

ENTREE	
POPPADOM BASKET	£1.95
Crispy papadums served with a selection of chutneys: green mint, sweet mango, chili, and chopped onion.	
PRAWN CRACKER	£1.95
Light and crunchy prawn crackers served with a choice of ketchup, chili mayonnaise, or hot garlic sauce.	

SOUP	
CHICKEN SWEET CORN SOUP	£5.95
A comforting Chinese soup made with chicken stock, tender chicken pieces, vegetables, and Chinese seasoning. Finished with delicate egg drops and garnished with fresh spring onions.	
CHICKEN HOT AND SOUR SOUP	£5.95
Spicy and tangy chicken and egg soup with tender chicken, crisp vegetables, and a bold broth, delivering the perfect Indo-Chinese balance of heat and sourness.	
CHICKEN CLEAR NOODLE SOUP	£5.95
A hearty soup featuring chicken and egg noodles cooked in flavourful chicken stock with vegetables and Chinese condiments.	
VEGETABLE SWEET CORN SOUP	£4.95
A vegetarian delight with chopped vegetables and sweet corn simmered in vegetable stock, seasoned to perfection, and finished with drizzle of sesame oil.	
DAL SHORBA	£4.95
A light and aromatic lentil soup infused with Indian spices and herbs, served with warm Indian garlic bread.	

STARTERS VEGETARIAN	
ALOO TIKKI	£4.95
Crispy fried potato cutlets, a popular Indian street food, served with tangy tamarind and mint chutney.	
ONION PAKORA	£4.95
Golden-fried fritters made with shredded onion and spinach, coated in a spiced gram flour batter.	
DELHI SAMOSA CHAT	£5.95
A classic street food dish featuring samosas filled with spiced potatoes and green peas, topped with chickpeas, mint chutney, and sweet yogurt.	
SAMOSA (2 Pieces)	£3.95
Homemade pastry stuffed with a flavourful masala of potatoes and chickpeas, slow-fried to golden perfection. Served with green chutney and tamarind sauce.	
PANEER TIKKA	£6.95
Succulent cubes of Indian cottage cheese marinated with bell peppers and red onions, cooked to perfection in a traditional clay oven.	

CHINESE	
CHILLY PANEER	£6.95
Indian cottage cheese tossed in a tangy and spicy sauce, perfect for those who love a bit of heat.	
VEGETABLE SPRING ROLL	£4.95
Crispy deep-fried rolls filled with a chef's special stir-fry of vegetables and spices, served with homemade hot and sweet chili sauce.	
SWEET AND SOUR AUBERGINE	£5.95
Tender aubergine slices coated & fried, then tossed in a freshly prepared sweet & sour garlic sauce.	
GOBI MANCHURIAN DRY	£5.95
Blanched cauliflower florets coated in a flavourful Manchurian sauce, garnished with fresh spring onions.	

NON-VEGETARIAN	
LAMB CHOPS	£8.45
Juicy lamb chops marinated overnight in a chef's special masala, char-grilled to perfection. Served with green chutney and a fresh house salad.	
LAMB SHEEKH KEBAB	£7.45
Minced lamb marinated with freshly ground spices, mint, and cloves, skewered and slow-cooked in the tandoor. Served with mint-coriander sauce and salad.	
CHICKEN SHEEKH KEBAB	£6.45
Ground chicken marinated with a blend of spices and fresh herbs, skewered, and cooked in the tandoor. Served with a tangy green sauce.	
CHICKEN MALAI TIKKA	£6.45
Tender chicken pieces marinated in a creamy homemade masala infused with green cardamom and carom seeds. Served with honey-mustard sauce.	
CHICKEN TIKKA DEHLVI	£6.45
A classic Indian tandoor dish featuring Chicken marinated in a special tandoori masala, cooked in the tandoor, and served with green chutney and salad.	
CHICKEN PAKORA	£6.45
Lightly marinated chicken pieces coated in a spiced gram flour batter and deep-fried to a golden crisp. Flavored with carom and cumin seeds, served with mint-coriander sauce.	
CHICKEN 65	£7.50
A South Indian favourite, chicken fried with a bold blend of ginger, garlic, lemon juice, curry leaves, and a mix of spices.	
CHICKEN MANCHURIAN	£7.50
A classic Indo-Chinese favorite featuring crispy fried chicken tossed in a rich, tangy, and spicy Manchurian sauce made with soy, garlic, ginger, and a hint of chili.	
TANDOORI WINGS	£5.95
Juicy chicken wings marinated in tandoori spices and grilled to perfection.	
SALMON DILL TIKKA	£9.95
Fresh salmon fillet marinated with hung yogurt, ginger-garlic paste, mustard, and fresh dill leaves. Served with green sauce and salad.	
GRILLED KING PRAWNS	£9.95
Marinated king prawns grilled to perfection and finished with a honey-mustard and lemon glaze. Served with garlic chili sauce.	

