



01666 823 330
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On-site car park available

We offer outside catering
services for all kinds of events
and private functions

Opening Hours
Monday - Sunday
12:00pm - 2:00pm
5:30pm - 11:00pm
Including Bank Holidays

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HOME DELIVERY AVAILABLE*

*T&Cs apply. Please speak to a member of staff for details.

CURRIES

42. Saag Gosht D 🔥 **Chicken £9.95 Lamb £10.95**
Combination of diced meat, cooked in fresh spinach, garlic, ginger and onions

43. Rogan Josh 🔥 **Chicken £9.95 Lamb £10.95**
Pieces of meat prepared with a hint of rogan & nutmeg masala

44. Dhansak 🔥 **Chicken £9.95 Lamb £10.95**
Diced meat cooked with lentils in a sauce tempered with coriander & perfected with indian spices

45. Jalfrezi 🔥🔥 **Chicken £9.95 Lamb £10.95**
Pieces of boneless meat cooked with spicy sauce of ground pepper, onions, chilli, garlic & coriander

46. Madras 🔥🔥 **Chicken £9.95 Lamb £10.95**
Pieces of boneless meat, cooked in a madras style with hot and spicy sauce

47. Korma I N 🔥 **Chicken £10.50 Lamb £11.50**
Diced meat cooked in a gravy cashew nut & coconut cream

48. Tikka Masala N D 🔥 **Chicken £10.50 Lamb £11.50**
Home made spices and yoghurt with marinated tender cubes of meat, frilled in a tandoor & served with red masala sauce, nuts & butter

49. Peshwari 🔥 N D **Chicken £10.50 Lamb £11.50**
Diced meat cooked in a butter nuts & almond sauce

50. Vindaloo 🔥🔥🔥 **Chicken £9.95 Lamb £10.95**
A boneless meat cooked with a spicy sauce, mixed with potatos, garlic, ginger, chilli & fresh cloves

51. Balti D 🔥 **Chicken £9.95 Lamb £10.95**
Diced meat cooked in a home made Balti paste, with onions & mixed peppers

52. Dopiaza 🔥 D **Chicken £9.95 Lamb £10.95**
Diced meat cooked with onion, tomatos & peppers

53. Bhuna D 🔥 **Chicken £9.95 Lamb £10.95**
Tender pieces of boneless meat, cooked with a mixture of onions and green peppers

SPICE GUIDE & ALLERGENS

G Gluten S Soya 🔥 Mild
D Dairy M Mustard 🔥🔥 Medium
F Fish C Crustaceans 🔥🔥🔥 Hot
N Nuts E Egg 🔥🔥🔥 Very Hot

ALLERGIES & INTOLERANCES

FOR FOOD ALLERGIES & INTOLERANCES,
BEFORE ORDERING PLEASE SPEAK TO A MEMBER
OF STAFF ABOUT YOUR ALLERGIES

STARTERS

1. Onion Bhaji **£4.50**
Home made crunchy snacks, finely chopped onions & deep fried

2. Spice merchant chicken 65 **£5.50**
Diced pieces of chicken, marinated with chefs own spices

3. Keralan King Prawn C **£7.50**
King prawns, marinated in a paste of kashmiri chillies, turmeric and deep fried

4. Paneer Tikka D **£5.50**
Indian cheese marinated with homemade spices cooked in a tandoor

5. Prawn Poori G C **£6.50**
Deep fried bread stuffed with prawn masala

6. Samosa G **£4.50**
Deep fried samosa pastry filled with a choice of vegetables or lamb

7. Chicken Pakoda **£5.50**
Spiced chicken, dipped in a gram flour batter & deep fried

8. Tandoori Chicken D **£4.95**
Chicken on the bone marinated with yoghurt and spices, grilled in the tandoor

9. Tikka D **£5.50**
Chef own spices marinated on tender cubes of meat, grilled in a tandoor

10. Sheek Kebab M S **£4.95**
Minced lamb or chicken mixed with home made spices, coriander & mint grilled in a tandoor

11. Mixed Platter D **£8.95**
Platter of tandoori chicken, lamb & chicken tikka, sheek kebab served with chutney

MALABAR BIRIYANI D N 🔥

54. A traditional Kerala styled rice dish, Chicken, Lamb, King Prawn or Vegetables are layered delicately between the rice and the garam masala gently soak into the rich authentic flavour. Topped with fried onion, roasted cashew nuts, sultanas and corriander. Served with raita.

1. Chicken £10.95 2. Lamb £11.95
3. Vegetables £9.50 4. King Prawn £13.50

FROM THE TANDOOR

56. Paneer Tikka D **£9.95**
Indian soft cheese marinated with whole ground spices and fresh yoghurt, grilled in the tandoor.

