



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.

Some Indian foods may contain almonds & keshew 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.

Spices



Chillies



Coconut



Curry Leaves



Saffron



Tamarind



Black Cardamons



Jiggery Palm Sugar



Komkam Fish Tamarind



Turmeric Haldi



Black Peppercorn



Cumin /Jerra



Cinnamon Bark



Green Cardamon



Coriander /Cilantro



Cloves



Ginger



Okra



Javintri Mace



Jafal Nutmeg



Dry Red Chillies

Starters

Pan seared Scallops

Scallop pan seared
£6.50

Squid Chile fry

pan fried with sweet Chile sauce
£6.50

Dhania Wali Jinga

King prawns grilled with coriander and garlic
£7.95

Shrimp Pakora

Prawn in spiced batter
£5.95

Tandoori King Prawns

£7.95

Sheek Kebab

Coriander and spiced infused minced lamb
£4.50

Lamb Tikka

Tandoori spiced lamb
£ 5.95

Kodi Vepadu

Spicy chicken pan fried
£4.95

Mushroom pakora

Mushroom and onion coated in gram flour
£3.95

Onion Bhajee

The classical, the original
£3.95

Signature dish

Served with rice

Beef kaliya

Traditional north bengal rich and spicey

£14.95

Lamb Rogan Josh

Shank of lamb infusion of aromatic spices

£14.95

Lamb Shank Vindaloo

Spicy slightly hot shank of lamb

£14.95

Tiger Prawn piza

Simply cooked in onion garlic and coconut

£12.95

Chettinad Duck

Duck Brest pan seared in south Indian chettinad masala

£12.95

Steamed Fish molly

Light sauce, mustard seeds, curry leaf and coconut milk

£15.95

Fish Dana Mirch

Pan seared Fish in a green pepper corn

£14.95

Kerala Fish Curry

Spicy fish curry made with coconut paste

£14.95

£12.95

Venison Razala

Venison with a rich & spicy sauce

£13.95

Machi Bazaar

(Sea-food)

Served with plain white rice

Allappy king prawns
cooked with raw mangos fresh curry leaf
£14.95

Goan black bream curry
Traditional south Indian fish curry cooked with tamarind
£14.95

King Prawn Piralan
curry leaf and mild kasmiri chilli finished with coconut milk
£14.95

King Prawn Masala
King Prawns in spicy onion tomato with touch of sweet tamarind masala gravy
£14.95

King Prawn lasooni
King Prawn pan seared in garlic and coriander with a touch of Indian mustard paste
£14.95

Sorsebata Mach
Classical Bengal's favourite fish dish - five spice mix, coated in a mustard seed paste.
£15.95

Bengali Doi Maach
Fish in light spiced yogurt sauce
£15.95

Tandoori Bazaar

Tandoori is the Indian clay oven for roasting
all main courses served with a naan bread vegetable side dish

Tandoori king prawns
King prawns marinated in light spices
£12.95

Lamb Tikka
Lamb chunks marinated with spices fresh coriander
£11.50

Tandoori Duck
Barbary duck marinated in tandoori spices
£12.95

Tandoori Mixed Platter
Assortment of kebabs, chicken and lamb & king prawns
£15.95

Chicken or Lamb Shaslick
Chicken fillets with onions & green pepper
£12.95

Tandoori Chicken
Chicken marinated in tandoori masala
£10.95

Chicken Tikka
Spiced chicken fillets cooked in our tandoor
£10.95

Murgh Bazaar
(Chicken breast fillets)
Served with Paulo rice

Murgh Tikka Jalfrezi
Chicken chillies, coriander and lemon juice
£11.15

Murgh Makanwalla
Chicken in tomato & butter gravy mild
£11.25

Chicken Korma
Chicken with coconut and onion korma gravy
£9.95

Murgh Tikka Masala
Designed and styled in UK favorite of many
£11.25

Duck Bhoona
Yoghurt and kasmiri spices
Medium spiced
£13.95

Murgh Madras
Fancy something hot and spicy
£10.95

Chicken Chettinad
Chicken fillets in south Indian chettinad masala
£11.25

Chicken Patia
Chicken fillets in hot sweet sour spiced sauce
£11.15

Chicken Dansak
Chicken with lentil hot sweet sour spiced sauce
£11.25

Peppered chicken
Chicken fillets in black pepper spiced sauce
£11.50

Teekha Murgh
Tender chicken chunks spiked with the best of Indian spices
£11.95

Gosht Bazaar (Lamb)

