

Shagotum

Welcome to the Spice Bazaar

The first Spice Bazaar at **Bovey Tracey** opened in 1998 offering a very simple menu. In December 2000, the Spice Bazaar flag was flying high when **SPICE BAZAAR, Dartmouth** was inaugurated at St. Savior's Square offering a unique, contemporary style of Indian Dining. The Restaurant has thrived on its reputation for outstanding cuisine served up in style with the swish of linen napkins and the flash of a friendly smile. It is a stunning example of 21st century craftsmanship. The perfect setting for curry lovers to indulge themselves every way they want in a funky fusion of design innovation and exotic eastern cuisine. It prides itself on never wavering when it comes to the quality of products. Its ethos consists of using only the finest produce available and if possible locally produced ingredients –incorporating the delicate flavor of Asian spices to create a new, refreshing approach to Indian Cuisine with service at its cutting edge.

For lunch and perfect for an evening out with friends. Inside you will find a relaxed ambience where East meets west, full of style and comfort with its smart interior, crisp white napkins, and a varied menu which regularly changes.

Our Team

Shahar Lashkor, the founder and the Executive Chef was born in Bangladesh and educated in Exeter. At a very early age he showed interest in the family business and it soon became apparent that he would follow in his father's footsteps. His first job experience at the Rouge Mont Hotel in Exeter, fired his imagination and offered the venue for the birth of his idea of "**Fusion Cooking**". His vision to create a restaurant depicting the merging of the East and the West became a reality in 2000 with the opening of **SPICE BAZAAR, Dartmouth**. A man of great ideas and strong vision, he made the restaurant name to reach Westminster, the House of Commons who declared the Spice Bazaar the best in the South West among all others by winning a great competition for the year 2008 and 2009 consecutively judged by the panel food experts of the nation which was headed by *Ainsley Harriott* known for the famous Television program of Ready Steady Cook.

Chef Rajesh is the Chef de Cuisine. Who gained good knowledge in Western and Authentic Indian cuisine. During his tenure in India, he has worked for The Residency Group, known for their Business Class hotel and the world famous international chain, Holiday Inn Group, later he moved on to Malaysia and Andaman Island in order to add another feather to his cap.

Simon Mathews. The Sous Chef who is from Kerala, and known as Gods Own Country, he has worked in the leading world class giant's in Indian known as The Taj Group of Hotels, The Radisson Hotels and the world famous US based Cruise The Royal Caribbean and the Carnival Cruise just before joining us.

The chefs who are proud for combining the food and invent the authentic flavours of India using fresh local ingredients.

The restaurant manager **Ram** and his assistant **Sayam** believe the customer is king, and both offer you a warm welcome to the Spice Bazaar where you will find a friendly atmosphere with a touch of charm, ideal for lunch or dinner and for those special times.

Spices



Chillies



Coconut



Curry Leaves



Saffron



Tamarind



Black Cardamoms



Jiggery Palm Sugar



Komkam Fish Tamarind



Turmeric Haldi



Black Peppercorn



Cumin /Jerra



Cinnamon Bark



Green Cardamom



Coriander



Cloves



Ginger



Okra



Javintri Mace



Jafal Nutmeg



Dry Red Chillies

Starters

Sesame Scallops
Ginger and coconut sauce
£7.95

Sheek Kebab
Coriander and spiced infused minced lamb
£6.15

Fish Malai Tikka
Fish marinated in soft cheese, spices
£7.95

Dhania Wali Jinga
King prawns grilled with coriander and garlic
£7.95

Anar Ka Jinga
King prawn sautéed in pomegranate juice
£7.95

Onion Bhajee
The classical, the original
£4.95

Ragada Pattie
Mumbai's road side favourite potato cake with spicy channa
£6.95

Kodi Vepadu
Spicy deep fried chicken
£6.95

Kira Chat
Cucumber and prawns with channa chat massala
£6.95

Allappy Prawn Curry
King prawns cooked with raw mangoes and coconut paste
£15.95

Pathrani Machi
Sea bass in savoy cabbage and steamed
£15.15

Kerala Fish Curry
Spicy fish curry made with coconut paste and kokum
£15.15

Sea Bass Molly
Spicy light sauce, mustard seeds, curry leaf and coconut milk
£15.15

King Prawn Piralan
Fresh curry leaf and chilli finished with coconut milk
£15.95

Pan Seared Lemon Sole
Rolled with king prawn served with fennel sauce
£16.15

Tandoori Bazaar

Machi Kebab
Silver pomfret stuffed with shrimps and potatoes and shallow fried
£16.15

