

Spice Merchants



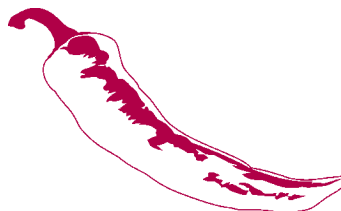
Indian Restaurant and Takeaway

FULLY LICENSED
AIR CONDITIONING

Restaurant Menu & Wine List

STARTERS

<i>Black Tiger Prawns Puri</i>	Spiced tiger prawns served on Indian bread	£3.95
<i>Stuffed Peppers</i>	With hot, spicy chicken, lamb or vegetables	£3.95
<i>King Prawn Butterfly</i>	King Prawn deep fried in breadcrumbs	£4.25
<i>King Prawn Puri</i>	Spiced King Prawn served on Indian bread	£4.25
<i>Sheek Kebab</i>	Spiced minced meat cooked on skewer over charcoal	£2.95
<i>Chicken Tikka</i>	Chicken marinated in spices cooked over flaming charcoal	£2.95
<i>Lamb Tikka</i>	Lamb marinated in spices cooked over flaming charcoal	£2.95
<i>Mixed Kebab</i>	Chicken Tikka, Lamb Tikka and Sheek Kebab	£3.50
<i>Chicken Pakora</i>	Deep fried in breadcrumbs	£2.95
<i>Onion Bhaji</i>	Spiced fried onion balls	£2.50
<i>Meat or Vegetable Samosa</i>	Triangles of pastry stuffed with minced meat or vegetables, deep fried	£2.95
<i>Prawn Cocktail</i>		£2.95
<i>Prawn Puri</i>	Spiced prawns served on Indian bread	£3.50
<i>Mulligatawny Soup</i>	The famous North Indian potage simmered with lentil stock and rice	£2.25
<i>Chicken Chat</i>		£2.95
<i>Aloo Dosha</i>	Spicy potatoes served in a chapati roll	£3.25
<i>Lamb or Chicken Dosha</i>	Spicy lamb or chicken served in a chapati roll	£3.50
<i>Sukka King Prawn</i>	Marinated king prawn skewered and cooked in the charcoal fire, served with salad	£4.25
<i>Duck Tikka</i>	Duck marinated in spices cooked over flaming charcoal	£3.50
<i>Duck Chat</i>	Spiced duck	£3.50
<i>Keema Puri</i>	Spicy minced meat served on Indian bread	£3.50
<i>Tandoori Chicken</i>	Chicken marinated in spice cooked over flaming charcoal	£2.95
<i>Jeera Wings</i>	Cumin flavoured chicken wings	£3.95
<i>Pocha Hara Jhinga</i>	Marinated tiger prawns in a crisp light batter	£3.95
<i>Cauliflower Pakora</i>	Pieces of cauliflower marinated in a crisp light batter	£2.95
<i>Tandoori Trout</i>	Lightly spiced, grilled in the Tandoor	£4.25



Seafood Dishes

<i>Prawn Curry</i>	Medium, cooked in a traditional curry sauce	£6.45
<i>Prawn Korma</i>	Very mild, creamy curry	£6.45
<i>Prawn Madras</i>	Cooked with fairly hot spices	£6.45
<i>Prawn and Spinach</i>	medium	£6.45
<i>Prawn Bhuna</i>	Moist, medium, spicy curry	£6.45
<i>Prawn Dhansak</i>	Fairly hot, sweet and sour with lentils	£6.45
<i>Prawn Patia</i>	Fairly hot, sweet and sour	£6.45
<i>Prawn Malaya</i>	Cooked with pineapple	£6.45
<i>Prawn Kashmiri</i>	Cooked with pineapple, banana and lychees	£6.45
<i>Prawn Vindaloo</i>		£6.45
<i>King Prawn Curry</i>	Medium, cooked in a traditional curry sauce	£8.95
<i>King Prawn Bhuna</i>	Moist, medium, spicy curry	£8.95
<i>King Prawn Patia</i>	Fairly hot, sweet and sour	£8.95
<i>King Prawn and Spinach (medium)</i>		£8.95
<i>Prawn Balti</i>	Medium with fresh herbs and spices, served with breab or pilaw rice	£8.95
<i>Tiger Prawn Massala</i>	Tiger prawns coated in a tandoori sauce of herbs spices and cream	£6.95
<i>Goan Tiger Prawns</i>	Marinated tiger prawns cooked with garlic, ginger, Goan red chilli, coconut and cumin	£6.95
<i>King Prawn Balti</i>	Medium with fresh herbs and spices, served with bread or pilaw rice	£9.95
<i>Tiger Prawns Podina</i>	Tiger prawns garnished with garlic, fresh mint and a hint of cream and spicy	£6.95
<i>Tiger Prawns Jalfrezi</i>	A spicy fairly hot curry cooked with diced onions and green peppers	£6.95

