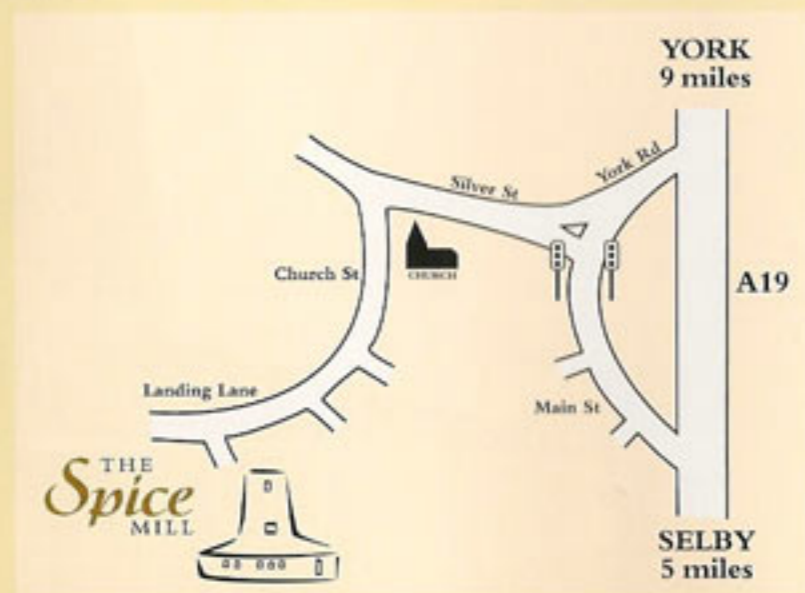


classical INDIAN dining in
an historic ENGLISH setting



The Spice Mill Restaurant and Takeaway
Landing Lane, Riccall
Nr York YO19 6TJ
T: 01757 249707
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www.thespice-mill.co.uk



THE
Spice
MILL
RESTAURANT AND TAKEAWAY

TAKEAWAY MENU

Opening Times

Monday - Saturday:
5pm - 11.30pm
Sunday: 1pm - 10pm

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A mill has existed on this site in this historic town of Riccall since 1290. The brick tower windmill, with 18 inch thick walls had four sails and three corn grinding millstones. The Riccall mill was refurbished into a private residence in 1911 and then in 1989 the mill was converted in to a restaurant having recognised the unique opportunity the building presented. Set on 1 acre of land the restaurant boasts a beautiful view of the garden and a certain serenity in dining in such a unique building.

Having been given a new lease of life the restaurant now serves authentic meals from the Indian subcontinent. With a combined experience of over 30 years we here at The Spice Mill have a firm belief that customers should be served by friendly and knowledgeable staff and to provide a quality product using the freshest ingredients.

The Spice Mill Restaurant welcomes you and is looking forward to sharing its unique ambience with you.

Starters

Malai Murgh Bunda 3.25
Strips of chicken tikka stir fried with pieces of sweet red pepper, spring onions and a light selection of herbs and spices then sprinkled with cheese and served in a plain flour wrap.

Morich Bahar 3.25
A fresh pepper cooked in the tandoori then filled with a selection of exotic vegetables cooked with a medium blend of herbs and spices.

The Spice Mill Platter For 2 6.95
A selection of marinated meats cooked in the tandoori until perfection then served on a sizzling platter of onions and green peppers.

Mach Biran 3.25
A Bangladeshi river fish lightly spiced with turmeric, salt and black pepper seared in olive oil served with cooked green pepper and onion, garnished with coriander and a slice of lemon.

Kakra Puree 3.65
Minced Crab and diced potatoes cooked in a coastal style sauce including spring onions, garlic, methi and mustard seeds served with a lightly fried bread.

Golda Puree 3.75
King prawns cooked with spring onions, garlic, tomatoes, coriander and a medium strength selection of spices served with a lightly fried bread.

Macher Pakora 2.95
Pieces of traditional Bengali fish dipped into a mildly spiced batter and deep fried garnished with a slice of lemon and coriander.

