

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 [Ⓞ]

each £0.50

Crispy thin wafers served with array of sauces.

Vegetable Samosa [Ⓞ] (2pcs)

£3.99

Fried triangular filo pastry with a a savory filling, including spiced potatoes, onions,peas. accompanied by chutney

Aloo Papri Chaat [Ⓞ]

£6.99

Spicy and Tangy with Zing - taste this to have a explosion of flavours in your mouth.

Samosa Chaat [Ⓞ]

£6.99

Spicy chanay with veg samosas with spicy tamarind chutney.

Chilli Paneer [Ⓞ]

£7.99

Paneer fried and marinated in home spices served with mixed peppers

Paneer Tikka [Ⓞ]

£5.99

Cubes of paneer, onion and bell peppers are marinated with spices and yogurt and then roasted in the clay oven to perfection

Pani Puri [Ⓞ] (6pcs)

£4.99

Crispy, hollow, fried dough balls (puri) stuffed with boiled potatoes and chickpeas.

Served with spicy tangy water and sweet imli chutney

Sides

Fresh Salad

£2.99

Fries

£2.99

Peri Fries

£2.99

Please advise mild, medium or spicy.

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10% mandatory service charges will be applicable.

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Non Veg Starters

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

Sheekh Kebabs (2pcs) £4.99

Minced Lamb mixed with spices and slow cooked on grill

Chicken Sheekh Kebabs (2pcs) £3.99

Minced chicken mixed with spices and slow cooked on grill.

Lamb Samosa (2pcs) £4.99

Chicken Tikka ① (5pcs) £7.99

Boneless chicken cubes with a spicy marinade and barbecued.

Lamb Tikka ① 5pcs £7.99

Marinated in spices & barbecued

Malai Tikka ① £7.99

Chicken marinated with cheese, butter and cream

Grilled Lamb Chops ① (5pcs) £10.99

Shami Kebab ① ② (2pcs) ③ £5.99

Minced Lamb mixed with fiery spices and fried with egg batter but the result is pillowy soft on your palette.

Peshawari Chapli Kebab ③ each £3.99

A new addition to 'Spice' Menu.

Tandoori King Prawns (4pcs) £13.99

Tandoori Chicken Wings £6.99

Prawn Tempura (5pcs) £9.99

Coated with crispy tempura crumbs and deep-fried

Village Famous Masala Fish ④ £8.99

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 ① 4pers £39.99

Why settle for one dish when you can get a bit of everything. The platter has seekh kebabs, tandoori wings, chicken and lamb tikka with lamb chops. Great for sharing!

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Chicken Dishes

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

Chicken Bhoona ① £10.99

Diced pieces of chicken cooked in onions, tomatoes & fresh herbs

Chicken Korma ① ② £9.99

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

Chicken Saag ① £10.99

Cooked in spinach with medium sauce

Chicken Tikka Masala ① ③ £11.99

Chargrilled chicken tikka cooked with cream & spices

Chicken Madras ① £9.99

Cooked with fairly hot spices

Achaari Chicken ① ③ £10.99

Chicken Jalfrezi ③ £10.99

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

Balti Chicken ① ③ £10.99

Chicken cooked in spices with fresh herbs

Butter Chicken ① ③ £10.99

Off the bone chicken cooked in butter with medium sauce

Afghani Chicken Karahi £10.99

Baby chicken on the bone

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Lamb Dishes

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Lamb Rogan Gosh ① £10.99

Cooked with green peppers, tomatoes, onions & indian herbs

Lamb Bhoona ① ₹ £11.99

Lamb cooked in onions, tomatoes & fresh herbs

Saag Gosht ① £10.99

Lamb with fresh spinach puree with garlic & mustard seeds

Afghani Lamb Karahi £10.99

Spring Lamb on the bone cooked in Afghan Style

Lamb Korma ① £10.99

Diced lamb mildly spiced cooked in fresh herbs in traditional way

Lamb Jalfrezi ① (Hot) £10.99

Green peppers flavoured lamb cooked in hot & sour sauce

Lamb Madras ① ₹ £10.99

Hot and fiery with a piquant flavour using famous madras spices

Balti Lamb ① £11.99

Cooked with extra onions in a medium sauce

Achari Gosht ① £11.99

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

Lamb Chops Karahi ① £11.99

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Vegetarian Dishes

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Mixed Vegetable Jalfrezi ① £6.99

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

Shahi Paneer Masala ① £6.99

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

Saag Paneer ① £8.99

Saag Aloo ① £6.99

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

Village Special Tarka Daal ‡ £6.99

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

Chana Masala ① £7.99

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

Makhni Daal £6.99

"Maa Di Daal" Black Urid Daal is a dish originating from the PAKISTANI subcontinent, notably in the Punjab region cooked with butter and cream