Fish Dishes

<i>Ayre Jalfrazi</i>	Ayre is the King of Bengali fish. This dish is made from fillet of Ayre in a terrific, fairly hot spicy sauce of green chillies, garlic and ginger	£7.75
<i>Ayre Delight</i>	Fillet of cooked fish with fresh ginger, garlic, tomatoes, onions and capsicum to give a medium spiced speciality dish	£7.75
<i>Rup Chanda Jali</i>	Bangladeshi whole fish lightly spiced marinated in clay oven, served with onion, deep fried potato in breadcrumbs and medium sauce	£10.95
<i>Salmon Hydrabadi</i>	Tandoori salmon served with medium spiced sauce	£10.95



CHEF'S SPECIALS

<i>Spice Merchant Chicken Massala</i>	Tender pieces of chicken prepared with a very special sauce of minced meat, highly flavoured with spices. This dish has been highly recommended by the chef himself	£6.45
<i>Rajasthanie Chicken or Rajasthanie Lamb</i>	A traditional mild dish cooked with ghee, garlic, ginger and light spices	£6.95
<i>Rajasthanie King Prawn</i>	King prawn cooked in ghee, garlic, ginger and light spices	£9.95
<i>Rajasthanie Korma Chicken or Lamb</i>	A traditional mild dish cooked with ghee, garlic, ginger and fresh cream	£6.95
<i>Goan Chicken or Goan Lamb</i>	Marinated chicken or lamb cooked with garlic, ginger, coriander, goan red chilli, coconut and cumin	£6.45
<i>Goan King Prawn</i>	Marinated king prawn cooked with garlic, ginger, goan red chilli, coconut and cumin	£9.95
<i>Darjeeling Chicken or Darjeeling Lamb</i>	Diced, marinated chicken or lamb cooked with garden mint, mathi and coriander	£6.95
<i>Darjeeling King Prawn</i>	Marinated king prawn cooked with garden mint, mathi and coriander	£9.95
<i>Chicken or Lamb Tikka Massala</i>	Chicken or Lamb Tikka cooked in clay oven, then coated in a tandoori sauce of herbs, spices and cream	£6.45
<i>Lamb or Chicken Podina</i>	Tender pieces of lamb or chicken garnished with garlic, fresh mint and a hint of cream and spicy	£6.45
<i>Chicken Rezala</i>	Chicken Tikka cooked with cream, almonds and yoghurt, garnished with pistachio	£6.45
<i>Raj Chingra Delight</i>	A luxurious Indian delicacy, cooked twice. Three whole king prawns marinated in dozens of delicate spices and barbecued in the tandoor, and then finished in a mild to medium creamy sauce. One dish to try which gives all the Indian taste but does not set your mouth on fire	£9.95
<i>Sukka King Prawn Korai</i>	Marinated king prawn skewered and cooked in the charcoal fire and then pot roasted in a wok in a medium tasty sauce with capsicums, tomatoes, onions and coriander	£9.95
<i>Nihari Lamb</i>	This is a very exotic Indian dish, leg of lamb marinated with herbs and spices then roasted in the oven, medium or mild	£6.45
<i>Shatkora Lamb Chops</i>	Cooked with medium spices and Bangladeshi wild lemon	£7.95
<i>Spinach Lamb Chops</i>	Cooked in medium spices and spinach	£7.95
<i>Mishti Khodu (Butternut Squash)</i>	(Chicken or Lamb) - medium cooked with spiced and diced sweet butternut squash, garlic, ginger and fresh coriander	£7.95
<i>Achari</i>	(Chicken or Lamb) cooked in a pickle sauce slightly hot and sour, a very tasty dish	£6.45
<i>Flambooy</i>	King prawn cooked with onions, green peppers and green chillies, cooked with Sambuca	£8.95
<i>Goldah Khodu</i>	King prawn cooked with sweet pumpkin	£8.95
<i>Naga Chicken or Lamb</i>	Cooked in a special aromatic Naga chilli sauce - Madras hot	£6.45
<i>Garlic Chilli Chicken or Lamb</i>	Cooked with freshly chopped garlic, chillies, spices and slightly hot	£6.45
<i>Garlic Chilli King Prawns</i>		£9.95
<i>Chicken or Lamb Pasanda</i>	A special mild dish cooked with almond, sultanas and fresh cream	£6.45



CHEF'S SPECIALS (contd)

