7 SPICE LONDON

British Indian Curry House by Royal Kebab

04-4303783

12 Noon - 11:30PM

Credit Cards Accepted on Delivery

Min. Order charge Applies to Delivery Locations

7 Spice London is a "Delivery Only" Restaurant. It is managed by Royal Kebab, DMC.

Why British Indian Cusine?

The history of Indian food in Britain is now almost four hundred years old and not only has the cuisine undergone a great change in the United Kingdom but also in its native land. Apart from the reports of occasional explorers, the story really starts with the arrival in Surat of the English merchants of the East India Company in 1608 and then again, more successfully in 1612.

We at Royal Kebab, always believed and still believe that our customers deserve to get what they love. Our love for foodand perfection has brought us to bring what many have asked for; the traditional "British Indian" dishes. Our team of chefs with over 20 years of experience in Glasgow, London, Cardiff and Bradford have brought recipes to test your tastebuds. The traditional dishes like balti, do pyaza, madras and even the quick english meals like chips in naan have been popular amongst the masses for many years. We bring them to you and hope you enjoy each and every dish. We want our customers to enjoy each flavour like they are eating in the UK and feel as if Home has come to their daily life.

TO START WITH

Chicken Pakora	22
Mildly spiced boneless chicken fritters, flavoured with fresh garlic and ginger	
Veg Pakora	19
Assorted vegetables in gram flour batter deep fried to golden perfection	
Onion Bhaji	22
Onion slivers bound together in a lightly spiced, fragrant gram flour batter	
Green Salad	12
Freshly tossed salad with onion, cucumber, tomato and lettuce	
Chicken Tikka Salad	22
Pieces of tender chicken tikka tossed in a fresh green salad	
Crispy King Prawns	49
Gently spiced king prawns in a light, golden batter, for the seafood lovers	
Raita	11
Cucumber Raita	12
Mix-Veg Raita	13

OFF THE GRILL

Tikka

Chicken	Fish	Lamb	Veg	Prawns	Beef
36	39	42	31	55	44

Shish Kebab (Lamb Peices)	42
Seekh Kebab (Chicken / Lamb / Beef)	32 / 37 / 39
Lamb Chops	37
Grilled Fish	39

BRITISH FAVOURITES

Veg	Chicken	Lamb	Beef	Fish	Prawns
33	39	46	49	42	52

Jaipuree

Meat / Veg marinated in Saffron & cooked in a special tomato garlic sauce with chopped mushrooms, ginger, onions, & peppers

Balti

A hearty & delicious curry dish, simmered in trusty, robust spices

Madras

A hot Indian curry served best with fluffy rice. A dish for chilli lovers

Do Pyaza

Meat/ Vegetables cooked in tempered Onions & succulent tomatoes... A classic!

Jalfrezi

Cooked in julennes of sautéed onions & peppers

Korma

An enticing curry dish of braised meat or vegetables cooked in spices, yogurt & cream

Pasanda

Creamy dish with texture like velvet, cooked with generous helping of almonds & cashew nuts

Bhuna Gosht

The traditional curry house favorite, Meat "Bhunaoed" (tempered) in high temperature with aromatic spices

Patia

This British twist in a Gujrati Curry yields a mildly spicy, sweet & sour flavoured curry topped off with a soothe of jaggery & a dash of lime

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33	39	46	49	42	52

Tikka Masala

Tender meat cooked in a fiery tandoor, combined with a cream and onion bisque like gravy with slivers of peppers, served with a swirl of cream

South Indian Garlic Chilli

Pieces of boneless Meat cooked in an assortment of chilis, garlic, ginger & onions

Dhansak

Meat simmered with lentils & tenderised with pineapple cubes , resulting in a sweet & tangy one

Kadhai

At first sautéed in onions & tempered further in a tomato gravy with green peppers

Rogan Josh

A true story of Kashmiri passion, meat cooked in Clarified Butter, cayenne pepper, smoked paprika, dash of cream & robust fragrant flavours.

Vindaloo

Goan Portuguese curry in a chili vinegar reduction. Its hot! For the brave hearted..

Ceylonese

Curry with a stir of coconut, lemon, and a secret Ceylon curry powder

"Ye Olde English" Butter Chicken

AED 42

boneless chicken cooked in a buttery tomato gravy its suede rich!

EAT YOUR VEGGIES

RAJMA CHAWAL 37

Fluffy rice layered with a thick gravy of Red Kidney beans. Comfort food..

ALOO GOBI 36

Potatoes & cauliflower in an onion & tomato gravy, tempered with cumin seeds & garam masala

ALOO METHI 35

Potatoes cooked with fresh fenugreek leaves

SAAG ALOO 38

Nutritious spinach makes the base for this traditional, healthy Indian side dish, combined with potato and spices

DAAL MAKHANI 24

A Punjabi mixed lentil curry generally made with lots of butter and cream

BRADFORD BIRYANI

Vintage

VEG	38
CHICKEN	44
LAMB	49
PRAWNS	55
EGG	40
BEEF	51

Fancy a Quickee?

Chips and Naan chips inside a piece of naan	15
Chips & Curry Sauce in Naan chips inside a piece of naan, drenched with curry sauce	18
Sheesh in Naan tender pieces of sheesh kabab with salad placed on a naan	32
Chicken in Naan juicy pieces of chicken with salad placed on a naan	31
Beef Tikka in Naan indian cheese cubes with salad placed on a naan	37

COMPLEMENT THY CURRY

Plain Naan	6
Butter Naan	7
Garlic Naan	8
Chilli Naan	10
Garlic Chilli & Corriander Naan	12
Peshwari Naan	14
Tandoori Roti	5
Steamed Rice	13
Pilao Rice	19
Jeera Rice	15
7 Spice Special "Curry Sauce"	14

THE SWEET TOOTH FAIRY

Gulab Jamun	14
Gajar Ka Halwa	18
Chocolate Mousse	18
Kesari Kheer	16
Fruit Platter	17

DRINK UP

Pepsi / Mirinda / 7 Up / M. Dew	5
Water (Small / Large)	5 / 10
Lassi (Sweet / Salted)	15 / 15

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