Lamb Chops 3.45
Tender lamb chops marinated in a blend of pastes, herbs, yoghurt and spices then cooked in the tandoori and served on a sizzling bed of onions and green peppers.

Golda Baza 3.75
King prawn wrapped in mildly spiced baby spinach then encased in breadcrumbs and deep fried until golden brown.

Shahi Kebab 3.25
Minced lamb, Baby spinach and mashed potato alongside fenugreek, mustard seed and a mild selection of spices bonded together with gram flour then lightly fried.

Golda Butterfly 3.45
King prawn mildly spiced then wrapped in breadcrumbs and deep fried until golden brown.

Murgh Chaat 2.95
Chicken cooked with cucumber in an authentic blend of spices named the chaat massala served with lightly fried bread.

Onion Bhaji 2.25

Samosas (minced lamb or vegetable) 2.55

Shabzi Chaat 2.45

Garlic Mushroom Puree 2.45

Seekh Kebab 2.85

Shami Kebab 2.85

Mixed Kebab 3.45

Prawn Cocktail 2.75

Chingri Puree 2.75

Murgh or Ghosht Tikka 2.75

Murgh Pakora 2.65

Dall soup 2.25



Tandoori Specialities

Here is an assortment of irresistible dishes from the Tandoori. Each meat, poultry and fish is marinated in its own blend of pastes, herbs, spices, and yogurt then cooked in the Tandoori on skewers to perfection. The shashlik includes marinated green peppers, tomatoes and onions cooked together with the chosen meat or fish. This dish is then served on a sizzling platter with afresh salad, mint raitha and onion salsa.

Murgh or Ghosht Tikka	5.95
Tandoori Golda	8.95
Tandoori lamb chops	7.95
Ghosht or Murgh Shashlik	6.95
Macher Shashlik (salmon)	7.95
Tandoori Golda Shashlik	9.95
Tandoori Mixed Grill	8.95
Tandoori Murgh (On the bone)	5.95

Spice Mill Specials

Balti

The Balti is a traditional dish cooked with a special blend of pastes, herbs and spices alongside onions, fresh tomatoes, garlic, ginger and coriander to provide a unique tasting meal served in its own novelty dish.

Murgh or Ghosht Tikka	6.45
Murgh or Ghosht Tikka & Sag	6.95
Golda	8.45
Shahi (chicken, lamb & prawn)	8.95
Mach Balti	7.95
Shahi Mach Balti (fish, prawn & king prawn)	8.95

Passanda

A sumptuous dish cooked with ground almonds, cashew nuts, raisins, cream and a mild selection of spices to produce a wonderful mild tasting dish.

Murgh or Ghosht Tikka	6.95
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Tikka Massalla

An old favourite, an exiting sauce made from fruit, ground almonds, fresh tomatoes and a medium mix of herbs and spices blended together with yogurt and cream.

Murgh or Ghosht Tikka	6.95
Tandoori Golda	8.95

Korai

A special blend of herbs and spices cooked together with cubed pieces of onion and green peppers enhanced with a base of garlic infused oil, ginger, methi, mustard seeds and coriander then served in sizzling iron dish flamed with brandy.

Murgh or Ghosht Tikka	6.95
Golda	8.95
Shahi (chicken, lamb & prawn)	7.95

Jalfrezi

A traditional dish cooked with an exceptional blend of herbs and spices including cumin and methi fused together with chilli oil, fresh green chillies, sliced green peppers, onions and tomato to create a fiery but flavoursome dish.

Murgh or Ghosht Tikka	6.95
Golda	8.95
Shahi (chicken, lamb & prawn)	7.95

Makhani

Ground coconut and almonds is combined delicately with cream and mild cheese, simmered in ghee together with a mild selection of spices to create a rich tasting dish.

Murgh or Ghosht Tikka	6.95
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Garlic Chilli

A well flavoured dish with a generously proportioned amount of garlic and chilli cooked with a distinctive blend of herbs and spices, onions and fresh tomatoes. A dish that will certainly leave a tingle on your tongue.

