



SPICE VILLAGE[®]

At Spice Village, we claim that every meal has a story. Interestingly, Spice Village itself has a fascinating story.

The story of Spice Village is a story of taste, passion, and excellence exhibited by Nasir & Suleman, two immigrant brothers who journeyed to London at the start of the millennium. Suleman, the younger one, resorted to sweating as a chef in a Brixton-based eatery in South London. Inspired by their mother's delectable recipes of homemade desi-style food, the brothers aspired to start their own restaurant in the name of the magical healing power of spices. In 2004, their dream became a reality, when Suleman and his brother managed to open a 15 seater takeaway in Tooting with a true British Pakistani signature flavour.

At Spice Village, the rules are simple. Traditional dishes prepared over hot stones, coal grills and conventional tandoori ovens. Spice Village's menu exhibits Pakistani culinary evolution with its melting pot of distinctive regional food traditions and cultural heritage perfected in villages and culinary hotspots across Pakistan.

Our award-winning chefs expertly prepare Pakistani comfort food, transporting you to an era where natural fire and smoke were the basic cooking form. The ancient technique allows direct heat of natural flames to intensify flavours and infuse each dish with the perfect amount of smokiness. At Spice Village, that magic comes alive and transports you to another place and time.

Through its signature spicy flavours, Spice Village offers a delectable journey to food lovers from every walk of life to celebrate good food and share intriguing food love stories. Today, Spice Village group has expanded to become a multi-award-winning British Pakistani restaurant chain along with UK's leading events caterer.



Veg Starters

As the food is freshly prepared. Please allow 15-20 minutes

- Popadums** (G) (So) (3pcs) £2.00
Crispy thin wafers served with array of sauces.
- Vegetable Samosa** (G) (M) (So) (2pcs) £4.99
Fried triangular filo pastry with a savory filling, including spiced potatoes, onions, peas. accompanied by chutney
- Aloo Papri Chaat** (G) (M) (So) £7.99
Spicy and Tangy with Zing - taste this to have a explosion of flavours in your mouth.
- Aloo Tikki Chaat** (G) (M) (So) £7.99
Potato patties served with mint chutney, finely diced onion and tomatoes with fine sev. Served with yoghurt to create a sweet and spicy taste.
- Samosa Chaat** (G) (M) (So) £7.99
Spicy chanay with veg samosas with spicy tamarind chutney.
- Chilli Paneer** (G) (M) (S) (So) £8.99
Paneer fried and marinated in home spices served with mixed peppers
- Paneer Tikka** (G) (M) (Mu) (So) (Su) £7.99
Cubes of paneer, onion and bell peppers are marinated with spices and yogurt and then roasted in the clay oven to perfection
- Pani Puri** (G) (M) (So) (Su) (6pcs) £5.99
Crispy, hollow, fried dough balls (puri) stuffed with boiled potatoes and chickpeas. Served with spicy tangy water and sweet imli chutney
- Masala Fries** (G) (S) (So) (Su) £6.99
Perfectly seasoned, crispy golden fries with a tantalising blend of spices for an unforgettable snacking experience

Sides

- Fresh Salad** £2.99
- Fries** (So) (large) £3.99
- Peri Fries** (large) £4.99

Mandatory 10% service charges will apply.

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Non Veg Starters

As the food is freshly prepared. Please allow 15-20 minutes

- Sheekh Kebabs Lamb** (2pcs) £5.99
Minced Lamb mixed with spices and slow cooked on grill
- Sheekh Kebabs Chicken** (G) (M) (2pcs) £4.99
Minced Chicken mixed with spices and slow cooked on grill
- Lamb Samosa** (G) (M) (S_o) (2pcs) £4.99
- Chicken Tikka** (M) (5pcs) £7.99
Boneless chicken cubes with a spicy marinade and barbecued.
- Anarakali Baisan Wali Machlii** (F) (G) (S_o) £8.99
- Lamb Tikka** (G) (M) (S_o) (S_u) 5pcs Marinated in spices & barbecued £8.99
- Malai Tikka** (M) Chicken marinated with cheese, butter and cream £7.99
- Grilled Lamb Chops** (M) (S_o) (5pcs) £11.99
- Shami Kebab** (G) (E) (S_o) (S_u) (2pcs) † £7.99
Minced Lamb mixed with fiery spices and fried with egg batter but the result is pillowy soft on your palette.
- Peshawari Chapli Kebab (beef)** † (G) (E) (S_o) each £4.99
A new addition to Menu
- Tandoori King Prawns** (4pcs) (C) (G) (M) (S_o) £17.50
- Tandoori Chicken Wings** (G) (M) (S_u) £7.99
- Fish Tikka** (F) (M) £9.99
- Dynamite Prawns** (C) (E) (G) (M) (M_u) (S_o) (5pcs) £11.99
Tempura-battered prawn then lightly tossed with a sriracha aioli
- Dynamite Chicken** (E) (G) (M) (M_u) (S_o) (5pcs) £8.99
Tempura-battered chicken then lightly tossed with a sriracha aioli
- Village Famous Masala Fish** (F) (G) (S_o) (S_u) £11.99
From the water to the mouth, this fish just had collected some fresh herbs and spices to make itself more tastier.
- Village Special Mixed Grill** (M) (G) (S_o) (S_u) 4pers £44.99
Why settle for one dish when you can get a bit of everything. The platter has seekh kebabs, tandoori wings, chicken and lamb tikka with lamb chops. Great for sharing!

