### Starters

Mixed Fish	
Salmon, Monkfish & King Prawn marinated in spices & cooked over Flaming Charcoal	£5.95
Fish Cakes Crab, Salmon and Mackerel minced together then fried crispy	£4.50
King Prawn Paneer	
Chunks of paneer cooked in tandoori oven on skewers with red & green peppers	£4.95
Ajwaini Fish Tikka	
Fillet of salmon delicately spiced and slowly cooked in the clay oven	£4.50
Monkfish Tikka monkfish delicately spiced and cooked in the clay oven	£4.95
Lemon & Garlic Mussels	
Fresh mussels served in a light lemon & garlic sauce	£4.50
Lahsuni Jhinga	
Char grilled king prawns marinated in light herbs & brushed with garlic	£4.95
Chilli Fried Squid	
Sautéed squid marinated with crushed chilli and Indian herbs	£4.50
King Prawn on Puri Spiced king prawns served on Indian bread	£4.95
King Prawn Butterfly King prawns deep fried in breadcrumbs	£4.50
Prawn on Puri Spiced prawns served on Indian bread.	£3.95
Black Tiger Prawn Puri Spiced tiger prawns served on Indian bread	
Crab on Puri Spiced crab served on indian bread	£4.25
Chicken Chat Bite size pieces of chicken cooked in a special sauce	£3.75
Mixed Kebab	
Chicken tikka and Lamb tikka and sheek kebab served with salad	£4.25
Chicken Tikka Chicken marinated in spices cooked over flaming charcoal	£3.60
Lamb Tikka lamb marinated in spices cooked over flaming charcoal	£3.95
Tandoori Chicken	
Chicken on the bone marinated in spices cooked over flaming charcoal.	£4.15
Duck Tikka Duck marinated in spices cooked over flaming charcoal	£4.50
Spice Merchants Yorkshire Puddings	
chicken, lamb, vegetable's or prawns cooked in an aromatic mild paste, filled into	
Yorkshire pudding style shells and baked to perfection	£4.50
Chicken Shahi Lightly spiced chicken with a hint of mint herbs grilled in tandoor	£3.75
Mughlai Lamb Chops	
Tender lamb chops marinated in rich herbs & spices	£4.50
Paneer Tikka Indian Cheese marinated in a tikka sauce & cooked in a clay over	
Chicken or Lamb Paneer Chunks of paneer cooked in tandoori	
oven on skewers with red and green peppers.	£4.95
Onion Bhaji Spiced fried onion balls	£3.50
Garlic Mushroom Tikka	
Fresh mushroom marinated with garlic lemon juice and cooked in tandoor	£3.75
Meat Samosa or Vegetable Samosa	
Triangles of pastry stuffed with mincemeat or vegetables, deep fried.	£3.50
Spice Merchants Tikka Wrap	35
Chicken or Lamb Tikka wrapped in an indian fried bread	£4.50
Royal Venison spicy venison cooked in an aromatic spices & soyabean oil	
Katta Beef bitesize pieces of beef cooked with mustard seed, garlic and ginger	

## Signature Seafood Dishes

Goan Fish Masala, A classic south Indian dish. Fresh fillet of salmon infus	sed
with aromatic herbs, curry leaves & spices then cooked in a mild Goanise sauce	£10.9
Tamarind & Salmon Curry Chunks of fresh salmon	
	£10.9
$Ayre\ Jalfrazi$ Ayre is the King of Bengali fish. This dish is made from fillet of $A$	Avre in a
terrific, fairly hot spicy sauce of green chillies, garlic and ginger	£9.9
$Ayre\ Delight\ $ Fillet of fish cooked with fresh ginger, garlic, tomatoes, onions a	and cans
cum to give a medium spiced speciality dish	£9.9
King Prawn Jalpari King prawn marinated with Himalayan herbs,	
grilled in tandoor and finished Kashmir-style sauce	£10.9
Thinga Mumtaz Chargrilled king prawn cooked in a rich sauce of cashew no	
almonds, spices and white wine	£10.9
Raj Chingri Delight Aluxurious Indian delicacy, cooked twice. Three who	
prawns marinated in dozens of delicate spices and barbecued in the tandoor, and then fi	
mild to medium creamy sauce. One dish to try which gives all the Indian taste but does n	
mouth on fire	£10.9
Goan King Prawn Marinated king prawn cooked with garlic, ginger, goan	red chi
and cumin	£10.9
Sukka King Prawn Korai Marinated king prawn skewered and cool	ked in th
charcoal fire and then pot roasted in a wok in a medium tasty sauce with capsicums, tom	atoes
onions and coriander	£10.9
Tandoori King Prawn Massala Pieces of king prawn	
	£10.9
Garlic Chilli King Prawns	
Marinated king prawns cooked with freshly chopped garlic,	£10.9
Monkfish Delight (mild) or Monkfish kolhapuri Curry	
rioux jun Deugiu (mild) or rioux jun Roumpun (urry	£11.9

