

BIRIANY

BIRIANY IS A RICE DISH, COOKED WITH BASMATI RICE FLAVOURED WITH GHEE, ONIONS & SPICES, SERVED WITH VEGETABLE CURRY

CHICKEN BIRIANY.....	£11.95
LAMB BIRIANY.....	£12.95
KING PRAWN BIRIANY.....	£13.95
CHICKEN TIKKA BIRIANY.....	£12.50
VEGETABLE BIRIANY.....	£10.95
MUSHROOM BIRIANY.....	£10.95
QUORN BIRIANY.....	£10.95

ENGLISH DISHES

CHICKEN & CHIPS.....	£8.95
OMELETTE & CHIPS	£8.95
CHICKEN NUGGETS AND CHIPS.....	£8.95

VEGETABLE SIDE DISHES

MIX VEGETABLE CURRY.....	£5.25
MUSHROOM BHAJI.....	£5.25
BOMBAY POTATO.....	£5.25
SAG BHAJI.....	£5.25
BINDI BHAJI.....	£5.25
BRINJAL BHAJI.....	£5.25
CHANA BHAJI.....	£5.25
CAULIFLOWER BHAJI	£5.25
SAG ALOO.....	£5.25
SAG PANIR	£5.25
ALOO GOBI.....	£5.25
TARKADALL.....	£5.25

VEGAN MAIN COURSE

KORMA (TOFU / VEGGIE OR AUBERGINE).....	£8.95
MASALA MADRAS (TOFU / VEGGIE OR AUBERGINE).....	£8.95
MASALA (TOFU / VEGGIE OR AUBERGINE).....	£8.95
GARLIC CHILLI OR JALFREZI (TOFU/VEGGIE).....	£8.95
PASANDA OR MALAYA (TOFU/ CAULIFLOWER).....	£8.95
BALTI (TOFU / ALOO CHANA SAG).....	£8.95
NAGA OR MADRAS (TOFU / ALOO CHANA/ VEGGIE).....	£8.95
BHUNA OR ROGAN (TOFU/CAULIFLOWER).....	£8.95
DOPIAZA OR KORAI (TOFU/ CAULIFLOWER).....	£8.95
BINDI TOFU BEGALI STYLE.....	£8.95
AUBERGINE CHANA KORAI.....	£8.95
GARLIC CHANA DALL.....	£8.95
ALOO CHANA SAG BIRYANI.....	£11.95

RICE

PILAU RICE	£3.75	BOILED RICE	£3.50
SPECIAL FRIED RICE	£4.25	PINEAPPLE RICE	£4.25
KEEMA RICE	£4.25	EGG FRIED RICE	£4.25
MUSHROOM RICE	£4.25	GARLIC RICE.....	£4.25

NAN

NAN	£3.50	GARLIC NAN	£3.50
KEEMA NAN.....	£4.50	PESHWARI NAN	£4.50
CHEESE & GARLIC NAN.....	£4.50		
KEEMA & GARLIC NAN.....	£4.50		
CHEESE NAN.....	£4.50		

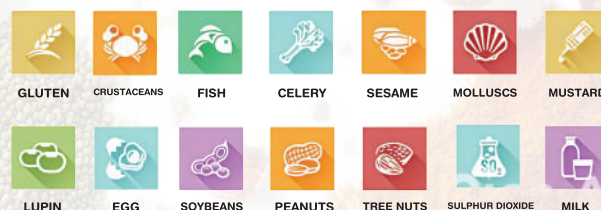
PAPADAM.....	£0.80	CHUTNEY (EACH)	£0.80
GARLIC PAPADAM	£0.80	(SWEET MANGO CHUTNEY /	
		ONION SALAD)	
CHIPS.....	£3.50	(LIME PICKLE / MINTY YOGHURT	
		SAUCE)	

DRINKS

COKE, PEPSI, LEMONADE (1.25 LT), ORANGE JUICE.....	£3.50
CAN-COKE, PEPSI.....	£1.75

FOOD ALLERGIES & INTOLERANCES

PLEASE SPEAK TO OUR STAFF ABOUT
THE INGREDIENTS IN
YOUR MEAL,
WHEN MAKING YOUR ORDER.
THANK YOU



JULY

2025

Touch of Spice

AUTHENTIC BANGLADESHI & INDIAN TAKEAWAY

OPENING HOURS

6 Days A Week

(Excluding Public Holidays)

TUESDAY TO SUNDAY

5.00pm - 10.00pm

Monday Closed

1C SANDFORD ROAD, WINSCOMBE BS25 1HD

 www.touchofspice.net

 TEL: 01934 844622 / 842233

WE ACCEPT PAYMENTS BY
CASH AND DEBIT CARDS.

