Spicy Kalkata Club

INDIAN RESTAURANT Fully Licensed



FOOD MENU & WINE LIST

Open 5-11pm

www.spicykalkataclub.com



Spicy Kalkata Club is a traditional Indian restaurant and takeaway located in Longlevens, a small and pleasant village in Gloucester. The restaurant was established in 2008 but has already made an impression on the residents of Longlevens as well as the surrounding areas of Gloucester.

The grand opening of Spicy Kalkata Club which took place in May last year was a spectacular event. Members of the public were invited to sample various alluring items from the menu as well as spend an evening with England and Gloucester rugby star Lesley Vainikolo, who officially opened the doors of the restaurant to the general public.

The venue is stylish and modern creating a vibrant atmosphere and the brightly coloured walls give the restaurant a fresh and vibrant look.

The welcoming and experienced staff can cater to every customers needs with an extensive menu packed with a variety of dishes ranging from the classic chicken tikka to the traditional Vindaloo. Spicy Kalkata Club's offering of traditional India food is of the highest standard and quality. The staff can also prepare dishes to the customers taste proving that excellent customer service is a top priority for the restaurant.





Spicy/Plain Papadam (Pickle tray 50p per head)	£0.75
King Prawn Puree (GLUTEN) Spicy prawns served in pancake	£5.95
Chicken/Lamb Tikka (DAIRY/MILK) Meat pieces marinated in exotic spices cooked in clay oven	£4.95
Vegetable Mix (V) (GLUTEN) Onion Bhaji, Pakora and Somosa	£4.50
King Prawn Butterfly King Prawn with exotic spices in batter, deep fried	£4.95
Tandoori King Prawn NEW (DAIRY/MILK) 3 pieces of King Prawn cooked with exotic spices in the clay oven	£6.95
Green Salad (V) Delicious & healthy green salad	£1.95
Shami Kebab (CONTAIN EGG) Minced lamb with special herbs fried with Indian spices	£4.95
Reshmi Kebab (CONTAIN EGG) Minced lamb with herbs and spices, fried in low heat with an omelette	£4.95

£0.75	Chicken/Vegetable Pakora (V) (GLUTE Chicken/Vegetable cooked in with Indian spices in batter, deep fried	_{N)} £3.95
£5.95	Garlic Mushrooms (V)	£3.90
£4.95	Somosa (Meat/Veg) (V) (GLUTEN) 3 pieces Meat/Vegetable cooked in with Indian spices in batter, deep fried	£3.90
£4.50	Onion Bhajee (V) 4 pieces medium spices, potatoes and onions, fried	£3.95
£4.95	Vegetable Mix Salad NEW (V) Fresh sweetcorn, tomatoes, coriander, carrots, onion mixed in a special medium spice	£3.95
£6.95 £1.95	Chicken Chat/Aloo Chat (DAIRY/MILK) Diced chicken cooked in a medium spiced sauce with also a special Indian chat spice	£4.95
£1.95 £4.95	Mix Platter NEW (DAIRY/MILK) Lamb/Chicken/King Prawn	£6.50
£4.95	Sheek Kebab (CONTAIN EGG) Minced lamb cooked in the clay oven with Indian spices	£4.75
	Tandoori Mix (DAIRY/MILK) Marinated Chicken, Lamb Sheek Kebab	£5.50



Spícy Kalkata Tandoorí Díshes Served with salad and mint sauce

Main

Tandori Mixed Grill NEW (main course only) (DAIRY/MILK) Consists of Chicken & Lamb tika, Sheek kebab and King prawns. Served with Nan		£14.95	
Chicken/Lamb Shashlick (main course only) (DAIRY/MILK) Breast chicken marinated and cooked with capsicum, onion and aubergine. Served with salad.	Chicken £9.95	Lamb £10.95	
Chicken or Lamb Tikka NEW (DAIRY/MILK) Breast of chicken or lamb marinated and cooked on a charcoal fire and recooked in a medium sauce.	Chicken £9.95	Lamb £10.95	
1/2 Tandoori Chicken NEW (DAIRY/MILK) Half a Chicken marinated and cooked on a charcoal fire and recooked in a medium sauce		£8.95	
Tandoori King Prawn Tikka (4) (DAIRY/MILK)		£14.95	
Tandoori King Prawn Bhoona NEW (DAIRY/MILK) Medium Tomato Sauce		£14.95	
Tandoori King Prawn Shashlick NEW		£15.95	

Dry dish with with tomatoe, capsicum and onion

Allergy advice: some of our menu items contain nuts, seeds, dairy/milk and other allergies.

