

## BIRYANI DISHES

Medium, basmati rice cooked with a blend of special herbs & spices

- 119. Chicken Biryani 14,95
- 120. Chicken & Mushrooms Biryani 14,95
- 121. Lamb Biryani 16,95
- 122. Prawns Biryani 17,95
- 123. Lamb and Prawn Biryani 17,95
- 124. Lamb and Mushrooms Biryani 16,95

## BALTI DISHES

Prepared to your taste : These established dishes consist of fresh tomatoes, garlic, onions, peppers, herbs & spices.

- 125. Balti Chicken 12,95  
Succulent chicken breast cooked with tomatoes, onions, ginger, peppers garlic, cumin & fresh coriander
- 126. Balti Chicken with Mushrooms 12,95  
Boneless chicken breast cooked with herbs, spices, tomatoes, fresh ginger, garlic & mushrooms
- 127. Balti Chicken & Palak 12,95  
Boneless chicken breast prepared with spinach, tomatoes, fresh ginger, onions, peppers & garlic
- 128. Balti Chicken & Aloo 12,95  
Boneless chicken cooked with tomatoes, onions, peppers, garlic & fresh potatoes
- 129. Balti Chicken & Mixed Vegetables 12,95  
Boneless chicken pieces of breast cooked with fresh vegetables, tomatoes, onions, garlic herbs & spices
- 130. Balti Lamb 12,95  
Pieces of succulent lamb prepared with fresh herbs & spices cooked with tomatoes, onions, peppers & garlic
- 131. Balti Lamb & Palak 14,95  
Pieces of lamb cooked with fresh herbs, spices tomatoes, fresh ginger, onions, garlic & spinach
- 132. Balti Lamb Tikka & Mushrooms 14,95  
Lamb tikka pieces cooked in clay oven prepared with mushrooms, tomatoes, garlic herbs & spices



- 133. Balti Lamb Tikka 14,95  
Succulent lamb tikka pieces cooked in clay oven & then prepared with, herbs, spices, fresh onions, garlic & ginger
- 134. Balti King Prawn Tikka 16,95  
King prawn cooked in a clay oven then prepared with herbs, spices, onions, garlic & ginger

## VEGETARIAN SPECIAL

Prepared to your taste : These established dishes consist of fresh tomatoes, garlic, onions, peppers, herbs & spices.

- 135. Aubergine Dopiaza 11,95
- 136. Tadka Dall 11,95
- 137. Spinach & Potato 11,95
- 138. Potato Gobi 11,95
- 139. Potato & Aubergine 11,95
- 140. Peas Bindi & Potato 11,95
- 141. Vegetables Mili Juli 11,95
- 142. Potato & Chickpeas 11,95
- 143. Palak & Paneer 12,95
- 143a Simar's Special Dum Aloo 11,95 (Potato)

## VEGETARIAN BIRYANI

All prepared with special aromatic herbs & spices

- 144. Mushrooms & Sweetcorn 12,95
- 145. Mixed Vegetables 12,95
- 146. Peas, Sweetcorn & Potato 12,95

## TANDOORI DISHES

- 147. Tandoori Mixed Grill 17,95  
Tandoori lamb tikka, chicken & seekh kebab with vegetable sauce.
- 148. Tandoori Chicken 16,95  
Shashlik Kebab  
Chicken breast marinated in a masala sauce cooked in tandoori oven with mushrooms & capsicums served on a sizzler plate with vegetable sauce.



- 149. Tandoori Lamb Tikka 17,95  
Boneless pieces of lamb marinated in yoghurt then cooked in a clay oven with fresh aromatic spices served with vegetable sauce served on a sizzler plate.
- 150. Tandoori Chicken 17,95  
1/2 chicken marinated in yoghurt cooked in a clay oven with special spices then served with vegetable sauce.
- 151. Tandoori Chicken Tikka 16,95  
Chicken breast marinated in tandoori sauce with yoghurt then cooked in a clay oven served with vegetable sauce served on a sizzler plate.
- 152. Tandoori Fish 17,95  
Fillet of Haddock marinated in herbs & spices then cooked in a clay oven served with vegetable sauce.
- 153. Fish Makhani 16,95  
Haddock cooked in special sauce with double cream, almonds garnished with cashew nuts & served.
- 154. Tandoori King Prawn Tikka 19,95  
King Prawn marinated in Tandoori sauce & yogurt then cooked in a clay oven with fresh herbs & spices, served with vegetable sauce in a sizzler plate.

## SIDE DISHES

Prepared in a delicate sauce, herbs & spices.

