

# Starters

<i>Fish Cakes</i>	Crab, Salmon and Mackerel minced together then fried crispy.	£4.50
<i>Sesame Pangas</i>	Pangas fillet cooked with sesame seeds and fried crispy.	£4.50
<i>King Prawn Paneer</i>	Chunks of paneer cooked in tandoori oven on skewers with red & green peppers	£5.50
<i>Ajwaini Fish Tikka</i>	Fillet of salmon delicately spiced and slowly cooked in the clay oven	£4.95
<i>Monkfish Tikka</i>	Fillet of monkfish delicately spiced and slowly cooked in the clay oven	£5.50
<i>Lemon &amp; Garlic Mussels</i>	Fresh mussels served in a light lemon & garlic sauce	£4.95
<i>Lahsuni Jhinga</i>	Char grilled king prawns marinated in light herbs & brushed with garlic	£5.50
<i>Chilli Fried Squid</i>	Sautéed squid marinated with crushed chilli and Indian herbs	£4.95
<i>King Prawn on Puri</i>	Spiced king prawns served on Indian bread	£5.50
<i>King Prawn Butterfly</i>	King prawns deep fried in breadcrumbs	£4.75
<i>Prawn on Puri</i>	Spiced prawns served on Indian bread	£3.95
<i>Black Tiger Prawn Puri</i>	Spiced tiger prawns served on Indian bread	£4.75
<i>Crab on Puri</i>	Spiced crab served on indian bread	£4.95
<i>Chicken or Lamb Paneer</i>	Chunks of paneer cooked in tandoori oven on skewers with red and green peppers.	£4.95
<i>Chicken Chat</i>	Bite size pieces of chicken cooked in a special sauce	£4.50
<i>Mixed Kebab</i>	Chicken tikka and Lamb tikka and sheek kebab served with salad	£4.75
<i>Chicken Tikka</i>	Chicken marinated in spices cooked over flaming charcoal	£3.50
<i>Lamb Tikka</i>	lamb marinated in spices cooked over flaming charcoal	£3.95
<i>Tandoori Chicken</i>	Chicken marinated in spices cooked over flaming charcoal	£4.25
<i>Duck Tikka</i>	Duck marinated in spices cooked over flaming charcoal	£4.95
<i>Spice Merchants Yorkshire Puddings</i>	chicken, lamb, vegetable or prawn cooked in an aromatic mild paste, filled into Yorkshire pudding style shells and baked to perfection	£4.50
<i>Chicken Shahi</i>	Lightly spiced chicken with a hint of mint herbs grilled in tandoor	£3.95
<i>Mughlai Lamb Chops</i>	Tender lamb chops marinated in rich herbs & spices	£4.95
<i>Seekh Banarasi</i>	Chunks of paneer, diced vegetable & pineapple, Chargrilled in the clay oven	£3.95
<i>Sweet Chilli Paneer</i>	Paneer grilled in tandoori oven then cooked again with a sweet chilli sauce	£3.95
<i>Onion Bhaji</i>	Spiced fried onion balls	£3.50
<i>Garlic Mushroom Tikka</i>	Fresh mushroom marinated with garlic lemon juice and cooked in tandoor	£3.95
<i>Meat Samosa or Vegetable Samosa</i>	Triangles of pastry stuffed with mincemeat or vegetables, deep fried	£3.50
<i>Spice Merchants Tikka Wrap</i>	Chicken or Lamb Tikka wrapped in an indian fried bread	£4.50
<i>Paneer Tikka</i>	Indian Cheese marinated in a tikka sauce and cooked in a clay oven	£3.95



# Signature Seafood Dishes

<i>Monkfish with Orange Sauce</i>	Lightly seasoned monkfish shallow pan fried, served with lemon rice and orange sauce	£16.95
<i>Halibut steak</i>	Pan fried in olive oil lightly marinated served with roasted vegetables and choice of rice.	£15.95
<i>Coconut &amp; Chilli Haddock</i>	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	£14.95
<i>Coastal Haddock</i>	with Creamy Tomato Sauce Pan fried marinated haddock served with creamy tomato sauce and lemon rice	£14.95
<i>Red Hot Mussels</i>	Mussels marinated with herbs, delicately spiced & cooked in thick medium masala sauce served with a choice of rice	£14.95
<i>Tandoori King Prawns with Sweet Chilli Sauce</i>	King prawns marinated with herbs and spices cooked in tandoor oven and served with sweet chilli sauce choice of rice.	£15.95
<i>Tandoori King Prawn Jingha</i>	chargrilled king prawn cooked in a rich mango, coconut and creamy sauce served with a choice of rice.	£15.95
<i>Bengal King Prawns</i>	Marinated king prawns in shells, cooked with light spices then grilled, served with medium sauce, garlic spinach and choice of rice	£15.95
<i>Shurma Fish</i>	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	£12.95
<i>Sea Bass</i>	lightly spiced, flame grilled over the tandoor, served with stir fried green beans & rice	£12.95
<i>Tandoori Trout</i>	Lightly spiced, flame grilled over the tandoor, served with salad & rice	£11.95
<i>Bengal Fish</i>	Shallow pan fried fish fillet of tilapia Bangladeshi fish marinated with Himalayan herbs, served with potato and lemon rice	£12.95
<i>Patrani Fish</i>	Shallow pan fried fish fillet of pangas Bangladeshi fish marinated with Himalayan herbs, served with stir fried green beans and lemon rice	£12.95
<i>Tandoori King Prawn in Saffron Sauce</i>	King prawn marinated with ginger garlic paste, saffron leaves and cashew nuts served with lemon rice	£15.95
<i>Swordfish Steak</i>	Lightly seasoned & grilled. Served with lemon rice and stir fried green beans & potato	£14.95
<i>Salmon Hydrabadi</i>	Tandoori salmon served with salad and rice	£13.95
<i>Pan Fried Lobster</i>	Lobster marinated with light spices, served with fresh basil sauce, garlic spinach and choice of rice	£29.95
<i>Rup Chanda Jali</i>	Bangladeshi whole fish lightly spiced marinated in clay oven, served with cooked mixture of peppers onions and served with choice of rice	£15.95
<i>Seabream</i>	Pan fried marinated seabream served with tomato sauce with a hint of fresh lemon juice.	£12.95

