

MORNINGSIDE SPICE

A HOUSE OF QUALITY INDIAN FOOD



A warm welcome from our friendly staff is always guaranteed at Morningside Spice where we must cater for the most discerning diner.

Our illustrious Master Chef is graciously committed to the creation of authentic and masterful dishes all expertly prepared, and purely for your pleasure.

We use only the finest carefully chosen ingredients within our choice menu revealing a multitude of exotic dishes, all balanced in flavour and texture and utilising freshly ground spices sourced from the Asian Continent, and of course, market fresh meat, seafood and vegetables. To start off your meal we recommend our famous freshly made poppadoms, supplemented by our pickle tray.

Additionally, and for your consideration, our Chef has suggested a most desirable side dish to perfectly match each main course that you may order.

Also for your pleasure and enjoyment is our carefully selected wine list prepared by Edinburgh's leading private wine merchant and featuring 'Old' and 'New' world classic's alike, with both whites (w) and reds (r) carefully matched for suitability to some of our Chef's most desired creations.

We hope you will find dining with us a most pleasurable and liberating experience and we look forward to welcoming you back again soon.

***HOUSE
SPECIAL BANQUET***

Per Person £18.95
Minimum order for 2

Special delight (Lamb kebab, Tandoori chicken, Vegetable Pakora and Sheek Kebab)

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Sorbet

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Lamb Pasanda and
Murgh Masala with mince meat and
Prawn Kathmandu

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House Special Fried Rice

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Kulfi Ice-Cream

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Tea or Coffee

Suggested Drink

Santa Helena Sauvignon Blanc
Santa Helena Merlot

***HOUSE SPECIAL
SEAFOOD BANQUET***

Per Person £23.95
Minimum order for 2

King Prawn Butterfly (served with medium sauce and fresh salad)

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Sorbet

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Tandoori King Prawn Masala and
Chilli Fried Cod Filet and
Bhindi Prawn

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House Special Fried Rice

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Kulfi Ice-Cream

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Tea or Coffee

Suggested Drink

Sancerre, Christian Salmon
Montepulciano d'Abruzzo, Marchesini

SPECIAL DINNER

Per Person £ 18.95
Minimum order for 2

Sag Chicken Puri (spicy chicken and spinach)

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Sorbet

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Chicken Tikka Masala and
Lamb Pasanda and
Prawn Tomator

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Mushroom Cheakpeas Rice
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Special Nan bread

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Kulfi Ice-cream
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Tea or Coffee with Mints

Suggested Drink

Torres Vina Esmeralda
Wild Boar Cabernet Sauvignon

VEGETARIAN DINNER

Per Person £ 16.95
Minimum order for 2

Vegetable Pakora

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Sorbet

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Mixed vegetable special and
Tandoori aubergine Dopiazza and
Sabji Kofta Exotica
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Chana Mushroom Rice
* * * * *

Garlic Nan Bread

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Kulfi Ice-cream
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Lemon Tea and Coffees with Mints

Suggested Drink

Pinot Grigio Provincia Di Pavia
Paternina Monte Haro Rioja

STARTERS

| | |
|---|---------------|
| Vegetable Pakora | £ 3.55 |
| Mix vegetables balls deep-fried with vegetables oil served with medium sauce and fresh green salad | |
| Aubergine Pakora | £ 3.55 |
| Baby aubergine marinated with the spices, gram flour and deep-fried and fresh green salad | |
| Keema or Garlic mushroom Pakora | £ 3.55 |
| Mince garlic balls stuffed with mushroom and covered with gram flour deep-fried and fresh green salad | |
| Mushroom Achari | £ 3.95 |
| Fresh mushroom and coriander with mixed pickles. Tandoori barbequed. | |
| Chicken Pakora | £ 4.25 |
| Barbequed chicken, ginger, garlic, fresh spring onion, gram flour and coriander spicy deep-fried and fresh green salad | |
| Fish Pakora | £ 4.95 |
| Deep-fried Cod fish marinated with ginger, garlic fresh spring onion and coriander spicy deep- fried and fresh green salad | |
| King Prawn Butterfly | £ 5.25 |
| King prawn marinated with fresh ginger, garlic and bread gram with deep fried and fresh green salad | |
| Tiger Prawn Butterfly | £5.25 |
| Tiger Prawn marinated with fresh ginger, garlic and covered with flour pad in deep fried and fresh green salad, piece of lemon. | |

