

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 flavour of Asian spices to create a new, refreshing approach to Indian Cuisine with service at its cutting edge.

For lunch, and also 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 Rougemont 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 reach Westminster, the House of Commons, who declared the Spice Bazaar the best in the South West by winning a great competition for the year 2008 and 2009 consecutively. It was 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.

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

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.

Some of the Spices we use



Chillies



Coconut



Curry Leaves



Saffron



Tamarind



Black Cardamoms



Jiggery Palm Sugar



Komkam Fish Tamarind



Turmeric Haldi



Black Peppercorn
Cardamon



Cumin /Jerra



Cinnamon Bark



Green



Coriander /Cilantro



Cloves



Ginger



Okra



Javintri / Mace



Jafal / Nutmeg



Dry Red Chillies

Starters

Sesame Scallops

Pan scared scallops
ginger and coconut sauce
£6.95

Sheek Kebab

Spiced infused minced lamb
cooked in our tandoor
£3.95

Fish Malai Tikka

Fish marinated in soft cheese, spices
cooked in our tandoor
£6.50

Dhania Wali Jinga

King prawns cooked in our tandoor
with coriander and garlic paste
£6.50

Shrimp Pakora

Prawn in spiced batter shallow
fried served with dips
£4.50

Onion Bhajee

The classical, chopped onions mixed
with basen flour and deep fried
£2.95

Ragada Pattie

Mumbai's favorite potato cake pan fried
served with spicy chick peas and tamarind sauce
£4.50

Kodi Vepadu

Spicy deep fried chicken tossed with curry leaves
£4.50

Kira Chat

Cucumber and Prawns with Masala yoghurt dressing
Light and refreshing
£3.50

Machi Bazaar

(Sea-food)

Served with plain rice

Allappy Prawn Curry

King Prawns cooked with raw mangos and coconut paste

£12.95

Meen Kozambu

Sea Bass in tomato base curry sauce

£12.95

Kerala Fish Curry

Spicy fish curry made with coconut paste and kokum

£12.95

Goan Fish curry

Traditional south Indian fish curry cooked with tamarind paste

£12.95

Sea Bass Molly

Light sauce, tempered with mustard seeds, curry leaf and coconut milk

£12.95

King Prawn Piralan

Fresh curry leaf and chilli finished with light coconut milk sauce

£12.95

King Prawn Masala

King Prawns in spicy rich Masala gravy

£12.95

Goan Fish Stew

Served with naan bread

Fish in a rich Indian stew made with carrots onions & cauliflower

£10.95

Fish Podina

Fish & mint is uniquely cooked in a light sauce

£10.95

Tandoori Bazaar

Tandoori is the Indian clay oven, used for roasting and making bread
all main courses served with a naan bread & veg of the day

Machi Shaslick

Salmon skewered with onions, tomato and pepper
£12.50

King Prawn Peshwari

King Prawn marinated with spices and pomegranate juice
£13.50

Lamb Kebab

Lamb chunks marinated with spices fresh coriander
£10.95

Rack of Lamb

Rack of lamb marinated in cumin seeds and peppercorn
£10.50

Tandoori Mixed Platter

Assortment of kebabs, chicken and lamb & king prawns
£12.95

Chicken Shaslick

Chicken fillets with onions & green pepper
£11.50

Hariyali Tandoori Chicken

Halve of a Chicken marinated in cilantro & mint
£8.95

Chicken Tikka

Spiced chicken fillets cooked in our tandoor
£8.95

Murgh Bazaar (Chicken breast fillets)