STARTERS

SERVED WITH SALAD AND MINT SAUCE

ONION BHAJI ✓	£3.95
KING PRAWN PUREE	£6.50
PRAWN PUREE	£5.95
CHICKEN CHAT PUREE	£5.95
GARLIC MUSHROOM PUREE	£5.50
SAMOSA (MEAT OR VEGETABLE)	£4.50
KING PRAWN BUTTERFLY	£6.95
CHICKEN TIKKA	£4.95
LAMB TIKKA	£5.50
MIX KEBAB	£7.50
SHAMI KEBAB	£5.95
SHISH KEBAB	£5.95

KEBAB ROLL

SERVED WITH NAAN, SALAD AND MAYO

KEBAB ROLL (CHICKEN, LAMB OR VEGGIE)	£7.95
MASALA ROLL (CHICKEN, LAMB OR VEGGIE)	£7.95
SHEEK KEBAB ROLL (LAMB)	£7.95
GARLIC MAYO WRAP (CHICKEN OR LAMB)	£7.95

TANDOORI DISHES

TANDOORI DISHES ARE MARINATED WITH SPECIALLY SELECTED SPICES MIXED WITH YOGHURT AND BARBECUED IN A TANDOORI CLAY OVEN

TANDOORI CHICKEN (ON THE BONE)	£8.95
CHICKEN TIKKA	£8.95
CHICKEN TIKKA FLAME	£9.50
LAMB TIKKA	£9.95
CHICKEN SHASHLICK	£11.95
LAMB SHASHLICK	£12.95
TANDOORI KING PRAWN	£15.50
TANDOORI MIXED GRILL (WITH NAN)	£14.95

BALTI DISHES

BALTI DISHES ARE PREPARED WITH OUR OWN BLEND OF SPICES WITH ONION, GREEN PEPPER & CORIANDER (COOKED IN A WOK TO GIVE A DISTINCT FLAVOUR) HOTNESS CAN BE ADJUSTED TO YOUR TASTE.

CHICKEN BALTI	£8.95
LAMB BALTI	£9.95
KING PRAWN BALTI	£11.50
CHICKEN TIKKA BALTI	£9.50
MIX VEGETABLE BALTI ✓	£8.95
MUSHROOM BALTI ✓	£8.95
MIXED BALTI (CHICKEN TIKKA & LAMB TIKKA)	£9.95

CHEFS SPECIALITIES

THESE DISHES ARE HIGHLY RECOMMENDED BY OUR CHEF

CHICKEN TIKKA MAKANI	£9.50
VERY MILD, A FLAVOURFUL AND CREAMY. COCONUT TOMATO-BASED SAUCE,	
TIKKA MASSALA (CHICKEN OR LAMB)	£9.95
VERY MILD, A FLAVOURFUL AND CREAMY. COCONUT TOMATO-BASED SAUCE SPICED WITH A BLEND OF INDIAN SPICES.	
TANDOORI KING PRAWN MASALA	£14.95
VERY MILD, A FLAVOURFUL AND CREAMY. COCONUT TOMATO-BASED SAUCE, SPICED WITH A BLEND OF INDIAN SPICES.	
BUTTER CHICKEN TIKKA	£9.95
COOKED IN A SPICED TOMATO AND BUTTER AND REACH FLAVOUR BASED GRAVY.	
CHICKEN TIKKA PANIR	£9.95
FLAVOURFUL DISH FEATURING SUCCULENT PIECES OF MARINATED GRILLED CHICKEN WITH CHEDDAR CHEESE. BATHED IN A RICH AND AROMATIC TIKKA MASALA SAUCE.	
CHICKEN MOUCHAK (SWEET, WITH HONEY)	£9.95
A FLAVOURFUL DISH OF TENDER CHICKEN PIECES, MARINATED AND COOKED TO PERFECTION, THEN GLAZED WITH A SWEET AND AROMATIC HONEY SAUCE.	
CHICKEN ACHARI (WITH TANGY SAUCE)	£9.95
SPICY, TANGY AND EARTHY PICKLE-LIKE FLAVORS. LIME PICKLE GIVE THIS CURRY THE WELL-ROUNDED FLAVOUR LOVED	
CHICKEN JAFRAN (WITH NAGA CHILLI AND AUBERGINE) ★	£9.95
JAFRAN-INFUSED, WITH A KICK FROM NAGA CHILLI AND THE MELLOW SWEETNESS OF AUBERGINE	
TOUCH OF SPICE SPECIAL	£11.95
CHICKEN, LAMB & MILD LAMB, COOKED WITH BANGLADESHI CITRUS FRUIT	
PASANDA (CHICKEN OR LAMB)	£9.95
TENDER FILLETS OF MEAT IN A MILD SAUCE	
BHUNA ALOO GHOSH (CHICKEN OR LAMB)	£9.95
CHICKEN OR LAMB TIKKA COOKED IN THE TANDOORI AND THEN IMMERSSED IN A MEDIUM SAUCE	
GARLIC CHILLI (CHICKEN OR LAMB)	£9.95
FRESHLY COOKED WITH SLICED GREEN PEPPER GARLIC AND CHILLIES	

