EXCLUSIVE DISHES

Chef's Special Chicken (m) £11.95 A special mild dish created with marinated diced chicken breast in our chef's special secret recipe.
Bashundhara King Prawns £11.95 Giant roasted tiger prawns cooked with fresh chilli coriander garlic, cooked into dozen spice and herb sauce
Chingri Murchi Massalam £11.95 Giant tiger prawns, cooked with fresh peppers, fresh chillis & ground spices, a faintly hot & flavourable dish
Tandoori King Prawn Massala (m) £11.95 Giant tiger prawns cooked in fresh cream with ground roasted almonds, sultanas and coconut milk, a mild & creamy dish
Modhu Minty Lamb Aloo £9.95 Tender chuncks of lamb with honey and fresh mint, then slow cooked with new potatoes in a medium thick sauce
Murgh Amdani (m) £9.95

Fillets of premium fish subtly marinated in tantalising spices, tenderly baked in clay oven, delicately blended in a tangy, creamy sauce.

Succulent chicken tikka prepared in the tandoori oven then cooked with

sweet mangoes in a fresh cream sauce. A fruity, mild and creamy dish

Fish Tikka Massala

SPECIAL EXCLUSIVE AWARD WINNING DISHES

Tawa Labra (Winner 2010 & 2012) ## £10.95

Marinated grilled chicken cooked with fresh ginger, garlic, fresh green herbs, fine grained chilli, lemon, fresh capsicum and coriander. Served on a hot tawa WINNER SHROPSHIRE COUNCIL CURRY CHEF OF THE YEAR 2010 & CURRYLIFE MAGAZINE NATIONAL CURRY CHEF OF THE YEAR 2012

Telaphia £10.95

Fresh water white soft fish sprinkled with fresh ground spices and pan fried to perfection in a rogan sauce

Capsila Murghi (Winner of 2012 & 2013) . . . £10.95
Succulent fresh breast chicken, marinated with fresh garlic, ginger, herbs, fusion cooked with roasted honey lemon & chilli, then cooked into a medium to hot curry. A highly recommended dish, (this dish is about one and a half chilli rating)
WINNER OF CURRYLIFE MAGAZINE NATIONAL CURRY CHEF OF THE YEAR 2012 & SHROPSHIRE COUNCIL CURRY CHEF OF THE YEAR 2012

Goan Tiger Prawn Takari £12.95

Fresh tiger prawns marinated in olive oil, lime juice, garam masala, garlic & ginger paste, then cooked with grated coconut, curry leaves & panch puran creating a mild yet spicy flavour

(m) = Mild | C = Hotness Extra Chicken = £1 extra | Extra Veg or Sauce = 30p each

ALL OUR CHICKEN IS FRESH UK - EC CODE 1038. OUR VEGETABLES ARE ALL FRESH, WE DON'T USE FROZEN VEG. ALL OUR LAMB IS PREMIUM, WE PAY A LOT MORE FOR FRESH PRODUCE AND SOMETIMES WHEN WE ARE AT MARKET, EVEN IF IT'S AN EXPENSIVE DAY, WE DON'T OPT FOR FROZEN SO BE ASSURED YOU WILL GET FRESH FRESH!

RICE

Steam Boiled Rice				£2.75
Fried Rice				£2.85
Saffron Pilao Rice (Basmati)				£2.85
Garlic Fried Rice				£2.95
Lemon Fried Rice				£2.95
Chilli Fried Rice				£2.85
Egg Fried Rice				£2.95
Mushroom Pilao Rice				£3.10
Special Rice				£3.10
Vegetable Rice				£3.10
Keema Rice				£3.35
Coconut Rice				£3.35
Chicken Fried Rice				£3.35
South Indian Rice (Award Wind				£3.35
Special aromatic mint, lemon and chilli flavo	ured			00.75
Special Award Winning R			٠	£3.75
Special basmati rice cooked with chicken, h spices, herbs & coriander	oney, chilli, i	emon,		

NAAN BREADS

III U III DILLI IDO	
Dough made fresh daily to ensure premium quality	
Plain Naan £2.45	5
Coriander Naan £2.75	5
Onion Naan £2.75	5
Chilli Naan £2.75	
Garlic Naan £2.95	5
Cheese & Onion Naan £2.95	5
Peshwari Naan £3.10	
Keema Naan £3.10)
Chicken Tikka Naan £3.10	

