

Starters

<i>Fish Cakes</i>	Crab, Salmon and Mackerel minced together then fried crispy.	£4.50
<i>Sesame Pangas</i>	Pangas fillet cooked with sesame seeds and fried crispy.	£4.50
<i>King Prawn Paneer</i>	Chunks of paneer cooked in tandoori oven on skewers with red & green peppers	£5.50
<i>Ajwaini Fish Tikka</i>	Fillet of salmon delicately spiced and slowly cooked in the clay oven	£4.95
<i>Monkfish Tikka</i>	Fillet of monkfish delicately spiced and slowly cooked in the clay oven	£5.50
<i>Lemon & Garlic Mussels</i>	Fresh mussels served in a light lemon & garlic sauce	£4.95
<i>Lahsuni Jhinga</i>	Char grilled king prawns marinated in light herbs & brushed with garlic	£5.50
<i>Chilli Fried Squid</i>	Sautéed squid marinated with crushed chilli and Indian herbs	£4.95
<i>King Prawn on Puri</i>	Spiced king prawns served on Indian bread	£5.50
<i>King Prawn Butterfly</i>	King prawns deep fried in breadcrumbs	£4.75
<i>Prawn on Puri</i>	Spiced prawns served on Indian bread	£3.95
<i>Black Tiger Prawn Puri</i>	Spiced tiger prawns served on Indian bread	£4.75
<i>Crab on Puri</i>	Spiced crab served on indian bread	£4.95
<i>Chicken or Lamb Paneer</i>	Chunks of paneer cooked in tandoori oven on skewers with red and green peppers.	£4.95
<i>Chicken Chat</i>	Bite size pieces of chicken cooked in a special sauce	£4.50
<i>Mixed Kebab</i>	Chicken tikka and Lamb tikka and sheek kebab served with salad	£4.75
<i>Chicken Tikka</i>	Chicken marinated in spices cooked over flaming charcoal	£3.50
<i>Lamb Tikka</i>	lamb marinated in spices cooked over flaming charcoal	£3.95
<i>Tandoori Chicken</i>	Chicken marinated in spices cooked over flaming charcoal	£4.25
<i>Duck Tikka</i>	Duck marinated in spices cooked over flaming charcoal	£4.95
<i>Spice Merchants Yorkshire Puddings</i>	chicken, lamb, vegetable or prawn cooked in an aromatic mild paste, filled into Yorkshire pudding style shells and baked to perfection	£4.50
<i>Chicken Shahi</i>	Lightly spiced chicken with a hint of mint herbs grilled in tandoor	£3.95
<i>Mughlai Lamb Chops</i>	Tender lamb chops marinated in rich herbs & spices	£4.95
<i>Seekh Banarasi</i>	Chunks of paneer, diced vegetable & pineapple, Chargrilled in the clay oven	£3.95
<i>Sweet Chilli Paneer</i>	Paneer grilled in tandoori oven then cooked again with a sweet chilli sauce	£3.95
<i>Onion Bhaji</i>	Spiced fried onion balls	£3.50
<i>Garlic Mushroom Tikka</i>	Fresh mushroom marinated with garlic lemon juice and cooked in tandoor	£3.95
<i>Meat Samosa or Vegetable Samosa</i>	Triangles of pastry stuffed with mincemeat or vegetables, deep fried	£3.50
<i>Spice Merchants Tikka Wrap</i>	Chicken or Lamb Tikka wrapped in an indian fried bread	£4.50
<i>Paneer Tikka</i>	Indian Cheese marinated in a tikka sauce and cooked in a clay oven	£3.95

