

TRADITIONAL OLD TIME FAVOURITES

All dishes below can be cooked with a choice of:

Mixed Vegetables £7.50 Chicken £7.95 Lamb £8.95 Fish £10.95 King Prawns £10.95

BHUNA (V)

Medium, dry dish cooked with finely chopped onions, tomatoes and flavoured with fresh green herbs.

KURMA N (V)

A very mild preparation using grated coconut and cream.

ROGAN JOSH (V)

Medium dish cooked in thick spicy sauce garnished with heavy use of tomatoes and onions.

SAGWALA (V)

Prepared medium with freshly chopped spinach, fried garlic and coriander.

PATHIA (V) Slightly hot

A distinctive Persian dish with hot sweet and sour taste prepared with an extensive use of onion, tomato puree, chilli, garlic and lemon juice.

DANSAK (V) Slightly hot

A fairly hot sweet and sour taste prepared with lentils, chilli and lemon juice.

MADRAS (V) Very hot

A hot sauce prepared with garlic, chilli, lemon juice and tomato puree.

VINDALOO (V) Extremely hot

A fiery, hot dish prepared with garlic, ginger, crushed red birds eye chilli.

BALTI (V)

Prepared with tomatoes, peppers and liberal use of coriander leaves and our own secret balti recipe.

FRESH VEGETABLE SIDE DISHES H

These fresh vegetable dishes are prepared dry and make an excellent accompaniment with other dishes.

BINDI BHAJEE (Okra)

£4.25

COBI BHAJEE (Cauliflower)

£4.25

SAAG BHAJEE (Spinach)

£4.25

CHEESE ALOO SAAG (Potato, Spinach & cheese)

£4.25

BOMBAY ALOO (Potato)

£4.25

CHANA BHAJEE (Chick pea)

£4.25

TARKA DAAL (Red lentils cooked with garlic and coriander)

£4.25

RICE & SUNDRIES

BOILED RICE (V) H Plain steamed rice.

£2.75

PILAU RICE (V) Basmati rice cooked with aromatic spices.

£3.25

TANDOORI BREADS

NAAN (V) H

£2.95

Classical Bread made from self raising flour baked in the Tandoori clay oven.

STUFFED NAN choose stuffing from ONE of the following:

£3.45

Keema, Sweet peshwari (V) (N), Garlic (V),

CHAPATI (V) H

£1.95

The most health conscious breads made thinly with ground whole wheat.

WEDNESDAY & THURSDAY Two for one on main meals

WHEN YOU ORDER ONE STARTER PER CUSTOMER. ADVANCED BOOKINGS ONLY
(NOT AVAILABLE ON VALENTINE'S DAY, MOTHERS DAY, FATHER'S DAY AND THE MONTH OF DECEMBER.)

GUIDE TO MENU

N: These dishes contain nuts | H: Healthier eating option | V: Suitable for vegetarians or available as a vegetarian option
Spice-oh!!-meter: Slightly hot, Hot, Very hot, Extremely hot

Magic Spices

your local curry house
restaurant & take away

FOOD ALLERGY & INTOLERANCES

If you have any food allergies or intolerances, please speak to a member of staff.
We have a small but busy kitchen & cannot guarantee food is free from traces of allergens.

APPETISERS

PAPADUMS £0.80 each **CHUTNEY TRAY** £2.50

STARTERS

TRIO OF SAMOSAS (V)

Triangular pastries filled with spiced fillings (chicken, lamb, vegetables)

ONION BHAJI (V)

World famous snack of, crisp onions and lentils deep-fried in a coating of flour and batter until golden brown.

MISTI KEBAB PUREE (V) H Slightly Hot

Small peices of mixed Tikka, Kebab & Pineapple, cooked in a sweet and sour sauce with Chilli kick, on thin fried bread.

CHOT POTTI (V) H Slightly Hot

A light snack of spiced chick peas, tossed with lemon juice, coriander, egg, tomato, & chilli.

PAKORA

Diced pieces of chicken or Telapia fish coated with spiced batter, deep-fried until crispy brown.

ROSHUNI TIKKA

Diced bite sized pieces of chicken OR lamb tikka pan fried with onions garlic and a touch of coriander.

MURGHI KOFTA Slightly Hot

Chicken minced with onions, peppers, chilli, herbs and spices, made into balls, deep fried.

TANDOORI CHICKEN

Tandoori chicken on the bone smothered in light spices, lemon and lime juice, chilli and coriander barbecued in the tandoori oven.

SHEEK KEBAB

Minced Meat combined with finely chopped onions, green chillies, herbs and spices barbecued on a skewer.

BORA PANEERI MORIS (V)

Bell pepper stuffed with CHOICE of spicy chicken, lamb or vegetables, roasted in the Tandoor and topped with cheese.

MURGHI CHATT PURI (V)

Bite sized pieces of chicken tossed with chat masala sauce, served on a thin fried bread.

SHAHI CHICKEN

Medium spiced chicken roasted in the clay oven.

JHINGA BHUNA ON PURI

King prawn cooked with herbs spices, served on a thin fried bread.

