STARTERS

Mixed Fish Salmon, Monkfish & King Prawn marinated in spices & cooked over Flaming Charcoal	<i>£</i> ,7.25
Fish Cakes Crab, Salmon and Mackerel minced together then fried crispy	
King Prawn Paneer	
Chunks of paneer cooked in tandoori oven on skewers with red & green peppers	£6.95
Ajwaini Fish Tikka Fillet of salmon delicately spiced and slowly cooked in the clay oven	<i>C</i> 6.50
Monkfish Tikka monkfish delicately spiced and cooked in the clay oven	
Lemon & Garlic Mussels	Σ,0.00
Fresh mussels served in a light lemon & garlic sauce	£6.50
Lahsuni Jhinga Char grilled king prawns marinated in light herbs & brushed with garlic	£6.50
Chilli Fried Squid	CC 50
Sautéed squid marinated with crushed chilli and Indian herbs	
King Prawn on Puri Spiced king prawns served on Indian bread	
King Prawn Butterfly King prawns deep fried in breadcrumbs	
Prawn on Puri Spiced prawns served on Indian bread	
Black Tiger Prawn Puri Spiced tiger prawns served on Indian bread	
Crab on Puri Spiced crab served on indian bread	
Chicken Chat Bite size pieces of chicken cooked in a special sauce	£3.95
Mixed Kebab Chicken tikka and Lamb tikka and sheek kebab served with salad	€5.95
Chicken Tikka Chicken marinated in spices cooked over flaming charcoal	
Lamb Tikka lamb marinated in spices cooked over flaming charcoal	
Tandoori Chicken	
Chicken on the bone marinated in spices cooked over flaming charcoal	
Duck Tikka Duck marinated in spices cooked over flaming charcoal	£7.25
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	<i>£</i> ,5.95
Chicken Shahi Lightly spiced chicken with a hint of mint herbs grilled in tandoo	
Mughlai Lamb Chops	
Tender lamb chops marinated in rich herbs & spices	£6.50
Paneer Tikka Indian Cheese marinated in a tikka sauce & cooked in a clay oven	£5.95
Chicken or Lamb Paneer Chunks of paneer cooked in tandoori oven on skewers with red and green peppers.	£6.50
Onion Bhaji Spiced fried onion balls	
Garlic Mushroom Tikka	
Fresh mushroom marinated with garlic lemon juice and cooked in tandoor	£5.95
Meat Samosa or Vegetable Samosa	C4 75
Triangles of pastry stuffed with mincemeat or vegetables, deep fried	<u>£</u> 4./5
Spice Merchants Tikka Wrap Chicken or Lamb Tikka wrapped in an indian fried bread	£,5.95
Royal Venison spicy venison cooked in an aromatic spices & soyabean oil	
Katta Beef bitesize pieces of beef cooked with mustard seed, garlic and ginger	
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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	£14.95
Tamarind & Salmon Curry Chunks of fresh salmon marinated with herbs & spices cooked in a tangy tamarind sauce	£14.95
Ayre Jalfrazi Ayre is the King of Bengali fish. This dish is made from fillet of Ayre fairly hot spicy sauce of green chillies, garlic and ginger	in a terrific, £13.95
Ayre Delight Fillet of fish cooked with fresh ginger, garlic, tomatoes, onions and or give a medium spiced speciality dish	
King Prawn Jalpari King prawn marinated with Himalayan herbs, grilled in tandoor and finished Kashmir-style sauce	£13.95
Jhinga Mumtaz Chargrilled king prawn cooked in a rich sauce of cashew nuts, almonds, spices and white wine	
Raj Chingri Delight A luxurious Indian delicacy, cooked twice. Three whole king prawns marinated in dozens o 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	
Goan King Prawn	
Sukka King Prawn Korai Marinated king prawn skewered and cooked in the charcoal fire and then not roasted in a	
Tandoori King Prawn Massala Pieces of king prawn	
Garlic Chilli King Prawns	
Monkfish Delight (mild) delicately spiced monkfish in a rich creamy sauce)	
Monkfish Kolhapuri Curry spicy, authentic dish from the Kolhapur region	n_£15.95
Whilst every effort has been made to remove all bones, please take care as some may have be	een missed
	Tamarind & Salmon Curry Chunks of fresh salmon marinated with herbs & spices cooked in a tangy tamarind sauce. Ayre Jalfrazi Ayre is the King of Bengali fish. This dish is made from fillet of Ayre fairly hot spicy sauce of green chillies, garlic and ginger. Ayre Delight Fillet of fish cooked with fresh ginger, garlic, tomatoes, onions and of give a medium spiced speciality dish. King Prawn Jalpari King prawn marinated with Himalayan herbs, grilled in tandoor and finished Kashmir-style sauce. Jhinga Mumtaz Chargrilled king prawn cooked in a rich sauce of cashew nuts, almonds, spices and white wine. Raj Chingri Delight A luxurious Indian delicacy, cooked twice. Three whole king prawns marinated in dozens o 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. Goan King Prawn Marinated king prawn cooked with garlic, ginger, goan red chilli and cumin. 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. Tandoori King Prawn Massala Pieces of king prawn cooked in a clay oven and then prepared in tandoori sauce with cream. Garlic Chilli King Prawns Marinated king prawns cooked with freshly chopped garlic, Monkfish Delight (mild) delicately spiced monkfish in a rich creamy sauce) Monkfish Kolhapuri Curry spicy, authentic dish from the Kolhapur region