<i>Tandoori King Prawn Massala</i>	Pieces of king prawn cooked in a clay oven and then prepared in tandoori sauce with cream	£9.95
<i>Chicken or Lamb Jalfrezi</i>	A spicy, fairly hot curry cooked with diced onions and green peppers	£6.45
<i>Chicken or Lamb Tikka Bhuna</i>	Moist medium spicy curry	£6.45
<i>Chicken Karahi or Lamb Karahi</i>	An exotic dish prepared in a blend of mild herbs and spices	£6.45
<i>Duck Tikka Massala</i>	Duck Tikka cooked in clay oven, then coated in a tandoori sauce of herbs, spices and cream	£7.95
<i>Duck Tikka Goan</i>	Marinated duck cooked with garlic, ginger, coriander, goan red chilli, coconut and cumin	£7.95
<i>Moglai Lamb or Chicken</i>	Tender spring chicken or lamb pieces flavoured with ground almonds, fresh egg and exotic massala (mild)	£6.45
<i>Chicken or Lamb Makhani</i>	Marinated in a blend of herbs and spices and delicately blended in a massala sauce, mild, highly recommended	£6.45
<i>Tandoori Chicken Massala</i>	Marinated in tandoori sauce, barbecued in a clay oven then cooked off the bone in a rich creamy sauce	£6.45

Chicken or Lamb Dishes

<i>Korma</i>	Very mild creamy curry	£5.75
<i>Curry</i>	Medium, cooked in a traditional curry sauce	£5.75
<i>Madras</i>	Cooked with fairly hot spices	£5.75
<i>Vindaloo</i>	Very hot	£5.75
<i>Dupiaza</i>	Medium sauce with onion cubes	£5.75
<i>Mathi</i>	Medium strength curry with fenugreek	£5.75
<i>Bhuna</i>	Moist medium spicy curry	£5.75
<i>Rogan</i>	Popular dish with fresh tomato - medium	£5.75
<i>Kashmiri</i>	Medium with fruits	£5.75
<i>Dhansak</i>	Fairly hot, sweet and sour with lentils	£5.75
<i>Sag</i>	Popular dish with spinach - medium	£5.95
<i>Balti</i>	Medium with fresh herbs and spices, served with bread or pilaw rice	£8.25
<i>Ceylon</i>	Fairly hot cooked with coconut	£5.75
<i>Patia</i>	Fairly hot sweet and sour	£5.75



Biryani Dishes

All lightly spiced, mixed and fried with Basmati Rice and served with Vegetable Curry

<i>Chicken or Lamb Biryani</i>		£7.45
<i>Prawn Biryani</i>		£7.95
<i>King Prawn Biryani</i>		£9.95
<i>Lamb Tikka Biryani</i>		£7.95
<i>Chicken Tikka Biryani</i>	Spring chicken marinated in tandoori sauce, barbecued over flaming charcoal, then mixed and fried with Basmati rice	£7.95
<i>Chef's Special Biryani</i>	Chicken Tikka, Lamb Tikka, King Prawn and boiled egg, mixed and fried with Basmati rice	£9.95
<i>Mushroom or Vegetable Biryani</i>		£6.45
<i>Chicken or Lamb Tikka Akhni</i>	Chicken or Lamb Tikka lightly fried in ghee and onions, almond flour, coconut powder, sultanas and mixed with Pilaw Rice, garnished with cheese	£8.95
<i>Duck Tikka Biryani</i>	Spring duck marinated in tandoori sauce, barbecued over flaming charcoal, then mixed and fried with Basmati rice	£9.95
<i>Tandoori Chicken Biryani</i>	Tandoori chicken marinated on the bone, fried with Basmati rice	£7.95

Vegetarian Dishes

<i>Vegetable Goan</i>	Cooked with garlic, ginger, coriander, Goan red chilli, coconut and cumin	£5.45
<i>Vegetable Rogan</i>	Medium, cooked with spices and garnished with tomato	£5.25
<i>Vegetable Dhansak</i>	Fairly hot, sweet and sour with lentils	£5.25
<i>Vegetable Tikka Massala</i>	A selection of fresh vegetables in a rich authentic massala sauce with single cream and yoghurt	£5.45
<i>Vegetable Jalfrezi</i>	Fairly hot and spicy, cooked with diced onions and green peppers	£5.45
<i>Vegetable Bhuna</i>	Moist, medium, spicy curry	£5.25
<i>Vegetable Patia</i>	Fairly hot, sweet and sour	£5.25
<i>Vegetable Madras</i>	Cooked with fairly hot spices	£5.25
<i>Vegetable Kashmiri</i>	Cooked with pineapple, banana and lychees	£5.25
<i>Vegetable Korma</i>	Very mild, creamy curry	£5.25
<i>Vegetable Dupiaza</i>	Medium sauce with onion cubes	£5.25
<i>Vegetable Vindaloo</i>	Very hot	£5.25
<i>Vegetable Curry</i>		£5.25
<i>Vegetable Balti</i>	Served with rice or nan	£6.75