Signature Seafood Dishes

- Monkfish with Orange Sauce* Lightly seasoned monkfish shallow pan fried, served with lemon rice and orange sauce **£16.95**
- Halibut steak*; Pan fried in olive oil lightly marinated served with roasted vegetables and choice of rice. **£15.95**
- Coconut & Chilli Haddock* This dish isn't as spicy as it might appear, as the flavours mellow with cooking. This delicate fish is served in a light marinade, shallow pan fried, then finished in the oven. Served with lemon rice & a side order of spinach **£14.95**
- Coastal Haddock* with Creamy Tomato Sauce Pan fried marinated haddock served with creamy tomato sauce and lemon rice **£14.95**
- Red Hot Mussels* Mussels marinated with herbs, delicately spiced & cooked in thick medium masala sauce served with a choice of rice **£14.95**
- Tandoori King Prawns with Sweet Chilli Sauce* King prawns marinated with herbs and spices cooked in tandoor oven and served with sweet chilli sauce choice of rice. **£15.95**
- Tandoori King Prawn Jingha* chargrilled king prawn cooked in a rich mango, coconut and creamy sauce served with a choice of rice. **£15.95**
- Bengal King Prawns* Marinated king prawns in shells, cooked with light spices then grilled, served with medium sauce, garlic spinach and choice of rice **£15.95**
- Shurma Fish* Shallow pan fried fish fillet of basa (Bangladeshi fish) marinated with Himalayan herbs, served with a mixture of fried onions and peppers, served with a choice of rice **£12.95**
- Sea Bass* lightly spiced, flame grilled over the tandoor, served with stir fried green beans & rice **£12.95**
- Tandoori Trout* Lightly spiced, flame grilled over the tandoor, served with salad & rice **£11.95**
- Bengal Fish* Shallow pan fried fish fillet of tilapia Bangladeshi fish marinated with Himalayan herbs, served with potato and lemon rice **£12.95**
- Patrani Fish* Shallow pan fried fish fillet of pangas Bangladeshi fish marinated with Himalayan herbs, served with stir fried green beans and lemon rice **£12.95**
- Tandoori King Prawn in Saffron Sauce* King prawn marinated with ginger garlic paste, saffron leaves and cashew nuts served with lemon rice **£15.95**
- Swordfish Steak* Lightly seasoned & grilled. Served with lemon rice and stir fried green beans & potato **£14.95**
- Salmon Hydrabadi* Tandoori salmon served with salad and rice **£13.95**
- Pan Fried Lobster* Lobster marinated with light spices, served with fresh basil sauce, garlic spinach and choice of rice **£29.95**
- Rup Chanda Jali* Bangladeshi whole fish lightly spiced marinated in clay oven, served with cooked mixture of peppers onions and served with choice of rice **£15.95**
- Seabream* Pan fried marinated seabream served with tomato sauce with a hint of fresh lemon juice. **£12.95**

All Seafood dishes are cooked using Olive Oil

Signature Seafood Dishes

- Goan Fish Masala*, A classic south Indian dish. Fresh fillet of salmon infused with aromatic herbs, curry leaves & spices then cooked in a mild Goanise sauce **£10.95**
- Tamarind & Salmon Curry* Chunks of fresh salmon marinated with herbs & spices cooked in a tangy tamarind sauce **£10.95**
- Ayre Jalfrazi* Ayre is the King of Bengali fish. This dish is made from fillet of Ayre in a terrific, fairly hot spicy sauce of green chillies, garlic and ginger **£10.95**
- Ayre Delight* Fillet of fish cooked with fresh ginger, garlic, tomatoes, onions and capsicum to give a medium spiced speciality dish **£10.95**
- King Prawn Jalpari* King prawn marinated with Himalayan herbs, grilled in tandoor and finished Kashmir-style sauce with a hint of cream and coconut **£11.95**
- Jhinga Mumtaz* Chargrilled king prawn cooked in a rich sauce of cashew nuts, almonds, mild spices and white wine **£11.95**
- Raj Chingri Delight* A luxurious Indian delicacy, cooked twice. Three whole king prawns marinated in dozens of delicate spices and barbecued in the tandoor, and then finished in a mild to medium creamy sauce. One dish to try which gives all the Indian taste but does not set your mouth on fire **£11.95**
- Goan King Prawn* Marinated king prawn cooked with garlic, ginger, goan red chilli and cumin **£11.95**
- Sukka King Prawn Korai* Marinated king prawn skewered and cooked in the charcoal fire and then pot roasted in a wok in a medium tasty sauce with capsicums, tomatoes, onions and coriander **£11.95**
- Tandoori King Prawn Massala* Pieces of king prawn cooked in a clay oven and then prepared in tandoori sauce with cream **£11.95**
- Garlic Chilli King Prawns* Marinated king prawns cooked with freshly chopped garlic, **£11.95**

