

## SABZIE (VEGETABLES) (SIDE)

<b>BAIGAN BERTHA</b> Eggplant roasted in Tandoor, cooked with yoghurt	<b>£4.95</b>
<b>PANEER BUTTER MASALA</b> Paneer cooked in aromatic gravy flavoured with kastoori methi	<b>£4.95</b>
<b>BINDI TOMATO</b> Ladies finger, cooked in a coriander and tomat	<b>£4.95</b>
<b>PALAK SABZI</b> Assorted vegetables cooked in spinach gravy	<b>£4.95</b>
<b>BRINJAL ALOO BHAJEE</b> (Potatoes and Aubergine)	<b>£4.95</b>
<b>MIXED SABZI CURRY</b> (A mixture of fresh vegetables)	<b>£4.95</b>
<b>MIXED SABZI BHAJEE</b> (Dry cooked mixture of vegetables)	<b>£4.95</b>
<b>BOMBAY ALOO</b> (Spiced Potatoes)	<b>£4.95</b>
<b>ALOO CHANNA</b> (Chick Peas and Potatoes)	<b>£4.95</b>
<b>SAG BHAJEE</b> (Spinach fried in Garlic and Butter)	<b>£4.95</b>
<b>SAG ALOO</b> (Spinach cooked with Potatoes)	<b>£4.95</b>
<b>MUSHROOM BHAJEE</b> (Spiced Mushrooms)	<b>£4.95</b>
<b>DAL TARKA</b> (Garlic flavoured Lentils)	<b>£4.95</b>

## RICE

<b>PLAIN RICE</b> Fluffed boiled basmati Rice	<b>£2.50</b>
<b>PILAU RICE</b> Basmati rice cooked with pure butter	<b>£3.85</b>
<b>MUSHROOM PILAU</b> Basmati Paulo rice flavoured with mushroom	<b>£3.25</b>
<b>SABZI PILAU</b> Basmati rice cooked with small diced vegetables and dried fruits	<b>£3.25</b>
<b>LEMON BASMATI RICE</b> Cooked with lemon juice, curry leaf	<b>£3.25</b>
<b>COCONUT RICE</b> Coconut flavoured basmati rice with its simple taste & aroma	

## INDIAN BREAD

<b>TANDOORI NAAN</b> (Plain Naan)	<b>£2.95</b>
<b>GARLIC NAAN</b> (Garlic flavoured)	<b>£2.95</b>
<b>AJWAIN NAAN</b> (aniseed flavoured)	<b>£2.95</b>
<b>KEEMA NAAN</b> (Stuffed with minced Lamb)	<b>£3.95</b>
<b>CHILI NAAN</b> (Naan with Chili hot)	<b>£3.95</b>
<b>PESHWARI NAAN</b> (Sweet & stuffed with Coconut)	<b>£2.95</b>
<b>STUFFED PARATHA</b> (mix vegetable stuffed)	<b>£2.95</b>
<b>AJWAIN PARATHA</b> (aniseed flavoured)	<b>£2.95</b>
<b>PLAIN PARATHA</b> (plain pan friend indain bread)	<b>£2.50</b>
<b>TANDOOR ROTI</b> (Plain)	<b>£2.50</b>
<b>CHAPATTI</b> (Thin India bread)	<b>£2.00</b>
<b>PUREE</b> (Thin Indian bread deep fried)	<b>£2.00</b>
<b>PLAIN PARATHA</b>	<b>£2.50</b>

## CONDIMENTS

<b>PLAIN PAPADOMS</b>	<b>£0.60</b>
<b>SPICED PAPADOMS</b>	<b>£0.80</b>
<b>CHUTNEYS AND PICKLES PER SERVING</b>	<b>£1.50</b>
<b>ONION SALAD</b>	<b>£1.00</b>
<b>RAITA YOGHURT WITH CUCUMBER</b>	<b>£1.90</b>

Join our Dining Club for all the best Restaurant and takeaway offers and our monthly prize draws.