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Chicken Dishes

As the food is freshly prepared. Please allow 15-20 minutes

- Chicken Bhoona** (S_v) £12.99
Diced pieces of chicken cooked in onions, tomatoes & fresh herbs
- Chicken Korma** (M) (N) (S_v) (S_u) £12.99
Diced chicken mildly spiced cooked in fresh herbs in traditional way with creamy sauce
- Chicken Saag** (M) (M_u) (S_v) £12.99
Cooked in spinach with medium sauce
- Chicken Tikka Masala** (M) (N) (S_v) (S_u) £12.99
Chargrilled chicken tikka cooked with cream & spices
- Chicken Madras** (S_v) £12.99
Cooked with fairly hot spices
- Achaari Chicken** (S_v) (S_u) £12.99
- Chicken Jalfrezi** (S_v) £12.99
A flavourful curry with tender, juicy chunks of chicken in a spicy tomato sauce studded with stir-fried peppers and onions
- Balti Chicken** (S_v) £12.99
Chicken cooked in spices with fresh herbs
- Butter Chicken** (M) (S_v) £12.99
Off the bone chicken cooked in butter with medium sauce
- Afghani Chicken Karahi** (S_v) £12.99
Baby chicken on the bone

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Lamb Dishes

As the food is freshly prepared. Please allow 15-20 minutes

Lamb Rogan Gosh ^(S_o)

Cooked with green peppers, tomatoes, onions & indian herbs

£13.99

Lamb Bhoona ^{(V) (S_o)}

Lamb cooked in onions, tomatoes & fresh herbs

£13.99

Saag Gosht ^{(M) (M_u) (S_o)}

Lamb with fresh spinach puree with garlic & mustard seeds

£13.99

Afghani Lamb Karahi ^(S_o)

Spring Lamb on the bone cooked in Afghan Style

£13.99

Lamb Korma ^{(M) (N) (S_o) (S_u)}

Diced lamb mildly spiced cooked in fresh herbs in traditional way

£13.99

Lamb Jalfrezi ^{(Hot) (S_o)}

Green peppers flavoured lamb cooked in hot & sour sauce

£13.99

Lamb Madras ^{(V) (S_o)}

Hot and fiery with a piquant flavour using famous madras spices

£13.99

Balti Lamb ^(S_o)

Cooked with extra onions in a medium sauce

£13.99

Achari Gosht ^(S_o)

A classic lamb curry that melds sweet and pickled components for a festival of flavours in the mouth

£13.99

Lamb Chops Karahi ^{(M) (G) (S_o) (S_u)}

£14.99

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Vegetarian Dishes

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Mixed Vegetable Jalfrezi ^(S)

Goodness of vegetables combined with tangy sauce, adjust the spice to your taste

£9.99

Shahi Paneer Masala ^{(M) (N) (S)}

Cottage cheese cubes and mixed peppers, cooked in a thick masala sauce, flavoured with fresh coriander

£9.99

Saag Paneer ^{(M) (Mu) (S)}

£9.99

Saag Aloo ^{(M) (Mu) (S)}

Sauce made with variety of green like spinach, mustard leaves along with potatoes

£9.99

Village Special Tarka Daal † ^{(M) (S)}

There is a old wife's tale, that an royal chef created this recipe for the queen with subtle spices. Try this, recommended with Pilau Rice. Lentil based dish

£9.99

Chana Masala ^{(G) (S) (Su)}

This is the most favourite of our vegetarian regulars. Chickpeas soaked overnight and cooked with subtle sauce

£9.99

Makhni Daal ^{(M) (S)}

"Maa Di Daal" Black Urid Daal is a dish originating from the PAKISTANI subcontinent, notably in the Punjab region cooked with butter and cream

£9.99

Bombay Aloo † ^(S) Spicy potato dish

Dish prepared using potatoes cubes, parboiled, then fried and seasoned with various spices such as cumin, garlic, garam masala, turmeric, mustard seeds, chili powder, salt and pepper