Jinga Peshwari
King prawn marinated with spices and pomegranate juice
£16.15

Lamb Kebab
Lamb chunks marinated with spices fresh coriander

£11.95

Rack of Lamb

Rack of lamb marinated in cumin seeds and peppercorn

£14.95

Tandoori Murgh

Half chicken marinated with ginger and yoghurt

£11.15

Hariyali Partridge

Whole bird exotically marinated

16.95

Tandoori Mixed Platter

Assortment of kebabs, chicken and lamb & king prawns

£15.95

Murgh Bazaar

Murgh Methi

Chicken with dried fenugreek leaf and touch of yogurt

£8.95

Adraki Murgh

Chicken simmered in caramelized onions and ginger

£8.95

Murgh Tikka Jalfrezi

Chicken with chillies, coriander and lemon juice

£8.95

Pistachio Chicken Korma

Chicken with pistachio and cashew nuts
£8.95

Murgh Tikka Massala
Designed and styled in UK favourite of many
£8.95

Kumarakom Duck
Barbary duck simmered in roasted spiced curry leaves
£12.95

Chettinad Duck
Barbary duck pan seared in south Indian massala
£12.95

Murgh Madras
Fancy something hot and spicy!
£8.95

Kadai Murgh
Chicken with bell pepper, tomato, and onion Kadai spices
£8.95

Gosht Bazaar

Nalli Korma
Lamb in a rich sauce with hints of cardamon
£9.95

Lamb Rogan Josh
Shank of lamb infusion of aromatic spices

£14.95

Lamb Shank Vindaloo
Spicy hot shank of lamb
£14.95

Lamb Dansak
Lentil and vegetables slightly hot & sour
£8.95

Lamb Xacuti
Lamb with coconut and Goan hot spices
£8.95

Neelgiri Gosht Curry
Lamb with mint, and green chilli paste
£8.95

Gosht Pepper Fry
Lamb with crushed black pepper and curry leaves
£8.95

Sabzi Bazaar

Avail
Mix vegetables cooked with coconut and cumin seeds

Channa Aloo
Chick peas cooked with potatoes

Vendakkai Egru
Okra cooked with tomato and coconut milk

Paneer Butter Masala
Cottage cheese cooked in tomato gravy

Kaju Baigan Burtha
Roasted aubergine with fried cashew nuts

Dal Lasooni
Garlic flavoured lentils

Tomater Dal
Lentil flavoured with tomatoes

Sag Aloo
Curried potato and spinach

Milagu Urulai Pereti
South Indian spiced potatoes

Mushroom Do Piazza
Tossed with onions and spices

Baigan Massala
Aubergine tossed with curry leaf

All @ £5.15 each

Rice & Biryani @ the Spice

Biryani

King Prawns/Prawns £15.95 - £12.95 Chicken or Lamb £9.95

Paneer Channa Biryani £8.95

Served with raita or vegetable curry

Plain Fluffed Rice

Steamed basmati rice

£2.00

Paulo Rice

Basmati rice ghee and an array of mild spices

£2.50

Mixed Vegetable Rice

Basmati rice with mixed vegetables

£2.95

Gucci Paulo

Mushrooms with basmati rice
£2.95

Lemon Rice
Lemon juice, curry leaf and turmeric
£2.95

Coconut Rice
Simple taste and aroma
£2.95

Prawn Rice
Shrimps with basmati rice
£3.95

BAZAAR

Roti & Bread @ The Spice

Plain Nan £2.50

Chapatti £2.00

Roti £2.50

Garlic Nan £2.95

Keema Nan £2.95
Stuffed with minced lamb

Peshwari Nan £2.95
Stuffed with almonds and coconuts

Condiments

Plain Papadoms £0.50

Spiced Papadoms £0.60

Chutneys & Pickles £1.50

Onion Salad & Raita £1.95

PLEASE NOTE: Most Indian foods contain nut based sauces, where possible if advised we will try to avoid nut but some dishes are made with nuts so please make sure and avoid if you have an allergic problems, with such dishes. The management reserves the right of service all prices are inclusive of vat No service or cover charge is added, gratuities are at customers discretion, but reserves the right to charge cover in exceptional circumstances. If for any reason you are not satisfied please tell a member of staff. We operate a limited takeaway delivery service, & outside functions. Please ask a member of staff for details.