NON VEGETERIAN (Chinese)	
DYNAMIC PRAWNS	£9.95
Crispy deep-fried prawns coated in a chef's special batter, served with dynamite sauce & sesame seeds.	
DYNAMIC CHICKEN	£6.45
Crispy fried chicken coated in a Chinese-style batter served with homemade dynamite sauce and sesame seeds.	
CHICKEN LOLLIPOPS	£6.45
Deep-fried chicken drumsticks served with a zesty hot and sour chili sauce.	

CHEF SPECIAL PLATTER	
VEGETARIAN PLATTER	£10.95
A delightful assortment of onion pakora, aloo tikki, vegetable samosa, and vegetable spring rolls. Served with mint-coriander sauce and tamarind sauce.	
NON-VEGETARIAN PLATTER	£14.95
A hearty platter featuring lamb chops, chicken tikka, fish tikka, and chicken sheesh kebab. Served with green chutney, peri-peri sauce, and house salad.	
SPICE ROUTE COMBO PLATTER	£22.95
A grand platter with lamb chops, chicken tikka, chicken wings, fish tikka, and chicken and lamb sheesh kebabs.	

M O M O	
VEGETABLE MOMO S/L	£3.95 / £6.95
Steamed dumplings, a popular Nepali street food, filled with flavourful vegetables, served with a special sauce made combining tomatoes, chili, Szechuan peppercorns, garlic, & coriander.	

CHICKEN MOMO S/L	£4.45 / £7.95
Steamed dumplings, a popular Nepali street food, filled with Savoury minced Chicken, served with a special sauce made combining tomatoes, chili, Szechuan peppercorns, garlic & coriander.	

Main Course VEGETARIAN	
MALAI KOFTA	£9.95
A popular North Indian vegetarian dish consisting of fried potato and paneer balls (koftas) served in a creamy, rich, and spiced gravy.	
VEGETABLE JHALFREZI	£9.95
A vibrant mix of vegetables cooked with onions, tomatoes, and bell peppers in a tangy, spiced sauce. This semi-gravy dish is rich in flavor and pairs perfectly with naan or rice.	
BOMBAY ALOO	£8.95
Garlic-infused potatoes cooked in a rich bhuna masala gravy, tempered with punch puran spices.	
PANEER MAKHANWALA	£9.95
Fried paneer cubes in a rich, buttery makhani gravy with tomatoes, onions, & a touch of cream.	
DAL MAKHANI	£9.95
Slow-cooked black lentils and kidney beans in a creamy gravy with ginger, garlic, and aromatic spices. Finished with butter and cream for a velvety texture.	
TARKA DAAL	£8.45
Yellow lentils tempered with smoky cumin, garlic, and red chilies, garnished with fresh coriander. A simple yet flavourful dish perfect with rice or bread.	
PANJABI CHANA MASALA	£8.45
Spicy chickpeas cooked in a rich onion-tomato gravy with roasted cumin, coriander, and fenugreek. Garnished with fresh coriander for a hearty and satisfying meal.	

NON-VEGETARIAN	
CHICKEN JHALFREZI	£10.45
Tender chicken breast cooked in tangy tomato and bell pepper gravy, spiced with cumin, coriander, and garam masala. Finished with ginger and fresh coriander.	
KARAHI CHICKEN	£10.45
A rich and aromatic chicken curry cooked in a traditional karahi (wok) with a base of tomatoes, onions, and green chilies. flavoured with a blend of ginger, garlic, and chef's special spices, creating a bold and tangy flavor profile.	
CHICKEN BHUNA	£10.45
Chicken tikka simmered in a caramelized onion gravy with crushed peppercorns and fresh spices. Slow-cooked to perfection for a rich and deeply flavourful curry.	
LAMB JHALFREZI	£11.45
Tender lamb pieces in a spicy tomato and bell pepper gravy, flavoured with cumin, coriander, and garam masala. Garnished with ginger and fresh coriander.	
KARAHI LAMB	£11.45
Boneless lamb cooked in a wok with tomatoes, onions, and green chilies, infused with ginger, garlic, and chef's special spices. A hearty and aromatic dish.	
LAMB BHUNA	£11.45
Slow-cooked boneless lamb in a rich caramelized onion gravy with crushed peppercorns and fresh spices. A deeply flavorful and satisfying curry.	

CHEF SIGNATURE NON-VEG DISHES	
CHICKEN TIKKA MASALA	£10.95
A classic favorite dish featuring tender chicken tikka pieces marinated in yogurt and spices, cooked in a creamy and tangy tomato-onion gravy, enriched with fresh cream, butter, and a hint of honey, creating a perfect balance of sweetness and spice. Garnished with fresh coriander and ginger.	
BUTTER CHICKEN	£10.95
A rich and creamy dish featuring succulent chicken tikka pieces cooked in a velvety tomato-based gravy flavored with fenugreek, ginger, and garlic, and finished with a generous dollop of butter and cream. A touch of honey adds a subtle sweetness.	