Murgh or Ghosht Tikka	6.95
Tandoori Golda	8.95
Shahi (chicken, lamb & prawn)	7.95

Traditional Favourites

A selection of old favourites. These dishes are cooked with chicken, lamb, vegetables, prawns and king prawns. (Chicken / lamb tikka and prawn additional £1.00 King prawn additional £2.00).

Biryani	5.95
Bhuna	4.95
Madras	4.95
Vindaloo	4.95
Dopiaza	4.95
Malayan	4.95
Korma	4.95
Rogan Josh	4.95
Pathia	4.95
Dhansak	4.95

Chefs own Specialities

Akashi Mach 7.95
A traditional river fish from Bangladesh grilled in a light marinade served in a medium strength sauce including spring onion, garlic and fresh tomato to create a wonderful bhuna styled dish. Highly recommended.

Lajawab Murgh 7.95
Marinated Tandoori cooked breast chicken along with chickpeas are cooked in a rich sauce made for olive oil, spring onions, garlic, ginger and a unique blend of spices to create a full flavoured dish. Served on a sizzling iron dish.

Hydrabadi Ghosht 6.95
Tandoori cooked lamb alongside fresh Okra put together in a sauce made from garlic oil, spring onions, fresh tomato and an exceptional blend of herbs and spices garnished with lime and coriander.

Nizam -E- Kofta 7.95
Lamb meat balls are cooked with diced baby potatoes in a thick medium strength sauce made from a blend of herbs and spices including spring onions tomato and coriander.

Anarkali Murgh 7.95
A mild creamy sauce made using apple juice, ground almond and a mild selection of spices served over a Tandoori cooked fillet of marinated Chicken breast.

The Spice Mill Special 8.95
A mixture of lamb, chicken, prawn and king prawn cooked in a thick sauce made with olive oil, garlic, ginger, spring onions in a special blend of spices and a unique balti paste for a great tasting dish, served with a nan bread of your choice.

Duck fillet massala 9.95
Slices of duck breast cooked in an exiting sauce made from fruit, ground almonds, fresh tomatoes and a medium mix of herbs and spices blended together with yoghurt and cream.

Mogli Biryani 7.95
A mixture of lamb, chicken, prawn and king prawn cooked with olive oil, garlic, ginger, methi, onion and mustard seeds, cashew nuts and a medium blend of spices tossed together with basmati rice until all the flavours have infused, garnished with coriander. Served with a choice of Tarka Dall or Shabzi curry.

Tenga Mach 7.95
Salmon cooked in sauce made with tamarind and tomato and a select few spices including turmeric and garam massala to create a tangy flavoured dish.

Samander -E- Golda 8.95
A sauce medium in strength cooked with a special balti paste and unique blend of herbs and spices added to this sauce is pan fried King prawns and baby spinach for a very traditional dish.

Nawabi Murgh 8.95
A full flavoured dish, Tandoori chicken still on the bone cooked in a sauce made from minced lamb, garlic, chillies, coriander and special blend of spices. Served in a sizzling iron dish.

Ghosht Nehari 6.95
Tender lamb and fresh cauliflower have been brought together in this dish. A well flavoured sauce made with garlic, ginger, green chillies, coriander and fresh tomato.

Macher Handi 7.95
Pieces of a traditional Bengali fish cooked in a mild sauce with ginger, cumin, bay leaf and a select few spices for a simple traditional dish garnished with coriander and lime.

Bahar -E- Duck 9.95
Fillet of duck breast sliced and cooked in a fiery sauce made from chilli infused virgin oil and tamarind with a touch of the famous naga pickle for a tangy but fiery dish. Highly recommended.

Podina Murgh 7.95
Marinated chicken cooked in a unique paste made from a mixture of fresh garden mint, green peppers, green chillies and coriander. Simmered together with yoghurt, cream and a medium blend of spices.