Whilst every effort has been made to remove all bones, please take care as some may have been missed

# Traditional Dishes

Vegetable Cooked in any of the traditional styles	£5.95
Chicken Cooked in any of the traditional styles	£6.95
$\mathcal{L}amb$ Cooked in any of the traditional styles	£8.25
Prawn Cooked in any of the traditional styles	£7.50
Tiger Prawn Cooked in any of the traditional styles	
King Prawn Cooked in any of the traditional styles	£10.95
(Bhuna, Dupiaza, Korma, Dhansak , Vindaloo, Madras, Rogan, M Sag & Ceylon) Only Balti dishes come with rice or nan included	alayan, Pathia, Methi, Kashmir,

## Chefr Specials

Royal Venison Lean & tender venison,	
full of flavour, A moist dish with freshly blended herbs and spices - medium	£12.95
Venison Karachi South east venison speciality,	
cooked in lime, chilli and soya beans - fairly hot	£12.95
Beef Madhun	
spicy tendered beef cooked with mustard seed, black caraway & cumin	£11.95
Beef Rengdang	
spicy tendered beef cooked in an aromatic base with Lime, leaf and pepper - fairly hot	£11.9

## Chefr Specials

Raj Hash Maharashtra Curry Spicy duck breast cooked in the ov	en
served with a fairly hot sauce an authentic curry dish from maharashtra.	£10.9
Chilli Chicken or Chilli Lamb Jali	
Chicken marinated with crushed chilli & Indian herbs	£8.2
Chicken Shahi lightly spiced chicken marinated with a hint of mint	
then served in a moist spicy curry sauce, medium.	£8.2
Chicken or Lamb Hara Massala This Hyderabadi dish tradition	nally
marinated in hot spice, cooked with a touch of almonds, yoghurt, mint & coconut	
Green Massala	
chicken marinated in hot spice cooked with garlic, crushed green peppers,	
green chillies, coriander and a touch of almonds	£8.2
Chicken or Lamb Kolhapuri Curry	
Spicy, authentic curry from Kolhapur & Maharashtra	£8.2
Chicken or Lamb Hariali Curry Tender pieces of chicken breast or	rlamb
cooked with fresh crushed garlic, ginger, coriander, a pinch of sugar, cream and spinach. Mild	
Handi Chicken; Exotic Indian dish. Whole chicken cooked in oven then cut	
into pieces and cooked with light spices served in a medium or mild sauce	
(mild sauce comes with a hint of almond).	£9.9
Nihari Lamb This is a very exotic Indian dish, leg of lamb marinated	
with herbs and spices then roasted in the oven, medium or mild	£10.9
Duck Tikka Massala Duck Tikka cooked in clay oven,	
then coated in a tandoori sauce of herbs, spices and cream	£10.9
Duck Tikka Goan	
Marinated duck cooked with garlic, ginger, coriander, goan red chilli. & cumin	£10.9
Shan Bhuna Chicken mixture of peppers, onion and paprika	
seasoned off with a spicy tangy garnish. Medium or hot	£9.9
Shan Bhuna Lamb mixture of peppers, onion and paprika	
seasoned off with a spicy tangy garnish. Medium or hot	£10.9

#### CHICKEN DISHES £7.25 LAMB DISHES £8.25

Badami Chicken or Lamb A creamy mild dish, cooked with almonds & peanut butter Goan Chicken or Lamb Marinated meat cooked with garlic, ginger, coriander Chicken or Lamb Tikka Massala Chicken or Lamb Tikka cooked in clay oven, then coated in a tandoori sauce of herbs, spices and cream

Chicken or Lamb Podina Tender pieces of lamb or chicken garnished with garlic, fresh mint and a hint of cream and a pinch of almonds

Naga Chicken or Lamb Cooked in a special aromatic Naga chilli sauce - Madras hot Chicken or Lamb Jalfrezi A spicy, fairly hot curry cooked with diced onions & green peppers

Chicken Karahi or Lamb Karahi An exotic dish prepared in a blend of mild herbs & spices

 $\textit{Garlic Chilli Chicken or Lamb} \ \, \text{Cooked with freshly chopped garlic, chillies, spices} \ \, \& \ \, \text{slightly hot}$ 

Chicken or Lamb Makhani Marinated in a blend of herbs and spices and delicately blended in a massala sauce, mild, highly recommended

 ${\it Chicken \ or \ Lamb \ Pasanda} \ {\it A} \ {\it special \ mild \ dish \ cooked \ with \ almond, sultanas \ and \ fresh \ cream$ 

 ${\it Chicken \ or \ Lamb \ \it Alphanso} \ {\it a} \ {\it rich \ mild \ dish, cooked \ with \ mango, a \ touch \ of \ sugar, cream \ and \ coconut}$ 

