



*At Millbank Spice
34-38 Vauxhall Bridge Road
we like to welcome you for exquisite
Indian meal in contemporary surroundings.
We endeavour to offer a wide and varied
choice of best Indian cuisine.
Professional skill of our chefs lie in the
balancing and blending of spices.
Traditional dishes are made by using
fresh ingredients with emphasis given on
healthy eating by using low fat
and less artificial colouring.
We want you to enjoy the best
authentic cuisine in a warm atmosphere.
Please feel free to enquire as to our menu.*



APPETISERS

MIXED STARTER	6.95
<i>A mixed selection of Onion Bhajia, Vegetable samosa, Sheek Kebab, Chicken Tikka and Nazakat.</i>	
ONION BHAJIA	3.95
<i>Deep fried onion fritters seasoned with Indian spices.</i>	
SAMOSA (MEAT OR VEGETABLE)	3.95
<i>Triangular shaped savoury filled with spicy minced meat or vegetables.</i>	
NAZAKAT	5.95
<i>Delicately spiced succulent chicken skewered & grilled in the tandoor.</i>	
CHICKEN TIKKA OR LAMB TIKKA	5.95 / 6.95
<i>Tender pieces of chicken or lamb marinated in mild spices, cooked in a clay oven, served with green salad.</i>	
HASH (DUCK) TIKKA	7.95
<i>Duck breast marinated with mild spices, cooked in a clay oven served with salad.</i>	
CHICKEN SUKA	5.95
<i>Chicken cooked in a sweet & sour tamarind sauce.</i>	
CHICKEN LIVER	6.95
<i>Deep fried chicken liver with ginger, tomatoes & garam massala.</i>	
SHEEK KEBAB OR SHAMI KEBAB	6.95
<i>Minced lamb, onion with herbs, roasted on skewers, exotic patties, made of lamb splits ground together with garlic & ginger root seasoned with fresh herbs, fried in ghee.</i>	
KING PRAWN SUKA	7.95
<i>King prawn cooked in a sweet & tamarind sauce.</i>	
KING PRAWN PURI	7.95
<i>Light shell of Indian bread filled with lightly spiced king prawns.</i>	
SALMON TIKKA	7.95
<i>Pieces of salmon fish marinated with mild spice cooked in a clay oven served with salad.</i>	

TANDOORI SPECIALITIES

CHICKEN TIKKA OR LAMB TIKKA	11.95 / 12.95
<i>Succulent diced chicken or lamb marinated with spices & barbecued</i>	
TANDOORI CHICKEN (HALF)	10.95
<i>Chicken marinated overnight in spice & yoghurt & then baked in a charcoal oven, served with salad.</i>	
TANDOORI LAMB CHOP	13.95
<i>Tender lamb chops marinated overnight in ginger, crushed spices, skewered & baked.</i>	
TANDOORI FISH	13.95
<i>Whole trout marinated in a delicately herbed, medium spiced & saffron aromatic yoghurt sauce, skewered & barbecued.</i>	
TANDOORI KING PRAWN	16.95
<i>King sized prawns spiced & baked in a charcoal oven.</i>	
CHICKEN SHASHLIK OR LAMB SHASHLIK	12.95 / 13.95
<i>Tender pieces of chicken or lamb marinated in freshly ground aromatic herbs & spices, barbecued with onion, capsicum & tomatoes.</i>	
HASH (DUCK) SHASHLIK	16.95
<i>Spring duck off the bone marinated in spices barbecued with onion, capsicum & tomatoes.</i>	
PANEER SHASHLIK	11.95
<i>Diced piece of cottage cheese marinated in own recipe & barbecued over flaming charcoal with fresh tomatoes, capsicum & onions.</i>	
TANDOORI MIXED GRILL	15.95
<i>A platter of assorted tandoori dishes cooked in a clay oven served with green salad & nan bread.</i>	