Whilst every effort has been made to remove all bones, please take care as some may have been missed

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Chef's Specials

- Roasted Rack of Lamb*
Roasted in tandoor and served with pepper and coriander, served with rice **£14.95**
- Shank of Lamb* Slowly braised in a copper pot, seasoned with fresh herbs, garlic and ginger mix and a subtle hint of ground roasted spices. An absolute classic authentic dish, served with rice **£14.95**
- Oven Cooked Sliced Chicken;* Oven cooked and marinated in herbs and spices served with fried potatoes and choice of rice. **£14.95**
- Sliced Kursi Lamb;* Exotic lamb dish. A leg of lamb roasted in the oven marinated with herbs and spices served with sliced lamb and comes with roast vegetables and a choice of rice. **£15.95**
- Roasted Duck with Orange Sauce;* Duck breast roasted in the oven marinated with herbs and spices and served with roast vegetables and choice of rice. **£15.95**

Chef's Specials

- Raj Hash Maharashtra Curry*; Spicy duck breast cooked in the oven served with a fairly hot sauce an authentic curry dish from maharashtra. **£11.95**
- Duck Tikka Massala* Duck Tikka cooked in clay oven, then coated in a tandoori sauce of herbs, spices and cream **£11.95**
- Duck Tikka Goan* Marinated duck cooked with garlic, ginger, coriander, goan red chilli. & cumin **£11.95**
- Handi Chicken*; Exotic Indian dish. Whole chicken cooked in oven then cut into pieces and cooked with light spices served in a medium or mild sauce (mild sauce comes with a hint of almond). **£10.95**
- Chicken or Lamb Peshwari* Blended with almond, coconut, dried fruit in a mild sauce **£9.95**
- Chilli Chicken or Chilli Lamb Jali* Chicken marinated with crushed chilli and a touch of coconut and cream & Indian herbs **£8.95**
- Chicken Shahi* lightly spiced chicken marinated with a hint of mint then served in a moist spicy curry sauce, medium. **£8.95**
- Chicken or Lamb Hara Massala* This Hyderabadi dish traditionally marinated in hot spice, cooked with a touch of almonds, yoghurt, mint & coconut **£8.95**
- Chicken or Lamb Kolhapuri Curry* Spicy, authentic curry from Kolhapur **£8.95**
- Chicken or Lamb Hariali Curry* Tender pieces of chicken breast or lamb marinated & barbecued in the tandoor & cooked again with fresh crushed garlic, ginger, coriander, a pinch of sugar, cream and spinach. Mild **£8.95**
- Nihari Lamb* This is a very exotic Indian dish, leg of lamb marinated with herbs and spices then roasted in the oven, medium or mild (mild comes with a touch of almond) **£11.95**
- Goan Chicken or Goan Lamb* Marinated chicken or lamb cooked with garlic, ginger, coriander, **£7.25**
- Chicken or Lamb Tikka Massala* Chicken or Lamb Tikka cooked in clay oven, then coated in a tandoori sauce of herbs, spices and cream **£7.25**
- Lamb or Chicken Podina* Tender pieces of lamb or chicken garnished with garlic, fresh mint and a hint of cream and a pinch of almonds **£7.25**
- Naga Chicken or Lamb* Cooked in a special aromatic Naga chilli sauce - Madras hot **£7.25**
- Chicken or Lamb Jalfrezi* A spicy, fairly hot curry cooked with diced onions & green peppers **£7.25**
- Chicken Karahi or Lamb Karahi* An exotic dish prepared in a blend of mild herbs & spices **£7.25**
- Garlic Chilli Chicken or Lamb* Cooked with freshly chopped garlic, chillies, spices & slightly hot **£7.25**
- Chicken or Lamb Makhani* Marinated in a blend of herbs and spices and delicately blended in a massala sauce, mild, highly recommended **£7.25**
- Chicken or Lamb Pasanda* A special mild dish cooked with almond, sultanas and fresh cream **£7.25**
- Green Massala* chicken marinated in hot spice cooked with garlic, crushed green peppers, green chillies, coriander and a touch of almonds **£8.95**
- Shan Bhuna Chicken* mixture of peppers, onion and paprika seasoned off with a spicy tangy garnish. Medium or hot **£10.95**
- Shan Bhuna Lamb* mixture of peppers, onion and paprika seasoned off with a spicy tangy garnish. Medium or hot **£11.95**
- Alphanso Curry Chicken or Lamb* a rich mild dish, cooked with mango, a touch of sugar, cream and coconut **£8.95**