Served with Paulo rice

Lamb Dansak
Cooked with Lentil slightly hot & sour
£11.25

Lamb Xacutti
Lamb with coconut and goan hot spices
11.50

Neelgiri Gosht Curry
Lamb with mint, and green chilli paste
£11.15

Lamb garlic Massal
Lamb cooked in garlic masala
£11.25

Malabar lamb curry
Lamb in curry leaves Kashmiri chilli coconut milk
£11.15

Sag Ghost
Tender lamb cooked with spinach
£11.15

Lamb Patia
Lamb cooked hot sweet and sour
£11.15

Lamb Bhoona
Yoghurt and Medium kasmiri spices
£11.15

Acher ghost
Lamb in a pickled masala
£11.25

Lamb Pasanda
Lamb steaks, simmered in spiced yogurt and touch of wine
£11.50

Naga lamb
Lamb cooked with naga pickle Hot and very spicy
£11.00

Awadi Lamb
brown onion and khesu gravey
£ 11.50

Sabzi Bazaar (Vegetables)

Avail

Vegetables cooked with coconut and cumin seeds
Kerala specialty

Channa Aloo

Chick peas cooked with potatoes

Bindi Mapass

Okra pan cooked with tomato
& coconut milk

Paneer Butter Masala

Indian Cottage cheese cooked
In makni gravy

Kaju Baigan Burtha

Roasted aubergine
Cashew & yoghurt

Tarka Dal

Garlic tempered lentils
a true Indian delicacy

Sag Aloo

Curried potato and spinach

Bombay aloo

spiced pan fried potatoes
Indian restaurant classic

Mushroom Dopiazza

Spiced mushrooms with
Onions and tomatos

Baigan Masala

Aubergine with Achari masala and curry leaf

Piaz ka Aloo Gobi

Potatoes with cauliflower

Cabbage Thoran

Sharadded cabbage with coconut

Kalan

Green banana curry

Pineapple Pachadi

spicy pineapple curry

All side orders @ £4.95 each

Can be served as a
Main course £12.95 served with plain rice and Nan

Rice & Biryani @ the Spice

Biryani is traditional Indian fare where rice is cooked with meat, chicken or prawns
Served with a raita or a curry sauce

King Prawns Biryani £14.95

Classical Fish Dum Biryani..... £12.50

Prawns Biryani £12.95

Chicken or Lamb Biryani £10.25

Vegetable Biryani.....£9.95

Plain Rice
Steamed basmati rice
£2.00

Paulo Rice
Basmati rice cooked with ghee
£2.50

Gucci Paulo
Mushrooms with basmati rice
£3.25

Lemon Rice
Lemon juice, curry leaf and turmeric
£2.95

Coconut Rice
Simple taste and aroma
£3.05

Roti & Bread @ the Spice

Roti ...£2.50

Chapatti ...£2.00

Paratha..... £2.50

Stuffed Paratha..... £2.95

Ajwain Paratha.....£2.95
with carom seeds

Plain Naan £2.50

Ajwain Naan £2.95
with carom seeds

Garlic Naan £2.95

Chilli Naan £2.95

Keema Naan£2.95
stuffed with minced lamb

Peshwari Naan..... £2.95
Stuffed with sultanas and coconut

Kulcha Naan.... £2.95
with onions & coriander

Condiments

Plain Papadoms..... £0.50

Spiced Papadoms..... £0.60

Chutneys & Pickles..... £1.50

Onion Salad£1.95

Raita with your choice of topping ...£1.95

PLEASE NOTE: Most Indian foods may 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.

All prices are inclusive of vat.

No service or cover charge is added, gratuities are at customers discretion. We reserve the right to charge cover in exceptional circumstances. The management reserves the right of service.

If for any reason you are not satisfied please tell a member of staff.