MILLBANK SPICE SPECIALITIES

MIXED SEA FOOD	16.95
<i>Marinated King Prawn, Tiger Prawn and Red Beam Fish with exotic spices, medium spiced.</i>	
KING PRAWN ASARI	16.95
<i>King prawn cooked with chef's own secret recipe.</i>	
PEPPER PRAWN	15.95
<i>Tiger prawns cooked with black pepper, soya sauce, chilli oil, tomato sauce & medium spices.</i>	
CHINGRY GOBI	16.95
<i>Tiger prawns cooked with broccoli and piquant spices.</i>	
DUCK SHUGONDA	16.95
<i>Breast of duckling with onion, ginger & garlic cooked in a creamy coconut milk sauce.</i>	
DUCK PINEAPPLE	16.95
<i>Succulent roasted duck breast cooked in a creamy coconut milk blended with aromatic spices complimented with pineapple & cherry tomato</i>	
DUCK MIRCHI	16.95
<i>Sauteed duckling marinated with subtle spices grilled then cooked with hot spices & chopped onions & fresh green chillies.</i>	
LAMB TAVA GOSTH LAHORI	13.95
<i>Tender lamb tikka tossed over the iron skillet in the most exotic spices & herbs, crushed garlic & ginger, masked in a light sauce of fresh tomatoes spring onions capsicums garnished with green coriander.</i>	
LAMB HANDI MASALA	13.95
<i>Roasted pieces of lamb cooked in clay oven with ginger, green chilli, coriander & medium spices.</i>	
CHICKEN OR LAMB GREEN MASALA	12.95 / 13.95
<i>Diced pieces of chicken or lamb cooked with a variety of fresh green herbs, spices, crushed garlic & ginger & pomegranate seeds.</i>	
CHICKEN BADAMI	13.95
<i>Chicken cooked in ginger, garlic paste, ground almonds & saffron threads.</i>	
CHICKEN TIKKA HARYALI	13.95
<i>Slow cooked chicken dish with lemon grass, lime leaves, coriander and garam masala.</i>	
KARAHI KEBAB KHYBERI	13.95
<i>Marinated chicken cooked with exotic high flavour spice, yet a medium taste.</i>	
PANEER MACKANI	11.95
<i>Diced pieces of cottage cheese with onion, cashew nuts, garam masala & butter ghee.</i>	

CHICKEN (POULTRY) DISHES

CHICKEN KORMA NOWABI	11.95
<i>Very mild with coconut powder & cream.</i>	
CHICKEN TIKKA MASALA	12.95
<i>Charcoal toasted chicken tikka simmered in butter, saffron & creamy masala butter murg prepared in butter cream, nuts & masala sauce.</i>	
GARLIC CHILLI CHICKEN	11.95
<i>Fairly hot chicken dish with lots of fresh garlic and green chillies.</i>	
CHICKEN JALFREZI	11.95
<i>Chicken tikka sauteed with finely chopped capsicum, tomatoes, green chillies & onions.</i>	
CHICKEN REJALA <i>Chicken with sweet & spicy hot sauce.</i>	11.95
BUTTER CHICKEN	12.95
<i>Chicken prepared in butter, cream, nuts & masala sauce.</i>	
CHICKEN BALTI	11.95
<i>Chicken cooked in chef's special balti sauce, medium spiced.</i>	



LAMB DISHES

SAGWALA LAMB	11.95
<i>Lamb and fresh green spinach creation with fresh green herbs and spices in a clay casserole.</i>	
NAWABI LAMB PASSANDA	12.95
<i>Tender slices of lamb simmered in a sauce of almonds, cashew nuts and finished with a dash of cream.</i>	
GARLIC CHILLI LAMB	12.95
<i>Fairly hot lamb dish with lots of garlic & fresh green chillies.</i>	
LAMB BALTI	12.95
<i>Lamb cooked in chef's special balti sauce, medium spiced.</i>	
LAMB KARAH	12.95
<i>Diced lamb tossed over the glowing iron skillet.</i>	
LAMB REJALA	12.95
<i>Lamb cooked with sweet & spicy hot sauce.</i>	
SATKORA LAMB	12.95
<i>Lamb cooked with Satkora (native citrus fruit) and medium spices.</i>	

