

Prawn £13.95

Paneer/tofu (V, Ve) £13.50

Mixed vegetable (V, Ve) £10.50

## Biryani dishes (V, Ve)

Biryani is made with special flavoured basmati rice, together with a mixture of spices, served with a vegetable side curry.  
(May contain nuts)

Tandoori mix £15.95

Chicken tikka, lamb tikka, sheek kebab and tandoori chicken off the bone.

Hash tikka (Duck) £15.95

Chicken tikka £13.95

Lamb tikka £14.95

Tandoori chicken (off the bone) £14.50

Persian chicken £15.50

With nuts and creamy veg side curry.

Special mix £14.95

Chicken, lamb, prawn with mushrooms.

Chicken £13.50

Lamb £14.50

Tandoori king prawn £18.50

King prawn £17.50

Prawn £15.50

Paneer/tofu (V, Ve) £14.50

Mixed vegetable (V, Ve) £13.95

## Chefs' recommendation

Desi biryani (Medium)

Traditional Home-made style sauce.

£16.95

## mild specialities

May contain nuts.

**Butter chicken** £13.95  
*Strips of tandoori chicken (off the bone) cooked in an Indian butter sauce.*

**Honey Badami** £13.95  
*Sliced marinated chicken tikka cooked in mild spices, garnished with pistachios, cashew nuts and almonds with a honey drizzle.*

**Hariyali (V, Ve)** £13.95  
*Chicken tikka or lamb tikka or mixed vegetables in a subtle creamy sauce, giving it a smooth mild flavour, then with sauteed fresh spinach.*

**Bangalore** £13.95  
*From the Indian city of Bangalore where Curry originated. Prepared with a wonderful mixture of fruits in a very mild sauce.*

## Traditional mild dishes

May contain nuts.

**Korma (V, Ve)**  
*A delicate blend of coconut, almond and fresh cream to create a very mild, sweet and creamy dish.*

**Masala (V, Ve)**  
*Cooked in a mild masala sauce made with a delicate blend of aromatic herbs and spices, fused with almond and coconut. Sweet and creamy.*

**Passanda (V)**  
*Cooked in fresh cream, cultured yoghurt, and mixed ground nuts. A very mild dish.*

**Kashmiri (V, Ve)**  
*Originated from Pakistan, it is cooked with sliced banana. Mild and creamy dish.*

**Malayan (V, Ve)**  
*A traditional mild dish with pineapple and fresh cream.*

**Makhani (V)**  
*A mild and creamy dish with a cheese topping.*

### Choose any one filling from below

**Tandoori mix** £14.95  
*Chicken tikka, lamb tikka, sheek kebab and tandoori chicken off the bone.*

**Hash tikka (Duck)** £14.95

**Chicken tikka** £12.50

**Lamb tikka** £13.50

**Tandoori chicken (off the bone)** £12.95

**Fish** £12.95  
*Fillet of white fish from Bay of Bengal.*

**Special mix** £13.95  
*Chicken, lamb, prawn with mushrooms.*

**Chicken** £11.95

**Lamb** £12.95

**Tandoori king prawn** £17.95

**King prawn** £16.95

**Prawn** £14.95

**Paneer/tofu (V, Ve)** £14.50

**Mixed vegetable (V, Ve)** £11.50

## Chefs' recommendation

**Desi korma** £16.95  
*Traditional home-made Korma cooked with bay leaf, cinnamon, cardamon, a generous amount of cream and yoghurt, giving a fresh unique flavour.*

## Chefs' recommendation

**Desi chicken or Lamb** £16.95  
*Traditional home-made curry with chef's choice vegetable. Will take slightly longer to prepare.*



## childrens' menu

*Dry dishes are served with salad and chips. Curry based dishes are served with rice or chips.*

Chicken nuggets	£5.95	Korma (contains nuts)	£6.95
Non spicy chicken tikka	£5.95	<i>Chicken tikka or lamb tikka or mixed vegetables.</i>	
Non spicy lamb tikka	£5.95	Masala (contains nuts)	£6.95
		<i>Chicken tikka or lamb tikka or mixed vegetables.</i>	