We understand the dangers to those with severe allergies. Please ask if you need help to make an alternative choice.

(ALL DISHES CONTAIN DAIRY)



Spícy Kalkata Homemade Specíals

Chicken or Prawns: £9.95 | Lamb: £10.95 | King Prawn: £14.95 | Vegetable: £7.95

Chat (DAIRY/MILK)

Chosen food cooked in a medium spiced sauce with also a special Indian chat sauce

Tandoori Masala on the bone NEW Chosen food cooked with almond, (CONTAIN NUTS) coconut, fresh cream and masala sauce

(DAIRY/MILK)

Tandoori Pasanda on the bone NEW Chosen food cooked with almond, coconut, fresh tomato puree, with a fresh cream sauce (CONTAIN NUTS)

Tikka Masala (DAIRY/MILK) (CONTAIN NUTS)

Chosen food cooked in clay oven and cooked with fresh cream and masala sauce

Mowchak (DAIRY/MILK)

(CONTAIN NUTS)

Chosen food, marinated in a selection of imported spices from Assam, added to this is a delicious sauce prepared from exotic peppers and herb, garlic cream, honey and sesame seeds

Jaflong

(YOGURT) (DAIRY/MILK)

Chosen food in a selection of special peppers, marinated onion sauce and yogurt. Added to this fine sauce made from special spices and herbs imported from Bangladesh. Marinated tomatoes, poppy seeds, ajwain and kalikevah are also added to the sauce for a fuller spicy flavour. Also cooked with chick peas and potatoes. The dish from sylhett and is delicious to taste. Fresh green Chilli

Garlic Tikka Delight (DAIRY/MILK)

Chosen food marinated in combination of three mild spices then cooked with onions, garlic, coriander, green peppers and a combination of rich peppers (CONTAIN NUTS)

Jeera // (YOGURT) (DAIRY/MILK)

Chosen food cooked in a Bangladeshi style with Jeera as added flavour, a combination of fairly hot taste with donya patah and green chillies Murgh Masala (with rice) NEW Chosen food cooked in clay oven and with mince lamb cooked with fresh cream and masala sauce

£14.95 (DAIRY/MILK) (YOGURT) (CREAM) (CONTAIN NUTS)

Nilgiri NEW (YOGURT) (DAIRY/MILK)

Chosen food marinated in our secret coriander and mint recipe

Tatul NEW (YOGURT) (DAIRY/MILK)

Chosen food cooked in clay oven with onion, pepper, chilli and tamarind sauce (hot and tangy flavour)

Begum Bahar (YOGURT) (DAIRY/MILK)

Chosen food, stir fried in a combination of four spices, onions, garlic, coriander, mushrooms, aubergines and a combination of peppers, marinated mince lamb added for extra taste, a delicate eastern dish

Nawabi (DAIRY/MILK)

Chosen food cooked in charcoal then stir fried with onion, capsicum, a selection of herbs and spices

Tikka Paneer (DAIRY/MILK WITH CHEDDAR CHEESE)

Chosen food cooked in a clay oven, then cooked with selected spices added with cheese, fresh coriander and garli**c**

Tandoori Garlic Chilli / / / (DAIRY/MILK)

Chosen food chicken cooked in sauce made from seedless chilli, yogurt , Indian mustard and Indian spices.

Shatkora* NEW (DAIRY/MILK)

Chosen food with citirus fruit known as Shatkora, originating from Bangladesh. The wild orange fruit is also known for its medicinal properties.

