

## STARTERS

All starters served with fresh salad and mint sauce

<b>Papadam</b> .....	<b>£0.55</b>
<b>Pickle Tray</b> .....	<b>£1.95</b>
<b>Kashmiri Sweet Bread Sticks</b> .....	<b>£1.95</b>

**Mixed Platter (serves two/three people)**..... **£5.95/£8.95**

A combination of Parsian Chicken, Lamb tikka and Seekh Kebab grilled and served sizzling.  
**Sea Food Platter (serves two/three people)**..... **£6.55/£9.55**

Tiger prawns in lahori pesto, pan fried cod in Kashmiri massalla, Telapia fillets coated with all spice and coriander paste served sizzling

**Vegetarian Delight (serves two/three people)**..... **£5.95/£8.95**

Onion bhajis, vegetable samosa and spicy Aloo Pakoras served with salad and mint sauce.

**Yemeni chicken Strips (serves two/three people)**..... **£5.95/£8.95**

Strips of chicken breast coated in herb pesto, grilled and basted in its own juices with lime and zingy coriander. Served sizzling with shredded mozzarella, drizzled with tamarind and olive oil dressing.

**Chicken Pakora's/ Aloo Pakora's(v) / Gobi Pakora's(v)**..... **£3.85**

Strips of your chosen ingredient tossed and coated in gram flour, then dipped in a golden aromatic batter, infused with herbs and spices.

**Tiger Prawn Tava** .....

**£5.35**  
Tiger prawns coated in Lahori pesto and tangy yoghurt, tenderly cooked with onions, peppers and tomatoes which compliment the succulent flavours of the prawns, served on a bamboo skewer.

**Cod Veran Parcels (B)**..... **£5.35**

Parcels of cod coated in Lahori dry spice cooked with spiced tomato purée and fried onions with a hint of turmeric, coriander and fenugreek leaves. Big things come in small packages.

**Gol Gappay (v)**..... **£3.75**

Indian sub-continent favourite, a crispy circular pastry stuffed with tangy mashed chickpeas cooked with caramelised onions and a herb pesto, drizzled tamarind,

**Piyaji - Onion Bhaji (v)**..... **£3.65**

Perfectly cooked onion bhaji's made to start of any meal with great flavour.

**Samosa's (Meat or Veg)**..... **£3.20**

Crispy light and tender samosasa's available with meat or veg.

**Chicken Chaat** .....

**£3.50**  
Chicken cooked in herbs and spices served in a puree

## TANDOORI STARTERS

These dishes are cooked in the tandoori clay oven. The chicken, lamb or king prawn are marinated in special spices

**Lamb Chops**..... **£5.25**

**Seekh Kebab** .....

**£3.75**

**Chicken / Lamb Tikka**..... **£3.55**

**1/4 Chicken Piri Piri**..... **£3.95**

## BIRYANI DISHES

North Indian classic which combines the fragrance of Basmati rice and ground spices. Your chosen ingredients are flared in a sizzling wok with fresh herbs and ground aromatic massala's and then softly layered with steamed basmati rice. All Briyani's served with a complimentary mixed vegetable sauce.

<b>Chicken Tikka</b> .....	<b>£8.95</b>	<b>Chicken or Lamb</b> .....	<b>£8.50</b>
<b>Tiger Prawns</b> .....	<b>£10.95</b>	<b>Prawns</b> .....	<b>£8.35</b>
<b>Mix Vegetables</b> .....	<b>£7.95</b>	<b>Mix Briyani</b> .....	<b>£9.95</b>

## HOUSE SPECIALITIES

**Cholay Malabar \*\* (spicy or mild)** .....

**£9.95**  
Chicken breast marinated in a lime and coriander pesto infused with mashed ginger and garlic.

**Isfahni Palong Motar \*\*/**..... **£8.95**

Spinach and chickpea concoction, smoked cumin and coriander blended with chilli flakes laced with a herby relish, hints of tamarind and fruit molasses.

**Amritsari Mirch \*\*/**..... **£9.95**

Lahori and Kashmiri pesto blended with mango relish and Greek yoghurt, slowly tempered with braised onions, roasted coriander and plumb tomato purée.

