

# STARTERS

<b>Mixed Fish</b>	Salmon, Monkfish & King Prawn marinated in spices & cooked over Flaming Charcoal	£7.95
<b>Fish Cakes</b>	Crab, Salmon and Mackerel minced together then fried crispy	£6.50
<b>King Prawn Paneer</b>	Chunks of paneer cooked in tandoori oven on skewers with red & green peppers	£7.50
<b>Ajwaini Fish Tikka</b>	Fillet of salmon delicately spiced and slowly cooked in the clay oven	£7.25
<b>Monkfish Tikka</b>	Fillet of monkfish delicately spiced and slowly cooked in the clay oven	£7.50
<b>Lemon &amp; Garlic Mussels</b>	Fresh mussels served in a light lemon & garlic sauce	£6.95
<b>Lahsuni Jhinga</b>	Char grilled king prawns marinated in light herbs & brushed with garlic	£7.25
<b>Chilli Fried Squid</b>	Sautéed squid marinated with crushed chilli and Indian herbs	£6.95
<b>King Prawn on Puri</b>	Spiced king prawns served on Indian bread	£7.50
<b>King Prawn Butterfly</b>	King prawns deep fried in breadcrumbs	£6.50
<b>Prawn on Puri</b>	Spiced prawns served on Indian bread	£6.95
<b>Black Tiger Prawn Puri</b>	Spiced tiger prawns served on Indian bread	£7.50
<b>Crab on Puri</b>	Spiced crab served on indian bread	£6.95
<b>Royal Venison</b>	spicy venison cooked in an aromatic spices & soyabean oil	£7.50
<b>Katta Beef</b>	bitesize pieces of beef cooked with mustard seed, garlic and ginger	£7.25
<b>Chicken or Lamb Paneer</b>	Chunks of paneer cooked in tandoori oven on skewers with red and green peppers	£6.95
<b>Chicken Chat</b>	Bite size pieces of chicken cooked in a special sauce	£6.50
<b>Mixed Kebab</b>	Chicken tikka and Lamb tikka and sheek kebab served with salad	£6.95
<b>Chicken Tikka</b>	Chicken marinated in spices cooked over flaming charcoal	£5.95
<b>Lamb Tikka</b>	lamb marinated in spices cooked over flaming charcoal	£6.50
<b>Tandoori Chicken</b>	Chicken marinated in spices cooked over flaming charcoal	£6.50
<b>Duck Tikka</b>	Duck marinated in spices cooked over flaming charcoal	£7.50
<b>Spice Merchants Yorkshire Puddings</b>	chicken, lamb, vegetable or prawn cooked in an aromatic mild paste, filled into Yorkshire pudding style shells and baked to perfection	£6.95
<b>Chicken Shahi</b>	Lightly spiced chicken with a hint of mint herbs grilled in tandoor	£6.50
<b>Mughlai Lamb Chops</b>	Tender lamb chops marinated in rich herbs & spices	£6.95
<b>Sweet Chilli Paneer</b>	Paneer grilled in tandoori oven then cooked again with a sweet chilli sauce	£6.50
<b>Garlic Mushroom Tikka</b>	Fresh mushroom marinated with garlic lemon juice and cooked in tandoor	£6.50
<b>Meat Samosa or Vegetable Samosa or Onion Bhaji</b>	Triangles of pastry stuffed with mincemeat or vegetables, deep fried	£5.50
<b>Spice Merchants Tikka Wrap</b>	<b>Chicken or Lamb Tikka</b> wrapped in an indian fried bread	£6.95
<b>Paneer Tikka</b>	Indian Cheese marinated in a tikka sauce and cooked in a clay oven	£6.50

