

Spice Bazaar
Dartmouth Devon
St Saviours Square, Dartmouth, Devon TQ6 9DJ

Telephone: 01803 832 224 / 832 285 - www.spicebazaar.co.uk

Restaurant Menu

STARTER

Crab salad
Crabmeat served on bed of salad leaves with sweet red chilly and honey dressing.
£6.95

Salmon coconut tikki
Cumin tossed Potato and salmon cakes served with chutney.
£5.95

Squid pepper fry
Squid sautéed with crushed pepper curry leaf and onion
£6.95

Pan fried Scallops with saffron sauce
Pan fried scallops served with honey and lemon flavoured creamy saffron sauce
£6.95

Poricha kozhi
Chicken drumstick marinated with ginger garlic and paprika deep fried and served With
chutney
£5.95

Tikka pepped chat
Tossed chicken tikka mixed with aromatic chat masala and sprinkle with lemon juice And
served on top of spicy Papadoms
£4.95

. Spices crusted lamb chops
Lamb chops coated with toasted crushed peppercorn and cumin seed and broil in tandoor
£6.95

. Sheek kebab
Minced lamb cooked on skewer until bursting.
£4.95

Vegetable somasa
Vegetable pyramid pastries served with delicious appetizing dip.
£3.95

Onion bhajee
Onion strips marinated in spicy chickpea batter fried and served with chutney.
£3.95

Mushroom & cheese pakora
Mushroom stuffed with cheddar cheese and vegetables batter fried.
£4.95

Aubergine mousse
Smashed and spiced aubergine served on garlic Nan bread crust.

£5.95

CLASSICAL MAIN COURSES OF INDIA

Machi Bazaar

Bengal fish curry £14.95

Spiced fish cooked in yoghurt sprinkle with Bengali gram masala.

Goan fish curry £14.95

Fish curry from goa, mild coconut and tamarind flavoured gravy.

Kerala fish curry. £14.95

Nice and spicy fish curry made with spices, coconut paste and kokum [fish tamarind]

Sea bass molly £15.95

Anglo Indian dish a fish stew, made with mustard seeds ginger garlic curry leaf and coconut milk served on bed of stir fried vegetables

Pan fried Sea bass with kichidi £15.95

Pan-fried sea bass served on bed of vegetable kichidi [rice and lentil mashed]

Baked fish Indian style £14.95

Sea bass bake on bed of Indian style masala

King prawn Mappas £14.95

King prawn cooked with ground coriander, curry leaf, coconut milk and vinegar.

King prawn piralan 14.95

King prawn cooked with onion, curry leaf, ginger, and garlic and chilly finished with coconut milk.

Spaghetti with crab masala £14.95

Crab meat cooked with spices and tomato served on bed of sautéed spaghetti

Tandoori Bazaar

Machi saffron kebab £14.95

Monk fish marinated in ginger, garlic lime juice, turmeric, saffron.

Hariyali Machi kebab £13.95

Fish marinated in coriander leaf and basil and cooked in tandoor

Salmon Nimbuwalaa tikka £13.95

Tandoori salmon with lime marinade.

Jhinga Peshwari £15.95

King prawn marinated with spices and pomegranate juice.

Ajwaini Jhinga £15.95

King prawn cooked with ajwain and soft cheese.

Whole spices crusted lamb chops £13.95

Broiled, crushed cumin seed and pepper corn coated with lamb chops

Tandoori Murgh £8.95

Half chicken, marinated in yoghurt with ginger, paprika and cinnamon

Murgh tikka £8.95

Chunks of chicken exotically marinated in a host spices finished in the clay oven.

Tandoori mix platter £15.95
Tandoori marinated assortments of kebabs, chicken, lamb. Fish & king prawns

Tandoori sabzi shaslick £12.95
Tandoori marinated pineapple capsicum, tomato, Paneer and onion.

Murgh Bazaar

Kozhi varutharacha curry £8.95
Whole spices and coconut broiled and cooked with chicken

Chicken tuff £9.95
Chicken cooked with shallot paste and spices

Kajoor Murgh £10.95
Chicken cooked with exotic Dates and tamarind base gravy

Murgh Pistachio korma £10.95
Chicken cooked with pistachios nut its very delicate in taste.

Murgh makhanwala £8.95
A Punjabi delicacy with tikka simmered in rich buttered flavoured tomato gravy.

Kadai Murgh £8.95
Succulent pieces of chicken cooked in capsicum tomato and onion.

Murgh tikka jalfrezi £8.95
Chicken tikka cooked with green chillies and finished with lashings of lemon juice.

Murgh madras £8.95
Fancy something hot and spicy! Don't look further.

Telugana lasooni Mirchi Murgh £8.95
Garlic and chilly flavoured chicken dish from telugana region.

Murgh tikka masala £8.95
This popular dish is designed and styled in U.k and has captured many hearts.

Murgh korma £8.95
A mild and creamy chicken dish made with addition of almond and fresh cream.

Chicken pasanda £9.95
Chicken cooked in Creamy silky white gravy flavoured with dash of white wine.

Gosht Bazaar

Nalli korma £14.95
This Lucknowi recipe is made by using lamb shank, it has a rich thick gravy aromatic with cardamom, mace, essence of keora water and saffron.

Lamb Rogan josh £14.95
Kashmir style lamb shank simmered in a sensuous infusion of aromatic spices.