57. Tandoori Chicken D **£9.95**
Chicken on the bone marinated with whole ground spices & fresh yoghurt and grilled in a tandoor

58. Sheek Kebab S M **£9.95**
Minced lamb or chicken mince mixed with ground spices, coriander & mint skewered and cooked in a tandoor

59. Tikka 9 D **Chicken £9.95 Lamb £10.95**
Diced pieces of meat marinated with aromatic spices and yoghurt grilled in a Tandoor

60. Shashlik D **Chicken £11.95 Lamb £12.95**
Diced boneless meat marinated with home made spices and cheese skewered along with mixed peppers, tomatoes & onions

61. Tandoori King Prawn C **£13.95**
King Prawn (off-shell) marinated with spices, grilled in a tandoor

62. Charminar Kebab Platter D G **£13.50**
A combination of Tandoori chicken, lamb & chicken tikka, sheek kebab served with chutney, salad & naan bread

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12. Aubergine Fry **£4.50**
Spiced aubergine dipped in a gram flour & deep fried

13. Merchant vegetable platter (for 2) **£8.50**
Mixed pieces of aubergine, cauliflower & potato dipped in a gram flour batter & deep fried, served with chutneys

14. Merchant grill platter (for 2) C D **£15.95**
Mixture of tandoori king prawns, sheek kebab, lamb & chicken tikka & tandoori chicken served with chutney

15. Chunkey Chips **£3.95**

16. Cashew Nut Pakora N **£5.50**
Spiced cashew nut dipped in batter of gram flour & deep fried

17. King Prawn Butterfly E **£5.95**
Shelled black Tiger Prawns seasoned with spices, coated with bread crumbs and deep fried.

SOUPS

18. Seafood Soup F 🔥 **£5.50**
Prawns, squid & kingfish cooked in spices & coconut milk

19. Keralam Rasam - Aromatic Herbal Soup 🔥🔥 **£4.95**
A very traditional & aromatic soup boiled in a tamarind juice with a hint of asafoetida, herb flavouring, lentils, tomatos, chilli, pepper, cumin & other spices

20. Daal Soup D 🔥 **£4.50**
Lentils cooked with herbs and spices

DOSAS

21. Masala Dosa M 🔥 **£8.95**
Dosa is a paper thin pancake made of rice & black gram, folded with ginger flavoured potatos & onions, served with sambar & chutneys

22. Chicken Dosa M 🔥 **£9.95**
Masala dosa filled with finely chopped chicken tossed in a masala of onion & potato

SEAFOOD

23. Varuthu Aracha Fish Curry F 🔥 **£11.95**
Boneless seasonal fish cooked with roasted coconut coriander, onion, chilli, garlic sautéed with curry leaves

24. Fish Molly F 🔥 **£11.95**
Pan fried boneless fish of the day cooked in a coconut milk flavoured with onions and home made spices

25. Kerala Fish Masala D F 🔥 **£11.95**
A famous Kerala speciality masala cooked with the fish of the day stewed in a coconut milk with home made spices

26. Meen Pollichathu F 🔥 **£12.95**
Whole pomfret on the bone, pan fried and covered in a paste of sautéed onions & aromatic spices, served in a banana leaf

VEGETARIAN MAINS

63. Vegetable Malabar N 🔥 **£8.95**
Assorted vegetables cooked with roasted coconut coriander seeds, garlic, turmeric & tempered with curry leaves

64. Avial D 🔥 **£7.95**
Diced pieces of vegetables steamed and later cooked in coconut milk & creamy yoghurt sauce

65. Chana Masala D 🔥 **£7.95**
Chick peas cooked with herbs & home made spices with mustard

66. Cheera Parippu 🔥 **£7.95**
Fresh spinach and lentils cooked with garlic & whole ground spices & coconut milk

67. Saag Paneer D 🔥 **£8.95**
Indian cheese mixed with wilted spinach roasted garlic & whole ground spices

68. Mixed Veg Curry N 🔥 **£8.95**
Vegetables cooked in a curry sauce & whole ground spices

69. Mutter Paneer D 🔥 **£8.95**
Indian cottage cheese & garden peas in a creamy sauce with spices

70. Tadka Dal 🔥 **£7.95**
Lentils stew prepared with turmeric powder, mustard, fresh garlic & cumin seeds

SUNDRIES

71. Beet Root & Cheera Pachadi D 🔥 **£6.50**
Spinach and beetroot cooked in a mustard flavoured yoghurt & coconut milk

72. Bindi Bhaji 🔥 **£5.95**
Okra cooked with roasted garlic butter & whole ground spices

73. Brinjal Bhaji 🔥 **£5.95**
Aubergines cooked with tomatoes, onions & other home made spices

74. Saag Aloo 🔥 **£5.95**
Potatoes cooked with spinach, roasted garlic and whole ground spices

75. Bombay Potato 🔥 **£5.95**
Roasted potatoes cooked with garlic & chefs own spices

76. Mushroom Bhaji 🔥 **£5.95**
Stir fried mushroom with tomatoes, onions, herbs & other spices

77. Aloo Gobi 🔥 **£5.95**
Potato & Cauliflower cooked with onions, herbs and whole ground spices

27. Prawn Mango Curry C 🔥 **£12.95**
King prawn (off-shell) prepared with green mango, coconut milk, onions & home made spices.