WHOLE MEAL BREADS

Chapati.								÷	÷.		÷	£1.75
Tandoori I												
Paratha.	 ÷	÷	÷	÷	÷	÷	÷		÷	÷		£2.85

ACCOMPANIMENTS

Chips		÷		÷	÷	÷	÷		÷	£2.55
Papadum (including chutneys)		÷.	÷	i.	÷	÷.	ı.		÷	£0.85
Spicy Papadum										
Lime, Mix or Chilli Pick	de	Ţ,			÷	ú	ı.		÷	£0.50
Raitha, Mixed, Onion of										
Lime, Mix or Chilli Pick	кlе	÷		÷		÷				£0.50

DRINKS

Can (0	Coke/Diet Coke)			÷			÷	£1.00
	(330ml Bottle) .							

SUNDAY, MONDAY AND TUESDAY EVENINGS

4 COURSE GOURMET

INCLUDES:

1 PAPADUM WITH CHUTNEY
CHOICE OF STARTER (up to £3.95)
CHOICE OF MAIN (up to £6.95)
CHOICE OF RICE OR NAAN
(up to £2.85)

£10.95

per person
Dine In Only

YOU CAN HAVE ANY DISH FROM THE MENU AT THE DIFFERENCE OF COST ON THE MENU, PLEASE ASK A STAFF MEMBER FOR MORE INFO.





Admira S P I C E

SHREWSBURY'S AWARD WINNING PREMIER INDIAN RESTAURANT & TAKEAWAY

10% DISCOUNT OFF TAKEAWAY

IINIMUM ORDER £10

WE HAVE WON MANY PRESTIGIOUS REGIONAL AND NATIONAL AWARDS INCLUDING SHROPSHIRE COUNCIL CURRY CHEF OF THE YEAR 2010 AND 2012, CURRYLIFE MAGAZINE NATIONAL CURRY CHEF OF THE YEAR 2010, 2011, 2012 AND 2013, AND SPICE TIMES MAGAZINE BEST WEST MIDLANDS RESTAURANT AND HAVE STARRED ON BBC1 ON THE JOHN BISHOP SHOW.

WE ARE THE ONLY INDIAN RESTAURANT IN SHROPSHIRE THAT HAS BEEN SELECTED TO REPRESENT GB IN EUROPE BY BRITISH HM AMBASSADOR ANDREW PAGE IN THE TASTE OF BRITAIN CURRY FESTIVAL IN SLOVENIA ON 21ST FEBRUARY 2013.



PLEASE NOTE: Most of our dishes contain certain allergens. Please enquire about your meal when ordering and we will be happy to advise you on your choices.

The management reserves the right to refuse service. We reserve the right to change prices without prior notice. Outside catering service available for small parties gatherings, etc. Please contact us.

Welcome to the "One and Only"

The Admiral Spice
Indian Restaurant & Takeaway

WE CATER FOR SMALL & LARGE PARTIES

OPEN 7 DAYS 6PM TILL LATE

Admiral Duncan Inn, Baschurch, Shrewsbury, SY4 2AY (01939) 262 521 or 262 522 OUT OF HOURS: 07846 898 223

www.admiralspice.co.uk
All major credit cards accepted

STARTERS

All starters are served with accompanying dips and fresh crisp salad

dips and irest crisp salad	
Onion Bhaji £3.35 Onions and medium herbs and spices deep fried into ball	
Shukla Aloo. £3.35 Dried oven baked potato with turmeric and fresh lemon juice	
Dried oven baked potato with turmeric and fresh lemon juice	
Garlic Mushroom £3.35	
Pan fried in garlic Chicken or Veg Samosa £3.35	
Medium Spiced, filled pastry, deep fried	
Prawn Cocktail £3.95	
Fresh water prawns on a bed of lettuce with sauce	
Black Peppercorn Chicken £3.95	
With crushed black pepper and spices	
Tandoori Chicken £3.95	
Chicken on the bone, marinated with cardamom and paprika spices (tender and full flavour)	
Saffron Chat (Chicken) £3.95 Cooked with chat masala tangy but flavourable texture	
Stuffed Pepper (Chicken or Lamb) £4.25 Chicken or lamb stuffed in a peper, cooked in tandoor	
Charles Charat Kabab	
Minced lamb mixed with coriander, fresh herbs and ground spices	
Chicken and analy Tibbe	
Pieces of succulent chicken or lamb marinated and cooked in the tandoor	
Chicken Pathia Puri £4.95	
Sweet and sour, slightly hot served in a pancake	
Mix Tandoori £4.45	
Chicken and lamb tikka, sheek kebab and onion bhaji, served as a mixture	
Chicken Pakora £3.95	
Chicken coate in spicy batter Tandoori King Prawn £5.25	
Tandoori King Prawn £5.25 Marinated tiger prawns cooked in a tandoor	
Strips of paneer (Indian cheese) stir fried with fresh green chillies, spring onions and peppers in a tangy chilli relish.	
and peppers in a tangy chilli relish.	
Prawn on Puri £4.95 Prawns cooked with medium spices & served on a Bengali pancake.	
Prawns cooked with medium spices & served on a Bengali pancake.	
King Prawn on Puri £5.55	
King Prawn on Puri £5.55 Bengali tiger prawns cooked with medium spices & served on a Bengali pancake	
on a bengan pancake	