Join at  
<http://www.spicebazaar.co.uk/dining-club>

## OUTSIDE CATERING SPECIALIST

We are also outside catering specialists offering a complete solution to your event. We offer a range of crockery, glassware, cutlery and serving utensils.

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 you avoid them, if you have any 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. However, we reserve the right to cover charge in exceptional circumstances. If for any reason you are not satisfied please tell a member of staff.

St. Saviour Square, Church Close, Dartmouth TQ6 9DJ

The logo for Spice Bazaar features three stylized domes in gold above the words 'SPICE BAZAAR' in a large, white, serif font. The background is a solid magenta color.

# SPICE BAZAAR

DARTMOUTH DEVON | FINEST INDIAN FUSION CUISINE

## OUR OPENING TIMES

Monday to Sunday

Lunchtime 12:00 to 14:00  
Evenings 18:00 to 23:00  
Last takeaway orders 22:00

During busy times please allow up to 60 mins for your food to arrive, which is all freshly prepared.

**01803 832285 / 832224**

[www.spicebazaar.co.uk](http://www.spicebazaar.co.uk)

## STARTERS

<b>SPICE BAZAAR NIC-NAKS</b> Selection of starters for two people	<b>£9.95</b>
<b>MIX STARTER</b> Onion Bhajee, Chicken or Lamb Tikka & Sheek Kebab	<b>£7.95</b>
<b>DHANIA WALI JINGA</b> King prawns grilled with coriander and garlic	<b>£7.95</b>
<b>SHRIMP PAKORA</b> Prawn in spiced batter	<b>£5.95</b>
<b>TANDOORI KING PRAWNS</b>	<b>£7.95</b>
<b>SHEEK KEBAB</b> Coriander and spiced infused minced lamb	<b>£4.50</b>
<b>LAMB TIKKA</b> Tandoori spiced lamb	<b>£6.50</b>
<b>KODI VEPADU</b> Spicy chicken pan fried	<b>£5.95</b>
<b>MUSHROOM PAKORA</b> Mushroom and onion coated in gram flour	<b>£3.95</b>
<b>ONION BHAJEE</b> The classical, the original	<b>£3.95</b>
<b>PRAWN PUREE</b>	<b>£4.95</b>
<b>CHICKEN CHAT</b> Spiced chicken on a puree	<b>£5.95</b>

## CLASSICAL MAIN COURSES OF INDIA

<b>MACHILI BAZAAR</b> (Fish & prawns)	
<b>KING PRAWN MOLLY</b> King prawns cooked in coconut milk, tempered with mustard seed and curry leaves	<b>£14.95</b>
<b>KERALA FISH CURRY</b> Spicy fish curry made with coconut paste	<b>£14.95</b>
<b>GOAN FISH CURRY</b> Mild coconut fish curry	<b>£14.95</b>
<b>FISH MOLLY</b> Fish in coconut milk, tempered with mustard seeds and curry leaves	<b>£15.95</b>
<b>KING PRAWN MADRAS</b> Fancy something hot and simple	<b>£14.95</b>
<b>PRAWN KORMA</b> Prawns cooked in mild gravy	<b>£10.95</b>
<b>KING PRAWN BHOONA</b> Jumbo King Prawns cooked to perfection lightly spiced	<b>£14.95</b>
<b>TANDOORI KING PRAWN MASALA</b> Jumbo King Prawns Tandoori broiled cooked in a creamy	<b>£14.95</b>
<b>TANDOORI MASALA KING PRAWN PATIA</b> Excellent hot sweet and sour curry	<b>£14.95</b>
<b>KING PRAWN CURRY</b> Simple and delicious king prawn curry	<b>£13.95</b>
<b>PRAWN CURRY</b> Simple and delicious prawn curry	<b>£10.95</b>
<b>PRAWN PATIA</b> Excellent hot sweet and sour curry	<b>£10.95</b>
<b>PRAWN BHOONA</b> Prawns cooked to perfection lightly spiced	<b>£10.95</b>