Mozar Keema 6.95
Minced lamb and garden peas cooked in garlic infused virgin oil and a medium selection of herbs and spices to create a traditional well flavoured dish.

Golda Rezala 8.95
A well flavoured sauce with a subtle fruity twist created using pan fried king prawns and a distinctive blend of spices, spring onions, garlic and ginger garnished with coriander.

Achar -E- Ghosht 6.95
A mix pickle and a unique blend of herbs and spices are used in this dish. Tandoori cooked lamb is used in this aromatic sauce served on a sizzling iron dish. Highly recommended.

Murgh -E- Laziz 6.95
Chicken cooked with squash, a traditional dish cooked in medium to mild strength sauce with a select few spices to produce an authentic meal.

Golda Deewana 8.95
King prawns stir fried with garlic, ginger, methi, sweet red chilli, spring onions and green peppers all tossed together in an individual blend of spices. A dry but well flavoured dish garnished with coriander.

Vegetarian Specialities

Anarkali Shabzi	5.95
A mixture of exotic vegetables cooked in a mild creamy and apple juice sauce.	
Shabzi Balti	5.95
Exotic vegetables cooked in a balti sauce.	
Aloo Jeera	4.95
Baby potato cooked with a generous quantity of cumin in a medium strength sauce.	
Shabzi Jalfrezi	5.95
A mixture of exotic vegetables cooked with fresh green chillies, green peppers and onions. A fiery dish.	
Zal Begun Aloo	5.95
Baby aubergines cooked with baby potato in a hot sauce made from naga pickle and tamarind.	
Shabzi Korai	5.95
A mixture of exotic vegetables cooked with cubed pieces of onion and green pepper in a medium strength sauce.	
Shabzi Massalla	5.95
Exotic vegetables cooked in a mild fruity sauce with a medium blend of herbs and spices.	

Vegetable Side Dishes

Bhindi Bhazi	2.25
Mixed Shabzi Bhazi	2.25
Begun Bhazi	2.25
Mushroom Bhazi	2.25
Tarka Dall	2.25
Massala Dall	2.25
Saag Bhazi	2.25
Ghobi Bhazi	2.25
Aloo Mater	2.25
Aloo Bhazi	2.25
Saag Aloo	2.25
Aloo Ghobi	2.25
Saag Poneer	2.25

Rice Dishes

A selection of aromatic basmati rice dishes

Plain Rice	1.95
Pilau Rice	2.15
Mushroom Rice	2.35
Egg Rice	2.35
Onion Rice	2.35
Fruit Rice	2.35
Vegetable Rice	2.35
Keema Rice (Minced lamb)	2.75
Special Rice (Chicken, Egg & peas)	2.95

Tandoori Breads

A variety of freshly baked bread cooked in or on the tandoori

Plain Nan	1.85
Garlic Nan	2.05
Keema Nan	2.05
Peshwari Nan	2.05
Veg Stuffed Nan	2.05
Kulcha Nan	2.05
Chilli and Coriander Nan	1.95
Chappati	0.65
Tandoori Roti	1.65
Plain Paratha	2.15
Keema Paratha	2.25
Sag Poneer Paratha	2.25

Sundries

Chips	1.90
Plain Poppadum	0.45
Spiced Poppadum (Garlic, Massala)	0.45
Mixed Dips	1.55
Apna Salad (Hot)	1.65
Green Salad	1.45
Plain Raitha	1.25
Mixed Raitha (cucumber, green peppers & onion)	1.65

As the expectations of diners has increased we here at The Spice Mill bring you authentically cooked cuisine from the Indian sub continent, individually prepared using the freshest ingredients and the finest herbs and spices. To maintain quality we have kept the most popular dishes on our menu, however if there is a particular dish, strength or combination of meats, vegetables or fish that is not on our menu please ask a member of staff. The friendly and caring team at The Spice Mill aim to make your visit a memorable and enjoyable dining experience.

Some dishes may contain nuts, if you have an intolerance to a particular ingredient please make the restaurant manager aware of this.