SIZZLING TANDOORI GRILL

All tandoori grills are accompanied with crisp salad (dressing on request only)

Kebab Platter (for 2 people) £9.95
A selection of mixed appetisers
Chicken or Lamb Tikka £7.35
Succulent bite sized pieces of chicken or lamb grilled to perfection
Tandoori Chicken £7.65
Half chicken marinated with cardamom & a dozen spices
Shaslick £9.95
Chicken or lamb cooked on skewers with capsicum, onion & tomato
Special Garlic £8.95
Chicken tikka pan fried with garlic & herbs
Saffron Special Grill £10.50
A selection of chicken & lamb tikka's, tandoori chicken & sheek kebab
Jinga Tandoori £11.95
Giant tiger prawns marinated in garam masala & a dozen herbs skewered
over charcoal served with crisp salad

OLD FAVOURITES

Veg Chicken Chicken Lamb or Tikka Prawn or Lamb Pra

			ПККа	Lamb Tikka	Prawns
Curry (asic spice, medium sau	£6.45	£6.75	£7.40	£7.90	£10.95
Shuna (ooked with garlic, onior elected spices, medium		£6.75 & green her	£7.40 rbs with	£7.90	£10.95
Orma (m) ooked with coconut mill sweet mild curry for the	£6.45 k, coconut, s ose with a de	£6.75 sultanas & fr elicate taste	£7.40 resh cream, (m)		£10.95
//alaya (m) ooked with mild spices,	£6.45 pineapple a	£6.75 and cream (i	£7.40	£7.90	£10.95
Oopiaza (ooked with generous poeppers, medium spices	£6.45 ortions of or	£6.75 nion & fresh	£7.40	£7.90	£10.95
Sagwala (ooked with fresh spinad	£6.45 ch and spice	£6.95 es, medium l	£7.40	£7.90	£10.95
Rogan Josh (ooked with fresh herbs yer of coriander, onions	£6.45 & spices ga & tomatoe	£6.75 arnished with	£7.40	£7.90	£10.95
/lethi (ooked with plenty of fer ith lots of flavour	£6.45 nugreek, ser	£6.75 mi-dry dish	£7.40	£7.90	£10.95
Aadras (() lightly hot dish	£6.45	£6.75	£7.40	£7.90	£10.95
Ohansak (() delicious combination of ight sweet & sour	£6.45 of spices, pi	£6.75 neapple & le	£7.40 entils,	£7.90	£10.95
Pathia ((ooked with concentrate our & slightly hot	£6.45 d tomato &	£6.75 spices, swee	£7.40 et,	£7.90	£10.95
Ceylon (() ooked in slightly hot spi	£6.45 ices with hir	£6.75	£7.40	£7.90	£10.95
Adda (ooked with fresh ginger	£6.45 ground spi	£6.75 ices, aromat	£7.40 tic dish	£7.90	£10.95
/indaloo (((ery hot & spicy dish	£6.45	£6.75	£7.40	£7.90	£10.95
Phall ((((ery, very hot, not for the	£6.45 faint hearte	£6.75	£7.40	£7.90	£10.95
alfrezi ((£6.45		£7.40	£7.90	£10.95

£6.45 £6.95 £7.40 £7.90 £10.95

A hot favourite cooked with fresh green chillies &

Very popular dish in the Midlands & surrounding counties,

cooked with onions, tomatoes, coriander & fresh ground spices prepared by our highly qualified Chef to his home style cooking

coriander with its own jalfrezi spices

Balti (

SAFFRON'S SELECTED BIRYANI'S

Basmati rice treated together with choice of lamb, chicken or vegetables, with delicate spices & herbs, a risotto-like dish, served with fresh vegetable curry