## MURGH BAZAAR (CHICKEN)

<b>KORAI CHICKEN</b> Tender chicken pieces cooked with peppers, onion & tomatoes	<b>£12.50</b>
<b>CHICKEN JALFREZI</b> Chicken tikka cooked with green chilies, fresh lemon juice and coriander	<b>£12.50</b>
<b>CHICKEN TIKKA MASALA</b> Interesting style from the UK	<b>£12.50</b>
<b>CHICKEN MADRAS</b> Fancy something hot and spicy	<b>£12.50</b>
<b>GARLIC CHILI CHICKEN</b> Hot and spicy garlic chicken	<b>£12.50</b>
<b>CHICKEN KORMA</b> Chicken in cream and coconut	<b>£12.50</b>
<b>CHICKEN PASANDA</b> Classical mild chicken dish from North India cooked in white gravy	<b>£12.50</b>
<b>CHICKEN PATIA</b> Hot sweet and sour curry	<b>£12.50</b>
<b>CHICKEN TIKKA PATIA</b> Hot sweet and sour curry	<b>£12.50</b>
<b>CHICKEN DANSAK</b> Excellent Parsi dish, Chicken cooked with lentils, hot and sour sauce	<b>£12.50</b>
<b>CHICKEN BHOONA</b> Chunks of chicken cooked in medium spices and fresh coriander	<b>£12.50</b>
<b>CHICKEN ROGAN GHOST</b> Chunks of chicken breast, medium spices garnished with tomatoes, onions and pepper	<b>£12.50</b>

<b>CHICKEN NAGA</b> Spicy hot chicken cooked with naga Chile	<b>£12.50</b>
<b>CHICKEN DUPIZIA</b> Corriender and cumin dupizia mossala	<b>£12.50</b>

## GOSHT BAZAAR (MEAT)

<b>LAMB SAGWALA</b> Lamb curried in spicy spinach gravy	<b>£12.95</b>
<b>MALABAR LAMB CURRY</b> Malabar delight, red-hot spicy lamb curry with rich coconut milk	<b>£12.95</b>
<b>LAMB CHETTINAD</b> Lamb in south Indian chettinad masala	<b>£12.95</b>
<b>LAMB MADRAS</b> Fancy something hot and simple	<b>£12.95</b>
<b>LAMB PATIA</b> Lamb cooked Parsi style thick spicy sauce hot sweet sour	<b>£12.95</b>
<b>LAMB DANSAK</b> An excellent Parsi dish, lamb cooked with lentils, hot and sour sauce	<b>£12.95</b>
<b>LAMB PASANDA</b> Classical mild lamb dish from North India cooked in white gravy	<b>£12.95</b>
<b>GARLIC CHILI LAMB</b> Hot and spicy garlic and fresh chilli	<b>£12.95</b>
<b>LAMB BHOONA</b> Cubes of lamb cooked in medium spices and fresh coriander	<b>£12.95</b>
<b>LAMB JALFREZI</b> Lamb tikka cooked with green chilies, fresh lemon juice and coriander	<b>£12.95</b>
<b>LAMB KORAI</b> Cubes of lamb cooked with peppers, onion and tomatoes	<b>£12.95</b>
<b>ACHER GHOST</b> Lamb cooked in a pickle masala	<b>£12.95</b>

## BIRYANI

All Biryani dishes served with side vegetable curry.	
<b>LAMB BIRYAN</b> Lamb cooked with Basmati rice, Rose water and Saffron	<b>£12.25</b>
<b>CHICKEN BIRYANI</b> Chicken cooked with Basmati rice, rose water and saffron	<b>£12.25</b>
<b>NAVRATAN VEGETABLE BIRYANI</b> Mixed vegetables cooked with Basmati rice	<b>£10.95</b>
<b>KING PRAWN BIRYANI</b> Jumbo king Prawns cooked with Basmati rice	<b>£14.95</b>
<b>PRAWN BIRYANI</b> Prawns cooked with Basmati rice	<b>£10.95</b>