**Agni Patil \*\***..... **£8.95**

Diced potato tossed with mashed plum tomatoes, our own dried chilli flakes with seeds as well, stewed with caramelised onions and garlic to meld spices together.

**Dhabba Tajeen \*\*/**..... **£8.95**

Cooked with a melange of herbs and spices that are added at intervals, sealed within a terracotta dish layered with smoked paprika, lime and coriander pesto.

**Chom Chom Balti\*\***..... **£8.95**

Juicy chunks of Parsian Tikka cooked in a creamy Kashmiri and Balti pesto, crested with fresh cream and a touch of lemon pepper seasoning. Not too creamy

**Kaleem Lazeez \*\***..... **£8.95**

A robust dish with a nice balance of Greek yoghurt, cinnamon sticks, zingy coriander, aromatic herbs, all put together with roasted peppers and stir fry onions.

**Bangalore Special \*\*/**..... **£8.95**

Roasted, toasted then coated, layered in an infusion of mint, spinach leaves, caramelised onions, tomato, garlic and coriander paste, slowly cooked and finished flared in a wok.

**Old Delhi Curry \*(Mild not Creamy)**..... **£8.95**

A very simple dish created with Greek yoghurt, touch of garlic, ginger and coriander pesto, tempered with cumin and coriander.

**Nawabi Tava \*\*/**..... **£8.95**

Chicken, lamb and tiger prawns immersed in a rich pesto of tomato and coriander the sauce is cooked in a tangy Lahori pesto, minty fennel and fresh garlic purée.

**Telapia Behari \*\* (B)**..... **£8.95**

Telpia coated in Behari Massalla, the fillets are sealed the flavour of the fish, it is then combined into a sauce of pimento, garlic, bay leaves and fresh baby spinach.

**Goan Tiger Prawns\*\*(N)**..... **£11.95**

Tiger prawns grilled in a spicy massalla relish, cooked with bay leaves and cinnamon, desiccated coconut and curry leaves, paprika is added along with the juices of the Tiger prawns.

**Peshwari Chicken**..... **£7.95**

Chicken tikka cooked in mild sauces with almonds, coconut a creamy taste

**Chicken Chat Pata**..... **£7.95**

Chicken tikka cooked in medium dry sauce with peppers, mango chutney, coriander & chillies

**Gram Bangla**..... **£7.95**

Chicken tikka cooked in fairly hot sauce with garden mint, kashmiri paste, & lemon juice

**Kofta Paneer Masala (Indian cheese)**..... **£7.95**

Spicy lamb mince meatballs cooked with paneer, garlic, onions, tomatoes & coriander

**Naga Massala**..... **£7.95**

Tender lamb, chicken or prawn is cooked in a specially prepared naga sauce. An ideal dish for people who like a fiery taste

**Jalfrezi\*\***..... **£7.45**

A fiery dish cooked with strips of onion, green pepper, sliced ginger, garlic purée and green chillies and naga chilli paste pepper seasoning. Sweat and tangy but not too creamy.

**Tikka Massalla (N)**..... **£7.45**

Tender pieces of chicken/lamb cooked in a tandoori sauce, ground coconut, fresh cream and aromatic spices.

**Butter Chicken (N)**..... **£7.45**

Diced spring chicken cooked with homemade butter, ground coconut and cream.

**Chicken Paisey**..... **£7.45**

Chicken tikka cooked with onions, peppers & coriander. Medium hot.

**Balti Dish**..... **£7.95**

This dish is cooked in a medium to spicy sauce, which is well flavoured with fresh green chillies, homemade balti sauce, coriander, onions and tomatoes. Highly recommended.

**Chicken Tikka Kerela**..... **£7.95**

Chicken tikka fried with capsicum, green chilli, onion & fairly hot curry sauce

**Chilli Chicken**..... **£7.95**

Fairly hot dish cooked with green chillies and mince meat.

## CLASSIC FAVOURITE DISHES

Any vegetables can be added to your chosen dish for an extra 50p, please feel free to ask a member of staff for details.