£9.99

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Village Specials

As the food is freshly prepared. Please allow 15-20 minutes

Lahori Paya (G) (So)

A famous Pakistani dish! Goats trotters slow cooked for hours in various aromatic spices, best served with fresh naan

£13.99

Lahori Nihari (G) (So)

Lamb shank slowly cooked overnight in traditional spices

£14.99

Shahi Haleem (G) (So)

Traditional lahori dish prepared with lentils, lamb & spices

£12.99

Charsi Lamb (M) (So)

Freshly cooked to order - Allow 30 minutes

1/2 kg

1 kg

£28.99

£39.99

Charsi Chicken (M) (So)

Freshly cooked to order - Allow 30 minutes

1 kg

£27.99

Maghaz (Brain) Masala (M) (So)

Weekend Special

£12.99

Kabuli Pilao (M) (So) (Su)

Weekend special

Regular

Large

£12.99

£17.99

Lahori Charga Chicken (M) (So) (Su)

£12.99

Peri Peri Grilled Chicken (M) (So) (Su) (Mu)

with fries

Half

Full

£8.99

£13.99

Seafood

King Prawn Karahi (C) (So)

King prawns cooked and pan fried with spices, peppers, onions and tomatoes

£15.99

Prawn Madras (C) (So)

King prawns cooked as hot and fiery with a piquant flavour using famous madras spices

£15.99

Achaari Prawn Karahi (C) (So) (Su)

A classic prawn curry that melds sweet and pickled components for a festival of flavours in the mouth

£15.99

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Biryani & Rice

As the food is freshly prepared. Please allow 15-20 minutes

Plain Steamed or Pilao Rice £3.99

Egg Fried Rice (E) (S) £6.99

A dish of cooked rice stir-fried in a wok and is usually mixed with eggs, bell peppers and an assortment of other vegetables

Vegetable Biryani (So) (Su) £7.99

This simple vegetable dish, full of Pakistani flavours

Chicken Biryani (M) (So) (Su) £10.99

A traditional Pakistani dish prepared with tender morsels of chicken in a spicy blend of onion, garlic, ginger, turmeric, cumin, tomatoes, yogurt, mint, cardamom and cinnamon. Finish by steaming with fragrant rice

Lamb Biryani (M) (So) (Su) £12.99

A traditional Pakistani dish prepared with tender morsels of lamb in a spicy blend of onion, garlic, ginger, turmeric, cumin, tomatoes, yogurt, mint, cardamom and cinnamon. Finish by steaming with fragrant rice

Chicken Tikka Biryani (M) (So) (Su) £11.99

A traditional Pakistani dish prepared with tender morsels of grilled chicken in a spicy blend of onion, garlic, ginger, turmeric, cumin, tomatoes, yogurt, mint, cardamom and cinnamon. Finish by steaming with fragrant rice

Prawn Biryani (C) (M) (So) (Su) £13.99

A dish prepared with grilled pieces of prawn in a spicy blend of onion, garlic, ginger, turmeric, cumin, tomatoes, yogurt, mint, cardamom and cinnamon. Finish by steaming with fragrant rice

Rolls & Wraps

Chicken Tikka Wrap (E) (G) (M) £6.99

Kebab Wrap (E) (G) (M) £5.99

Paneer Wrap (E) (G) (M) (Su) £6.99

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Breads

As the food is freshly prepared. Please allow 15-20 minutes

- Naan** (M) (E) (G) (So) (Su) **£1.69**
Traditional flat bread cooked in a tandoor
- Butter Naan** (M) (E) (G) (So) (Su) **£1.89**
Traditional flat bread cooked in a tandoor topped with butter
- Roti** (G) (So) **£1.69**
Whole meal wheat flour cooked in a tandoor
- Butter Roti** (M) (G) (So) **£1.89**
Whole meal wheat flour cooked in a tandoor topped with butter
- Kulcha** (M) (E) (G) (S) (So) (Su) **£2.50**
A type of leavened flatbread made from maida and rubbed with butter topped with sesame seeds cooked in a tandoor
- Chilli Naan** (M) (E) (G) (So) (Su) **£2.50**
Traditional flat bread topped with fresh green chillies cooked in a tandoor
- Garlic Naan** (M) (E) (G) (So) (Su) **£2.50**
Traditional flat bread topped with garlic cooked in a tandoor
- Rogni Naan** (M) (E) (G) (S) (So) (Su) **£3.49**
Mughlai Naan bread topped with sesame seeds and butter cooked in a tandoor
- Peshwari Naan** (M) (E) (G) (N) (S) (So) (Su) **£3.99**
Traditional flat bread stuffed with coconut, almonds, cream and sultanas cooked in a tandoor
- Cheese Naan** (M) (E) (G) (S) (So) (Su) **£3.49**
Traditional flat bread stuffed with cheese topped with butter cooked in a tandoor
- Tandoori Paratha** (G) (So) (Su) **£2.99**
The king of breads. Crispy and fresh
- Keema Naan** (E) (G) (S) (So) (Su) **£4.99**
Traditional flat bread stuffed with mince meat and topped with butter cooked in a tandoor

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Signature Mocktails

Pina Colada ^{(M)(N)}

Made with coconut cream, coconut milk, & pineapple juice, blended with ice, garnished with a pineapple wedge. National drink of Puerto Rico.

