

# 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**

**Sesame Pangas** Pangas fillet cooked with sesame seeds and 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 Butterffly** 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..... **£4.25**

**Deep Fried Squid** Coated in breadcrumbs then fried..... **£4.50**

**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 oven..... **£3.95**

**Chicken or Lamb Paneer** Chunks of paneer cooked in tandoori oven on skewers with red and green peppers. .... **£4.95**

## Seekh Banarasi

Chunks of paneer, diced vegetable & pineapple, Chargrilled in the clay oven..... **£3.95**

**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

Chicken or Lamb Tikka wrapped in an indian fried bread..... **£4.50**

# Signature Seafood Dishes

**Goan Fish Masala**, A classic south Indian dish. Fresh fillet of salmon infused with aromatic herbs, curry leaves & spices then cooked in a mild Goanise sauce ..... **£10.95**

**Tamarind & Salmon Curry** Chunks of fresh salmon marinated with herbs & spices cooked in a tangy tamarind sauce..... **£10.95**

**Ayre Jalfrazi** 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 ..... **£9.95**

**Ayre Delight** Fillet of fish cooked with fresh ginger, garlic, tomatoes, onions and capsicum to give a medium spiced speciality dish ..... **£9.95**

**King Prawn Jalpari** King prawn marinated with Himalayan herbs, grilled in tandoor and finished Kashmir-style sauce ..... **£10.95**

**Jhinga Mumtaz** Chargrilled king prawn cooked in a rich sauce of cashew nuts, almonds, spices and white wine..... **£10.95**

**Raj Chingri Delight** 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 ..... **£10.95**

**Goan King Prawn** Marinated king prawn cooked with garlic, ginger, goan red chilli and cumin..... **£10.95**

**Sukka King Prawn Korai**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..... **£10.95**

**Tandoori King Prawn Massala** Pieces of king prawn cooked in a clay oven and then prepared in tandoori sauce with cream ..... **£10.95**

**Garlic Chilli King Prawns** Marinated king prawns cooked with freshly chopped garlic,..... **£10.95**

**Monkfish Delight** (mild) or **Monkfish Kolhapuri Curry** ..... **£11.95**

*'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 ..... **£6.75**

**Lamb** Cooked in any of the traditional styles ..... **£7.25**

**Prawn** Cooked in any of the traditional styles ..... **£7.25**

**Tiger Prawn** Cooked in any of the traditional styles ..... **£8.95**

**King Prawn** Cooked in any of the traditional styles ..... **£10.95**

(Bhuna, Dupiaza, Korma, Dhansak , Vindaloo, Madras, Rogan, Malayan, Pathia, Methi, Kashmir, Sag & Ceylon) **Balti dishes (rice or nan included) extra £2.50**

# Chef's Specials

**Raj Hashi Maharashtra Curry**Spicy duck breast cooked in the oven served with a fairly hot sauce an authentic curry dish from maharashtra. .... **£10.95**

**Chilli Chicken or Chilli Lamb Jali** Chicken marinated with crushed chilli & Indian herbs ..... **£7.50**

**Alphanso Curry Lamb** a rich mild dish, cooked with mango, a touch of sugar, cream and coconut..... **£7.95**

# Chef's Specials

**Chicken Shahi** lightly spiced chicken marinated with a hint of mint then served in a moist spicy curry sauce, medium..... **£7.50**

**Chicken or Lamb Hara Massala** This Hyderabadi dish traditionally marinated in hot spice, cooked with a touch of almonds, yoghurt, mint & coconut ..... **£7.50**

**Chicken or Lamb Kolhapuri Curry** Spicy, authentic curry from Kolhapur & Maharashtra ..... **£7.50**

**Chicken or Lamb Hariali Curry** Tender pieces of chicken breast or lamb marinated & barbecued in the tandoor & cooked again with fresh crushed garlic, ginger, coriander, a pinch of sugar, cream and spinach. Mild ..... **£7.50**

**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)..... **£9.95**

**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 ..... **£10.95**

## Goan Chicken or Goan Lamb

Marinated chicken or lamb cooked with garlic, ginger, coriander,..... **£6.95**

**Chicken or Lamb Tikka Massala** Chicken or Lamb Tikka cooked in clay oven, then coated in a tandoori sauce of herbs, spices and cream ..... **£6.95**

**Lamb or Chicken Podina** Tender pieces of lamb or chicken garnished with garlic, fresh mint and a hint of cream ..... **£6.95**

## Chicken or Lamb Peshwari

Blended with almond, coconut, dried fruit in a mild sauce..... **£7.50**

## Naga Chicken or Lamb

Cooked in a special aromatic Naga chilli sauce - Madras hot..... **£6.95**

## Chicken or Lamb Jalfrezi

A spicy, fairly hot curry cooked with diced onions & green peppers ..... **£6.95**

## Chicken Karahi or Lamb Karahi

An exotic dish prepared in a blend of mild herbs & spices ..... **£6.95**

## Garlic Chilli Chicken or Lamb

Cooked with freshly chopped garlic, chillies, spices & slightly hot..... **£6.95**

**Chicken or Lamb Makhani** Marinated in a blend of herbs and spices and delicately blended in a massala sauce, mild, highly recommended ..... **£6.95**