TANDOORI STARTERS

Served with fresh green salad and lemon

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|---|---------------|
| Chicken Kebab | £ 4.95 |
| Chicken marinated in yoghurt aromatic spices and fresh herbs, barbecued in tandoor | |
| Tandoori Chicken | £ 4.95 |
| Leg or breast of spring chicken marinated in yoghurt aromatic spices and fresh herbs, barbecued in tandoor | |
| Lamb Kebab | £ 4.95 |
| Lamb marinated in yoghurt aromatic spices and fresh herbs, barbecued in tandoor | |
| Sheek Kebab | £ 4.95 |
| Tender steak, Mince lamb with fresh spring onion, ginger, garlic, coriander and spice grilled on skewers | |
| Mixed Kebab | £ 5.95 |
| Chicken kebab, lamb kebab, seek kebab | |
| King Prawn majader: Tandoori king prawn, lemon, Ginger, Garlic, fresh coriander, green chilli sauce piece of potato and cauliflower. | £ 5.95 |

VEGETARIAN PUREE (Crepe, Pancake)

£ 4.95

Please order on your choice mild, medium and hot

Chana Aloo (chickpea and potato),
Chana Gobi (Chickpea and cauliflower),
Chana Mushroom (Chickpea and mushroom),
Sag Chana (Spinach and Chickpea),
Sag panir Puree (Spinach and Cheese),
Gobi Panir (Cauliflower and Cheese),
cooked to your order strength and served
and served with a thin fried bread.

SPECIAL PUREE

£ 5.25

Please order on your choice mild, medium and hot

Lamb or **Chicken** or **Prawn** cooked with
Gobi (Cauliflower)/ **Mushroom** / **Sag** (Spinach) /
Bhindi (okra) served with fried bread.

SOUPS:

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|--------------------------|--------|
| Seafood soup | £ 3.50 |
| Mulligatawny soup | £ 3.50 |
| Lentil Soup | £ 3.50 |
| Vegetable Soup | £ 3.50 |

TANDOORI SPECIALITIES

CHICKEN TIKKA / LAMB TIKKA £ 9.95

Chicken / Lamb marinated in yoghurt aromatic spices
and fresh herbs, barbecued in tandoor

TANDOORI CHICKEN £ 10.95

Leg or breast of spring chicken marinated in yoghurt aromatic
spices and fresh herbs, barbecued in tandoor

TANDOORI MIX GRILL £ 16.95

Chicken kebab, lamb kebab, seek kebab and
Tandoori chicken, chopped onion green pepper
Served with salad and a plain nan bread

TANDOORI KING PRAWN £ 16.95

King prawn with lemon, Ginger, Garlic, fresh coriander,
green chilli sauce and grilled in a tandoor

CLASSIC CURRY DISHES

**VEGETABLE £ 7.50, CHICKEN £ 7.95, LAMB £ 8.25,
PRAWN £ 9.95, KING PRAWN £ 14.95,
ALL SUGGESTED SIDE DISH £ 3.95**

KORMA

Cooked in fresh cream, yoghurt and mild spices with a touch of saffron.

Recommended side dish: Sag aloo

MALAYAN

A mild delicate dish prepared with almond, coconut, pineapple and fresh cream.

Recommended side dish: Bombay aloo

BHUNA

Cooked with ginger, garlic and tomatoes.

Recommended side dish: Tarka Dall

DANSAK

Cooked with lemon juice in spicy lentil sauce with pineapple.

Recommended side dish: Aloo Mushroom

DOPIAZA

Plenty of onions, ginger, garlic with fresh spices to give a medium to hot taste.

Recommended side dish: Aubergine Bhajee

PATHIA

A very tasty sweet and sour hot dish prepared with garlic, onions and a variety of fresh herbs.