Bombay Aloo ① ‡ £6.99

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

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Village Specials

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Lahori Paya

£10.99

A famous Pakistani dish! Goats trotters slow cooked for hours in various aromatic spices, best served with fresh naan

Lahori Nihari

£11.99

Lamb shank slowly cooked overnight in traditional spices

Shahi Haleem

£10.99

Traditional lahori dish prepared with lentils, lamb & spices

Charsi Lamb

Freshly cooked to order - Allow 30 minutes

1/2 kg

1 kg

£22.99

£34.99

Charsi Chicken

Freshly cooked to order - Allow 30 minutes

1 kg

£27.99

Lamb Kabli Pilau

£10.99

(Weekend Special)

Maghaz (Brain) Masala

£10.99

(Weekend Special)

Seafood

Fish Tikka Karahi

£11.99

King Prawn Karahi

£13.99

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

Prawn Madras

£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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Biryani & Rice

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Plain Steamed or Pilao Rice £3.99

Egg Fried Rice (E) £5.99

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 (D) £8.99

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 (D) £9.99

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) £10.99

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

Rolls & Wraps

Chicken Tikka Wrap £6.99

Kebab Wrap £5.99

Paneer Wrap (V) £6.99

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Breads

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Naan (G) (S) £1.40

Traditional flat bread cooked in a tandoor

Butter Naan (G) £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) £1.80

Whole meal wheat flour cooked in a tandoor topped with butter

Methi Naan (G) £2.50

Kulcha (G) (S) £2.50

A type of leavened flatbread made from maida and rubbed with butter topped with sesame seeds cooked in a tandoor

Chilli Naan (G) £2.50

Traditional flat bread topped with fresh green chillies cooked in a tandoor

Garlic Naan (G) £2.50

Traditional flat bread topped with garlic cooked in a tandoor

Rogni Naan (G) (S) £2.99

Mughlai Naan bread topped with sesame seeds and butter cooked in a tandoor

Peshwari Naan (G) (S) £3.99

Traditional flat bread stuffed with coconut, almonds, cream and sultanas cooked in a tandoor

Cheese Naan (G) £2.99

Traditional flat bread stuffed with cheese topped with butter cooked in a tandoor

Onion Kulcha (G) £2.50

Jeera Naan (G) £2.50

Tandoori Paratha (G) £2.50

The king of breads. Crispy and fresh

Keema Naan (G) £3.99

Traditional flat bread stuffed with mince meat and topped with butter cooked in a tandoor

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Signature Mocktails

Pina Colada [ⓓ] [Ⓝ] £6.99

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

Virgin Lime Mojito £6.99

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

Lychee Martini £6.99

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

Strawberry Mojito £6.99

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

Blue Lagoon £6.99

Our version of it cinnamon sticks Blue sunrise with sparkling lemonade.

Mango Mania £6.99

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

Berry Burlesque £6.99

Created using fresh mint, an assortment of wild berries, lime juice, sugar cane and crushed ice.

Peach Mojito £6.99

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

Drinks

Lassi [ⓓ] £4.50

Mango | Salty | Sweet | Blueberry

Lassi Jug £10.99

Mango | Salty | Sweet | Blueberry

Milkshake [ⓓ] [Ⓝ] £4.50

Ferrero | Strawberry | Vanilla | Bubblegum | Oreo | Mango

Soft Drinks £2.40

Coke | 7up | Fanta | Water | Rubicon Mango | Fruit Shoot | Diet Coke

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Breakfast Menu

Sunday only 10am-2pm

Halwa Poori platter	£8.99
Halwa	£5.99
Poori 2pcs	£3.99
Aloo Bhujia	£6.99
Paratha	£2.50
Omelette egg	£3.99
Chana Masala	£7.99
Nihari	£10.99
Paya	£10.99
Rogni Naan	£2.99
Kulcha	£2.50
Sweet Lassi Jug	£11.99

Hot Drinks

Kashmiri Tea ⓓ Ⓝ	£3.99
Is pink, milky and creamy and is usually garnished with a sprinkling of chopped almonds and pistachios	
Tea/ Qawa/ Coffee ⓓ	£2.99

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KIDS MENU

Cheese balls	£3.99
Onion rings	£2.99
Mozarella sticks	£3.99
Chicken strips	£4.99
Fish fingers	£4.00
Chicken nuggets	£4.00
Chicken fillet burger	£4.49
Fries	£2.99
Peri-Peri fries	£2.99
Fruit shoot	£1.20
Kids Meal Deal	£7.99
Chicken burger with chicken nuggets and fruit shoot	

Village Desserts

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

Rusmalai	£4.50
Gajar Halwa	£5.99
Gajar Halwa with ice cream	£7.99
Lahori Falooda	£5.99
Kheer	£4.50
Kulfi (mango or pistachio or almond)	£3.99
Ice cream (2 scoops) (Strawberry, Chocolate, Vanilla)	£4.99

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