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 £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
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 (m) £9.95
Fillets of premium fish subtly marinated in tantalising spices, tenderly baked

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

SPECIAL EXCLUSIVE AWARD WINNING DISHES

Tawa Labra (Winner 2010 & 2012) (Constrained and the second secon

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)

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

(Winner in Slovenia 2013)

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 | ℓ = 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 £2.85
Saffron Pilao Rice (Basmati) £2.95
Fried Rice
Chilli Fried Rice £2.95
Garlic Fried Rice £2.95
Lemon Fried Rice £3.10
Egg Fried Rice £3.10
Mushroom Pilao Rice £3.10
Vegetable Rice £3.10
Coconut Rice £3.45
Special Rice £3.45
Keema Rice £3.45
Chicken Fried Rice £3.55
South Indian Rice (Award Winner in Slovenia 2013) £3.45
Special aromatic mint, lemon and chilli flavoured Special Award Winning Rice (Winner of 2012) . £3.95
Special basmati rice cooked with chicken, honey, chilli, lemon, spices, herbs & coriander

NAAN BREADS

Dough made free	sh	dai	lv.	to	nei	ure	r د	ore	m	iur	n	au	ality
Plain Naan													
Coriander Naan													£2.85
Onion Naan													£2.85
Chilli Naan	ι.												£2.85
Garlic Naan	ι.												£2.95
Cheese & Onion	Ν	aa	n										£3.10
Peshwari Naan.													
Keema Naan													£3.15
Chicken Tikka Na	aa	n											£3.15

WHOLE MEAL BREADS

Chapati.										£1.75
Tandoori	Rot	ί.								£2.45
Paratha.										

ACCOMPANIMENTS

Chips		£2.85
Papadum (including chutneys)		
Spicy Papadum		
Lime, Mix or Chilli Pickle		£0.50
Raitha, Mixed, Onion or Cucumber		

DRINKS

Can (Coke/Diet Coke)						£1.10
Cobra (330ml Bottle).						

SUNDAY AND MONDAY EVENINGS

GOURMET

CHOOSE FROM OUR SELECTED MENU PAPADUM WITH CHUTNEY CHOICE OF STARTER CHOICE OF MAIN CHOICE OF RICE OR NAAN OR CHIPS







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.



Admiral S P I C E SHREWSBURY'S AWARD WINNING

PREMIER INDIAN RESTAURANT & TAKEAWAY

25 DISCOUNT WHEN YOU SPEND \$50 OR OVER - COLLECTION ONLY

£2 DISCOUNT WHEN YOU SPEND £20 OR OVER-COLLECTION ONLY

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.

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	£3.45
Onions and medium herbs and spices deep fried into ball	20.40
Shukla Aloo. Dried oven baked potato with turmeric and fresh lemon juice	£3.45
Dried oven baked potato with turmeric and fresh lemon juice	£3.45
Garlic Mushroom	£3.43
Chicken or Veg Samosa	£3.45
Medium Spiced, filled pastry, deep fried	00.05
Prawn Cocktail	£3.95
Black Peppercorn Chicken	£4.25
With crushed black pepper and spices	
	£4.25
Chicken on the bone, marinated with cardamom and paprika spices (tender and full flavour)	
Saffron Chat (Chicken)	£4.25
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	
	£3.95
Minced lamb mixed with coriander, fresh herbs and ground spices Chicken Tikka	£3.95
Pieces of succulent chicken marinated and cooked in the tandoor	13.95
Chicken Pathia Puri	£4.95
Sweet and sour, slightly hot served in a pancake	£4.75
Mix Tandoori	
Chicken Pakora	£3.95
Chicken coate in spicy batter	00 00
Tandoori King Prawn	£5.25
Donir Chilli	£4.95
Strips of paneer (Indian cheese) stir fried with fresh green chillies, sprin and peppers in a tangy chilli relish.	g onions
	£4.95
Prawn On Puri Prawns cooked with medium spices & served on a Bengali pancake.	
King Prawn on Puri.	£5.85
Bengali tiger prawns cooked with medium spices & served on a Bengali pancake	

SIZZLING TANDOORI GRILL

All tandoori grills are accompanied with crisp salad
(dressing on request only)
Kebab Platter
Chicken Tikka
Lamb Tikka £8.95 Succulent bite sized pieces of chicken or lamb grilled to perfection
Tandoori Chicken.
Half chicken marinated with cardamom & a dozen spices
Chicken or lamb cooked on skewers with capsicum, onion & tomato Special Garlic
Chicken tikka pan fried with garlic & herbs
Saffron Special Grill £10.95 A selection of chicken & lamb tikka's, tandoori chicken & sheek kebab
Jinga Tandoori
Giant tiger prawns marinated in garam masala & a dozen herbs skewered over charcoal served with crisp salad