Recommended side dish: - Vegetable Bhajee

CYLON

Hotter than pathia, cooked with coconut powder and sliced of lemon

Recommended side dish: - Gobi Panir

MADRAS

Cooked with garlic, in a red chilli sauce with tomato puree, and lemon juice

Recommended side dish: - Mutter Panir

VINDALOO

A hot and moist classic curry to make your palate dance

Recommended side dish: - Tarka dall

VEGETARIAN SPECIALITIES

Suggested Wine

BARBECUE ABURGINE DOPIAZA

Tandoori aubergine with fried onions

Suggested side dish: Chana Bhuna

£ 8.25

Pinot Grigio Galassi

SABZI ACHARI

Fresh vegetable with mix pickles.

Suggested side dish: Aloo Gobi

£ 8.25

VEGETABLE KOFTA EXOTICA

Mix vegetable kofta (balls) in mango pulp and fresh cream

Suggested side dish: Mushroom Bhajee

£ 8.25

VEGETABLE CHAMAN BAHAR

Mix vegetable, mix fruit and fresh

Cream with mild curry sauce

Suggested side dish: Bhindi Bhajee

£ 8.25

Delheim Pinotage

VEGETABLE TOMATAR

Stir fried vegetables with garlic and curried with onion, tomatoes and green peppers.

£ 8.25

BIRYANI SPECIALITIES

Special preparations of saffron rice with butter ghee, delicate spices and herbs, served with choice of mild, medium or hot vegetable curry sauce

VEGETABLE

£ 10.95

CHICKEN

£ 12.95

LAMB

£ 12.95

CHICKEN TIKKA

£ 13.50

PRAWN

£ 13.95

HOUSE SPECIAL BIRYANI

£ 16.95

(King prawn, chicken tikka, lamb tikka)

CHICKEN SPECIALITIES

KASHMIRI CHICKEN

Steam-cooked chicken, mix fruits and fresh cream
With mild sauce

£ 8.75

Suggested side dish: Mushroom Bhajee

£ 3.95

CHICKEN ROGAN JOSH

Stir fried chicken with garlic and curried with onions,
tomatoes and green peppers.

£ 8.75

CHICKEN PASANDA

Spring chicken cooked with yoghurt, almond
And creamy sauce Very Mild

£ 8.75

Suggested side dish: Aloo Gobi

£ 3.95

CHICKEN EXOTICA

Barbecue chicken in mild, sweet and sour sauce,
Coriander.

£ 8.75

Suggested side dish: Vegetable Bhajee

£ 3.95

CHICKEN TIKKA MAKHANI

Barbecue chicken in a mild creamy sauce

£ 8.75

Suggested side dish: Mutter Panir

£ 3.95

RED FORT CHICKEN

Steam-cooked diced chicken with mild
ground herbs And yoghurt sauce, garnished
with almonds and cashew Nuts. Very mild

£ 8.75

Suggested side dish: Sag Aloo

£ 3.95

CHICKEN TIKKA MASALA

Barbecue chicken with tikka masala sauce
Medium spicy

£ 8.75

Suggested side dish: Bombay Aloo

£ 3.95

KATHMANDU CHICKEN

Barbecued chicken in cinnamon, spring onion and
Lentil with a touch of fresh ginger, garlic,
Coriander and lemon Fairly Hot

£ 8.75

Suggested side dish: Chana Mushroom

£ 3.95

CHICKEN PALOK

Chicken with spinach, garlic, green chilli and spring
Onions. Medium

£ 8.75

Suggested side dish: Aloo Began

£ 3.95

Suggested Wine

Torres Vina Esmeralda

**Santa Luz
Sauvignon Blanc**

Beauvignac Picpoul De Pinet

**Chablis, Domaine Bois
d'Yver, Georges Pico**

Montepulciano d'Abruzzo

Côtes Du Rhône, Chapoutier

Santa Luz Merlot

GREEN HERB CHICKEN

Barbecue chicken cooked in tomato, green pepper
And fresh coriander sauce, garnished with spring
Onions. Medium spicy