TRADITIONAL DISHES

Vegetable Cooked in any of the traditional styles	£7.95
Chicken Cooked in any of the traditional styles	£9.95
Lamb Cooked in any of the traditional styles	£12.95
Prawn Cooked in any of the traditional styles	£9.95
Tiger Prawn Cooked in any of the traditional styles	£12.95
King Prawn Cooked in any of the traditional styles	£13.95
(Bhuna, Dupiaza, Korma, Dhansak , Vindaloo, Madras, Rogan, Malayan, Pathia, Metl & Ceylon) Only Balti dishes with rice or nan for an extra £3.50	

CHEF'S SPECIALS

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$\begin{array}{ccc} \textbf{Hariali Curry} & \text{CHICKEN } \pounds 11.95 \\ \textbf{Tender pieces of chicken breast or lamb cooked with fresh crushed garlic, ginger, coriand cream and spinach. Mild} \end{array}$	LAMB £13.95 ler, a pinch of sugar,
Chilli JaliCHICKEN £11.95 Chicken or lamb marinated with crushed chilli & Indian herbs	LAMB £13.95
Chicken Shahi lightly spiced chicken marinated with a hint of mint then served in a moist spicy curry sauce, medium.	£12.95
	LAMB £13.95 almonds, yoghurt,
Green Massala chicken marinated in hot spice cooked with garlic, crushed green peppers, green chillies, coriander and a touch of almonds	£11.95
Kolhapuri Curry CHICKEN \not 11.95 Spicy, authentic curry from Kolhapur & Maharashtra	
Raj Hash Maharashtra Curry Spicy duck breast cooked in the served with a fairly hot sauce an authentic curry dish from maharashtra.	e oven £15.95
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	£15.95
Duck Tikka Massala Duck Tikka cooked in clay oven, then coated in a tandoori sauce of herbs, spices and cream	£15.95
Duck Tikka Goan Marinated duck cooked with garlic, ginger, coriander, goan red chilli. & cumin	£15.95
$\begin{array}{cc} \textbf{Shan Bhuna} & \textbf{CHICKEN} \not \in 12.95 \\ mixture of peppers, onion and paprika seasoned off with a spicy tangy garnish. Moreover, the property of the $	LAMB £15.95
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CHICKEN DISHES £10.95 LAMB DISHES £12.95

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

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

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

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 & coconut

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

VEGETARIAN SPECIALS

See Chefs specials for descriptions

Vegetable Chilli Jali£8.95	Vegetable Hara Massala£8.95
Vegetable Hariali Curry£8.95	Vegetable Paneerwala£10.95
Vegetable Goan£8.95	Vegetable Green Massala£8.95
Vegetable Kolapuri£8.95	Paneer Tikka Massala£10.95