- 155. Bombay Potatoes 10,95
- 156. Chickpeas masala 10,95
- 157. Aubergine 10,95
- 158. Mushrooms 10,95
- 159. Spinach & Potatoes 10,95
- 160. Dal Makhani 11,95
- 161. Gobi Potatoes 10,95
- 162. Bindi Bhaji 10,95



## ACCOMPANIAMENTS

- 163. Keema Naan 4,50
- 164. Plain Naan 4,00
- 165. Garlic Naan 4,50
- 166. Peshwari Naan 4,50
- 167. Kulcha Naan 4,50
- 168. Cheese Naan 5,00
- 169. Chapati 2,20
- 170. Popadoms 1,95
- 171. Tandoori Roti 3,00
- 172. Curry Sauce 6,50
- 173. Raita 6,50
- 174. French Fries 4,50
- 175. Salad 4,50
- 176. Pickle Tray 4,00

## RICES

- 177. Basmati Pilau Rice 3,95
- 178. Boiled Rice 3,00
- 179. Lemon Rice 4,50
- 180. Vegetable Rice 4,50
- 181. Mushrooms Rice 4,95
- 182. Egg Fried Rice 5,00
- 183. Keema Fried Rice 5,50
- 184. Special Basmati Rice 5,95

## INTERNATIONAL DISHES

- 185. Fish & Chips 9,95
- 186. Omelette & Chips 7,95
- 187. Chicken Breast & Chips 9,95
- 188. Chicken Nuggets & Chips 7,95
- 189. Fish Fingers & Chips 7,95

## PIZZA

- 190. Tuna 8,50  
Tomatoes, Mozzarella, Tuna & Onion
- 191. Margarita 8,20  
Tomatoes, Mozzarella, Parmesan Cheese
- 192. Vegetarian 8,95  
Tomatoes Mozzarella, Mixed Vegetables
- 193. Hawaii 8,50  
Tomatoes Mozzarella, Chicken and Pineapple
- 194. Chilli Special 9,95  
Tomatoes, Mozzarella, Green Peppers, Chicken Tikka and Mushrooms



# Simar's Spice

## BAR & INDIAN RESTAURANT

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## STARTERS

### NON VEGETARIAN

1. **Dal, Vegetable, Chicken Soup** 5,95
2. **Chicken Pakora** 7,95  
Diced chicken breast coated with special herbs, spiced, gram flour & deep fried
3. **Tandoori Chicken Tikka** 7,95  
Chicken pieces marinated in herb, spices & yoghurt Cooked in a clay oven
4. **Chicken Wings** 7,95  
chicken wings marinated in herb, spices & yoghurt Cooked in a clay oven
5. **Sindi Chicken** 7,95  
Chicken pieces marinated in herbs & spices Dipped in egg yolk, bread crumbs & fried
6. **Lamb Tikka** 8,95  
Diced Lamb places marinated in herbs, spices & yoghurt cooked in a clay oven
7. **Simar's Special Tandoori Platter** 12,95  
Combination of chicken tikka, seekh kabab, lamb tikka served on hot sizzler plate.
8. **Seekh Kabab** 7,95  
Minced lamb with herbs & spices, green chillies, coriander, onions cooked in tandoori oven on a skewer
9. **Chicken Kabab** 7,95  
Minced chicken mixed with onion and herbs
10. **Meat Samosa** 7,95  
Seasoned minced lamb filled into triangular shaped filled pastry & deep fried
11. **Chicken Bhuna Puri** 7,95  
Chicken pieces cooked in bhuna sauce, herbs & spices then served on a puri
12. **Simar's Special Mixed Starter** 16,95  
Chicken Tikka, lamb tikka, seekh kabab, mushrooms pakora, chicken pakora, chicken kabab, samosa, onion bhaji & vegetable Pakora.

## VEGETARIAN

13. **Vegetable Samosa** 6,95  
Seasoned mixed vegetable in a triangular shaped filled pastry, deep crisp
14. **Onion Bhaji** 6,95  
Onion Pieces dipped in seasoned batter & deep fried until crisp
15. **Vegetable Pakora** 6,95  
Mixed vegetables coated in herbs & spices Deep fried with gram flour
16. **Garlic Mushrooms** 6,95  
Mushrooms served in garlic sauce
17. **Mushrooms Pakora** 7,95  
Mushrooms coated in seasonal gram Flour and deep fried
18. **Aloo Channa on Puri** 7,95  
Potatoes, chickpeas cooked in bhuna sauce, herbs & spices, then served on a puri
- 18a **Simar's Special Dum Aloo** 6,95  
(Potato)  
Slightly spiced oven baked potato with mixed spices on a bed of onion & capsicum



## SEAFOOD STARTERS

19. **Fish Pakora** 8,95  
Haddock pieces coated in seasoned gram flour & deep fried
20. **Sindi Fish** 8,95  
Haddock pieces coated in seasoned bread crumbs, dipped in egg yolk & deep fried
21. **Prawn Puri** 10,95  
Prawns cooked in a rich sauce with specially prepared chappati
22. **King Prawns Tikka** 11,95  
King prawns marinated in yoghurt with delicate herbs and spices\ coated over charcoal.

