



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** 3pcs (G) £2.00
Crispy thin wafers served with array of sauces
- Onion Bhaji** 2pcs (G) £3.99
A popular Pakistani snack that features crispy, deep-fried fritters made from sliced onions and a blend of spices and flour
- Pakorás** 6pcs (G) £4.99
A popular snack in Pakistan. It is made by coating various vegetables, such as onions and potatoes in a spicy batter of flour, herbs, and spices and deep-frying until golden and crispy
- Vegetable Samosa** 2pcs (G) £3.99
Fried triangular filo pastry with a savory filling, including spiced potatoes, onions, peas. accompanied by chutney
- Aloo Papri Chaat** † (D) (G) £6.99
Spicy & Tangy with Zing - taste this to have a explosion of flavours in your mouth
- Aloo Tikki Chaat** (D) (G) £6.99
Potato patties served with mint chutney and finely diced onion with fine sev. Served with yoghurt to create a sweet and spicy taste.
- Samosa Chaat** (D) (G) £6.99
Spicy chanay with veg samosas with spicy tamarind chutney.
- Palak Patta Chaat** (D) (G) £6.99
Crispy spinach leaves coated in a gram flour batter, deep-fried until crunchy, then topped with a medley of tangy & spicy chutneys, yogurt, sev, diced onions, tomatoes, a sprinkle of chaat masala & fresh coriander
- Masala Fries** † (S) £4.99
Perfectly seasoned, crispy golden fries with a tantalising blend of spices for an unforgettable snacking experience
- Chilli Paneer** (D) (G) (S) £6.99
Paneer fried and marinated in home spices served with mixed peppers
- Pani Puri** 6pcs † (D) (G) £5.99
Crispy, hollow, fried dough balls (puri) stuffed with boiled potatoes and chickpeas. Served with spicy tangy water and sweet imli chutney
- Paneer Tikka** (D) (G) £5.99
Cubes of paneer, onion and bell peppers are marinated with spices and yogurt and then roasted in the clay oven to perfection

Sides

- Fresh Salad** £2.99
- Fries** £2.99
- Peri Fries** £2.99



Non Veg Starters

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

- Sheekh Kebabs** 2pcs **£3.99**
Minced Lamb mixed with spices and slow cooked on grill
- Chicken Tikka** 5pcs **£6.99** **D**
Boneless chicken cubes with a spicy marinade and barbecued
- Malai Tikka** 5pcs **£5.99** **D** Chicken marinated with cheese, butter & cream
- Chicken Wings** 5pcs **£6.99** **D**
Marinated in special spices and cooked with love by our chef in a clay oven-Tandoor, this appetizer will just leave your mouth salivating for more
- Grilled Lamb Chops** 5pcs **£9.99** **V** **D**
Succulent and Tender Lamb chops Grilled to perfection
- Shami Kebab** 2pcs **£4.99** **D** **E** Minced Lamb mixed with fiery spices and fried with egg batter but the result is pillowy soft on your palette.
- Dynamite Prawns** 5pcs **£10.99** **V** **E** **D** **G** **N** **S**
Tempura-battered prawn then lightly tossed with a sriracha aioli
- Dynamite Chicken** 5pcs **£8.99** **E** **D** **G** **N** **S**
Tempura-battered chicken then lightly tossed with a sriracha aioli
- Tandoori King Prawns** 4pcs **£13.99** **D**
King prawns marinated with subtle spices and cooked in a clay oven
- Village Famous Masala Fish** **£8.99** **V** **G**
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** 4pers **£34.99** **V** **D**
Why settle for one dish when you can get a bit of everything. Platter has seekh kebabs, chicken tikka, lamb tikka & lamb chops. Great for sharing

Burgers & Wraps

- Kebab Wrap** **£5.99** **D**
Grilled lamb kebabs with vegetables, sauces, & condiments all in a naan bread
- Chicken Tikka Wrap** **£6.99** **D**
Marinated chicken grilled to perfection & wrapped in a soft naan bread
- Bun Kebab** **£6.99** **V** **D** **E**
A signature dish native to Pakistan, shallow-fried spicy patty, onions & chutney in a brioche bun