<b>Chicken Tikka</b> .....	<b>£7.35</b>	<b>Tiger Prawns</b> .....	<b>£10.95</b>
<b>Chicken or Lamb</b> .....	<b>£6.65</b>	<b>Prawns</b> .....	<b>£6.75</b>
<b>Cod/Telapia Fish</b> .....	<b>£8.95</b>	<b>Mixed Vegetables</b> .....	<b>£6.45</b>

**Korma**..... **see above**

A mild creamy dish with the chefs own blend of sweet spices and coconut cream.

**Karahi\*\***..... **see above**

A dish cooked in stir fried onions, garlic, ginger, tomatoes with a melange of spices and herbs and then fried in the Karahi (wok).

**Bhuna\*\*/ Dupiaza**..... **see above**

A medium spiced dish made with caramelised onions and tomatoes in a thick gravy sauce, garnished with fresh coriander.

**Dansak\*\*(N)**..... **see above**

A medium spiced dish made with mung Dhall and Masoori Dhall, touch of tomato and garlic purée and a melange of spices.

**Rogan Josh**..... **see above**

This dish is madras in strength & is prepared with the extensive use of tomatoes, a sprinkling of coriander, garlic & onions.

## TANDOORI GRILLED SELECTION

These dishes are cooked in the tandoori clay oven. The chicken, lamb or king prawns are marinated in special spices and are served on a sizzling platter with green salad and mint sauce

**Tiger Prawn Tava Shashlik** .....

**£11.95**  
Tiger Prawns coated in a spicy Lahori pesto and Greek yoghurt, skewered and grilled with onions, peppers and tomatoes which compliment the tasty succulent flavour of the Tiger prawns.

**Cod/Telapia Shashlik**..... **£11.95**

Your chosen fish is coated in Behari pesto, then grilled with red peppers, tomatoes and drizzled with tamarind and lime to enhance the flavours of the fish served sizzling with caramelised onions

**Chicken Piri Piri (half)**..... **£9.75**

Tender quartered spring chicken, marinated and spiced with aromatic herbs, Lahori pesto and fresh zingy lime, grilled and basted to seal in the flavours.

**Chicken or Lamb Tikka/ Shashlik** .....

**£9.55/ £9.95**  
Spiced cubes of chicken/ Lamb marinated in Greek yoghurt, with a melange of herbs, ginger shahi jaera (Shashlik) skewered with onions, red peppers and tomatoes which add a clean zingy taste to the chicken or lamb, basted in its own juices to retain the succulent flavours.

**Lamb Chops**..... **£10.95**

These tender pieces of lamb chops which are marinated in an aromatic fusion of herbs, spices and homemade tangy yoghurt, grilled in the tandoor, basted with its own juices finished with Kashmiri leaves and coriander drizzle.

**Seekh Kebab on Naan Bread + Veg Curry**..... **£9.75**

Avery long seekh kebab grilled Algerian style, the mince lamb is layered with Kashmiri massalla, shallots, coriander, ginger, garlic and aromatic herbs, served on a fluffy naan with salad and pilau

**Tandoori Mix Grill**..... **£11.95**

Chicken/lamb strips/ seekh kebab, tender lamb chops, chicken piri piri all brought together so that you can get a taste of all the grill selection.

## ENGLISH DISHES

(Also available in child portions £4.50)

<b>Chicken Nuggets and Chips</b> .....	<b>£6.95</b>
<b>Fried Chicken and Mushroom with Chips</b> .....	<b>£7.50</b>
<b>Chicken Omelette and Chips</b> .....	<b>£7.50</b>
<b>Fish (Cod) and Chips</b> .....	<b>£7.95</b>

VEGETABLE SELECTION (V)