Suggested side dish: Began Bhajee

£ 8.75

£ 3.95

Suggested Wine

Fox Grove Shiraz Cabernet

KARAHI CHICKEN

Barbecued breast of chicken stewed in fresh
Coriander, tomato, spring onion and fresh green
Chilli sauce. Medium Hot

Suggested side dish: Bhindi Bhajee

£ 8.75

£ 3.95

Yalumba Y Series Chardonnay

CHICKEN JALFREZI

Barbecue chicken with fresh green chilli, coriander,
Onion garnished with fresh ginger. Fairly Hot

Suggested side dish: Aloo Mushroom

£ 8.75

£ 3.95

Sancerre, Christian Salmon

CHILLI GARLIC CHICKEN

Barbecue chicken in a hot chilli-garlic sauce
Garnished with fresh coriander. Hot and very spicy

Suggested side dish: Sag Aloo

£ 8.75

£ 3.95

LAMB SPECIALITIES**LAMB PASANDA**

Sliced, steam-lamb cooked with ground almonds,
Fresh cream and herbs Aromatic,
Mild and very smooth

Suggested side dish: Aloo Panir

£ 8.95

£ 3.95

**Paternina Monte Haro Rioja
or try
Wild Boar Cabernet Sauvignon**

KASHMIRI LAMB

Steam-cooked lamb, mix fruit and fresh cream
With mild sauce

Suggested side dish: Mushroom Bhajee

£ 8.95

£ 3.95

LAMB TIKKA MASALA

Barbecue lamb cooked in yoghurt, lime juice and
Spices in a creamy sauce Medium

Suggested side dish: Bombay Aloo

£ 8.95

£ 3.95

GREEN HERB LAMB

Tender lamb cooked in tomato, green pepper and
Fresh coriander sauce, garnished with spring onions.
Medium spicy

Suggested side dish: Chana Aloo

£ 8.95

£ 3.95

Sancerre, Christian Salmon

KATHMANDU LAMB

Tender lamb in cinnamon, spring onion and lentil served with a touch of fresh ginger, garlic, coriander and lemon. Fairly Hot

Suggested side dish: Mutter Panir

£ 8.95

£ 3.95

BHINDI GHOST

Bhindi Lamb with baby okra a superb Punjabi dish. Medium

Suggested side dish: Pineapple Samber

£ 8.95

£ 3.95

LAMB ROGAN JOSH

Stir fried lamb with garlic and curried with onions, tomatoes and green peppers.

Suggested side dish: Aloo Mutter

£ 8.95

PALOK LAMB

Fresh lamb with spinach, garlic, and spring onions. Medium hot

Suggested side dish: Aloo Gobi

£ 8.95

£ 3.95

KARAH LAMB

Fresh lamb stewed in fresh coriander, tomato, spring onion and fresh green and red peppers. Medium Hot

Suggested side dish: Sag Bhajee

£ 8.95

£ 3.95

CHILLI GARLIC LAMB

Fresh lamb cooked in a hot chilli-garlic sauce. Garnished with fresh coriander.

Hot and very spicy

Suggested side dish: Sag Aloo

£ 8.95

£ 3.95

SEAFOOD SPECIALITIES**PALOK PRAWN**

Prawns with garlic and spinach

Suggested side dish: Aloo Began

£ 10.95

£ 3.95

BHINDI PRAWN

Bhuna prawns with baby okra.

Suggested side dish: Tarka Dall

£ 10.95

£ 3.95

PRAWN JALFREZI

Steam-cooked prawn with fresh green chilli, tomato, coriander leaves and onion.

Suggested side dish: Mushroom Bhajee

£ 10.95

£ 3.95

Suggested Wine

Stoneburn Marlborough
Sauvignon Blanc

Stone Cellars Zinfandel
(Blush Róse)

Côtes Du Rhône, Chapoutier

Fox Grove Shiraz Cabernet

Torres Viña Esmeralda

Yalumba Y Series Chardonnay

Suggested Wine

CHILLI FRIED COD FILLET

Fried cod fillet in chilli garlic sauce

Suggested side dish: Sag Aloo

£12.95

Sancerre, Christian Salmon

£ 3.95

KING PRAWN JALFREZI

Steam-cooked king prawn with fresh green chilli, tomato, Coriander leaves and onion.

