

36. Balti

Originated in Northern-most Pakistan. It is an aromatic & herby dish using an abundance of freshly ground garam massala & dhaniya cooked in a korai. Currently the craze of the midlands.

Chicken	€7.90	Mixed Vegetable	€6.90
Lamb or Beef	€8.90	King Prawns	€10.90
Mixed	€9.90		

37. Biryani

The common but much talked about dish. Splendid in taste and in a way an articulation of the hyderabadi ethos and personality. Since rice and meat constituted the staple diet of Hyderabad, peppers have breathed the aroma and refinement of the biriyani into some of meat and non meat dishes. Biryani dishes are meals in themselves. Served with a mixed vegetable curry.

38. Chicken or Meat (A generous mixture of chicken, lamb, prawns) €9.50

39. Chicken Tikka €9.50

40. Mixed Vegetable (Suitable for Vegetarians) €8.50

41. King Prawn €12.50

42. Planet Spice Special €11.50

Vegetarian

These dishes are very palatable & an appropriate part of Indian diet. Vegetable dishes are either cooked dry or with natural juices in the vegetables supplying the moisture or with a little sauce.

43. Bindi Bhaji

Fresh okra ('Lady Fingers' - Exotic Vegetables) with crunchy spiced onions. This dish is dry but very tasty.

44. Chana Massala

Chick peas cooked in a masala gravy.

45. Sagaloo

Spinach & potatoes cooked with onions, garlic & spices.

46. Bombay Aloo

Spiced Potatoes.

47. Mushroom & Pea Bhaji

This dish is flavoured with stock & spices.

48. Tarka Dall

Three types of lentil cooked with a strong hint of garlic.

49. Masala Dall

Spicy lentil, delicacy incorporating fresh tomato, onion, with ghee fried garlic & Bangladeshi red chilli.

50. Aloo Gobi

Potatoes & Cauliflower.

51. Sag Paneer

Spinach cooked with paneer (Indian cottage cheese).

All of the dishes are available as a side dish
Side Dish €4.20 or Main dish €6.90

Rice

Pilau Rice

€2.00

The aromatic basmati cooked in dum, the perfect companion to any meal.

Special Pilau Pilau Rice fried with egg & peas.

€2.90

Fried Rice Basmati Rice fried in butter & onion.

€2.50

Steamed Rice

€2.00

Vegetable Pilau Rice

€2.50

Pilau rice fried with mixed vegetables.

Mushroom Pilau Pilau rice fried with mushroom.

€2.90

Bread & Accompaniments

Nan Leavened bread baked in the tandoor.

€1.50

Garlic Nan

€2.50

Nan coated with an abundance of fresh garlic & coriander.

Peshwari Nan

€2.50

Stuffed with sweet paste of crushed nuts & sultanas.

Keema Nan With spiced minced lamb stuffing.

€2.50

Chilli Nan Nan Infused with fresh green chillies & coriander.

€2.50

G.O.C. Nan

€2.90

Nan coated with an abundance of garlic, onion, coriander.

Parathia

€2.20

Layered wholemeal bread shallow fried in ghee.

Chappati Wholemeal bread cooked in a tawa.

€1.50

Raitha Yoghurt with cucumber & cream.

€1.50

Spicy Salad

€2.50

Chopped tomatoes, onion, cucumber mixed with fresh green chillis in a tangy citrus dressing.

French Fries

€1.50

Bangla Chips (Spicy Chips)

€1.70

Did you know!

The Planet Spice Restaurant has a stated policy on the following.

- No use of additives/preservatives/off the shelf concoctions in our kitchens.
- Indian food needs no artificial colourings, even though some establishments use them. However, carcinogenic food colours are strictly forbidden in our kitchen.
- To exceed or surpass the EU health & hygiene requirements in our organisation
- Groceries sourced from ISO 9002 quality system approved exporters as far as possible
- Meats & Vegetables sourced from HACCP complaint supplies only for full traceability.
- The use of low cholesterol polyunsaturated oils to encourage "healthy heart"

'We care so that you can eat with confidence'



Planet Spice

Finest Indian Cuisine

Grand Opening

7.00p.m. 8th August 2007

Take-Away Menu

No.8 Mary St., Clonmel, Co. Tipperary

www.planet-spice.com

Phone: 052 76985 Fax: 052 76987

Appetizers

1. Onion Bhajis

World famous snack of spicy onions deep fried in a coating of gram flour until golden brown.

€2.90

2. Samosas

Triangular shaped pastry pockets deep fried. Available with a choice of fillings, minced lamb & vegetables.

€2.90

3. Chicken Pakura

Selected pieces of spiced chicken, dipped in butter & deep fried

€3.70

4. Shish Kebab

Tender minced lamb seasoned with onion, fresh mint, herbs & touch of ground spices roasted in the tandoor.

€3.70

5. Fish Pakura

Small chunks of cod delicately spiced, dipped in butter & deep fried until golden brown.

€4.50

6. Chicken/Lamb Tikka

Marinated in a special blend of spices & cooked in tandoor, resulting in a most delicious & succulent kebab.

€3.70

7. Aloo Tikka

Dumplings of spicy mashed potatoes, laced tamarind & yogurt sauce.