Modhu Mati* NEW (DAIRY/MILK)

Chosen food cooked with taramind swerved in a sweet and sour sauce.



Chicken or Prawns: £9.95 | Lamb: £10.95 | King Prawn: £14.95 | Vegetable: £7.95

Tikka Jalfrezi (DAIRY/MILK) Chosen food cooked with fresh onion, green pepper & green chillies, a thick sauce. Fairly hot dish

Passanda (DAIRY/MILK) (CONTAIN NUTS)

Chosen food with almond, coconut, tomato puree, with a fresh cream sauce

King Prawn Delight NEW (DAIRY/MILK)

Chosen food cooked in charcoal fire oven and re-cooked in cream and various other spices. medium to mild (DAIRY) (CONTAIN NUTS)

King Prawn Chilli / (DAIRY/MILK)

Chosen food cooked in sauce made of chillies, yogurt, Indian mustard and many other spices

Lemony (Mild) (DAIRY/MILK) (CONTAIN NUTS) Chosen food cooked in a combination of mild spices with and addition of onion, garlic and ginger. A mild dish with fresh lemon and honey

A very hot dish imported from shunamgon. Made with hot fresh chillies, peppers and ginger. Great taste with an amazing naga chilli aroma. Recommended for hot food lover

Korai

Chosen food marinated in green peppers and Spanish onions, cooked in combination of spices

Tikka Sil Sila 🥒 (DAIRY/MILK)

Chosen food with special herbs, green chillie, potatoes and mushroom

Gosth Sangum (Mild) (DAIRY/MILK) (CONTAIN NUTS)

Chosen food cooked in a special spinach and fresh herbs sauce and cream

Butter Chicken NEW (Mild) (DAIRY/MILK) (CONTAIN NUTS) Chosen food cooked in a special fresh herbs sauce and cream including butter. Mild dish



Spícy Kalkata Baltí Díshes

Balti dishes are stir-fried with combination of many different medium spices, fresh coriander, green pepper & fenugreek served in balti pan. Recommended by all curry guides- a must for curry lovers

Chicken or Beef Balti	Chicken £8.50	Beef £9.50
Chicken or Lamb Tikka (DAIRY/MILK)	Chicken £8.95	Lamb £9.95
Garlic Chicken Tikka (DAIRY/MILK)		£9.50
Balti Chilli Chicken Masala NEW	(DAIRY/MILK)	£9.95
Chicken Tikka Saag Balti NEW (V)	(DAIRY/MILK) (WITH SPINACH)	£9.95
Mixed Balti Special NEW (V)	(DAIRY/MILK)	£9.95
Chicken Tikka Rezala Balti NEW (V) (DAIRY/MILK) (EGG)	£9.95
Chicken Mushroom Balti NEW (V)		£9.95
Aloo Bugum Balti NEW (V)		£7.95
Garlic Vegetable Balti NEW (V)		£7.95

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Jansak Dishes

A beautiful combination of spices with lentils, garlic and lemon juice, producing a hot, sweet and sour taste. Served with pulao rice

Chicken or Beef Chicken **£8.95** Beef £9.95 Chicken or Lamb Tikka (DAIRY/MILK) Chicken **£9.95** Lamb $\pounds 10.95$ £10.50 Prawn **King Prawn** £13.95 Vegetable (V) £8.50



Consists of basmaturice and served with vegetable curry

Chicken or Beef	(ALL DISHES CONTAI	Chicken	£8.95	Beef £9.95
Chicken or Lamb Tikka			£9.95	Lamb £10.95
Tandoori Chicken (DAIRY/N	1ILK)			£10.95
King Prawn				£12.95
Vegetable (V)				£7.95
Kalkata Special Mix (VEG)	(EGG) (DAIRY/MILK)			£12.95