# SIGNATURE SEAFOOD DISHES

- Monkfish with Orange Sauce** Lightly seasoned monkfish shallow pan fried,  
served with lemon rice and orange sauce .....£22.95
- Coconut & Chilli Haddock** This dish isn't as spicy as it might appear, as the flavours mellow with cooking.  
This delicate fish is served in a light marinade, shallow pan fried, then finished in the oven.  
Served with lemon rice & a side order of spinach .....£21.95
- Coastal Haddock** with Creamy Tomato Sauce Pan fried marinated haddock  
served with creamy tomato sauce and lemon rice .....£21.95
- Red Hot Mussels** Mussels marinated with herbs,  
delicately spiced & cooked in thick medium masala sauce served with a choice of rice.....£21.95
- Tandoori King Prawns with Sweet Chilli Sauce** King prawns marinated with herbs and spices  
cooked in tandoor oven and served with sweet chilli sauce choice of rice. ....£21.95
- Tandoori King Prawn Jingha** chargrilled king prawn cooked in a rich  
mango, coconut and creamy sauce served with a choice of rice. ....£21.95
- Bengal King Prawns** Marinated king prawns in shells, cooked with  
light spices then grilled, served with medium sauce,garlic spinach and choice of rice .....£21.95
- Shurma Fish** Shallow pan fried fish fillet of basa (Bangladeshi fish) marinated with Himalayan herbs,  
served with a mixture of fried onions and peppers, served with a choice of rice.....£20.95
- Sea Bass** lightly spiced, flame grilled over the tandoor, served with stir fried green beans & rice.....£20.95
- Tandoori Trout** Lightly spiced, flame grilled over the tandoor, served with salad & rice .....£20.95
- Bengal Fish** Shallow pan fried fish fillet of tilapia Bangladeshi fish marinated  
with Himalayan herbs, served with potato and lemon rice .....£20.95
- Patrani Fish** Shallow pan fried fish fillet of pangas Bangladeshi fish marinated  
with Himalayan herbs, served with stir fried green beans and lemon rice .....£20.95
- Tandoori King Prawns in Saffron Sauce**  
King prawns marinated with ginger garlic paste, saffron leaves and cashew nuts served with lemon rice .....£21.95
- Swordfish Steak** Lightly seasoned & grilled. Served with lemon rice  
and stir fried green beans & potato .....£21.95
- Salmon Hydrabadi** Tandoori salmon served with salad and rice.....£21.95
- Pan Fried Lobster** Lobster marinated with light spices, served with fresh basil sauce,  
garlic spinach and choice of rice (Please order at least 24 hours in advance) .....£49.95
- Rup Chanda Jali** Bangladeshi whole fish lightly spiced marinated in clay oven,  
served with cooked mixture of peppers onions and served with choice of rice.....£21.95
- Seabream** Pan fried marinated seabream served with tomato sauce with a hint of fresh lemon juice.....£21.95

# SIGNATURE SEAFOOD DISHES

<b>Goan Fish Masala,</b> A classic south Indian dish. Fresh fillet of salmon infused with aromatic herbs, curry leaves & spices then cooked in a mild Goanise sauce .....	£15.95
<b>Seabass Jali</b> Fillet of seabass, cooked with mustard seed, a touch of coconut & cream - fairly hot .....	£15.95
<b>Tamarind &amp; Salmon Curry</b> Chunks of fresh salmon marinated with herbs & spices cooked in a tangy tamarind sauce .....	£15.95
<b>Ayre Jalfrazi</b> 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 .....	£15.95
<b>Ayre Delight</b> Fillet of fish cooked with fresh ginger, garlic, tomatoes, onions and capsicum to give a medium spiced speciality dish .....	£15.95
<b>King Prawn Jalpari</b> King prawn marinated with Himalayan herbs, grilled in tandoor and finished Kashmir-style sauce with a hint of cream and coconut .....	£15.95
<b>Jhinga Mumtaz</b> Chargrilled king prawn cooked in a rich sauce of cashew nuts, almonds, mild spices and white wine .....	£15.95
<b>Raj Chingri</b> 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 .....	£15.95
<b>Goan King Prawn</b> Marinated king prawn cooked with garlic, ginger, goan red chilli and cumin .....	£15.95
<b>Sukka King Prawn</b> 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 .....	£15.95
<b>Tandoori King Prawn Massala</b> Pieces of king prawn cooked in a clay oven and then prepared in tandoori sauce with cream .....	£15.95
<b>Garlic Chilli King Prawns</b> Marinated king prawns cooked with freshly chopped garlic, .....	£15.95
<b>Monkfish Delight</b> (mild) delicately spiced monkfish in a rich creamy sauce .....	£17.95
<b>Monkfish Kolhapuri Curry</b> spicy, authentic dish from the Kolhapur region .....	£17.95