Mixed Vegetable £8.95
Chicken £8.95
Lamb £9.95
Prawn £9.95
Chicken tikka £9.95
Lamb Tikka £9.95
Saffron special £10.95
Tiger King Prawn £11.95

ENGLISH DISHES

Served with chips and salad

Fried Chicken and Chips	£7.65
Scampi and Chips	£7.65
Choice of Omelette and Chips	£7.65

VEGETABLE SIDE DISHES

N 111/
Nawabi Veg £3.50
Sag Aloo £3.70
Aloo Gobi £3.50
Sag Bhaji £3.70
Tarka Dhall £3.50
Bombay Aloo £3.50
Mushroom Bhaji £3.70
Bhindi Bhaji £3.70
Gobi Bhaji £3.50
Brinjal Bhaji £3.50
Chana Masalam £3.70
Shukla Aloo £3.35
Tamarind Aloo £3.35
Motor Ponir £3.95
Sag Ponir £3.95
239 . 3

EXCLUSIVE DISHES

Tikka Masala (eq
Dalcha Khana M £7.95 Marinated chicken/lamb tikka, with fresh garlic, herbs & dhall.
Jeera Murghi Diced marinated chicken or lamb tikka, cooked with fresh peppers, onions & tomatoes, highly flavoured with cumin & fresh corrender.
Roshuni Baghar
ChickenChilli Massalam £8.55 Diced chilli, coriander, turmeric & rock salt create this flavourable dish
Turmeric Murghi £7.95 Chicken turmeric contains anti cancer agents, is of benefit to health, cooked with fresh herbs & spices, a tasty dish
Naga Murghi ************************************
Luhari Karahi Special £7.95 Marinated chicken or lamb tikka, cooked in a luhari karahi dish with grilled onions, fresh peppers, tomatoes with ground spices & fresh herbs. A spicy aromatic dish
Chicken Tikka Bhuna Balti £7.95 A semi-dry bhuna style dish with onions, fresh green herbs that gives
the unique flavour
the unique flavour
the unique flavour
the unique flavour Zalpodina Chicken **
the unique flavour Zalpodina Chicken **
the unique flavour Zalpodina Chicken ***. £7.95 Mint chilli & mustard cooked into a mouth-watering homemade sauce Butter Murgh ***. £8.55 Diced marinated chicken shallow fried in butter, then added to a creamy coconut sauce Panir Malai ***. £9.95 A bhuna style curry cooked with chicken tikka, ginger, methi, panir & sag Pasanda Nawabi ***. £8.55 Marinated chicken or lamb tikka cooked with wine in our own special passanda
the unique flavour Zalpodina Chicken
the unique flavour Zalpodina Chicken 47. £7.95 Mint chilli & mustard cooked into a mouth-watering homemade sauce Butter Murgh (m) £8.55 Diced marinated chicken shallow fried in butter, then added to a creamy coconut sauce Panir Malai £ £9.95 A bhuna style curry cooked with chicken tikka, ginger, methi, panir & sag Pasanda Nawabi (m) £8.55 Marinated chicken or lamb tikka cooked with wine in our own special passanda sauce with mild yoghurt, cream, fresh herbs and gentle spices, a mild dish Makani (m) £8.55 A combination dish containing lamb or chicken tikka in a base of masala sauce garnished with a thick layer of korma sauce Garlic Achari Special 44 £8.95
Talpodina Chicken 1. £7.95 Mint chilli & mustard cooked into a mouth-watering homemade sauce Butter Murgh 1. £8.55 Diced marinated chicken shallow fried in butter, then added to a creamy coconut sauce Panir Malai 1. £9.95 A bhuna style curry cooked with chicken tikka, ginger, methi, panir & sag Pasanda Nawabi 1. £8.55 Marinated chicken or lamb tikka cooked with wine in our own special passanda sauce with mild yoghurt, cream, fresh herbs and gentle spices, a mild dish Makani 1. £8.55 A combination dish containing lamb or chicken tikka in a base of masala sauce garnished with a thick layer of korma sauce Garlic Achari Special 1. £8.95 Cooked with garlic & chilli in a blend of herbs Saffron Tarkari 1. £8.95 A combined mixture of chicken, lamb and prawns, cooked, with diced onions

EXTRA 50p FOR LAMB DISHES

A very hot and popular North Indian dish, prepared with fresh garlic and green

chillies in a hot sauce.