Chicken Dishes

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

Chicken Korma [ⓓ] [Ⓝ]

Diced chicken mildly spiced cooked in fresh herbs in traditional way with creamy sauce

£10.99

Chicken Vindaloo [ⓓ]

It's a fiery hot and spicy chicken dish. It has everything a fiery food lover could want – Flavour, Heat, Spiciness and Pure Satisfaction

£10.99

Butter Chicken [‡] [ⓓ]

Off the bone chicken cooked in butter with medium sauce

£11.99

Balti Chicken

Chicken cooked in spices with fresh herbs

£10.99

Chicken Jalfrezi

A flavourful curry with tender, juicy chunks of chicken in a spicy tomato sauce studded with stir-fried peppers and onions

£10.99

Chicken Tikka Masala [‡] [ⓓ]

Chargrilled chicken tikka cooked with tomatoes & herbs

£11.99

Afghani Chicken Karahi [‡]

Baby chicken on the bone

£10.99

Lamb Dishes

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

Saag Gosht [ⓓ]

Lamb with fresh spinach puree with garlic & mustard seeds

£11.99

Afghani Lamb Karahi [‡]

Spring Lamb on the bone Cooked in Afghan Style

£11.99

Lamb Madras

Hot and fiery with a piquant flavour using famous madras spices

£11.99

Balti Lamb

Cooked with extra onions in a medium sauce

£11.99

Lamb Korma [ⓓ] [Ⓝ]

Cooked in a creamy coconut sauce, seasoned with toasted Pakistani spices and cooked to a melt-in-the-mouth perfection

£11.99

Achari Lamb

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

£11.99

Please advise mild, medium or spicy.

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[ⓓ] = Dairy, [Ⓝ] = Nuts, [ⓔ] = EGG, [ⓖ] = Gluten, [Ⓢ] = Sesame, [‡] = SV Speciality



Vegetarian Dishes

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

Mixed Vegetable Jalfrezi

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

£6.99

Saag Aloo [ⓓ]

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

£7.99

Bombay Aloo

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

£6.99

Chana Masala [‡] [ⓐ]

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

£7.99

Shahi Paneer Masala [ⓓ]

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

£7.99

Mattar Paneer [ⓓ]

Cottage cheese cubes cooked with fresh green peas, in a runny sauce

£7.99

Village Special Tarka Daal [‡] [ⓓ]

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

£7.99

Village Specials

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

Keema Karahi [ⓓ]

Mince meat cooked in a wok with green peas, ginger, chilli, onions, ghee, garlic and traditional spices

£10.99

Lahori Nihari

Lamb shank slowly cooked overnight in traditional spices

£11.99

Shahi Haleem [ⓐ]

Traditional Lahori dish prepared with lentils, lamb & spices

£11.99

Maghaz (Brain) Masala

(Weekend Special)

£12.99

Charsi Lamb

Freshly cooked to order - Allow 30 minutes

1/2 kg
£25.99

1 kg
£36.99

Charsi Chicken

Freshly cooked to order - Allow 30 minutes

£26.99

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Biryani & Rice

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Plain Steamed or Pilao Rice £3.99