*Other dishes are available in a childs portion* £7.95

## the Spice city' side dishes (V, Ve)

Mixed vegetable bhaji	£5.95	Saag prawns	£6.95
Mushroom bhaji	£5.95	Aloo paneer/tofu	£6.50
Beans bhaji	£5.95	<i>(Potato &amp; Indian cheese)</i>	
Bhindi bhaji	£5.95	Saag paneer/tofu	£6.50
<i>(Okra)</i>		<i>(Spinach &amp; Indian cheese)</i>	
Cauliflower bhaji	£5.95	Motor paneer/tofu	£6.50
Bombay aloo	£5.95	<i>(Peas &amp; Indian cheese)</i>	
<i>(Potato)</i>		Chana Masala	£5.95
Aloo gobi	£5.95	<i>(Chickpeas)</i>	
<i>(Potato &amp; cauliflower)</i>		Dhall masala	£5.95
Saag bhaji	£5.95	<i>(Lentils in thick consistency)</i>	
<i>(Spinach)</i>		Tarka dhall	£5.95
Saag aloo	£6.50	<i>(Lentils with fried garlic and thin consistency)</i>	
<i>(Spinach &amp; potato)</i>			

### Chefs' recommendation

'The Spice City' special bhaji £6.50  
*Mixed vegetables and prawn cooked with selected medium spices.*

## sundries

Vegetable pilau rice (V, Ve)	£5.50	Special rice	£6.50
Mushroom pilau rice (V, Ve)	£5.50	(Egg & peas)	
Pilau rice (V, Ve)	£4.50	Lemon rice (V, Ve)	£5.50
Steamed basmati rice (V, Ve)	£4.50	Oriental rice (V, Ve)	£6.50
Keema rice	£5.95	(Garam masala, onion & green chilli)	
Pineapple rice (V, Ve)	£5.50	Onion fried rice (V, Ve)	£5.50
Peas pilau rice (V, Ve)	£5.50	Kashmiri rice (Contains nuts)	£6.50
Egg pilau rice	£5.95	Chips (V, Ve)	£3.50
		Peri peri chips (V, Ve)	£4.50

## Supporting sundries

Plain naan	£3.95	Cheese & garlic naan	£4.95
Keema naan	£4.95	Cheese & onion naan	£4.95
(Minted lamb)		Spicy tikka naan	£4.95
Peshwari naan	£4.50	Puri (V, Ve)	£2.50
(Almond & coconut)		Paratha (V, Ve)	£4.50
Stuffed naan	£4.50	Stuffed paratha (V, Ve)	£5.50
(Spicy mixed vegetables)		Tandoori roti (V, Ve)	£2.95
Kulcha naan	£4.50	Chapati (V, Ve)	£1.95
(Onion & coriander)		Garlic chapati (V, Ve)	£2.75
Maharaja naan	£5.50	Cucumber / onion raitha	£1.95
(Chicken tikka, green chilli & cheese)		Plain raitha	£1.50
Garlic naan	£4.50		

## Chefs' recommendation

'The Spice City' special rice

£6.50

*Pilau rice cooked with mixed vegetables and prawn in light herbs & spices.*

## 'the spice city' set menus

### Set menu for two

**Appetisers;** 2 Pappadums & chutney tray.

**Starters;** Onion bhaji & chicken tikka.

**Main course;** Lamb tikka jalfrezi & chicken tikka masala

**Sundries;** Pilau rice & plain naan bread.

£39.95

### Vegetarian set menu for two (V, Ve)

**Appetisers;** 2 Pappadums & chutney tray.

**Starters;** Vegetable pakora & chat poti.

**Main course;** Saag balti & vegetable dopiaza.

**Sundries;** Steamed basmati rice & kulcha naan bread.

£38.95

*\*One dish per set menu may be swapped at an additional cost.*

Please inform a member of Our Staff of any food allergies and or any special dietary requirements, before or during ordering.

If you enjoy your visit, we will be grateful if you could review 'Spice City' on TripAdvisor.

Also, any feedback on how we can improve our food and or service, etc, would be most appreciated.

Thank you for your visit!