28. Allappey Prawn Masala C D 🔥 **£12.95**
King prawn (off-shell) cooked in a thick cumin, flavoured with masala, ginger & onions

29. Tandoori King Prawn Masala N C D 🔥 **£15.95**
King prawn (off-shell) grilled in a tandoor and served with tikka masala sauce

30. Kochi Konju Masala C D 🔥 **£15.95**
King prawn cooked (shell-on) marinated in spicy saffron and cooked with onions, tomatoes, chilli & other spices

31. King Prawn Chilli Garlic Masala C D 🔥 **£12.95**
Prawn (off-shell) cooked with garlic, chilli, fried onions, peppers, tomatos & other spices

32. Nadan Crab Curry C 🔥 **£12.95**
Delicious keralan crab curry coconut milk & chefs own spices

33. Allapey Crab Roast C S 🔥 **£12.95**
Blue swimmer crab stir fried onions, mixed peppers with our chefs own exclusive masala

CHEF'S SIGNATURES

34. Duck Roast 🔥 **£12.95**
Succulent pieces of boneless duck meat cooked with fresh onions, tomatoes & home made spices

35. Puratiyathu S 🔥 **Chicken £11.95 Lamb £12.95**
Pieces of boneless meat, marinated in different spices & stir fried with onions, tomatoes, ginger, cumin & garlic

36. Malabar 🔥 **Chicken £11.95 Lamb £12.95**
Succulent pieces of meat cooked with roasted coconut coriander seeds, chilli, garlic & chef's own spices, tempered with curry leaves

37. Garlic Masala D 🔥 **Chicken £11.95 Lamb £12.95**
Pieces of meat cooked in fresh garlic, tomato, green herbs & other home made spices

38. Chettinad Curry 🔥 **Chicken £11.95 Lamb £12.95**
A preparation from chettinad cuisine cooked with freshly roasted garam masala & coriander

39. Nadaan Curry 🔥 **Chicken £11.95 Lamb £12.95**
Tender pieces of boneless meat marinated in turmeric, chilli, coriander and cooked in a creamy sauce. Topped with fried shallot onions and fennel

40. Zalzala 🔥🔥 **Chicken £11.95 Lamb £12.95**
Pieces of meat cooked in a juicy hot chilli sauce, onions & other spices

41. Lamb Shank 🔥 **£14.50**
Lamb shank cooked in a rich blend of onions, tomato sauce, and chef's special mix of aromatic spices

BREADS

78. Chapatti G **£2.50**
Indian bread made with dough of whole wheat flour & cooked in a Tawa

79. Kerala Parotha G D E **£3.00**
Layered flat round bread made from flour

80. Naan D B E **£3.00**
Clay oven baked flat bread prepared with flour

81. Peshwari Naan G D E N **£3.50**
Stuffed sweetened coconut flakes flat bread

82. Kheema Naan G D E **£3.50**
Clay oven baked flat bread stuffed with minced & spiced lamb mince

83. Garlic Naan G D E **£3.50**
Indian version of garlic bread with fresh roasted garlic

84. Butter Naan G D E **£3.50**
Clay baked flat bread brushed with warm melted butter

RICE

85. Plain rice **£3.00**

86. Pilau Rice **£3.50**
Steamed basmati rice cooked with cardamon, cinnamon sticks and bayleaf cloves

87. Lemon Rice **£3.50**
Basmati rice cooked with onions, mustard & lemon

88. Coconut Rice **£3.75**
Steamed basmati rice cooked with coconut flakes

89. Mushroom Rice **£3.75**
Chopped mushroom and onion cooked with basmati rice

90. Fried Rice E **£3.95**
Basmati rice stir fried with fried onions, scrambled egg, carrot & leek

EXTRAS

92. Mixed Raita D **£2.50**
Shredded cucumber & onions mixed with carrot & fresh home made yoghurt

93. Poppadoms **£0.95**
Curry lovers need no description to this - along with our home made chutneys

94. Chutney D **£1.00**
Mango / Mint & Yoghurt / Onion Salad