

ACHIEVEMENTS

The Real Curry Guide
Best in Britain 2000

Les Routiers
Newcomer of the year 2001

Cobra Good Curry Guide
Best in Scotland 2001

BIBA 2001-2006
Best in Britain - Top Thirty

The Real Curry Restaurant Guide
Best in Britain Gold Medal Award 2002

British Curry Awards
2006 - 2007

Scottish Curry Awards
2010

Irn Bru Restaurant of the Year
2009

Festive Fayre Menu
Available from
6th - 31st December

Parties Catered for
(A la Carte Menu available
on request)

Reserve Online or call us
on

0131 555 2255

Open on Christmas Day
3pm - 9pm

Boxing Day
3pm - 9pm



Give your family & friends
a unique gift this Christmas

BRITANNIA Spice

GIFT VOUCHERS

Please ask any
member of staff for details.



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Leith, Edinburgh EH6 6LB

Tel: 0131 555 2255

Email: info@britanniaspice.co.uk

Web: www.britanniaspice.co.uk



Festive Menu

BRITANNIA Spice
Exotic Eastern Cuisine



Book your Party at our
Award Winning Restaurant



FESTIVE SET LUNCH MENU

MURGH TIKKA

Juicy chicken pieces marinated in homemade yoghurt with spices and chargrilled

ALU CHAT

Sliced potatoes in a spicy tamarind sauce served with puri

GHOST HARIYALI KORMA

Tender diced lamb cooked with fresh green herbs and enriched with cream

SHIKARI MURGH TIKKA

Tender pieces of chicken breast marinated overnight in a traditional yoghurt masala and roasted in the tandoori

BOMBAY ALU

Hot & spicy potatoes cooked with mustard seeds, coriander and a touch of tomatoes

PILAU RICE & NAAN

SWEETS FROM DESSERT MENU

TEA OR COFFEE

£29.95 for two person

(Including VAT)

Each table will have all the above selection of dishes

FESTIVE SET DINNER MENU (A)

MURGH TIKKA

Juicy chicken pieces marinated in home made yogurt with spices and char grilled

SHEEK KEBAB

Delicious minced lamb and lentils cakes spiced and shallow fried

VEGETABLE SAMOSA

Fresh vegetables lightly spiced in a crispy triangular pastry
Choose any two from the above

MURGH TIKKA MASALA

Popular dish of chicken tikka simmered in cream, tomatoes and coconut in a mild sauce

GOSHT KATA MASALA

Sliced lamb tikka stir fried in a delectable semi dry sauce with garlic, spring onions and ginger

KING PRAWN METHI SAG

Cooked with fresh spinach, fenugreek leaves, herbs and spices with a hint of lemon

VEGETABLE SHASHLIK

Fresh vegetables lightly spiced and chargrilled

SAG PANEER

Fresh spinach and homemade curd cheese sautéed with shallots and fresh ginger

OR

BINDI BHAJI

Fresh okra chopped, lightly spiced and stir fried with onions and coriander

OR

TARKA DAL

Chef's speciality. A combination of five lentils pureed with roasted cumin seeds and sliced garlic

PILAU RICE AND SELECTION OF NAAN BREADS

KULFI

Authentic Indian style ice cream

TEA OR COFFEE

£39.95 for two person

(Including VAT)

FESTIVE SET DINNER MENU (B)

GRILLED KING PRAWNS

King prawns lightly spiced and grilled in the tandoor

CHILLI PANEER

Cubes of cottage cheese grilled and cooked with spring onions, chillies stir fried in a hot and sour sauce, served on a bed of lettuce

SPICY LAMB CHOPS

Tender lamb chops marinated, spiced and barbecued in the tandoor

MAUSAME SUBZI

The pick of the season vegetables gently toasted in butter and a mild masala

MURGH MAKHANI

Strips of tandoori chicken cooked in a delicious butter sauce. Can be cooked mild or slightly spicy

MURGH BADE SABAH

Pieces of chicken breast cooked with green chillies, coriander, fresh ginger, fresh yoghurt and a touch of butter

GOAN JEERA GOSHT

Tender lamb cooked in special medium sauce with fresh tomatoes and coriander, sprinkled with black cumin seeds

KING PRAWN JALFREZI

King prawns cooked with onions, tomatoes, green peppers and chillies

PANEER TIKKA MASALA

Cottage cheese delicately spiced and grilled in clay oven and cooked in masala sauce

DALL MAKHNI

Black lentils cooked with a touch of butter and cream

PILAU RICE & A CHOICE OF NAAN BREADS

KULFI

Authentic Indian style ice cream (Mango flavour)

TEA OR COFFEE

£59.95 for four person

(Including VAT)

Each table will have all the above selection of dishes