TANDOORI DISHES

All these dished are barbecued over a flaming tandoori (clay oven) on skewers. Served with Salad & Mint Sauce			
Tandoori Chicken (half)	£14.95	Chicken Tikka	£12.95
Lamb Tikka	£14.95	Tandoori King Prawn	£16.95
Tandoori Mixed Grill	£17.95	Chicken Shashlik	£14.95
Duck Tikka	£17.95	Duck Shashlik	£18.95
Tandoori Lamb Chops	£17.95	Lamb Shashlik	£16.95
Monkfish Tikka	£18.95	Paneer Tikka	£12.95

BIRYANI DISHES

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

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Chicken Biryani	£12.95	Lamb Biryani	(15.95)
Prawn Biryani	<u>£</u> 13.95	King Prawn Biryani	(16.95
Lamb Tikka Biryani	£15.95	Chicken Tikka Biryani	(15.95
Chef's Special Biryani	£16.95	Duck Tikka Biryani	(17.95
Mushroom or Veg Biryani	£11.95	Tandoori Chicken Biryani	(16.95

SIDE DISHES

Mixed Vegetable Curry	€4.50
Mixed Vegetable Bhaji	£4.50
Bombay Aloo Spicy potatoes, slightly hot	£4.50
Mushroom Bhaji Fried with spices	£4.50
Bhindi Bhaji Okra or Ladies Finger, cooked in spices	€4.95
Brinjal Bhaji Aubergine fried with spices	€4.95
Cauliflower Bhaji Fried with spices	£4.50
Aloo Gobi Potato and cauliflower lightly spiced and dry	€4.50
Sag Aloo Spinach and potato	€4.50
Tarka Dall Lentil garnished with spice and chopped garlic	€4.50
Dal Samba Cauliflower with lentils and garlic	£4.50
Sag Panir Spinach with cheese	€4.95
Mutter Panir Curried peas with cheese	£4.95
Chana Massala Chick peas	€4.50
Sag Bhaji Spinach lightly spiced	€4.50
Ajwaini Aloo potatoes lightly flavoured with cumin seeds and spices	€4.50
Shobzi Bhagee Fresh indian runner beans lightly cooked	€4.95

ENGLISH DISHES

Served with French Fries, Peas, Tomatoes and Mushrooms	
Sirloin Steak	£17.95
Fried Chicken and Chips	£12.95
Omelette and Chips Prawn, Chicken or Mushroom	
Chips	£,3.95
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RICE	
Plain Rice	
Pilaw Rice Flavoured basmati rice	
Mushroom or Vegetable Pilaw Basmati rice fried with mushroom	ıs£4.75
Lemon or Coconut Rice Basmati rice fried with lemon or coconut	£4.75
Special Fried Rice Basmati rice fried with mixed vegetables and egg	£4.75
Egg Pilaw Basmati rice fried with egg	£4.75
Keema Pilaw Basmati rice fried with spicy minced meat	£4.95
Chicken Pilaw Basmati rice fried with spicy chicken	£,4.95
Saffron Rice	
Kashmiri Rice Basmati rice lightly spiced & mixed with dried fruits	
Orange Rice, or Chana rice	
INDIAN BREADS	~
Nan Leavened bread cooked in charcoal oven	£,3.50
Peshwari Nan Prepared with oriental almonds, sultanas and coconut	
Garlic Nan Baked with fresh chopped garlic	
Kashmiri Nan Stuffed with spicy minced meat	£3.75
Stuffed Nan Stuffed with vegetables	£3.75
Tikki Nan or Keema Nan	£3.95
Tandoori Roti Unleavened bread baked in the clay oven	£3.50
Chapathi Soft thin bread_	£2.75
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 Po	
	Tray £2.20
Please note some of our dishes may contain nuts.	
A warm welcome to Spice Merchants, Southsea's most chosen, appealing	g 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 out 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.

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.