	Chicken or Beef	(DAIRY/MILK) Chicken or Lamb Tk	Vegetable	Prawn	King Prawn
Korma (DAIRY/MILK) (NUTS)	£7.95	£8.95	£7.10	£8.95	£11.95
Bhoona	£7.95	£8.95	£7.50	£8.95	£11.95
Madras	£7.95	£8.95	£7.50	£8.95	£11.95
Vindaloo	£7.95	£8.95	£7.50	£8.95	£11.95
Malaya (Pineapple) (DAIRY/MILK) (NUTS)	£7.95	£8.95	£7.50	£8.95	£11.95
Dupaiza	£7.95	£8.95	£7.50	£8.95	£11.95
Saag (Spinach)	£7.95	£8.95	£7.50	£8.95	£11.95
Rogon	£7.95	£8.95	£7.50	£8.95	£11.95
Pathia	£7.95	£8.95	£7.50	£8.95	£11.95
Methi	£7.95	£8.95	£7.50	£8.95	£11.95

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Rice & Sundries Some rice may contain nuts/seeds please ask for allergy advice

(V) Mix Vegetable Masala (DAIRY/MILK)	£5.95
(V) Mushroom Bhajo	£4.50
(V) Aloo Koby Potatoes and Cauliflower	£4.50
(V) Bombay Potatoes Spicy Potatoes	£4.50
$(v) \ Tarka \ Dall \ {\mbox{Garlic Flavoured Lentils (DAIRY)}}$	£4.50
(V) Saag Bhjaji Spinach	£4.50
(V) Kabuli Chana Chick Peas	£4.50
(V) Saag Aloo	£4.50
(V) Mix Vegetable Curry	£4.95
(V) Saag Paneer (DAIRY/MILK) (WITH CHEDDAR CHEESE)	£4.95



Plain Nan	£2.50
Keema Nan	£3.10
Peshwari Nan (coconut/almond/sultana)	£3.10
Garlic Nan	£3.10
Garlic and Cheese Nana	£3.95
Garlic and Coriander Nan	£3.75
Cheese Nan	£3.50
Special Mix Nan ^{NEW}	£4.50
Tikka Nan	£3.50
Mix Nan (Keema/Cheese/Tikka) NEW	£4.95

Spicy Rice (WITH GREEN CHILLI)	£3.50
Keema Rice (DAIRY/MILK)	£3.75
Garlic Rice (DAIRY/MILK)	£3.50
Pilauo Rice (DAIRY/MILK)	£2.85
Boiled Rice	£2.85
Mushroom Rice (DAIRY/MILK)	£3.50
Egg Fried Rice (DAIRY/MILK)	£3.50
Spinach Rice (DAIRY/MILK)	£3.50
Paratha (GLUTEN)	£2.95
Keema Paratha NEW (GLUTEN)	£3.20
Stuffed Paratha (GLUTEN)	£3.20
Chapati (GLUTEN)	£1.95
Chips	£1.95
Raita (DAIRY/MILK)	£1.50



All dishes are served with chips and fried vegetables

Chicken Omelette (DAIRY) (EGG)	£7.95
Cheese Omelette (DAIRY) (EGG)	£7.95
Chicken Nuggets	£7.95

YOU MAY BRING YOUR OWN DRINK

(Terms & Conditions apply)



	Half	Pint	
Coke	£1.95	£2.95	
Diet Coke	£1.95	£2.95	
Lemonade	£1.95	£2.95	
Tonic Water	£1.95	£2.95	
Canada Dry	£1.95	£2.95	
Bitter Lemon	£1.95	£2.95	
Soda Water	£1.95	£2.95	
Orange Juice	£1.95	£2.95	
Pineapple Juice	£1.95	£2.95	
Glass of Water	£1.95	£2.95	
(Still or Sparkling)			
Bottle Water		£3.00	
J20	£2.50 per bottle		
Appletize	£2.50 per bottle		



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.75 £	4.95
.75 £	4.95
£	2.50
£	2.75
£2	2.75
	.75 £ .75 £ £