€2.90

8. Tandoori Chicken

Chicken with bone marinated in traditional indian spices & yogurt roasted in the tandoor oven.

€3.70

9. Tandoori King Prawns

Plum fresh water prawns refreshingly marinated in a citric blend of lemon juice, ajwain & green cardamon & grilled in tandoor.

€6.90

10. Planet Spice Special Platter

A fabulous amalgam of kebabs & tikkas, chicken tikka, sheek kebab, meat somosa & onion bhaji served with contrasting dips.

€6.90

Connoisseurs Main Courses

11. South Indian Garlic Chicken

Barbecued pieces of chicken in a fresh garlic & chilli sauce with coriander & crisp red chilli.

€9.50

12. Chicken Raj

Succulent pieces of tandoori baked chicken cooked in a delicate sauce with cream, ground pistachio, coconut, butter & aromatic spices.

€9.50

13. King Prawn Chilli Massala

Marinated King prawns barbecued, then delicately spiced with onion & green pepper in a thick spicy sauce.

€11.90

14. Butter Chicken

Tandoori chicken cooked in butter & cream sauce & crushed roasted nuts.

€9.50

15. Deshi Chicken

An exquisite dish from punjab, chicken braised in a spicy massala of garlic, ginger, onions, tomatoes & capsicums with a light coating of crushed coriander seeds.

€9.50

16. Chicken/Lamb Pasanada

€9.50

17. Cashewnut Chicken

Cooked in a smooth sauce with cashewnuts & fresh cream.

€9.50

18. Tandoori Mixed Jhalfrezi

Combination of tandoori chicken (on the bone), sheek kebab, chicken tikka & lamb tikka.

€12.90

North Indian Tandoori Specialities

An ancient style of cooking which originated in the rugged North West frontier of India, the natural healthy & earthy tones of our tandoori dishes is achieved by the use of only fresh herbs & spices in the marinade, resulting in maybe not the most colourful... but definitely the most delicious & succulent kebab!! served with onion, fresh green salad & yogurt relish.

19. Chicken Tikka

€8.40

20. Tandoori Chicken (Half) On the Bone

€6.90

21. Chicken or Lamb Shaslick

€8.40

22. Tandoori King Prawns

€13.50

23. Sheek Kebab

€7.40

24. Tandoori mixed special

€9.90

A feast of tandoori varieties consisting of tandoori chicken, chicken tikka, lamb tikka, sheek kebab

Traditional Main Courses

25. Massala

The all time favourite dishes invented by a world famous but unknown British curry chef in the early 70's as a way of exploiting his already popular chicken tikka. We present our own exclusive recipe.

Chicken Tikka

€9.50

Mixed Massala

€10.50

Tandoori King Prawns

€10.90

Mixed Vegetable

€6.90

26. Jalfrezi

Boneless barbecued chicken cooked in a spicy sauce with chopped onions, green peppers & fresh green chillies.

Chicken Tikka

€9.50

Mixed Vegetable

€6.90

Lamb Tikka

€9.50

King Prawns

€10.90

Taste
Strength



Hot

Very Hot

Extra Hot

27. Korma

Very mild creamy curry. Sweetly flavoured with ground almonds, coconut flour & fresh cream.

Chicken €7.90
Lamb or Beef €8.90
Mixed €9.90

Mixed Vegetable €6.90
King Prawns €10.90

28. Curry

Basic curry cooked with medium spice & lots of sauce.

Chicken €7.90
Lamb or Beef €8.90
Mixed €9.90

Mixed Vegetable €6.90
King Prawns €10.90

29. Bhuna

The meat is gently cooked with caramelised onions, green peppers, & fresh tomatoes together with medium spiced & sprinkle of fresh chopped dyania.

Chicken €7.90
Lamb or Beef €8.90
Mixed €9.90

Mixed Vegetable €6.90
King Prawns €10.90

30. Madras

Fairly hot curry with lots of sauce.

Chicken €7.90
Lamb or Beef €8.90
Mixed €9.90

Mixed Vegetable €6.90
King Prawns €10.90

31. Vindaloo

Very hot with potatoes.

Chicken €7.90
Lamb or Beef €8.90
Mixed €9.90

Mixed Vegetable €6.90
King Prawns €10.90

32. Phall

Extremely hot, only prepared for those daring hot curry eaters.

Chicken €7.90
Lamb or Beef €8.90
Mixed €9.90

Mixed Vegetable €6.90
King Prawns €10.90

33. Rogan Josh

This dish acquires its name from the rich red appearance, which in turn is derived from ghee fried tomatoes & paprika.

Chicken €7.90
Lamb or Beef €8.90
Mixed €9.90

Mixed Vegetable €6.90
King Prawns €10.90

34. Sagwala

Delicately spiced cooked with chopped spinach.

Chicken €7.90
Lamb or Beef €8.90
Mixed €9.90

Mixed Vegetable €6.90
King Prawns €10.90

35. Pathia

Sweet sour & fairly hot dish. Cooked with onion, peppers & tomatoes.

Chicken €7.90
Lamb or Beef €8.90
Mixed €9.90

Mixed Vegetable €6.90
King Prawns €10.90