## TANDOOR INDIAN CLAY OVEN

All Tandoori meals will be served with Naan bread and Green Chutney	
<b>TANDOORI PLATTER</b> Tandoori mixture of chicken and lamb tikka, Sheek kebab and spiced Prawns	<b>£15.95</b>
<b>TANDOORI KING PRAWNS</b> King Prawns gently marinated spicy yoghurt	<b>£14.95</b>
<b>SHEEK KEBAB MAIN</b> Spiced minced lamb cooked on a skewer in the Tandoor	<b>£12.50</b>
<b>LAMB TIKKA KEBAB</b> Chunks of lamb treated with Tandoori spices and broiled in the Tandoor	<b>£14.50</b>
<b>MURGH TIKKA</b> Chunks of chicken, exotically marinated	<b>£14.50</b>
<b>MURGH TANDOORI</b> Half a chicken spiced and broiled in the Tandoor	<b>£12.95</b>
<b>CHICKEN OR LAMB SHASLICK</b> Shaslick style of cooking is unique where meat and vegetables are cooked together, served with a Naan bread and green chutney	<b>£14.95</b>

## BALTI

Restaurants in Birmingham, UK offered Balti dishes from the 1980s or earlier. The style of cuisine became known throughout the UK during the 1990s. The Balti dish originated from Birmingham's Pakistani community. Rich and spicy but not hot our Balti is served with Naan bread and plain Rice.

<b>CHICKEN BALTI</b> Chicken Cooked Balti style	<b>£12.95</b>
<b>CHICKEN TIKKA BALTI</b> Tikka chicken cooked Balti style	<b>£12.95</b>
<b>SABZI BALTI</b> Vegetables cooked Balti style	<b>£10.95</b>
<b>ALOO CHANNA BALTI</b> Potatoes and chick peas cooked Balti style	<b>£10.95</b>
<b>LAMB AND MUSHROOM BALTI</b> Lamb and mushrooms cooked Balti style	<b>£13.95</b>
<b>LAMB SHAGWALA BALTI</b> Lamb cooked with spinach in Balti style	<b>£13.95</b>
<b>CHICKEN AND MUSHROOM BALTI</b> Chicken and mushrooms cooked Balti style	<b>£12.95</b>
<b>CHICKEN TIKKA ALOO BALTI</b> Tikka chicken and potatoes cooked Balti style	<b>£12.95</b>
<b>SAG PANEER ALOO BALTI</b> Spinach paneer and potatoes cooked with spinach in Balti style	<b>£10.95</b>

## SABZIE (VEGETABLES) (MAIN)

<b>SABZI MAKANI</b> Vegetables in a Makani sauce. Served with Naan & Rice	<b>£10.95</b>
<b>SABZI KORAI</b> Vegetables cooked Korai style. Served with Naan & Rice	<b>£10.95</b>
<b>GARLIC SABZI</b> Vegetables hot and spicy. Served with Naan & Rice	<b>£10.95</b>
<b>SABZI CHILIE MOSSALA</b> Vegetables hot and spicy. Served with Naan & Rice	<b>£10.95</b>
<b>PANEER BHOONA</b> Chunks of paneer cooked in garlic and onions Served with Naan & Rice	<b>£10.95</b>
<b>DAL AUR SAG</b> Lentils with spice spinach Served with Naan & Rice	<b>£10.95</b>
<b>SAG ALOO</b> Potatoes with spice spinach Served with Naan & Rice	<b>£10.95</b>
<b>MUSHROOM ALOO AUR SAG</b> With spinach and potatoes served with naan and rice	<b>£10.95</b>