Chicken or Lamb Peshwari Blended with almond, coconut, dried fruit in a mild sauce

# Vegetarian Special

Vegetable	Chilli Jali	£6.75	Vegetable Hara Massala_	£6.75
Vegetable	Hariali Curry	£6.75	Vegetable Paneerwala	£6.75
Vegetable	Goan	£6.75	Vegetable Green Massala_	£6.75
Vegetable	Kolapuri	£6.75	Paneer Tikka Massala	£6.75

Tandoori Dishes All these dished are

barbecued over a flaming tandoori (clay oven) on skewers. Served with Salad & Mint Sauc			
Tandoori Chicken (half)	£10.50	Chicken Tikka	£7.95
Lamb Tikka	£9.95	Tandoori King Prawn	£12.50
Tandoori Mixed Grill	£12.95	Chicken Shashlik	£8.95
Duck Tikka	£12.95	Duck Shashlik	£12.95
Tandoori Lamb Chops	£12.95	Lamb Shashlik	£11.95
Monkfish Tikka	£13.95	Paneer Tikka	£8.95

# Biryani Dishes

All lightly spiced, mixed and fried with Basmati Rice and served with Vegetable Curry			
Chicken Biryani	£8.25	Lamb Biryani	£10.95
Prawn Biryani	£8.95	King Prawn Biryani	£12.95
Lamb Tikka Biryani	£11.95	Chicken Tikka Biryani	£10.95
Chef's Special Biryani	£12.95	Duck Tikka Biryani	£12.95
Mushroom or Vegetable Biryani	£7.95	Tandoori Chicken Biryani	£11.95

# Side Dishes

Mixed Vegetable Curry	£3.25
Mixed Vegetable Bhaji	£3.25
Bombay Aloo Spicy potatoes, slightly hot	£3.25
Mushroom Bhaji Fried with spices	£3.25
Bhindi Bhaji Okra or Ladies Finger, cooked in spices	£3.95
Brinjal Bhaji Aubergine fried with spices	£3.95
Cauliflower Bhaji Fried with spices	
Aloo Gobi Potato and cauliflower lightly spiced and dry	£3.25
	£3.25
Tarka Dall Lentil garnished with spice and chopped garlic	£3.25
Dal Samba Cauliflower with lentils and garlic	£2.95
Sag Panir Spinach with cheese	
Mutter Panir Curried peas with cheese	£3.95
Chana Massala Chick peas	
Sag Bhaji Spinach lightly spiced	
Ajwaini Aloo potatoes lightly flavoured with cumin seeds and spices	
Shobzi Bhagee Fresh indian runner beans lightly cooked	£3.95

# English Dishes

Sirloin Steak	£14.95
Fried Chicken and Chips	£9.95
Omelette and Chips Prawn, Chicken or Mushroom	£9.95
Chips	£2.50
Dine	

Plain Rice	£2.70
Pilaw Rice Flavoured basmati rice	£2.95
Mushroom or Vegetable Pilaw Basmati rice fried with mushrooms	£3.20
Lemon or Coconut Rice Basmati rice fried with lemon or coconut	£3.20
Special Fried Rice Basmati rice fried with mixed vegetables and egg	£3.20
Egg Pilaw Basmati rice fried with egg	£3.20
Keema Pilaw Basmati rice fried with spicy minced meat	£3.20
Chicken Pilaw Basmati rice fried with spicy chicken	£3.20
Kashmiri Rice Basmati rice lightly spiced & mixed with dried fruits	£3.20
Orange Rice, Saffron Riceor Chana rice	£3.20

# Indian Breads

${\cal N}an$ Leavened bread cooked in charcoal oven	£2.50
Peshwari Nan Prepared with oriental almonds, sultanas and coconu	
Garlic Nan Baked with fresh chopped garlic	£2.60
Keema Nan Stuffed with spicy minced meat	
Stuffed Nan Stuffed with vegetables	
Tikki Nan or Kashmiri Nan	
Tandoori Roti Unleavened bread baked in the clay oven	
Chapathi Soft thin bread	
Paratha Fried bread made with chapati flour	
Stuffed Paratha Stuffed with vegetables	
Puri Deep fried Indian bread	
Popadoms	
Massala Popadoms Spicy and hot	
Chutneys and Pickles	
	Per Tray £1.70

Please note some of our dishes may contain nuts.

Spice Merchants Has built an enviable customer base, with much time and effort spent travelling to and from our cultured country to sample many different dishes in various regions to bring the best and most tantalising flavours to you...

Allergens: Please contact a member of staff for more information. Our dishes may contain traces of nuts and other allergens.

Spices are the roul of Judian Good. Simple ingredients come alive with the special use of spices and herbs.



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