## TRADITIONAL DISHES

### CURRY DISHES

#### A selection of traditional spices & herbs

23. **Lamb Keema** 14,95
24. **Lamb Curry** 14,95
25. **Chicken Curry** 12,95
26. **Vegetables Curry** 11,95
27. **Prawns Curry** 14,95
28. **King Prawns Curr** 16,95
29. **Fish Curry** 16,95

## MADRAS DISHES

#### Medium spicy dish with chilli

30. **Lamb Madras** 14,95
31. **Chicken Madras** 12,95
32. **Vegetables Madras** 11,95
33. **Prawns Madras** 14,95
34. **King Prawns Madras** 16,95
35. **Fish Madras** 16,95

## VINDALOO DISHES

#### From south India cooked with

#### Very hot chilli sauce

36. **Lamb Vindaloo** 14,95
37. **Chicken Vindaloo** 12,95
38. **Vegetables Vindaloo** 11,95
39. **Prawns Vindaloo** 14,95
40. **King Prawns Vindaloo** 16,95
41. **Fish Vindaloo** 16,95



## BHUNA DISHES

#### A spicy dish cooked with Selection of herbs

42. **Lamb Bhuna** 14,95
43. **Chicken Bhuna** 12,95
44. **Vegetables Bhuna** 11,95
45. **Prawns Bhuna** 14,95
46. **King Prawns Bhuna** 16,95
47. **Fish Bhuna** 16,95

## MASALA DISHES

#### A not to spicy dish with herbs & spices

48. **Lamb Masala** 14,95
49. **Chicken Masala** 12,95
50. **Vegetable Masala** 11,95
51. **Prawns Masala** 14,95
52. **King Prawns Masala** 16,95
53. **Fish Masala** 16,95

## DOPIAZA DISHES

#### A medium curry dish cooked with lot of onions

54. **Lamb Dopiazza** 14,95
55. **Chicken Dopiazza** 12,95
56. **Vegetable Dopiazza** 11,95
57. **Prawns Dopiazza** 14,95
58. **King Prawns Dopiazza** 16,95
59. **Fish Dopiazza** 16,95

## DANSAK DISHES

#### Sweet and sour, cooked with pineapple and lentils with mild spice

60. **Lamb Dansak** 14,95
61. **Chicken Dansak** 12,95
62. **Vegetable Dansak** 11,95
63. **Prawns Dansak** 14,95
64. **King Prawns Dansak** 16,95
65. **Fish Dansak** 16,95

## KASHMIRI DISHES

#### Mild dish made up of pineapple, banana, lychees, mild spices and fresh cream.

66. **Lamb Kashmiri** 14,95
67. **Chicken Kashmiri** 12,95
68. **Vegetables Kashmiri** 11,95
69. **Prawns Kashmiri** 14,95
70. **King Prawns Kashmiri** 16,95
71. **Fish Kashmiri** 16,95

## RAGAN JOSH DISHES

#### A popular dish cooked with tomato, onion, green pepper and spices.

72. **Lamb Ragan Josh** 14,95
73. **Chicken Ragan Josh** 12,95
74. **Vegetables Ragan Josh** 11,95
75. **Prawns Ragan Josh** 14,95
76. **King Prawns Ragan Josh** 16,95
77. **Fish Ragan Josh** 16,95

## KORMA DISHES

#### A creamy dish with hebrs, fresh cream and coconut.

78. **Lamb Korma** 14,95
79. **Chicken Korma** 12,95
80. **Vegetables Korma** 11,95
81. **Prawns Korma** 14,95
82. **King Prawns Korma** 16,95
83. **Fish Korma** 16,95

## JALFREZI DISHES

#### A selection of mixed peppers, herbs, spices,cooked with fresh onions.

84. **Lamb Jalfrezi** 14,95
85. **Chicken Jalfrezi** 12,95
86. **Vegetables Jalfrezi** 11,95
87. **Prawns Jalfrezi** 14,95
88. **King Prawns Jalfrezi** 16,95
89. **Fish Jalfrezi** 16,95
90. **Simar's Special** 14,95

One of U.K's favorite cramy dishes, succulent pieces of chicken breast marinated with chefs special sauce, cooked with fresh herbs, aromatics,spices, tomato, ginger, onion, cream, garnished with fried onion and cashew nuts.