Murgh Methi

Chicken with dried fenugreek leaf and a touch of yogurt
& Paulo Rice
£9.50

Murgh Makanwalla

Chicken in tomato & butter gravy mild
£8.95

Pistachio Chicken Korma

Chicken with pistachio and cashew nuts korma very mild gravy
£8.95

Murgh Tikka Massala

Designed and styled in UK most favorite curry
& Paulo Rice
£9.95

Murgh Badami

Mild spiced chicken cooked in mild butter gravy
£8.95

Kumarakom Duck

Barbary duck simmered in roasted spiced curry leaves
& Onion Rice
£10.95

Chettinad Duck

Barbary duck pan seared in south Indian chettinad masala
& Lemon Rice
£10.95

Murgh Madras

Fancy something hot and spicy
£8.95

Murgh Archery

Chicken fillets cooked in pickle base gravy
£8.95

Chicken Chettinad

Chicken fillets in south Indian chettinad masala
£8.95

Murgh Tikka Jalfrezi

Chicken with chillies, coriander and lemon juice
£8.95

Mirchi Murgh Bhoona

Chicken cooked in onion tomato spicy hot sauce
£8.95

Gosht Bazaar

(Lamb)

Pistachio Lamb Korma

Lamb with pistachio and cashew nuts korma gravy
& Paulo Rice
£9.95

Nalli Korma

Lamb in a rich sauce with hints of cardamon
£8.95

Lamb Rogan Josh

Shank of lamb infusion of aromatic spices
& Paulo Rice
£12.50

Lamb Shank Vindaloo

Spicy slightly hot shank of lamb
& Paulo Rice
£12.50

Lamb Dansak

Cooked with Lentil slightly hot & sour
£9.95

Lamb Xacutti

Lamb with coconut and goan hot spices
£8.50

Neelgiri Gosht Curry

Lamb with mint, and green chilli paste
£8.50

Gosht Pepper Fry

Lamb with crushed black pepper and curry leaves
£8.50

Lamb Chukka Massal

Pan seared lamb fillets in fresh spices
Served sizzling with naan
£9.95

Malabar lamb curry

Lamb in curry leaves Kashmiri chilli coconut milk
£8.95

Curried Lamb Masala

Simple lamb curry in intense flavor
£8.50

Sabzi Bazaar

(Fresh Vegetables)

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 cashew nuts

Dal Lasooni

Garlic flavoured lentils

Tomater Dal

Lentil flavoured with tomatoes

Sag Aloo

Curried potato and spinach

Aloo du peas

spiced potatoes & peas

Mushroom Dopiazza

with onions and spices

Baigan Masala

Aubergine tossed with curry leaf

Anaz Kofta Curry

Mashed Vegetable shallow fried cooked in a mild sauce

Aloo Gobi

Potatoes with cauliflower

Jerra Gobi

Cauliflower in cumin seeds

All side orders @ £3.95 each
Main course £8.95 served with plain rice

Rice & Biryani @ the Spice

Biryani is traditional mogul Indian fare where rice is cooked with Meat, Chicken or Prawns
Traditionally served with yoghurt or a vegetable curry sauce can be served

King Prawns..... £12.95

Prawns..... £9.95

Chicken or Lamb £9.50

Vegetable Biryani... £7.25

Plain Rice

Steamed basmati rice
£1.80

Paulo Rice

Basmati rice ghee and an array of mild spices
£2.00

Prawn Rice

Shrimps with basmati rice
£2.95

Mixed Vegetable Rice

Basmati rice with mixed vegetables
£2.50

Gucci Paulo

Mushrooms with basmati rice
£2.50

Lemon Rice

Lemon juice, curry leaf and turmeric
£2.00

Coconut Rice

Simple taste and aroma
£2.25

Podina Rice

Garlic and mint rice
£2.00

Roti & Bread @ the Spice

Roti ...£1.95

Chapatti ...£2.00

Plain Naan £2.00

Garlic Naan £2.25

Chilli Naan £2.25

Keema Naan£2.50
minced lamb

Peshwari Naan..... £2.95
sultans and coconut

Onion Kulcha Naan £2.25
onions & coriander

Condiments

Plain Papadoms..... £0.50

Spiced Papadoms..... £0.60

Chutneys & Pickles..... £1.50

Raita ...£1.25

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.

No service or cover charge is added, gratuities are at customers discretion. We reserve 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 takeaway delivery service with a discount, & outside catering functions. Please ask a member of staff for details.