All Seafood dishes are cooked using Olive Oil



# 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 **£10.95**

*Ayre Delight* Fillet of fish cooked with fresh ginger, garlic, tomatoes, onions and capsicum to give a medium spiced speciality dish **£10.95**

*King Prawn Jalpari* King prawn marinated with Himalayan herbs, grilled in tandoor and finished Kashmir-style sauce with a hint of cream and coconut **£11.95**

*Jhinga Mumtaz* Chargrilled king prawn cooked in a rich sauce of cashew nuts, almonds, mild spices and white wine **£11.95**

*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 **£11.95**

*Goan King Prawn* Marinated king prawn cooked with garlic, ginger, goan red chilli and cumin **£11.95**

*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 **£11.95**

*Tandoori King Prawn Massala* Pieces of king prawn cooked in a clay oven and then prepared in tandoori sauce with cream **£11.95**

*Garlic Chilli King Prawns* Marinated king prawns cooked with freshly chopped garlic, **£11.95**

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

*All Seafood dishes are cooked using Olive Oil*

## Chef's Specials

*Roasted Rack of Lamb*  
Roasted in tandoor and served with pepper and coriander, served with rice **£14.95**

*Shank of Lamb* 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 **£14.95**

*Oven Cooked Sliced Chicken;* Oven cooked and marinated in herbs and spices served with fried potatoes and choice of rice. **£14.95**

*Sliced Kursi Lamb;* 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. **£15.95**

*Roasted Duck with Orange Sauce;* Duck breast roasted in the oven marinated with herbs and spices and served with roast vegetables and choice of rice. **£15.95**



# Chef's Specials

*Raj Hash Maharashtra Curry;* Spicy duck breast cooked in the oven served with a fairly hot sauce an authentic curry dish from maharashtra. **£11.95**

*Duck Tikka Massala* Duck Tikka cooked in clay oven, then coated in a tandoori sauce of herbs, spices and cream **£11.95**

*Duck Tikka Goan* Marinated duck cooked with garlic, ginger, coriander, goan red chilli. & cumin **£11.95**

*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). **£10.95**

*Chicken or Lamb Peshwari* Blended with almond, coconut, dried fruit in a mild sauce **£9.95**

*Chilli Chicken or Chilli Lamb Jali* Chicken marinated with crushed chilli and a touch of coconut and cream & Indian herbs **£8.95**

*Chicken Shahi* lightly spiced chicken marinated with a hint of mint then served in a moist spicy curry sauce, medium. **£8.95**

*Chicken or Lamb Hara Massala* This Hyderabad dish traditionally marinated in hot spice, cooked with a touch of almonds, yoghurt, mint & coconut **£8.95**

*Chicken or Lamb Kolhapuri Curry* Spicy, authentic curry from Kolhapur **£8.95**

*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 **£8.95**

*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 (mild comes with a touch of almond) **£11.95**

*Goan Chicken or Goan Lamb* Marinated chicken or lamb cooked with garlic, ginger, coriander, **£7.25**

*Chicken or Lamb Tikka Massala* Chicken or Lamb Tikka cooked in clay oven, then coated in a tandoori sauce of herbs, spices and cream **£7.25**

*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 **£7.25**

*Naga Chicken or Lamb* Cooked in a special aromatic Naga chilli sauce - Madras hot **£7.25**

*Chicken or Lamb Jalfrezi* A spicy, fairly hot curry cooked with diced onions & green peppers **£7.25**

*Chicken Karahi or Lamb Karahi* An exotic dish prepared in a blend of mild herbs & spices **£7.25**

*Garlic Chilli Chicken or Lamb* Cooked with freshly chopped garlic, chillies, spices & slightly hot **£7.25**

*Chicken or Lamb Makhani* Marinated in a blend of herbs and spices and delicately blended in a massala sauce, mild, highly recommended **£7.25**

*Chicken or Lamb Pasanda* A special mild dish cooked with almond, sultanas and fresh cream **£7.25**