Egg Fried Rice (E) £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 £6.99

This simple vegetable dish, full of Pakistani flavours

Chicken Biryani (V) (D) £7.99

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 (V) (D) £8.99

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 (D) £9.99

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 (D) £11.99

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

Seafood

King Prawn Karahi £13.99

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

Prawn Madras (D) £13.99

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

Achaari Prawn Karahi £13.99

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

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Breads

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

Naan (E) (G) (S)	£1.40
Traditional flat bread cooked in a tandoor	
Butter Naan (E) (G) (D)	£1.60
Traditional flat bread cooked in a tandoor topped with butter	
Roti (G)	£1.60
Whole meal wheat flour cooked in a tandoor	
Butter Roti (G) (D)	£1.80
Whole meal wheat flour cooked in a tandoor topped with butter	
Kulcha (E) (G) (S) (D)	£2.50
A type of leavened flatbread made from maida and rubbed with butter topped with sesame seeds cooked in a tandoor	
Chilli Naan (E) (G) (D)	£2.50
Traditional flat bread topped with fresh green chillies cooked in a tandoor	
Garlic Naan (E) (G) (D)	£2.99
Traditional flat bread topped with garlic cooked in a tandoor	
Rogni Naan † (E) (G) (S) (D)	£2.99
Mughlai Naan bread topped with sesame seeds and butter cooked in a tandoor	
Tandoori Paratha (E) (G) (D)	£2.99
The king of breads. Crispy and fresh	
Cheese Naan (E) (G) (D) (S)	£2.99
Traditional flat bread stuffed with cheese topped with butter cooked in a tandoor	
Peshwari Naan † (E) (D) (G) (S) (N)	£3.99
Traditional flat bread stuffed with coconut, almonds, cream and sultanas cooked in a tandoor	
Keema Naan † (E) (G) (D) (S)	£4.99
Traditional flat bread stuffed with mince meat and topped with butter cooked in a tandoor	

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Village Desserts

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Nawabi Qulfi (D)(N) £3.99

An Indian frozen dessert made from whole milk, heavy cream, khoya and sugar. It is flavoured with cardamom powder.
Choice of mango, pistachio or malai

Ice Cream 2 scoops (D)(G)(N) £3.99

Available in three flavours of vanilla, chocolate, strawberry

Lakhnawi Halwa † (D)(G)(N) £4.99

A rich carrot sweet dish prepared with grated carrots, condensed milk, cream & pure ghee

Lahori Falooda (D)(G) £4.99

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 (D)(N) £4.99

Slow cooked rice pudding made using almonds and coconut

New York Style Cheesecake † (D)(N) £6.99

A creamy, velvety cheesecake with a buttery graham cracker crust, topped with a delicate layer of sweetened sour cream.
Available in flavours: Biscoff or Ferrero Rocher

Lakhnawi Halwa & ice cream † (D)(G)(N) £7.99

A rich carrot sweet dish prepared with grated carrots, condensed milk, cream & pure ghee. Served with two scoops of vanilla ice cream

Milk Cake (D)(G)(N) £7.99

This dessert is a real crowd-pleaser. A soft spongy cake soaked in a sweet milk mixture. Choice of pistachio, lotus

Molten Delight (D)(E)(G) £7.99

The ultimate treat for chocolate lovers, perfectly paired with a scoop of vanilla ice cream

SV Special Cheesecake † (D)(N) £7.99

A rich and luxurious dessert featuring a base infused with lychee, layered with pistachio mousse and mango compote

Torta Gianduia (E)(G)(S) £7.99

A typical dessert of Piedmontese patisserie, a delicious and simple cake ideal for chocolate, hazelnut and pistachio lovers

Birthday Special (E)(G)(S) £12.99

Celebrate your birthday with Spice Village. In house dessert accompanied with sparklers and a birthday song

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Signature Mocktails

Pina Colada † (D) (N)

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

£7.99

Virgin Lime Mojito

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

£7.99

Lychee Martini

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

£7.99

Strawberry Mojito †

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

£7.99

Blue Lagoon

Our version of it Blue sunrise with sparkling lemonade.

£7.99

Mango Mania

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

£7.99

Peach Mojito

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

£7.99

Passion Fruit

A blast from the past with our refreshing passion infused mocktail with lively lemon and luscious passion syrup, served ice-cold

£7.99

Apple Cooler

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

£7.99

Exotic Daiquiris †

Strawberry / Peach / Mango / Classic Mint / Passion Fruit

£8.99

The Atomic †

A tantalising fruit twist on the classic Daiquiri that's sure to explode with flavour in your mouth

£9.99

Billionaire Daiquiri †

The Billionaire Daiquiri is a sumptuous mocktail that combines the sweetness of tropical fruits with a touch of sophistication. This drink is perfect for those who love to indulge in the finer things in life without the alcohol

£14.99

Please advise mild, medium or spicy.