Traditional Dishes

<i>Vegetable</i>	Cooked in any of the traditional styles	£6.50
<i>Chicken</i>	Cooked in any of the traditional styles	£6.95
<i>Lamb</i>	Cooked in any of the traditional styles	£7.25
<i>Prawn</i>	Cooked in any of the traditional styles	£6.95
<i>Tiger Prawn</i>	Cooked in any of the traditional styles	£9.95
<i>King Prawn</i>	Cooked in any of the traditional styles	£11.95

(Bhuna, Dupiaza, Korma, Dhansak, Vindaloo, Madras, Rogan, Malayan, Pathia, Methi, Kashmir, Sag & Ceylon) Balti dishes (rice or nan included) extra £2.50

Biryani Dishes

All lightly spiced, mixed and fried with Basmati Rice and served with Vegetable Curry

<i>Chicken Biryani</i>	£8.95	<i>Lamb Biryani</i>	£9.95
<i>Prawn Biryani</i>	£8.95	<i>King Prawn Biryani</i>	£12.50
<i>Lamb Tikka Biryani</i>	£10.95	<i>Chicken Tikka Biryani</i>	£9.95
<i>Chef's Special Biryani</i>	£12.95	<i>Duck Tikka Biryani</i>	£12.50
<i>Mushroom or Vegetable Biryani</i>	£7.50	<i>Tandoori Chicken Biryani</i>	£11.95

Tandoori Dishes

All these dishes are barbecued over a flaming tandoori (clay oven) on skewers. Served with Salad and Mint Sauce

<i>Tandoori Chicken (half)</i>	£10.95	<i>Chicken Tikka</i>	£7.95
<i>Lamb Tikka</i>	£8.95	<i>Tandoori King Prawn</i>	£12.50
<i>Tandoori Mixed Grill</i>	£13.95	<i>Chicken Shashlik</i>	£9.50
<i>Duck Tikka</i>	£12.95	<i>Duck Shashlik</i>	£12.95
<i>Tandoori Lamb Chops</i>	£12.95	<i>Lamb Shashlik</i>	£10.95
<i>Paneer Tikka</i>	£9.95		

Chef's Vegetarian Special

see Chefs specials for descriptions

<i>Vegetable Chilli Jali</i>	£6.95	<i>Vegetable Hara Massala</i>	£6.95
<i>Vegetable Hariali Curry</i>	£6.95	<i>Vegetable Paneerwala</i>	£6.95
<i>Vegetable Goan</i>	£6.95	<i>Vegetable Green Massala</i>	£6.95
<i>Vegetable Kolhapuri</i>	£6.95	<i>Paneer Makhani</i>	£6.95