*Green Massala* chicken marinated in hot spice cooked with garlic, crushed green peppers, green chillies, coriander and a touch of almonds **£8.95**

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

*Shan Bhuna Lamb* mixture of peppers, onion and paprika seasoned off with a spicy tangy garnish. Medium or hot **£11.95**

*Alphonso Curry Chicken or Lamb* a rich mild dish, cooked with mango, a touch of sugar, cream and coconut **£8.95**



# Traditional Dishes

<i>Vegetable</i>	Cooked in any of the traditional styles	£6.50
<i>Chicken</i>	Cooked in any of the traditional styles	£6.95
<i>Lamb</i>	Cooked in any of the traditional styles	£7.25
<i>Prawn</i>	Cooked in any of the traditional styles	£6.95
<i>Tiger Prawn</i>	Cooked in any of the traditional styles	£9.95
<i>King Prawn</i>	Cooked in any of the traditional styles	£11.95

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

# Biryani Dishes

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

<i>Chicken Biryani</i>	£8.95	<i>Lamb Biryani</i>	£9.95
<i>Prawn Biryani</i>	£8.95	<i>King Prawn Biryani</i>	£12.50
<i>Lamb Tikka Biryani</i>	£10.95	<i>Chicken Tikka Biryani</i>	£9.95
<i>Chef's Special Biryani</i>	£12.95	<i>Duck Tikka Biryani</i>	£12.50
<i>Mushroom or Vegetable Biryani</i>	£7.50	<i>Tandoori Chicken Biryani</i>	£11.95

# 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>	£10.95	<i>Chicken Tikka</i>	£7.95
<i>Lamb Tikka</i>	£8.95	<i>Tandoori King Prawn</i>	£12.50
<i>Tandoori Mixed Grill</i>	£13.95	<i>Chicken Shashlik</i>	£9.50
<i>Duck Tikka</i>	£12.95	<i>Duck Shashlik</i>	£12.95
<i>Tandoori Lamb Chops</i>	£12.95	<i>Lamb Shashlik</i>	£10.95
<i>Paneer Tikka</i>	£9.95		

# Chef's Vegetarian Special

see Chef's specials for descriptions

<i>Vegetable Chilli Jali</i>	£6.95	<i>Vegetable Hara Massala</i>	£6.95
<i>Vegetable Hariali Curry</i>	£6.95	<i>Vegetable Paneerwala</i>	£6.95
<i>Vegetable Goan</i>	£6.95	<i>Vegetable Green Massala</i>	£6.95
<i>Vegetable Kolhapuri</i>	£6.95	<i>Paneer Makhani</i>	£6.95



# Side Dishes

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

# English Dishes

Served with French Fries, Peas, Tomatoes and Mushrooms

<i>Sirloin Steak</i>	£14.95
<i>Fried Chicken and Chips</i>	£10.95
<i>Omelette and Chips</i> Prawn, Chicken or Mushroom	£9.95
<i>Chips</i>	£2.10



# Rice

<i>Plain Rice</i>	£2.70
<i>Pilaw Rice</i> Flavoured basmati rice	£2.80
<i>Mushroom or Vegetable Pilaw</i> Basmati rice fried with mushrooms or vegetables	£3.10
<i>Lemon or Coconut Rice</i> Basmati rice fried with lemon or coconut	£3.10
<i>Special Fried Rice</i> Basmati rice fried with mixed vegetables and egg	£3.10
<i>Egg Pilaw</i> Basmati rice fried with egg	£3.10
<i>Keema Pilaw</i> Basmati rice fried with spicy minced meat	£3.10
<i>Chicken Pilaw</i> Basmati rice fried with spicy chicken	£3.10
<i>Kashmir Rice or Orange Rice</i> Basmati fried rice	£3.10
<i>Chana Rice</i> Basmati fried rice with chick peas	£3.10

# Indian Breads

<i>Nan</i> Leavened bread cooked in charcoal oven	£2.40
<i>Peshwari Nan</i> Prepared with oriental almonds, sultanas and coconut	£2.50
<i>Garlic Nan</i> Baked with fresh chopped garlic	£2.50
<i>Keema Nan</i> Stuffed with spicy minced meat	£2.50
<i>Stuffed Nan</i> Stuffed with vegetables	£2.50
<i>Kashmir Nan</i> Stuffed with dried fruit	£2.50
<i>Tikka Nan</i> Stuffed with chicken tikka	£2.50
<i>Tandoori Roti</i> Unleavened bread baked in the clay oven	£2.20
<i>Chapathi</i> Soft thin bread	£1.95
<i>Paratha</i> Fried bread made with chapati flour	£2.70
<i>Stuffed Paratha</i> Stuffed with vegetables	£2.95
<i>Puri</i> Deep fried Indian bread	£1.50
<i>Popadoms</i>	£0.75
<i>Massala Popadoms</i> Spicy and hot	£0.75
<i>Chutneys and Pickles</i>	Per Portion £0.75

Per Tray £1.90

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

## FOR FOOD ALLERGIES AND INTOLERANCES:

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



# Spice Merchants

*A warm welcome to **Spice Merchants**  
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.*

