



SPICEBOX TEST KITCHEN

DINNER MENU



STREET BITES

PANI PURI £6

Three puffed puris filled with spiced chickpeas, topped with sev, kachumber and our house pickles and chutneys

CHICKN TIKKA £5.50

Tandoori spiced chickn tikka served with cooling cucumber raita + red onion salad

POTATO + PEA SAMOSAS £4.50

Two crispy samosas served with cooling cucumber + mint raita

BREADS + RICE

GARLIC NAAN £2.50

NAAN £2

PARATHA £2

BASMATI RICE £3

CHUTNEYS + PICKLES

PICKLE TRAY FOR THE TABLE £3.50

Maximise your curry with our essential mix of sweet 'n' sour house pickles and chutneys: seasonal veg pickle, lime pickle and mango chutney

ADDITIONAL POPPADOMS £1 each



@EATSPICEBOX

BOOK NOW: [EATSPICEBOX.CO.UK](https://eatspicebox.co.uk)

Speak to staff about allergens



MAINS

SHROOM KEEMA £9.50

A warming, rich mince of chopped mushrooms, walnut and soya freshened with garden peas

JACKFRUIT JALFREZI £9.50

A fiery vegan spin on a curry house classic. Cooked with green peppers and onions
ADD COOLING RAITA £2

KORMA £8.50

A creamy cashew-based classic packed full of seasonal veg

CHOLE £8

Tea-soaked chickpeas in a rich and earthy tomato gravy topped with red onion

ADD CHICKN TO ANY MAIN £2

SIDES

ALOO GOBI £4.50

Spiced potatoes and cauliflower

BRINJAL BHAJI £4

Smoked aubergines and peas in a rich tomato gravy

TARKA DHAL £4

Red lentils with a top secret spice mix... winner of 'Best Dhal in Britain 2018'

SWEET SPICE

JALEBI AND ICE CREAM £6

Deep-fried Indian sugar syrup pretzels served warm with coconut ice cream

ICE CREAM coconut or chocolate £2.50

MANGO SORBET £2.50

Both by the scoop

SPICEBOX TEST KITCHEN

DRINKS

HOUSE WHITE WINE	£5 (175ml) £20 (bottle)
HOUSE RED WINE	£5 (175ml) £20 (bottle)
LAGER 330ml	£4
IPA 330ml	£4
CHAI-SPICED CIDER 330ml	£4
MANGO LASHI Lassi with rum (25ml)	£6
RUMS UP Thums Up and rum (25ml)	£6
G+T 25ml	£6
MANGO LASSI	£3
COBRA 0%	£4
LIME SODA sweet or salty	£2.50
THUMS UP Indian cola	£3.50
LIMCA Indian lemon + lime drink	£3.50
MASALA CHAI	£3
TURMERIC LATTE	£3

PRECISELY 3 YEARS AGO, WHILST LIVING IN CALIFORNIA, GRACE HAD THE IDEA TO START A CURRY HOUSE SHE'D WANT TO EAT AT EVERY WEEK. THAT MEANT 100% VEGAN, FRESH AUTHENTIC FLAVOURS AND NOT THE HEAVY GENERIC BRIGHT PINK CURRIES YOUR AVERAGE CURRY HOUSE CHURNS OUT.

TWO YEARS OF HARD GRAFT LATER, HERE YOU ARE IN THE FIRST SPICEBOX POP UP! SINCE ITS CONCEPTION, WE'VE BEEN PERFECTING ALL OUR RECIPES BY TRADING ON THE STREETS OF LONDON AND AT FESTIVALS AND EVENTS AROUND THE COUNTRY.

WE'VE ALSO BEEN BEAVERING AWAY ON THE OPENING OF OUR FIRST PERMANENT CURRY HOUSE AND WE WANT YOUR HELP IN MAKING OUR FOOD THE BEST DAMN CURRY IN THE WORLD. TO REACH THOSE SPICY HEIGHTS WE NEED YOUR FEEDBACK SO PLEASE FILL OUT THE FEEDBACK CARD THAT COMES WITH YOUR BILL- AND DON'T BE SHY, WE NEED YOU TO BE HONEST!

OUR TEST KITCHEN MENU CHANGES EVERY FEW WEEKS SO YOU CAN TRY AS MANY OF OUR NEW DISHES AS POSSIBLE. SO MAKE SURE YOU COME BACK SO YOU GET TO TEST EVERYTHING!

PLEASE ALSO SHARE THE LOVE ON SOCIAL VIA @EATSPICEBOX.

STAY SPICY,
XX