Tio Pepe	£2.50
Bristol Cream	£2.50
Double Measures	£4.50





Martell	£2.95
Remy Martin V.S.O.P	£3.50



Cinzano Bianco	£2.95
Martini (Sweet or Dry)	£2.95
Pimms	£2.95
Port	£2.95
Campari	£2.95
Mixed with Soft Drink	£3.25
Double Measures	£5.55



Bells Whisky	£2.95
Jack Daneiels	£2.95
Jamesons Irish Whiskey	£2.95
Single Malt Whiskey	£2.95
Bacardi	£2.95
Malibu	£2.95
Gordons Gin	£2.95
Mixed with soft drinks	£3.50
Double Measure	£5.50



Archers	£2.95
Baileys Irish Cream	£2.95
Cointreau	£2.95
Drambuie	£2.95
Sambucca	£2.95
Southern Comfort	£2.95
Tia Maria	£2.95
Double Measure	£5.50



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Bottle of White (Medium or Dry)	£12.95
Bottle of Red	£12.95
Wine by the Glass (175ml)	£3.25
Wine by the Glass (large)	£4.50
Rose Wine by the Glass (175ml)	£3.50
Rose Wine by the Glass (Large)	£4.75



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Chablis (France)	£18.95
Bright, full and lemony yellow in appreance with a soft nose and steely, positive crisp palate with fine balance and buttery fruit.	
Vivete Pinot Grigio Dette Venezezie (Italian)	£14.95
A fresh crisp fruity wine from the Veneto region of north east Italy. Well-balanced with gooseberry.	
Marlborough Sauvignon Blanc (New Zealand)	£15.95
This wine is dry and fresh with passion fruit and citrus flavours. Medium bodied with crisp finish.	
Yellow Tail Chardonnay (Australia)	£15.95
Lovely Peachy, Vanilla and coconut aroma. This wine has a rich creamy toasted	

finish on the plate whist being silky smooth and easy to drink.



Cabernot Sauvignon (Australian)	£14.95
The soft full bodied wine with flavours of fruits of the forest and aromas of mulberry and redwood. It is an ideal accompaniment to red meat & cheese.	
Cateauneuf Du Pape (France)	£22.95
Deep purple in appearance with rich complex nose and a broad fruity palate with firm tannins and a warm spicy backbone.	
Chianti (Italy)	£14.95
Deep ruby in colour with a fine floral savoury nose, medium bodied with an alegant palate full of juicy cherry and plum fruits.	
Jacob Creek Shiraz	£15.95
A firmly spicy red wine good colour, peppery spice and subtle oak on the nose leading to pumy fruit palate and firm tannins.	
Faustino Vii Rioja (Spain)	£16.95
One of our best sellers, it has fruity flavours and is perfect to go with starters and everyday meat and poultry dishes.	
Faustino V Rioja (Spain)	£22.95
Mature wine with old and rip plumy flavours.	







Mateus Rose (Portugal)

This world famous rose wone from Villa Real just north of Douro Valley, medium sweet in character with light refreshing fruit gently sparkle

Pink Elephant (Portugal)

The ultimate rose wine from Portugal, created by won of the worlds greatest wine makers, Jose Neiva and David Baverstock. This wine has intense fruity aromas, mouth watering juiciness, crisp fresh flavour with hints of strawberries and raspberries. Goes well with hot spicy foods.



Asti Spamante

£18.95

£12.95

£14.95

An excellent sparkling wine with a distinctive fruity taste. Only the finest of Mascato Bianco grapes from the heart of Italy. Prestigious D.O.C.G area selected in the making of this exceptional wine. Enjoy on any occasion.

Moet & Chandon Brut Imperial Pale Gold in colour with creamy, bisvuits aromas, good depth and concentration, lively but with a soft dry finish.

£45.95



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Dear customer, if there is any comments or improvements abour our service please suggest in our comments book or please email aft264@aol.com

"If there isn't the curry of your choice on our menu, our chef will specially create your very own"

YOU MAY BRING YOUR OWN DRINK (Terms & Conditions apply)

We do not accept cheques | Minimum card payment £10 | We maintain a high standard & quality of food | Free Car Park | Disabled access available