QUORN DISHES

QUORN KORMA	£8.95
THIS DISH IS CHARACTERIZED BY ITS MILD FLAVOR PROFILE AND CREAMY TEXTURE.	
QUORN BHOONA	£8.95
A MEDIUM-SPICED PREPARATION, NOTABLY FEATURING ONIONS.	
QUORN MADRAS	£8.95
THIS OFFERING IS DISTINGUISHED BY ITS HIGH LEVEL OF SPICINESS.	
QUORN ROGAN	£8.95
PREPARED WITH A SIGNIFICANT INCLUSION OF TOMATOES.	
QUORN JALFRAZI	£8.95
THIS DISH INCORPORATES GREEN CHILIES, CONTRIBUTING TO ITS FLAVOR AND HEAT.	
QUORN KORAI	£8.95
A MEDIUM-SPICED DISH THAT INCLUDES BOTH GREEN PEPPERS AND ONIONS.	
QUORN MASALA	£8.95
A DELICATELY PREPARED DISH WITH SPECIALLY SELECTED SPICES, HERBS AND FRESH CREAM	

**PLEASE INFORM US OF
ANY FOOD ALLERGIES
WHEN PLACING YOUR ORDER.**

✓ VEGETARIAN ★ CONTAINS MUSTARD

🌿 MILD 🌶️ MEDIUM 🌶️🌶️ HOT 🌶️🌶️🌶️ VERY HOT

SPECIALITY OF THE HOUSE

CHICKEN	£8.95	LAMB	£9.95
CHICKEN TIKKA	£9.95	LAMB TIKKA	£10.95
VEGETABLE ✓	£8.95	KING PRAWN	£11.95
VEGAN TOFU ✓	£8.95	QUORN	£8.95

KORMA

VERY MILD, A COMBINATION OF COCONUT, YOGURT, COCONUT CREAM AND SPICES

CURRY

MEDIUM SPICES, WITH BLENDED ONIONS, GINGER, GARLIC, TOMATO PUREE IN A GRAVY, FRESH CORIANDER.

MADRAS

FAIRLY HOT, WITH A MIX OF TOMATO PUREE AND HOT SPICES GIVING IT A FIERY RICH TASTE.

JALFREZI

VERY HOT, COOKED WITH ONIONS, TOMATO, GREEN CHILLI'S, CORIANDER AND PIECES OF CAPSICUM.

DANSAK

SWEET, SOUR AND HOT. A MIX OF SPICES WITH LENTILS AND GARLIC.

PATIA

SLIGHTLY HOT, A COMBINATION OF GARLIC, TOMATO PUREE, RED CHILLI AND BLACK PEPPER.

BHUNA

MEDIUM, WITH ONIONS, GARLIC, TOMATOES AND A SELECTION OF SPICES IN A THICK SAUCE.

ROGAN

MEDIUM, WITH A MIX OF GARLIC AND TOMATOES. MALAYA (MILD, WITH PINEAPPLE & COCONUT.

DOPIAZA

MEDIUM, WITH ONIONS, CAPSICUM WITH A GENEROUS AMOUNT OF SEASONING.

KORAI

MEDIUM, COOKED WITH ONIONS, GARLIC, GREEN PEPPERS AND TOMATOES.

MASALA

A DELICATELY PREPARED DISH WITH SPECIALLY SELECTED SPICES, HERBS AND FRESH CREAM

CHILLI

COOKED WITH TANDOORI SAUCE, CORIANDER AND GREEN CHILLIES

VINDALOO

SPICY INDIAN CURRY DISH THAT IS KNOWN FOR ITS BOLD, AROMATIC FLAVOR AND HEAT