SALMON TIKKA

Salmon marinated in tikka spices grilled in the tandoor.

MIXED KEBAB

Sample of onion bhaji, meat saamosa, chicken pokora & Sheek kebab.

TANDOORI PLATTER TO SHARE

An assortment of meats to share chicken tikka,lamb tikka, murg h kofta sheek kebab.

MAGIC PLATTER TO SHARE

An assortment of chicken pakora,onion Bhaji, somasa, & onion rings. (Available as vegetarian option.)

CLAY OVEN SKEWERS

All Tandoori dishes below are served with curry sauce and salad.

TIKKA

Diced bite size chicken or lamb marinated in yogurt and spices, barbecued.

ROSHUNI TIKKA

Diced bite sized pieces of chicken or lamb tikka pan fried with onions, garlic and a touch of Coriander.

SHASLICK

Chicken, lamb or king prawn marinated in yogurt, lemon, herbs and spices skewered together with onions, tomato, and peppers, roasted in tandoori.

TANDOORI CHICKEN

Half chicken on the bone marinated in yogurt and tandoori spices, barbecued.

TANDOORI MIXED GRILL

A variety of luscious meats combined together to produce an array of distinctive flavours and aromas. An excellent way of sampling our Tandoori specialties.

MAGIC SPICES SPECIALITY DISHES

TIKKA MASALA (N) (V)

All time, cooked with Almond, coconut and cream in a mild slightly tangy massala sauce.

MODHU MAKONI (N)

Roasted boneless chicken cooked in a mild cream based sauce with almond and butter yoghurt and drizzled with honey.

BUTTER MURGH MIRCHI (N) (V) Hot

A hot creamy chicken tikka dish cooked with cream, butter, yogurt, chilli and cheese.

SHAHI PASSANDA (N) (V)

A mild dish cooked with yogurt, coconut, almond and cream.

SHATKORA GHUSTH (V)

Sliced pieces of lamb cooked to a medium strength using a vegetable from the lemon family which is commonly found in the Asian subcontinent.

BINDI GUSTH (V)

Lamb cooked with bindi (okra) in a medium bhuna sauce.

BENGAL CHICKEN CURRY Slightly hot

A medium saucy chicken curry cooked with potatoes and a boiled egg.

KORAH I Slightly hot

Cooked with ginger, garlic, coriander, onions, tomatoes and green peppers in a medium sauce.

JHUL SHASLICK

Choice of medium or spicy hot, barbecued shashlick cooked very dry in our chef's special blend sauce of various herbs and spices.

NAWABI RAAN Slightly hot

Slow roasted lamb shank cooked with finely chopped onions and peppers, coriander, cardamon, bay leaf and cinnamon.

JALFREZI (V) Hot

Our version of the hot curried stir-fry, cooked with sliced peppers, green chilli, coriander and onions.

JAL TENGA (V) Very hot

A hot and sour curry dish cooked using lemon, sliced green chilli & coriander.

ROSHUN MORIS DONIYA (V) Very hot

A curry cooked with roasted garlic, finely chopped green chillies and a generous helping of fragrant coriander in a hot spicy sauce.

MURGH KOFTA CHARGA Hot

Mince of spring chicken spiced into meatballs, cooked in a distinctive spicy flavour using our chefs special blend sauce made from chilli chutney.

XACUTTI ALOO FRY Very hot

A hot spice based curry of roasted chicken, bullet chillies, scrambled egg topped with finely chopped potato crunch.

JINGA GOA Hot

A Goan king prawn dish. Prepared in a spicy hot sauce, using green chillies, onions, green peppers and a sprinkle of fresh coriander.

JUNGLY JINGA Slightly hot

King prawns marinated and roasted on the shell, cooked with garlic, fresh spinach, tomato, bay leaf and cinnamon topped with a sprinkle of finely chopped green chillies.

MAS BHAZA BHUNA

Chunks of Telapia fish pan fried and then cooked in a traditional Bangladeshi style bhuna sauce with a generous helping of coriander.

KHATTA MAAS Slightly hot

Chunks of Telapia fish prepared in a hot sweet and sour flavoured sauce, using tomatoes, lemon juice, finely chopped lime, garlic, chilli, onion and coriander.

BIRYANI (V)

A Mughal influenced Basmati rice dish where the rice is cooked together with a choice of meats, vegetables or seafood. Served with a separate vegetable curry. A close Western comparison would be the Spanish paella.

CHICKEN £7.95 LAMB £8.95

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£7.95

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£9.95

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Chicken £10.95 Lamb £11.95 King prawn £13.95

£12.95

CHICKEN £8.95 LAMB £9.95

£9.95

CHICKEN £8.95 LAMB £9.95

£9.95

£9.95

£11.95

£12.95

£11.95

£11.95

Chicken £9.95 Lamb £11.95 Vegetable £9.50

£4.50

£3.95

£4.95

£4.50

CHICKEN £3.95 FISH £4.95

CHICKEN £4.25 LAMB £4.75

£4.95

£4.25

£4.25

£5.95

£4.45

£4.50

£6.95

£6.95

£4.95

2 person £8.95 4 person £17.90

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