Tandoori Dishes

All these dishes are barbecued over a flaming tandoori (clay oven) on skewers. Served with Salad and Mint Sauce

<i>Tandoori Chicken (half)</i>	Half a spring chicken marinated in tandoori sauce with delicate herbs and spices, barbecued over flaming charcoal on skewers	£6.45
<i>Chicken Tikka or Lamb Tikka</i>	Diced boneless chicken or lamb marinated, mildly seasoned and cooked over charcoal	£6.45
<i>Tandoori Lamb Chops</i>	Lamb chop marinated in herbs and spices and then grilled in the tandoori oven	£8.95
<i>Tandoori King Prawn</i>	King Prawn marinated with a touch of herbs and spices	£9.95
<i>Tandoori Mixed Grill</i>	Consists of Tandoori Chicken, Lamb Tikka, Chicken Tikka, Sheek Kebab and Nan	£9.75
<i>Chicken or Lamb Shashlik</i>	Chicken or lamb marinated on skewers with spicy green peppers and onions	£7.95
<i>Duck Tikka</i>	Diced boneless duck marinated, mildly seasoned and cooked over charcoal	£8.95
<i>Duck Shashlik</i>	Duck marinated on skewers with spicy green pepper and onion	£9.75

Side Dishes

<i>Mixed Vegetable Curry or Mixed Vegetable Bhaji</i>		£2.75
<i>Bombay Aloo</i>	Spicy potatoes, slightly hot	£2.75
<i>Mushroom Bhaji</i>	Fried with spices	£2.75
<i>Bhindi Bhaji</i>	Okra or Ladies Finger, cooked in spices	£2.95
<i>Brinjal Bhaji</i>	Aubergine fried with spices	£2.75
<i>Cauliflower Bhaji</i>	Fried with spices	£2.75
<i>Aloo Gobi</i>	Potato and cauliflower lightly spiced and dry	£2.75
<i>Sag Aloo</i>	Spinach and potato	£2.75
<i>Tarka Dall</i>	Lentil garnished with spice and chopped garlic	£2.75
<i>Dal Samba</i>	Cauliflower with lentils and garlic	£2.75
<i>Sag Panir</i>	Spinach with English cheese	£2.75
<i>Mutter Panir</i>	Curried peas with cheese	£2.75
<i>Raitha</i>	Yoghurt with onion, cucumber or tomatoes	£2.00
<i>Chana Massala</i>	Chick peas	£2.75
<i>Sag Bhaji</i>	Spinach lightly spiced	£2.75
<i>Mishti Khodhu</i>	Sweet pumpkin	£2.95



English Dishes

served with French Fries, Peas, Tomatoes and Mushrooms

<i>Sirloin Steak</i>		£9.75
<i>French Fried Chicken and Chips</i>		£6.00
<i>Omelette and Chips</i>	Prawn, Chicken or Mushroom	£6.00
<i>Chips</i>		£1.15

Rice

<i>Plain Rice</i>		£1.95
<i>Pilaw Rice</i>	Flavoured basmati rice	£2.20
<i>Mushroom Pilaw</i>	Basmati rice fried with mushrooms	£2.75
<i>Vegetable Pilaw</i>	Basmati rice fried with vegetables	£2.75
<i>Special Fried Rice</i>	Basmati rice fried with mixed vegetables and egg	£2.75
<i>Egg Pilaw</i>	Basmati rice fried with egg	£2.75
<i>Keema Pilaw</i>	Basmati rice fried with spiey minced meat	£2.95
<i>Chicken Pilaw</i>	Basmati rice fried with spicy chicken	£2.95

Indian Breads

<i>Nan</i>	Leavened bread cooked in charcoal oven	£2.00
<i>Peshwari Nan</i>	Prepared with oriental almonds, sultanas and coconut	£2.25
<i>Garlic Nan</i>	Baked with fresh chopped garlic	£2.25
<i>Keema Nan</i>	Stuffed with spicy minced meat	£2.25
<i>Stuffed Nan</i>	Stuffed with vegetables	£2.25
<i>Tandoori Roti</i>	Unleavened bread baked in the clay oven	£1.50
<i>Chapathi</i>	Soft thin bread	£1.15
<i>Paratha</i>	Fried bread made with chapathi flour	£2.15
<i>Stuffed Paratha</i>	Stuffed with vegetables	£2.50
<i>Puri</i>	Deep fried Indian bread	£1.25
<i>Popadoms</i>		£0.60
<i>Massala Popadoms</i>	Spicy and hot	£0.65

Chutneys and Pickles

Per Portion **£0.40** *Per Tray* **£1.40**

Dessert on request