91. **Shahi Lahori Korma** 13,95  
Chicken Breast prepared and cooked with mild spices & herbs served in a mild sauce made with yoghurt, garlic, onion pure with almond and cream.
92. **Chicken Lahori** 13,95  
Diced Chicken cooked in balti sauce with tomatoes, onions fresh ginger & hint of yoghurt, served with aromatic herbs & spices.
93. **Butter Chicken** 13,95  
Pieces of chicken breast marinated in masala sauce, then cooked with butter, aromatic herbs and & spices.
94. **Garlic Chicken** 13,95  
Boneless chicken pieces prepared in garlic sauce & a special blend of herbs & spices cooked with fresh onions, ginger, garnished with Fresh Garlic.



95. **Delhi Chicken** 13,95

Boneless pieces of chicken breast delicately prepared with ginger & garlic and tomatoes, in a bald to enhance the flower of chefs special sauce.

96. **Garlic Chili Chicken** 13,95  
Boneless pieces of chicken breast delicately prepared with ginger & fresh onions and tomatoes with chili peppers.
97. **Chicken Badam** 13,95  
Boneless chicken breast marinated in chef's special sauce & cooked in butter with creamy sauce & ground almonds.
98. **Chicken Tikka Masala** 13,95  
Chicken tikka pieces cooked in a clay oven, serve in a special sauce with aromatic herbs & spices.
99. **Chicken Tikka Jalfrezi** 13,95  
Chicken tikka pieces cooked in a clay oven & served with a chefs special sauce with capsicum.
100. **Chicken Tikka Makhan** 13,95  
Chicken tikka pieces cooked in a clay oven, served in a special delicate sauce & double cream with onions, tomatoes, cashew nuts & almonds.
101. **Chicken Tikka Ragan Josh** 13,95  
Chicken tikka cooked in a clay oven & served with delicate tandoori sauce with fresh tomatoes.
102. **Murgh Dan Gali** 13,95  
Chicken pieces cooked with a delicate sauce & aromatic herbs, spices, pistachios, cashew nuts & garnished with sliced banana.
103. **Chicken Tikka Spinach** 13,95  
Chicken tikka pieces cooked in a clay oven with spinach in a special sauce.
104. **Chicken Tikka Kashmiri** 13,95  
Chicken tikka pieces cooked in a clay oven in a special creamy sauce with pineapple, lychees, banana & spices.
105. **Chicken Tikka Dahi** 13,95  
Chicken tikka pieces cooked in a clay oven with yoghut in a special sauce.
106. **Chicken Tikka Dansak** 13,95  
Chicken tikka pieces cooked in a clay oven with pineapple, lentils & mild spices.
107. **Chicken Tikka Pathia** 13,95  
Chicken tikka pieces cooked in a clay oven with selected herbs & spices for a sweet & sour taste.



108. **Chicken Tikka Achari** 13,95

Chicken tikka cooked in a clay oven then cooked with fresh onions, tomatoes, garlic anised, ginger & onion seeds, garnished with fresh coriander Pickle, a popular dish from Madras, India.

109. **Lamb Tikka Kashmiri** 15,95  
Lamb tikka pieces cooked in a clay oven in a special creamy sauce with pineapple, bananas & lychees.
110. **Lamb Tikka Rogan Josh** 15,95  
Lamb tikka pieces cooked in a clay oven & served with a special delicate sauce with onions, tomatoes, garlic & ginger.
111. **Lamb Tikka Jalfrezi** 15,95  
Lamb tikka pieces cooked in a clay oven & served with a special sauce and capsicums.
112. **Lamb Tikka Spinach** 15,95  
Lamb tikka pieced cooked in a clay oven & served with spinach in special sauce.
113. **Lamb Tikka Dahi** 15,95  
Lamb tikka pieces cooked in a clay oven with yoghurt in a special sauce.
114. **Lamb Lahori** 15,95  
Diced lamb cooked in a balti sauce with tomatoes, onions fresh ginger & a hint of yoghurt served with aromatic herbs & spices.
115. **Lamb Tikka Masala** 15,95  
Diced Lamb tikka pieces cooked in a clay oven in a special sauce with aromatic herbs & spices.
116. **Lamb Tikka Pathia** 15,95  
Lamb cooked in a clay with herbs & spices for a sweet & sour taste.
117. **Lamb Tikka Makhani** 15,95  
Lamb tikka pieces cooked in a clay oven in a special sauce with double cream, tomatoes, onions, almonds & carshew nuts.
118. **Lamb Tikka Achari** 15,95  
Lamb tikka cooked in a clay oven then with fresh onions, tomatoes, garlic aniseed, ginger & onion, garnished with fresh coriander pickle, popular dish from Madras, India.