£5.99

Virgin Lime Mojito ^(Su)

Made with sugar, lime juice, soda water & mint. Its combination of sweetness & refreshing citrus, a popular summer drink.

£5.99

Lychee Martini ^(Su)

Puree lychees with sugar syrup & lychee juice garnished with lychees.

£5.99

Strawberry Mojito ^(Su)

A red coloured drink perfect for the summer. Made using strawberry juice, fresh strawberry, & served over ice.

£7.99

Blue Lagoon ^(Su)

Our version of it Blue sunrise with sparkling lemonade.

£5.99

Peach Mojito ^(Su)

The juicy flavour of a ripe summer fruit, paired with hints of fresh mint, zingy lime, and club soda. It's light, refreshing and altogether irresistible

£5.99

Exotic Dacquiri ^(Su)

Strawberry / Peach / Mango / Classic Mint

£6.99

Mango Mania ^(Su)

Created using fresh mint, lime, club soda, mango juice, sugar cane & crushed ice

£5.99

Apple Cooler ^(Su)

A classic mojito consisting of mint, lime, sugar, apple syrup and soda

£5.99

Drinks

Lassi ^(M)

Mango | Salty | Sweet

£4.50

Lassi Jug ^(M)

Mango | Salty | Sweet

£9.99

Milkshake ^{(E)(G)(M)(N)(So)}

Ferrero | Strawberry | Vanilla | Oreo | Mango

£4.99

Water Large

Still | Sparkling

£4.99

Soft Drinks

Coke | Sprite | Water | Fruit Shoot | Diet Coke

£2.99

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Village Desserts

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- Gajar Halwa** (G) (M) (N) £5.99
- Gajar Halwa** with ice cream (E) (G) (M) £7.99
- Ice Cream** 2 scoops (E) (M) (G) (N) £4.99
Available in three flavours of vanilla, chocolate, strawberry
- Lahori Falooda** (M) £5.99
This traditional dessert is the talk of the town made by mixing rose syrup, vermicelli, and sweet basil seeds with milk, served with nawabi kulfi
- Kheer** (M) (N) £5.99
Slow cooked rice pudding made using almonds and coconut
- Kulfi** (mango or pistachio or almond) (M) (N) £3.99
- Milk Cake** (M) (E) (G) (N) £7.99
This dessert is a real crowd-pleaser. A soft spongy cake soaked in a sweet milk mixture. Choice of pistachio, classic, lotus
- Torta Gianduia** (E) (G) (M) (N) (S) (Su) £12.99
A typical dessert of Piedmontese patisserie, a delicious and simple cake ideal for chocolate, hazelnut and pistachio lovers
- Birthday Special** (E) (G) (M) (N) (S) (Su) £12.99
Celebrate your birthday with Spice Village. In house dessert accompanied with sparklers and a birthday song

Hot Drinks

- Tea/ Qawa/ Coffee** (M) £2.99

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KIDS MENU

Cheese balls (M) (G) (E) (So)	£4.99
Mozarella sticks (M) (G) (E) (So)	£3.99
Chicken strips (G) (E) (So)	£4.99
Chicken nuggets (G) (E) (So)	£4.99
Chicken fillet burger (M) (G) (E) (So)	£5.99
Fries (G) (So)	£2.99
Peri-Peri fries (G) (So)	£2.99
Fruit shoot	£1.50
Kids Meal Deal (M) (G) (E) (S) (So) Chicken burger with chicken nuggets and fruit shoot	£8.99

Breakfast Menu

Sunday only 10am-2pm

Halwa Poori platter (G) (So)	£5.99
Halwa (G)	£5.99
Poori 2pcs (G) (So)	£3.99
Aloo Bhujia	£6.99
Paratha (G) (M) (So)	£2.99
Omelette egg (E) (M)	£4.49
Chana Masala (G)	£8.99
Nihari (G) (So)	£14.99
Paya (G)	£13.99
Rogni Naan (M) (G) (S)	£3.49
Kulcha (M) (G) (S)	£2.50
Sweet Lassi Jug (M)	£11.99

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