Side Dishes

<i>Mixed Vegetable Curry</i>	£3.50
<i>Mixed Vegetable Bhaji</i>	£3.50
<i>Bombay Aloo</i> Spicy potatoes, slightly hot	£3.50
<i>Mushroom Bhaji</i> Fried with spices	£3.50
<i>Bhindi Bhaji</i> Okra or Ladies Finger, cooked in spices	£3.50
<i>Brinjal Bhaji</i> Aubergine fried with spices	£3.50
<i>Cauliflower Bhaji</i> Fried with spices	£3.50
<i>Aloo Gobi</i> Potato and cauliflower lightly spiced and dry	£3.50
<i>Sag Aloo</i> Spinach and potato	£3.50
<i>Tarka Dall</i> Lentil garnished with spice and chopped garlic	£3.50
<i>Dal Samba</i> Cauliflower with lentils and garlic	£3.50
<i>Sag Panir</i> Spinach with cheese	£3.50
<i>Mutter Panir</i> Curried peas with cheese	£3.50
<i>Raitha</i> Yoghurt with onion, cucumber or tomatoes	£3.50
<i>Chana Massala</i> Chick peas	£3.50
<i>Sag Bhaji</i> Spinach lightly spiced	£3.50
<i>Ajwaini Aloo</i> potatoes lightly flavoured with cumin seeds and spices	£3.50

English Dishes

Served with French Fries, Peas, Tomatoes and Mushrooms

<i>Sirloin Steak</i>	£14.95
<i>Fried Chicken and Chips</i>	£10.95
<i>Omelette and Chips</i> Prawn, Chicken or Mushroom	£9.95
<i>Chips</i>	£2.10

Rice

<i>Plain Rice</i>	£2.70
<i>Pilaw Rice</i> Flavoured basmati rice	£2.80
<i>Mushroom or Vegetable Pilaw</i> Basmati rice fried with mushrooms or vegetables	£3.10
<i>Lemon or Coconut Rice</i> Basmati rice fried with lemon or coconut	£3.10
<i>Special Fried Rice</i> Basmati rice fried with mixed vegetables and egg	£3.10
<i>Egg Pilaw</i> Basmati rice fried with egg	£3.10
<i>Keema Pilaw</i> Basmati rice fried with spicy minced meat	£3.10
<i>Chicken Pilaw</i> Basmati rice fried with spicy chicken	£3.10
<i>Kashmir Rice or Orange Rice</i> Basmati fried rice	£3.10
<i>Chana Rice</i> Basmati fried rice with chick peas	£3.10

Indian Breads

<i>Nan</i> Leavened bread cooked in charcoal oven	£2.40
<i>Peshwari Nan</i> Prepared with oriental almonds, sultanas and coconut	£2.50
<i>Garlic Nan</i> Baked with fresh chopped garlic	£2.50
<i>Keema Nan</i> Stuffed with spicy minced meat	£2.50
<i>Stuffed Nan</i> Stuffed with vegetables	£2.50
<i>Kashmir Nan</i> Stuffed with dried fruit	£2.50
<i>Tikka Nan</i> Stuffed with chicken tikka	£2.50
<i>Tandoori Roti</i> Unleavened bread baked in the clay oven	£2.20
<i>Chapathi</i> Soft thin bread	£1.95
<i>Paratha</i> Fried bread made with chapati flour	£2.70
<i>Stuffed Paratha</i> Stuffed with vegetables	£2.95
<i>Puri</i> Deep fried Indian bread	£1.50
<i>Popadoms</i>	£0.75
<i>Massala Popadoms</i> Spicy and hot	£0.75
<i>Chutneys and Pickles</i>	Per Portion £0.75 Per Tray £1.90

Please note some of our dishes may contain nuts.

If you cannot see the dish you require, please ask as our chef may be able to prepare it for you

FOR FOOD ALLERGIES AND INTOLERANCES:

Please speak to our staff about the ingredients when ordering your meal.

Spice Merchants

*A warm welcome to **Spice Merchants**
Southsea's most chosen, appealing and elegant Indian Restaurant*

*Our aim is to give you the best quality service and a wonderful experience in fine dining. We offer a wide selection of authentic, traditional dishes as well as innovative, exclusive new dishes - created by our team at **Spice Merchants** who have a long standing local reputation for excellence.*

The blending of spices has been our traditional secret transferred from generation to generation.