OLD FAVOURITES

	Chicken or Veg	Chicken Tikka	Lamb or Prawn	Tiger King Prawns
Curry (Basic spice, medium sauce	£6.95	£7.95	£8.95	£10.95
Bhuna (Cooked with garlic, onions tomatoes selected spices, medium spiced	£6.95 & green he	£7.95 rbs with	£8.95	£10.95
Korma (m) Cooked with coconut milk, coconut, s a sweet mild curry for those with a de			£8.95	£10.95
Malaya (m) Cooked with mild spices, pineapple a	£6.95 ind cream (£7.95	£8.95	£10.95
Dopiaza (Cooked with generous portions of on peppers, medium spices	£6.95 ion & fresh	£7.95	£8.95	£10.95
Sagwala (Cooked with fresh spinach and spice	£6.95 s, medium l	£7.95	£8.95	£10.95
Rogan Josh (Cooked with fresh herbs & spices ga layer of coriander, onions & tomatoes		£7.95	£8.95	£10.95
Methi C Cooked with plenty of fenugreek, ser with lots of flavour	£6.95 ni-dry dish	£7.95	£8.95	£10.95
Madras (() Slightly hot dish	£6.95	£7.95	£8.95	£10.95
Dhansak ((A delicious combination of spices, pir slight sweet & sour	£6.95 neapple & le		£8.95	£10.95
Pathia ((Cooked with concentrated tomato & sour & slightly hot	£6.95 spices, swe	£7.95 ^{et,}	£8.95	£10.95
Ceylon (C Cooked in slightly hot spices with hin	£6.95 t of lemon	£7.95	£8.95	£10.95
Adda (Cooked with fresh ginger, ground spi	£6.95 ces, aromat	£7.95 tic dish	£8.95	£10.95
Vindaloo ((() Very hot & spicy dish	£6.95	£7.95	£8.95	£10.95
Phall (((() Very, very hot, not for the faint hearte	£6.95 d	£7.95	£8.95	£10.95
Jalfrezi ((A hot favourite cooked with fresh gre coriander with its own jalfrezi spices	- en chillies 8	£7.95	£8.95	£10.95
Balti (Very popular dish in the Midlands & s cooked with onions, tomatoes, coriar				£10.95

prepared by our highly qualified Chef to his home style cooking

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 £9.95
Chicken £9.95
Lamb £10.95
Prawn £10.95
Chicken Tikka £9.95
Saffron special £11.95
Tiger King Prawn £11.95

ENGLISH DISHES

Served with chips and salad

Fried Chicken and Chips				£7.75
Scampi and Chips				£7.75
Choice of Omelette and Chips				£7.75

VEGETABLE SIDE DISHES

Nawabi Veg £3.70
Sag Aloo £3.70
Aloo Gobi £3.70
Sag Bhaji £3.70
Tarka Dhall £3.70
Bombay Aloo £3.70
Mushroom Bhaji £3.70
Bhindi Bhaji £3.70
Gobi Bhaji £3.70
Brinjal Bhaji £3.70
Chana Masalam £3.95
Shukla Aloo £3.45
Tamarind Aloo £3.45
Motor Ponir £3.95
Sag Ponir £3.95