TRADITIONAL DISHES

	CHICKEN	LAMB	PRAWN	VEG.
CURRY (Medium)	8.95	9.95	10.95	7.95
MADRAS (FAIRLY HOT)	9.95	10.95	11.15	8.95
VINDALOO (Very Hot)	10.95	11.95	11.95	8.95
ROGAN (Medium with tomatoes)	10.95	11.95	11.95	8.95
BHUNA (Medium with spicy thick sauce)	10.95	11.95	11.95	8.95
DHANSAK (Sweet, sour & hot with lentils)	10.95	11.95	11.95	8.95
DUPIAZA (Medium with onions)	10.95	11.95	11.95	8.95

PRAWNS

SAAG PRAWN	12.95
<i>Spinach & prawns cooked together, medium spiced</i>	
PRAWN MUSHROOM	12.95
<i>Prawns cooked with mushroom & spices</i>	

KING PRAWNS

KING PRAWN BHUNA	14.95
<i>King prawns cooked with flavoured spices, served in a thick sauce.</i>	
KING PRAWN KARAH	14.95
<i>Diced king prawns tossed over glowing iron skillet, cooked with capsicum, onion & tomatoes, medium spiced.</i>	
KING PRAWN MASALA	15.95
<i>Charcoal grilled king prawns simmered in butter, saffron & creamy masala sauce.</i>	



FISH

FISH TIKKA BHUNA	14.95
<i>Fish tikka cooked with medium spiced thick sauce</i>	
FISH TIKKA MASALA	15.95
<i>Fish tikka simmered in balti, saffron & creamy masala sauce</i>	

BIRYANI DISHES

All Biryani dishes are made with special flavoured basmati rice mixed with either- lamb, poultry, prawns or vegetable and served with a vegetable curry.

CHICKEN BIRYANI	11.95
LAMB BIRYANI	12.95
CHICKEN TIKKA BIRYANI	12.95
LAMB TIKKA BIRYANI	13.95
PRAWN BIRYANI	13.95
KING PRAWN BIRYANI	15.95
VEGETABLE BIRYANI	10.95

VEGETABLE DISHES

	MAIN	SIDE
MIXED VEGETABLE CURRY (Medium)	7.95	4.95
DRY MIXED VEGETABLE (Medium)	7.95	4.95
SAG BHAJI (Spinach with medium spices)	7.95	5.95
BOMBAY ALOO (Potato with medium spices)	7.95	4.95
SAG ALOO (Spinach with potato)	7.95	5.95
MUSHROOM BHAJI (Medium spiced).	7.95	5.95
BHINDI BHAJI (Okra with medium spices)	7.95	5.95
BABY BAINGON BHAJI (Aubergine with medium spices)	7.95	5.95
ALOO GOBI (Potato with cauliflower)	7.95	5.95
CHANA MASALA (Chickpeas with medium spice)	7.95	5.95
TARKA DAL (Lentils with garlic)	7.95	5.95
PALAK PANEER (Spinach with cheese)	7.95	5.95
MUTTER PANEER (Green peas with cheese)	7.95	5.95

CHAWAL (RICE DISHES)

RICE Plain white basmati rice	3.50
PULAO RICE Basmati rice with saffron & butter.	3.95
MUSHROOM PULAO Basmati rice cooked with mushroom	4.95
SPECIAL FRIED RICE Basmati rice cooked with peas & eggs	4.95
LEMON RICE Basmati rice cooked with lemon zest and mustard seeds	4.95
GARLIC RICE Basmati rice cooked with garlic.	4.95



ROTI (FRESHLY BAKED BREAD)

NAN <i>Freshly baked bread prepared from flour, eggs & cream</i>	3.50
KEEMA NAN <i>Nan stuffed with spicy minced meat</i>	3.95
PESHWARI NAN <i>Stuffed fine almonds, pistachio & raisins - slightly sweet.</i>	3.95
GARLIC NAN <i>Stuffed with chopped garlic</i>	3.95
CHEESE NAN	3.95
PARATHA <i>Whole wheat flaky bread</i>	3.95
ROTI	3.50
CHAPATI	1.95