## Chicken or Lamb Pasanda

A special mild dish cooked with almond, sultanas and fresh cream..... **£6.95**

**Duck Tikka Massala** Duck Tikka cooked in clay oven, then coated in a tandoori sauce of herbs, spices and cream ..... **£10.95**

## Duck Tikka Goan

Marinated duck cooked with garlic, ginger, coriander, goan red chilli. & cumin..... **£10.95**

## Green Massala

chicken marinated in hot spice cooked with garlic, crushed green peppers, green chillies, coriander and a touch of almonds..... **£7.50**

**Shan Bhuna Chicken** mixture of peppers, onion and paprika seasoned off with a spicy tangy garnish. Medium or hot..... **£9.95**

**Shan Bhuna Lamb** mixture of peppers, onion and paprika seasoned off with a spicy tangy garnish. Medium or hot..... **£10.95**

**Alphanso Curry Chicken** a rich mild dish, cooked with mango, a touch of sugar, cream and coconut..... **£7.95**



# Vegetarian Special

see Chefs specials for descriptions

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

Tandoori Chicken (half)	£9.50	Chicken Tikka	£7.50
Lamb Tikka	£8.95	Tandoori King Prawn	£11.95
Tandoori Mixed Grill	£11.95	Chicken Shashlik	£8.50
Duck Tikka	£11.95	Duck Shashlik	£11.95
Tandoori Lamb Chops	£11.95	Lamb Shashlik	£10.95
Monkfish Tikka	£12.95	Paneer Tikka	£8.95

# Biryani Dishes

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

Chicken Biryani	£7.95	Lamb Biryani	£9.95
Prawn Biryani	£7.95	King Prawn Biryani	£11.95
Lamb Tikka Biryani	£10.95	Chicken Tikka Biryani	£9.95
Chef's Special Biryani	£11.95	Duck Tikka Biryani	£11.95
Mushroom or Vegetable Biryani	£7.50	Tandoori Chicken Biryani	£10.95

# Side Dishes

Mixed Vegetable Curry	£2.95
Mixed Vegetable Bhaji	£2.95
Bombay Aloo Spicy potatoes, slightly hot	£2.95
Mushroom Bhaji Fried with spices	£2.95
Bhindi Bhaji Okra or Ladies Finger, cooked in spices	£3.50
Brinjal Bhaji Aubergine fried with spices	£3.50
Cauliflower Bhaji Fried with spices	£2.95
Aloo Gobi Potato and cauliflower lightly spiced and dry	£2.95
Sag Aloo Spinach and potato	£2.95
Tarka Dall Lentil garnished with spice and chopped garlic	£2.95
Dal Samba Cauliflower with lentils and garlic	£2.95
Sag Panir Spinach with cheese	£3.50
Mutter Panir Curried peas with cheese	£3.50
Raitia Yoghurt with onion, cucumber or tomatoes	£2.50
Chana Massala Chick peas	£2.95
Sag Bhaji Spinach lightly spiced	£2.95
Ajwaini Aloo potatoes lightly flavoured with cumin seeds and spices	£3.50
Shobzi Bhagee Fresh indian runner beans lightly cooked	£3.50

# English Dishes

Served with French Fries, Peas, Tomatoes and Mushrooms

Sirloin Steak	£13.95
Fried Chicken and Chips	£8.95
Omelette and Chips Prawn, Chicken or Mushroom	£8.95
Chips	£2.50

# Rice

Plain Rice	£2.50
Pilaw Rice Flavoured basmati rice	£2.80
Mushroom or Vegetable Pilaw Basmati rice fried with mushrooms	£2.95
Lemon or Coconut Rice Basmati rice fried with lemon or coconut	£2.95
Special Fried Rice Basmati rice fried with mixed vegetables and egg	£2.95
Egg Pilaw Basmati rice fried with egg	£2.95
Keema Pilaw Basmati rice fried with spicy minced meat	£2.95
Chicken Pilaw Basmati rice fried with spicy chicken	£2.95
Kashmiri Rice Basmati rice lightly spiced & mixed with dried fruits	£2.95

# Indian Breads

Nan Leavened bread cooked in charcoal oven	£2.40
Peshwari Nan Prepared with oriental almonds, sultanas and coconut	£2.50
Garlic Nan Baked with fresh chopped garlic	£2.50
Keema Nan Stuffed with spicy minced meat	£2.50
Stuffed Nan Stuffed with vegetables	£2.50
Tandoori Roti Unleavened bread baked in the clay oven	£1.95
Chapathi Soft thin bread	£1.75
Paratha Fried bread made with chapati flour	£2.70
Stuffed Paratha Stuffed with vegetables	£2.90
Puri Deep fried Indian bread	£1.10
Popadoms	£0.65
Massala Popadoms Spicy and hot	£0.65
Chutneys and Pickles	Per Portion £0.65

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 soul of Indian Food.*  
Simple ingredients come alive with the special use of spices and herbs.



# Spice Merchants

## Take Away Menu

# 023 9282 8900

## 10% OFF orders over £15

Collection Only

## OPEN 7 DAYS A WEEK

## 5pm- Midnight

## FREE DELIVERY

Within 4 mile radius - minimum order £15

Terms and condition apply



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