Lamb shank Vindaloo £14.95
Vindaloo is a dish made with chillies, gram masala, garlic and vinegar.
The word Vindaloo comes from a combination of Vin for vinegar and aloo from alho which is Portuguese for garlic.

Vadama Kari kozhambu £9.95

Mutton curry from southern India flavoured with curry leaf, almond and south Indian spices

Elachi Gosht. £9.95

A very delicate mutton dish with thin gravy full of the flavour of cardamom and black pepper.
This is the favourite of Sindhi.

Mangsho ghugni £9.95

This mutton curry with chickpeas, this traditional Bengal meat curry cooked with chick peas and Bengal gram masala.

Dalcha. Gosht £8.95

This hydrabadi cooking of mutton with lentils is popular in northern and western India. dalcha has a sour tang with herbal overtones of curry leaf and fresh coriander.

Malabar Gosht curry £8.95

Malabar delight red-hot spicy mutton curry with rich coconut milk for that totally tropical taste.

Madras style Gosht curry £8.95

A stunning hot lamb curry from Coromandel Coast of India.

Patia £9.95-£13.95

Delight full dish the excellence hot sweet & sour sauce. it can be cooked with chicken lamb or king prawn.

Dansak £9.95 -£13.95

An excellent Parsi dish .lamb, chicken, or king prawns lentil and vegetables hot and sour sauce.

Sabzi Bazaar

Pineapple curry £4.50

Curry made with pineapple yoghurt and coconut paste.

Shalgam masala £4.50

Fried turnip cooked with ginger and nigella seeds.

Vegetable kootu £4.50

Vegetable cooked with channa dal and cumin flavoured coconut paste.

Channa aloo £4.50

Chick peas cooked with potato and finished with gram masala.

Bindi tomater £4.50

Fried okra sautéed with tomato and spices.

Paneer butter masala. £4.50

Cottage cheese cooked with buttered tomato gravy and flavoured with kastoori methi leaf

Kaju Baigan burtha £4.50

Roasted aubergine toss with fried cashew nut cooked in yoghurt and creamy cashew nut gravy.

Dal masala £4.50

Chick pea's lentil cooked in masala gravy.

Dal lasooni £4.50

Garlic flavoured

Mixed vegetable curry. £4.50

Vegetable cooked in curry sauce

Sag aloo £4.50
Curried potato and spinach.

Bombay aloo. £4.50
Indian style spiced potatoes

Sag bhajee. £4.50
Spinach sautéed in butter and garlic.

Mushroom bhajee. £.4.50
Indian style spiced mushroom.

Rice & Roti At The Spice

Biriyani £13.95 / £9.95
Choice of king prawns, chicken or lamb with basmati rice and mild spices Served with
cucumber Raita.

Plain fluffed boiled basmati rice £1.95
Pulao rice. Basmati rice cooked with an array of mild spices £ 2.50
Guchi pulao Basmati Paulo rice flavoured with mushroom. £2.50
Saffron Pulao Saffron enriched basmati pulao with its rich saffron aroma. £2.95
Braised Vegetable Rice .basmati rice cooked small-diced vegetables and egg £2.50
Lemon Rice. Basmati rice Cooked with lemon juice, curry leaf and turmeric £2.50
Coconut rice. Coconut flavoured basmati rice with its simple taste and aroma. £2.50

Indian bread

Plain Nan £1.95
Chapatti £1.50
Roti £1.95
Garlic Nan. Garlic flavoured Nan £2.95
Kulcha Nan. Stuffed with vegetables £2.95
Keema Nan. Stuffed with minced lamb £2.95
Peshwari Nan, stuffed with almonds and coconuts £2.95
Malabari paratha .combination of flour, butter and milk £2.95

Condiments

Plain Papadoms £0.50
Spiced Papadoms £0.55
Chutneys & pickles, £1.50 per serving
Onion salads, £1.00 per serving
Raita yoghurt with cucumber, pineapple £1.90

Beverages

Coffee £1.80
Espresso £1.80
Cappuccino £2.30
Cafe Latte £2.30
Macciato £2.15
Mochaccino £2.15
Americano £2.30
Hot Chocolate £2.30
Tea £1.80

A Selection of liqueur coffees available upon request.

Sweets

Kulfi £2.95

A delicious Indian ice cream made from whole milk, natural fruit, nuts & cream. Choice of Pistachio or Mango flavours.

Lemon Surprise £2.95

A whole lemon scooped & refilled with a tangy sorbet.

Orange Bombe £4.50

Orange ice cream with a chocolate sauce centre & coated in real Belgian chocolate.

Pyramid Cocktail £4.50

A cocktail of tropical fruit sorbets with a heart of coconut meringue, decorated with orange

Pyramide Chocolat Blanc £4.50

White chocolate ice cream covered with cocoa powder and decorated with white chocolate slabs.

Choco Mint £4.50

Mint flavoured ice cream mixed with milky chocolate pieces & topped with chocolate chips.

Coconut Surprise £3.75

A cool & delicious coconut ice cream packed into a real half coconut shell.

Vanilla Ice Cream £2.95

PLEASE NOTE : Most Indian foods contains 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 very limited takeaway service. Please ask a member of staff and we cater for outside functions.

For restaurant bookings and enquiries, please contact the Spice Bazaar in Dartmouth on 01803 822 244