GOOD CONDIMENTS

MIXED SALAD	3.50
CUCUMBER RAITHA <i>Yoghurt with shredded cucumber</i>	2.50
PAPADOM (PLAIN OR MASALA)	0.90
RELISHES (PER PERSON) <i>Mango Chutney, Lime Pickle, Onion Salad or Mint Sauce</i>	0.90

THE MILLBANK SPECIAL MENU

For 2 PERSONS £41.95

Start with: 2 Papadoms, Tandoori Mixed Starter

Followed by: Butter Chicken, Lamb Karahi,

Aloo Gobi, Pulao Rice, Nan & Vanilla Ice Cream or Coffee.

THE MILLBANK SPECIAL MENU

FOR 1 PERSON £22.95

Allergy Awareness:

Some of our dishes may contain nuts or dairy products, if you suffer from allergy, then please enquire when ordering for full details

Please Note:

- *Service charge not included.*
- *All prices are inclusive of V.A.T*
- *All major credit cards accepted*
- *Cheques accepted with valid Banker's card only.*
- *The management reserve the right to refuse service without giving any reason.*



WINE LIST

CHAMPAGNE

- | | ABV% | BOTTLE |
|--|-------|---------------|
| 1 Moët & Chandon Brut Imperial N.V
France 40% Pinot Noir, 30% Pinot Meunier and 30% Chardonnay
A very clean finish with impressions of white peach. | 12.0% | £59.95 |

SPARKLING WINE

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| 2 Prosecco Borgo Molino Extra Dry
Treviso, Italy 100% Glera
Fresh and vibrant citrus fruit and green apple on the nose and palate and fine, persistent bubbles. | 11.5% | £33.95 |
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ROSE WINE

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| 3 Mateus Rose
Portugal Varietie: Baga; Rufete, Tinta Barroca; Touriga Franca
In the mouth, it is a well balanced and tempting wine, brilliantly complemented by a soft and slightly fizzy finish. | 11.0% | £24.95 |

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| 4 Pinot Grigio Rosé Indesio
Veneto, Italy 100% Pinot Gris
Pale coral with copper tints, the nose is fruity with strawberry and red apple notes. Soft and fruity, with a zesty refreshing finish. | 11.0% | £29.95 |
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HOUSE WINE

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| 5 Domaine de Pellehaut Blanc
Gascony, France Ugni Blanc, Colombar, Sauvignon, Gros Manseng, Petit Manseng
Wonderfully aromatic nose with plenty of bright floral, apple and citrus fruity aromas. The palate is generous, intense and precise. | 11.0% | £4.95 | £19.95 |

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| 6 Domaine de Pellehaut Rouge
Gascony, France Merlot, Cabernet, Tannat, Syrah, Malbec and Pinot
Pellehaut de Gascogne red is remarkably balanced, showing intense fruit flavours. | 11.5% | £4.95 | £19.95 |
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WHITE WINE

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| 7 Sauvignon Blanc Las Condes
Central Valley, Chile 100% Sauvignon Blanc
Dry and crisp with a combination of fresh citrus, floral and tropical fruit flavours. | 12.0% | £26.95 |

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| 8 Chardonnay Dry River
South Eastern Australia 100% Chardonnay
Tropical fruit flavours on the palate with a good balance of acidity and flavour. | 12.5% | £27.95 |
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| 9 Viognier La Borie
Languedoc, France 100% Viognier
This particular wine offers a nice bright flavour with notes of apricot and a hint of citrus hidden behind it. | 13.0% | £27.95 |
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| 10 Pinot Grigio Torre dei Vescovi
Veneto, Italy 100% Pinot Grigio
The bouquet is delicate with complex floral notes. The wine is dry, pleasantly fresh and velvety. | 13.0% | £29.95 |
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| 11 Sauvignon Blanc Hunter's
Marlborough, New Zealand 100% Sauvignon Blanc
Classically Marlborough, the Sauvignon Blanc shows ripe passion fruit, lime and grapefruit notes. | 13.0% | £39.95 |
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| 12 Chablis Domaine Louis Moreau
Burgundy, France 100% Chardonnay
This is a sophisticated and elegant wine. Dry with crisp acidity and a long finish with powerful aromas. | 12.5% | £41.95 |
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RED WINE