Suggested side dish: Aloo Mushroom

£ 16.95

**Santa Luz
Sauvignon Blanc**

£ 3.95

TANDOORI KING PRAWN MASALA

Barbecue king prawns cooked with tikka masala Special sauce.

Suggested side dish: Mix vegetable Bhajee

£ 16.95

**Stoneburn Marlborough
Sauvignon Blanc**

£ 3.95

CHILLI GARLIC KING PRAWN

Stir fry king prawn with garlic, green chilli and fresh herbs.

Suggested side dish: Chana Aloo

£ 16.95

Stimson Estate Merlot

£ 3.95

BALTI DISHES

CHICKEN, LAMB

£ 10.95

VEGETABLE

£ 8.95

PRAWN

£11.95

KING PRAWN

£16.95

Balti is a very special traditional dish brought over from Eastern India Authentic, exotic herbs are blended together with fresh root of Spices, garlic, onion and coriander, Cooked in a special iron karahi dish.

JAIPUR BALTI

KATHMANDU BALTI

PALAK BALTI

METHI BALTI

NON-INDIAN DISHES

(All served with chips, peas and tomatos)

SIRLOIN STEAK

£ 12.95

FRIED CHICKEN

£ 9.95

OMELETTE, A CHOICE OF MUSHROOM, CHICKEN, TOMATO.

£ 8.95

SIDE DISHES

Fresh ginger, garlic, onions, coriander, and spices

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|---|---------------|
| SABZI BHAJEE (Mix vegetables) | £ 3.95 |
| MUSHROOM BHAJEE (Spiced Mushroom.) | £ 3.95 |
| BOMBAY ALOO (Spicy Potato) | £ 3.95 |
| SAG ALOO (Spinach and Potato) | £ 3.95 |
| ALOO GOBI (Spicy potato and cauliflower) | £ 3.95 |
| BHINDI BHAJEE (Baby Okra) | £ 3.95 |
| ALOO MUTTER (Potato and Peas) | £ 3.95 |
| TARKA DALL (Lentil in Garlic sauce) | £ 3.95 |
| DALL MASALA (Lentil with spicy) | £ 3.95 |
| SAG PANIR (Spinach and cottage cheese) | £ 3.95 |
| ALOO PANIR (Potatoes and cottage cheese) | £ 3.95 |
| GOBI PANIR (Cauliflower and cottage cheese) | £ 3.95 |
| MUTTER PANIR (Green Peas and cottage cheese) | £ 3.95 |
| KEEMA MUTTER (Mince meat and green peas) | £ 3.95 |
| CHANA ALOO (Chickpeas and Potato) | £ 3.95 |
| DIM ALOO (Egg and Potatoes) | £ 3.95 |
| ALOO BEGAN (Potato and Aubergine) | £ 3.95 |
| CUCUMBER RAITA | £ 2.50 |

BREADS

| | |
|------------------------|---------------|
| PLAIN NAN | £ 2.95 |
| GARLIC NAN | £ 3.25 |
| PESWARI NAN | £ 3.25 |
| KEEMA NAN | £ 3.25 |
| CHEESE NAN | £ 3.25 |
| CHAPATI | £ 2.00 |
| TANDOORI ROTI | £ 2.50 |
| PARATHA | £ 3.00 |
| STUFFED PARATHA | £ 3.50 |

RICE DISHES

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|---------------------------|---------------|
| BASMATI PILAU RICE | £ 3.25 |
| STEAM BOILED RICE | £ 2.95 |
| LEMON RICE | £ 3.95 |
| VEGETABLE RICE | £ 3.95 |
| SPECIAL RICE | £ 3.95 |
| EGG PILAU RICE | £ 3.95 |
| KEEMA PILAU RICE | £ 3.95 |
| MUSHROOM RICE | £ 3.95 |
| CHANA PILAU RICE | £ 3.95 |
| CHIPS | £2.00 |