EXCLUSIVE DISHES

Tikka Masala (m)£ Marinated chicken or lamb tikka cooked in a fresh cream with ground roast almonds, sultanas and coconut milk, a mild and creamy dish.	8.55 ted
Dalcha Khana (f £ Marinated chicken/lamb tikka, with fresh garlic, herbs & dhall.	8.55
Jeera Murghi C £ Diced marinated chicken or lamb tikka, cooked with fresh peppers, onions	8.55 &
tomatoes, highly flavoured with cumin & fresh coriander	8.55
Marinated lamb or chickem tikka cooked with onions, green peppers, fresh herbs, spices, then dressed with fried garlic topping. A bhuna style dish	1
ChickenChilli Massalam (C £ Diced chilli, coriander, turmeric & rock salt create this flavourable dish	8.55
Turmeric Murghi f £ Chicken turmeric contains anti cancer agents, is of benefit to health,	8.55
cooked with fresh herbs & spices, a tasty dish	
Naga Murghi (((((£	8.95
A must for a hot curry connoisseurs, cooked with extremely hot chillies of its kind, only grown in the north regions of Bangladesh, a very flavourable	dish.
Luhari Karahi Special £ Marinated chicken or lamb tikka, cooked in a luhari karahi dish with grilled fresh peppers, tomatoes with ground spices & fresh herbs. A spicy aromati	onions,
Chicken Tikka Bhuna Balti A semi-dry bhuna style dish with onions, fresh green herbs that gives	
the unique flavour Zalpodina Chicken 17 £	8 55
Mint chilli & mustard cooked into a mouth-watering homemade sauce	.0.00
Butter Murgh (m) £	8.55
Butter Murgh (m) £ Diced marinated chicken shallow fried in butter, then added to a creamy coconut sauce	8.55
Butter Murgh (m) £ Diced marinated chicken shallow fried in butter, then added to a creamy coconut sauce £ Panir Malai (£ A bhuna style curry cooked with chicken tikka, ginger, methi, panir & sag	:8.55 :9.95
Butter Murgh (m) £ Diced marinated chicken shallow fried in butter, then added to a creamy coconut sauce £ Panir Malai (£ A bhuna style curry cooked with chicken tikka, ginger, methi, panir & sag £ Pasanda Nawabi (m) £	:8.55 :9.95 :8.95
Butter Murgh (m) £ Diced marinated chicken shallow fried in butter, then added to a creamy coconut sauce £ Panir Malai (£ A bhuna style curry cooked with chicken tikka, ginger, methi, panir & sag	:8.55 :9.95 :8.95 anda
Butter Murgh (m) £ Diced marinated chicken shallow fried in butter, then added to a creamy coconut sauce £ Panir Malai (£ A bhuna style curry cooked with chicken tikka, ginger, methi, panir & sag £ Marinated chicken or lamb tikka cooked with wine in our own special passa sauce with mild yoghurt, cream, fresh herbs and gentle spices, a mild dish £ Makani (m) £	:8.55 :9.95 :8.95 anda
Butter Murgh (m) £ Diced marinated chicken shallow fried in butter, then added to a creamy coconut sauce £ Panir Malai (£ A bhuna style curry cooked with chicken tikka, ginger, methi, panir & sag £ Marinated chicken or lamb tikka cooked with wine in our own special passa sauce with mild yoghurt, cream, fresh herbs and gentle spices, a mild dish £ A combination dish containing lamb or chicken tikka in a base of masala £	:8.55 :9.95 :8.95 anda
Butter Murgh (m) £ Diced marinated chicken shallow fried in butter, then added to a creamy coconut sauce £ Panir Malai (£ A bhuna style curry cooked with chicken tikka, ginger, methi, panir & sag £ Marinated chicken or lamb tikka cooked with wine in our own special passa sauce with mild yoghurt, cream, fresh herbs and gentle spices, a mild dish £ A combination dish containing lamb or chicken tikka in a base of masala sauce garnished with a thick layer of korma sauce £	:8.55 :9.95 :8.95 anda :8.95
Butter Murgh (m) £ Diced marinated chicken shallow fried in butter, then added to a creamy coconut sauce £ Panir Malai (£ A bhuna style curry cooked with chicken tikka, ginger, methi, panir & sag £ Pasanda Nawabi (m) £ Marinated chicken or lamb tikka cooked with wine in our own special passa sauce with mild yoghurt, cream, fresh herbs and gentle spices, a mild dish £ 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 £ Coalided with endice a chilling a block of force £	28.55 29.95 28.95 28.95 28.95 28.95
Butter Murgh (m) £ Diced marinated chicken shallow fried in butter, then added to a creamy coconut sauce £ Panir Malai (£ A bhuna style curry cooked with chicken tikka, ginger, methi, panir & sag £ Pasanda Nawabi (m) £ Marinated chicken or lamb tikka cooked with wine in our own special passes sauce with mild yoghurt, cream, fresh herbs and gentle spices, a mild dish £ 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) £ Cooked with garlic & chilli in a blend of herbs £ Saffron Tarkari (1) £	8.55 9.95 8.95 8.95 8.95 8.95 8.95
Butter Murgh (m) £ Diced marinated chicken shallow fried in butter, then added to a creamy coconut sauce £ Panir Malai (£ A bhuna style curry cooked with chicken tikka, ginger, methi, panir & sag £ Pasanda Nawabi (m) £ Marinated chicken or lamb tikka cooked with wine in our own special passis sauce with mild yoghurt, cream, fresh herbs and gentle spices, a mild dish £ Makani (m) £ 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) £ Cooked with garlic & chilli in a blend of herbs £ A combined mixture of chicken, lamb and prawns, cooked, with diced onion £	8.55 9.95 8.95 8.95 8.95 8.95 8.95
Butter Murgh (m) £ Diced marinated chicken shallow fried in butter, then added to a creamy coconut sauce £ Panir Malai (£ A bhuna style curry cooked with chicken tikka, ginger, methi, panir & sag £ Pasanda Nawabi (m) £ Marinated chicken or lamb tikka cooked with wine in our own special passes sauce with mild yoghurt, cream, fresh herbs and gentle spices, a mild dish £ Makani (m) £ 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 (ff £ Cooked with garlic & chilli in a blend of herbs £ Saffron Tarkari (£ A combined mixture of chicken, lamb and prawns, cooked, with diced onion in a home-made sauce £	8.55 9.95 8.95 8.95 8.95 8.95 9.95
Butter Murgh (m) £ Diced marinated chicken shallow fried in butter, then added to a creamy coconut sauce £ Panir Malai (£ A bhuna style curry cooked with chicken tikka, ginger, methi, panir & sag £ Pasanda Nawabi (m) £ Marinated chicken or lamb tikka cooked with wine in our own special passis sauce with mild yoghurt, cream, fresh herbs and gentle spices, a mild dish £ Makani (m) £ 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) £ Cooked with garlic & chilli in a blend of herbs £ A combined mixture of chicken, lamb and prawns, cooked, with diced onion £	 8.55 9.95 8.95 8.95 9.95 9.95 9.95

EXTRA 50p FOR LAMB DISHES