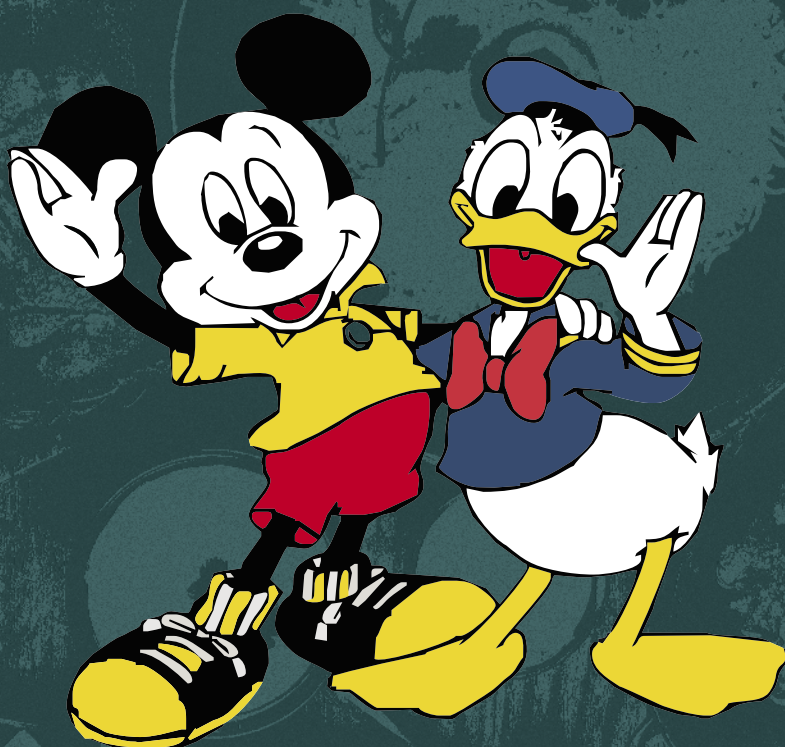
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KIDS MENU

Fruit Shoot	£1.99
Fries	£2.99
Peri-Peri Fries	£2.99
Mozarella Sticks (D) (G) Served with fries	£6.99
Chicken Strips (G) Served with fries	£6.99
Fish Fingers (D) (G) Served with fries	£6.99
Chicken Nuggets (G) Served with fries	£6.99
Chicken Fillet Burger (G) (S) Served with fries	£6.99
Kids Meal Deal (G) (S) Chicken burger with fries and fruit shoot	£8.99



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Drinks

- Lassi** † ① £3.99
Mango/Sweet/Salty
- Lassi Jug** † ① £11.99
Mango/Sweet/Salty
- Milkshake** ① ② £5.99
Ferrero/Strawberry/Vanilla/Lotus Biscoff/Oreo/Mango
- Soft Drinks** £2.99
Salam Cola/Yemonade/Diet Salam Cola/Still Water
- Sparkling | Still Water** Large £3.99

Hot Drinks

- Karak Chai** † ① £3.99
Pakistani strong tea
- Tea/ Qawa/ Coffee** ① £2.99
- Espresso** ① £2.99
A full-flavored, concentrated form of coffee that is served in "shots"
- Cappuccino** ① £2.99
A cappuccino is the perfect balance of espresso, steamed milk and foam
- Latte** ① £2.99
A latte is a milk coffee that boasts a silky layer of foam as a real highlight to the drink
- Americano** ① £2.99
Caffè Americano is a type of coffee drink prepared by diluting an espresso with hot water, giving it a similar strength to, but different flavor from, traditionally brewed coffee
- Hot Chocolate** ① £2.99
A heated drink consisting of shaved chocolate, melted chocolate or cocoa powder, heated milk or water
- Mocha** ① £2.99
A high quality type of coffee made from a specific coffee bean
- Latte Macchiato** ① £2.99
A latte macchiato is milk marked with an espresso. It has the same ingredients as a caffè latte but it is made and looks different

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Breakfast Menu

Sunday only 10am-2pm

Halwa Poori platter G Includes Aloo Bhujia, Lahori Chana, Two Pooris and Halwa	£7.99
Halwa D G N	£4.99
Poori 2pcs G	£1.50
Aloo Bhujia	£5.99
Paratha D G	£2.50
Omelette egg E	£3.99
Chana Masala G	£7.99
Nihari G	£11.99
Rogni Naan D G S	£2.99
Kulcha D G S	£2.50
Karak Chai	£2.99
Sweet Lassi Jug D	£11.99

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