Main/Side

SUNDRIES AND BREADS

- Roast Bombay Aloo Balti\*\*** ..... £6.45/£3.95  
Roasted potatoes cooked in Balti massalla, garlic purée, caramelised onions and zingy herb pesto.
- Chana Sag Karahi** ..... £6.45/£3.95  
Spiced chickpeas tossed with blanched palong sag in a light herb pesto of turmeric & tamarind.
- Palong Sag Dhali\*\*** ..... £6.45/£3.95  
Baby spinach leaves and lentils cooked with a touch of aromatic herbs and spices.
- Sag Paneer\*** ..... £6.45/£3.95  
Homemade cheese and baby spinach leaves cooked in a thick creamy or curry sauce.
- Sag Aloo Josh\*\*** ..... £6.45/£3.95  
Baby spinach, roast potatoes tempered with ginger and garlic puréed tomato.
- Paneer Veran Bhuna\*\*** ..... £6.45/£3.95  
homemade cheese toasted in a clay oven to give a light smoky taste, then added to a Bhuna sauce.
- Gobi Chana Aloo Balti\*\*** ..... £6.45/£3.95  
Cauliflower, chickpeas and roasted Bombay potatoes in Bhuna and Balti massalla sauce laced with Shahi jeera.
- Vegetable Jalfrezi \*\*\*** ..... £6.45/£3.95  
A hot fiery vegetable dish, cooked with strips of onion, green peppers, green chillies and herbs.
- Vegetable Sambar\*\*** ..... £6.45/£3.95  
Steamed and spiced vegetables tossed with Mung Dhali in a thick sweet, tangy, sauce.
- Mushroom Bhaji/ Sag Mushroom\*\*** ..... £6.45/£3.95  
Sliced mushrooms cooked in a light garlic bhuna sauce with hints of coriander and crushed mustard.
- Aloo Gobi\*\*** ..... £6.45/£3.95  
Soft potatoes and cauliflower tossed together in a Caramelised bhuna sauce.
- Gobi Bhaji\*\*** ..... £6.45/£3.95  
Cauliflower softly cooked with turmeric and herb pesto, tempered with all spice.
- Chana Bhaji/Chana Aloo\*\*** ..... £6.45/£3.95  
Chickpeas softly cooked in a soft chatt massalla consisting of caramelised Bhuna sauce.
- Aloo Methi\*\*** ..... £6.45/£3.95  
Roast potato and flash fried fenugreek leaves cooked in aromatic spices, garlic and pimento sauce.
- Mung Dhali Massalla\*\*\*** ..... £6.45/£3.95  
Lentils (Mung Dhali) slow boiled and sautéed with spicy massalla relish, a Goan favourite.
- Tarka Dhali\*\*** ..... £6.45/£3.95  
Lentils tempered with turmeric, garnished with a smoky garlic and Coriander tarka. A fiery topping.

- Pilau Rice** ..... £2.15
- Boiled Rice** ..... £1.95
- Garlic Fried Rice** ..... £2.45
- Coriander Rice** ..... £2.45
- Lemon and Coriander Rice** ..... £2.45
- Coconut Rice** ..... £2.45
- Veg Rice** ..... £2.45
- Mushroom Rice** ..... £2.45
- Egg Fried Rice** ..... £2.45
- Fried Rice** ..... £2.45
- Raitha, cucumber or onion** ..... £1.65
- Chips** ..... £1.95
- Naan** ..... £2.15
- Garlic Naan** ..... £2.45
- Garlic & Coriander Naan** ..... £2.45
- Peshwari Naan** ..... £2.45
- Mint Naan** ..... £2.45
- Keema Garlic Coriander Naan** ..... £2.45
- Keema Naan** ..... £2.45
- Kulcha Naan** ..... £2.45
- Chappatti** ..... £0.85
- Puri** ..... £0.85
- Tandoori Roti** ..... £1.45
- Paratha** ..... £2.00/£2.45



**RESTAURANT MENU**

**If you have a food allergy or special dietary requirement please inform a member of staff or ask for more information. Some products may contain traces of nuts. Please ask for further information.**

Any dish not on the menu can be prepared to order



Dear diner  
Our approach to healthy eating demands that no artificial food colouring or additives are used in our food preparation and all our spices are freshly ground in our kitchen

At Spice Fusion we have a dedicated team and so take pride in serving dishes with minimum amount of salt, oil and artificial colours. Should you require assistance in choosing dishes without any of these items please inform a member of staff who will be happy to guide you through our menu.

We hope these high standards help you enjoy your meal at Spice Fusion.

\*Denotes the heat of the dish - \*mild, \*\*medium \*\*\* hot, \*\*\*\*mind-blowing. (V) Suitable for Vegetarians (N) May contain nuts or traces of nuts (B) May contain bones or traces of bones

The management reserves the right to refuse admission without giving any reason