CHICKEN CHETTINAD £10.95

A South Indian delicacy featuring chicken cooked in a spicy gravy with curry leaves, peppercorns, and coconut milk. Garnished with fresh coriander.

LAMB ROGAN JOSH £11.45

Tender lamb cubes simmered in a rich Kashmiri-style gravy with yogurt, caramelized onions, and aromatic spices. Garnished with ginger and fresh coriander.

NALLI GOAST (LAMB SHANK) £15.95

Slow-cooked lamb shank in a rich gravy with brown onions, ginger-garlic paste, and whole garam masala. Finished with a touch of sweet kewra water.

GOAN FISH £12.95

Seared cod cooked in a tangy and spicy Goan-style gravy with red chili paste, vinegar, and coconut milk. A bold and flavourful seafood dish.

PRAWN JHALFREZI £13.95

Succulent prawns cooked in a spicy bell pepper and pickle gravy, garnished with ginger and fresh coriander. A Bengali-inspired delicacy.

CHINESE

SWEET AND SOUR CHICKEN £10.95

Crispy fried chicken tossed in a tangy sweet-sour sauce with pineapple, bell peppers, and onions. Garnished with sesame oil and spring onions.

CHILLY CHICKEN £10.95

Spicy fried chicken cooked with diced bell peppers in a hot garlic chili sauce. Garnished with fresh spring onions for a refreshing crunch.

BLACK BEANS SAUCE (£8.45/£9.95/£10.45/£11.45)

(Vegetable/ chicken/ lamb/ prawns) Stir-fried in a savory black bean sauce with fresh spring onions and a drizzle of sesame oil. A classic Chinese favorite.

SZECHUAN STYLE (£8.45/£9.95/£10.45/£11.45)

(Vegetable/ Chicken/ Fish/ Prawns) A fiery Szechuan-style dish with a bold blend of chili and garlic, garnished with fresh spring onions and hot chili oil.

NOODLES

(Our wok-tossed noodles are cooked to perfection with crunchy vegetables, aromatic spices, and a savory blend of soy, chili, and garlic sauces. Served hot and packed with bold flavors, it's a perfect balance of spice and umami.)

Egg Noodles £7.95

Chicken Noodles £8.95

Prawns Noodles £11.95

RICE DUM BIRYANI

Dum Biryani is a fragrant and flavourful rice dish made with basmati rice, marinated meat or vegetables, and aromatic spices, all slow cooked using the traditional "dum" method. The ingredients are layered and sealed in a pot to trap steam, allowing the flavors to blend beautifully while keeping the rice light and fluffy. Rich in taste and aroma, Dum Biryani is a classic dish enjoyed with raita

Vegetable Biryani £9.95

Chicken Biryani £10.45

Lamb Biryani £11.95

Prawn Biryani (tiger prawns) £14.95

Mushroom Pilau £3.95

Steamed Rice £2.95

Pilau Rice £3.25

CHINESE RICE

Egg Fried Rice £6.95

Chicken Fried Rice £7.95

Veg Fried Rice £6.95

Sambal Fried Rice £9.95

(Chef's special fried rice with tiger prawns, mixed vegetables, & a touch of egg)

Sea Food Fried Rice £9.95

BREADS

Roti £1.95

Butter Naan £2.95

Lachchha Paratha £2.95

Aloo Paratha £3.95

(Stuffed spicy potato with wheat dough, round in shape and cooked in tandoor till light colour)

Plain Naan £2.45

Garlic Coriander Naan £2.75

Cheese Naan £3.50

Peshawari Naan £3.95

SALAD SECTION

HOUSE GREEN SALAD £2.95

A fresh mix of seasonal vegetables

CHICKEN TIKKA SALAD £5.95

Grilled chicken tikka served with a mix of crunchy vegetables and salad leaves, tossed in a trio of chutneys.

CHINESE CHICKEN SALAD £5.95

Crispy fried chicken served with marinated vegetables and a tangy Chinese dressing of soy, garlic, honey, and vinegar.

KIDS MENU £5.95

(All Kids' meals are served with a fruit shoot orange or blackcurrant)

GRILLED CHICKEN MINI BURGER WITH CHIPS

CHICKEN NUGGETS WITH CHIPS

FISH FINGERS WITH CHIPS

CHICKEN POPCORN WITH SALAD

Important Allergen Information:

Please inform our staff of any allergies, intolerances, or dietary requirements before ordering. While we strive to accommodate all needs, our kitchen handles common allergens (e.g., gluten, dairy, nuts, sesame, soy), and cross-contamination may occur. Vegan and gluten-free options are available—please ask our team for details.

For more information on allergens in specific dishes, please refer to the dish descriptions or speak to a staff member.



Restaurant Menu



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