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

## CHEF'S SPECIALS

<b>Shank of Lamb</b> Slowly braised in a copper pot, seasoned with fresh herbs, garlic and ginger mix and a subtle hint of ground roasted spices. An absolute classic authentic dish, served with rice .....	£22.95
<b>Roasted Rack of Lamb</b> Roasted in tandoor and served with pepper and coriander, served with rice .....	£21.95
<b>Oven Cooked Sliced Chicken</b> Oven cooked and marinated in herbs and spices served with fried potatoes and choice of rice. ....	£19.95
<b>Sliced Kursi Lamb</b> Exotic lamb dish. A leg of lamb roasted in the oven marinated with herbs and spices served with sliced lamb and comes with roast vegetables and a choice of rice. ....	£22.95
<b>Roasted Duck with Orange Sauce</b> Duck breast roasted in the oven marinated with herbs and spices and served with roast vegetables and choice of rice. ....	£24.95

# CHEF'S SPECIALS

## Royal Venison

Lean & tender venison, full of flavour, A moist dish with freshly blended herbs and spices - medium.....£17.95

**Venison Karachi** South east venison speciality , cooked in lime, chilli and soya beans - fairly hot.....£17.95

**Beef Madhun** spicy tendered beef cooked with mustard seed, black caraway & cumin.....£16.95

## Beef Rengdang

spicy tendered beef cooked in an aromatic base with Lime, leaf and pepper - fairly hot.....£16.95

## Raj Hash Maharashtra Curry

Spicy duck breast cooked in the oven served with a fairly hot sauce an authentic curry dish from maharashtra. ....£17.95

## Duck Tikka Massala

Duck Tikka cooked in clay oven, then coated in a tandoori sauce of herbs, spices and cream .....£16.95

**Duck Tikka Goan** Marinated duck cooked with garlic, ginger, coriander, goan red chilli. & cumin.....£16.95

**Handi** .....Chicken £15.95 Lamb £16.95

Exotic Indian dish, whole chicken cooked in oven then cut into pieces or lamb, cooked with light spices served in a medium or mild sauce (mild sauce comes with a hint of almond).

**Chilli Jali** .....Chicken £12.95 Lamb £14.95

with crushed chilli and a touch of coconut and cream & Indian herbs

**Chicken Shahi** .....£12.95

lightly spiced chicken marinated with a hint of mint then served in a moist spicy curry sauce, medium.

**Hara Massala** .....Chicken £12.95 Lamb £14.95

This Hyderabad dish traditionally marinated in hot spice, cooked with a touch of almonds, yoghurt, mint & coconut

**Kolhapuri Curry** Spicy, authentic curry from Kolhapur.....Chicken £12.95 Lamb £14.95

**Hariali Curry** .....Chicken £12.95 Lamb £14.95

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

**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 (mild comes with a touch of almond).....£16.95

**Green Massala** chicken marinated in hot spice cooked with garlic, crushed green peppers, green chillies, coriander and a touch of almonds.....£12.95

**Shan Bhuna** .....Chicken £15.95 Lamb £16.95

mixture of peppers, onion and paprika seasoned off with a spicy tangy garnish. Medium or hot