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| 13 Merlot Santa Carolina
Rapel, Chile 100% Merlot
Full bodied with plum and strawberry fruit flavours. Cinnamon notes with soft tannins. | 12.5% | £27.95 |

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| 14 Shiraz Little Rascal
Southern Australia 100% Shiraz
On the palate, this is nicely balanced with soft tannins a mouth-watering finish. | 14.0% | £27.95 |
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| 15 Bergsig Pinotage
Breedekloof, South Africa 100% Pinotage
Intensely perfumed with plums and dark berries, backed by a smooth-textured tannin structure. | 14.5% | £28.95 |
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| 16 Rioja Crianza Marqués de Reinosa
Rioja, Spain 100% Tempranillo
Full bodied with good structure and balance. The finish is harmonious and mellow, with sweet tannins and some spicy notes. | 14.0% | £29.95 |
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| 17 Chateau Sarenceau Montagne St Emilion
Bordeaux, France 90% Merlot - 10% Cabernet Sauvignon
Very characteristic of the appellation, a wine which combines finesse and power. | 13.5% | £29.95 |
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| 18 Shiraz Groote Post
Darling Hills, South Africa Syrah-Shiraz
True to the Darling wine region, the wine is filled with pepper and spice flavours. This is an elegant Shiraz with well-rounded tannins that linger. | 14.0% | £32.95 |
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ABV% May Vary

The management reserve the right to serve different vintages as the previous vintage is exhausted.

DRINKS LIST

DRAUGHT BEERS

	Half	Pint
Cobra	£3.95	£5.95
Kingfisher	£3.95	£5.95

BOTTLED BEERS & CIDER

Cobra	660ml	£6.50
Carlsberg Export	660ml	£5.95
Tiger	330ml	£4.25
Becks Non-Alcoholic	275ml	£3.95
Strongbow Cider	Pint	£5.95

SOFT DRINKS

Coke	£2.95
Diet Coke	£2.95
Lemonade	£2.75
Tonic Water	£2.75
Bitter Lemon	£2.75
Ginger Ale	£2.75
Soda Water	£2.75
Mango Juice	£3.50
Orange Juice	£3.50
Pineapple Juice	£3.50

LASSI - YOGURT DRINK

Sweet or Salted	£4.95
Mango	£4.95

WATER

	750ml
Still or Sparkling	£3.95

APERITIFS

	50ml
Martini Dry or Sweet	£5.25
Campari	£5.25
Dubbonet	£5.25

WHISKY

	25ml
Teacher's Whisky	£4.95
Jameson Irish Whiskey	£4.95
JW Black Label	£5.95
Malt Whisky	£5.95

BOURBON WHISKY

	25ml
Jack Daniels	£5.95

VODKA

	25ml
Smirnoff Vodka	£4.95

GIN

	25ml
Gordon's Gin	£4.95

RUM

	25ml
Bacardi	£4.95
Malibu	£4.95
Captain Morgan Spiced Rum	£4.95

BRANDY - COGNAC

	25ml
Martel	£5.50
Courvoisier VS	£5.50
Remy Martin VSOP	£5.95

LIQUEURS

	25ml
Tia Maria	£5.25
Drambuie	£5.25
Grand Marnier	£5.25
Cointreau	£5.25
Sambuca	£5.25
Crème de Menthe	£5.25
Baileys	£5.25
Southern Comfort	£5.50
Disaronno	£5.95

SHERRY & PORT

Tio Pepe (Dry)	£5.25
Amontillado (Medium)	£5.25
Bristol Cream (Sweet)	£5.25
Port	£5.25

Mixer With Above Drinks

£1.60