# CHEFS VEGETARIAN SPECIALS

see above Chefs specials for descriptions

**Vegetable Chilli Jali** .....£9.95

**Vegetable Hara Massala** .....£9.95

**Vegetable Hariali Curry** .....£9.95

**Garlic Panir chilli** .....£11.95

**Paneer Goan**.....£11.95

**Vegetable Green Massala** .....£9.95

**Vegetable Kolhapuri** .....£9.95

**Paneer Makhani**.....£11.95

**Vegetable Goan**.....£9.95

# TRADITIONAL

CHICKEN DISHES £11.95

LAMB DISHES £13.95

**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

**Lamb or Chicken 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

**Garlic Chilli Chicken or Lamb** Cooked with freshly chopped garlic, chillies, spices & slightly hot

**Chicken or Lamb Makhani**

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

**Chicken or Lamb Pasanda** A special mild dish cooked with almond, sultanas and fresh cream

**Chicken or Lamb Alphanso** a 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

## TRADITIONAL STYLES

Traditional curries cooked any style below

(Bhuna, Dupiaza, Korma, Dhansak, Vindaloo, Madras, Rogan, Malayan, Pathia, Methi, Kashmir, Sag & Ceylon) **Balti dishes (rice or nan) an extra £3.95**

<b>Vegetable</b> .....	£8.95	<b>Chicken</b> .....	£10.95
<b>Lamb</b> .....	£13.95	<b>Prawn</b> .....	£11.95
<b>Tiger Prawn</b> .....	£13.95	<b>King Prawn</b> .....	£14.95

## BIRYANI DISHES

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

<b>Chicken Biryani</b> .....	£14.95	<b>Lamb Biryani</b> .....	£16.95
<b>Prawn Biryani</b> .....	£15.95	<b>King Prawn Biryani</b> .....	£18.95
<b>Lamb Tikka Biryani</b> .....	£17.95	<b>Chicken Tikka Biryani</b> .....	£16.95
<b>Chef's Special Biryani</b> .....	£18.95	<b>Duck Tikka Biryani</b> .....	£19.95
<b>Mushroom or Vegetable Biryani</b> .....	£13.95	<b>Tandoori Chicken Biryani</b> .....	£17.95
<b>Beef Biryani</b> .....	£17.95	<b>Venison Biryani</b> .....	£19.95
<b>Kachchi Biryani</b> .....	£19.95	<b>Monk Fish Biryani</b> .....	£21.95

# TANDOORI DISHES

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

<b>Tandoori Chicken (half)</b> .....	£16.95	<b>Chicken Tikka</b> .....	£14.95
<b>Lamb Tikka</b> .....	£16.95	<b>Tandoori King Prawn</b> .....	£19.95
<b>Tandoori Mixed Grill</b> .....	£19.95	<b>Chicken Shashlik</b> .....	£16.95
<b>Duck Tikka</b> .....	£19.95	<b>Duck Shashlik</b> .....	£19.95
<b>Tandoori Lamb Chops</b> .....	£19.95	<b>Lamb Shashlik</b> .....	£18.95
<b>Paneer Tikka</b> .....	£14.95	<b>Monkfish Tikka</b> .....	£21.95

## SIDE DISHES

<b>Mixed Vegetable Curry</b> .....	£5.25
<b>Mixed Vegetable Bhaji</b> .....	£5.25
<b>Bombay Aloo</b> Spicy potatoes, slightly hot .....	£5.25
<b>Mushroom Bhaji</b> Fried with spices .....	£5.25
<b>Bhindi Bhaji</b> Okra or Ladies Finger, cooked in spices .....	£5.50
<b>Brinjal Bhaji</b> Aubergine fried with spices .....	£5.50
<b>Cauliflower Bhaji</b> Fried with spices .....	£5.25
<b>Aloo Gobi</b> Potato and cauliflower lightly spiced and dry .....	£5.25
<b>Sag Aloo</b> Spinach and potato .....	£5.25
<b>Tarka Dall</b> Lentil garnished with spice and chopped garlic .....	£5.25
<b>Dal Samba</b> Cauliflower with lentils and garlic .....	£5.25
<b>Sag Paneer</b> Spinach with cheese .....	£5.50
<b>Mutter Paneer</b> Curried peas with cheese .....	£5.50
<b>Shobzi Bhagee</b> Fresh indian runner beans lightly cooked .....	£5.50
<b>Chana Massala</b> Chick peas .....	£5.25
<b>Sag Bhaji</b> Spinach lightly spiced .....	£5.25
<b>Ajwaini Aloo</b> potatoes lightly flavoured with cumin seeds and spices .....	£5.25

### FOR FOOD ALLERGIES AND INTOLERANCES:

Please speak to our staff about the ingredients when ordering your meal.

## ***RICE***

<b>Plain Rice</b>	£3.95
<b>Pilaw Rice</b> Flavoured basmati rice	£4.50
<b>Mushroom or Vegetable Pilaw</b> Basmati rice fried with mushrooms or vegetables	£4.75
<b>Lemon or Coconut Rice</b> Basmati rice fried with lemon or coconut	£4.75
<b>Special Fried Rice</b> Basmati rice fried with mixed vegetables and egg	£4.75
<b>Egg Pilaw</b> Basmati rice fried with egg	£4.75
<b>Keema Pilaw</b> Basmati rice fried with spicy minced meat	£4.95
<b>Chicken Pilaw</b> Basmati rice fried with spicy chicken	£4.95
<b>Kashmir Rice or Orange Rice</b> Basmati fried rice	£4.75
<b>Chana Rice</b> Basmati fried rice with chick peas	£4.75
<b>Saffron Rice</b>	£4.95

## ***INDIAN BREADS***

<b>Nan</b> Leavened bread cooked in charcoal oven	£3.75
<b>Peshwari Nan</b> Prepared with oriental almonds, sultanas and coconut	£3.95
<b>Garlic Nan</b> Baked with fresh chopped garlic	£3.95
<b>Keema Nan</b> Stuffed with spicy minced meat	£4.25
<b>Stuffed Nan</b> Stuffed with vegetables	£3.95
<b>Kashmir Nan</b> Stuffed with dried fruit	£3.95
<b>Tikka Nan</b> Stuffed with chicken tikka	£3.95
<b>Tandoori Roti</b> Unleavened bread baked in the clay oven	£3.75
<b>Chapathi</b> Soft thin bread	£2.95
<b>Paratha</b> Fried bread made with chapati flour	£4.25
<b>Stuffed Paratha</b> Stuffed with vegetables	£4.50
<b>Puri</b> Deep fried Indian bread	£2.50
<b>Popadoms</b>	£0.95
<b>Massala Popadoms</b> Spicy and hot	£0.95
<b>Chutneys and Pickles</b>	Per Portion £0.95 Per Tray £2.40

## ***ENGLISH DISHES***

Served with Chips, Peas, Tomatoes and Mushrooms

<b>Sirloin Steak</b>	£19.95
<b>Fried Chicken and Chips</b>	£16.95
<b>Omelette and Chips</b> Prawn, Chicken or Mushroom	£16.95
<b>Chips</b>	£3.95

Please note some of our dishes may contain nuts.

If you cannot see the dish you require, please ask as our chef may be able to prepare it for you







A warm welcome to SpiceMerchants  
Southsea's most chosen, appealing and elegant Indian Restaurant

Our aim is to give you the best quality service and a wonderful experience in fine dining. We offer a wide selection of authentic, traditional dishes as well as innovative, exclusive new dishes - created by our team at

Spice Merchants who have a long standing local reputation for excellence.

The blending of spices has been our traditional secret transferred from generation to generation.

FOR FOOD ALLERGIES AND INTOLERANCES:  
Please speak to our staff about the ingredients when ordering your meal.



