

Vegetable Garden

87. **Vegetable Malabar (D)** £6.50
Assorted vegetables cooked with roasted coconut, coriander, chilli, garlic, turmeric and natural spices and tempered with fresh curry leaves and mustard seeds.
88. **Aubergine Curry (D)** £4.25
Aubergines cooked in whole ground spices and a very mild curry sauce.
89. **Vegetable Malabar (D)** £6.50
Assorted vegetables cooked with roasted coconut, coriander, chilli, garlic, turmeric and natural spices and tempered with fresh curry leaves and mustard seeds.
90. **Beans & Carrot Thoran** "Thoran" – a traditional south Indian dry stir-fry; Diced beans and carrots cooked with onions, herbs and other traditional spices. £3.95
91. **Chilli Gobi (D)** £3.95
Spiced Cauliflower dipped in corn flour and deep fried till crisp and later cooked with onions, tomatoes, green chillies and whole ground spices.
92. **Beetroot & Cheera Pachadi (Medium Spicy) (D)** £3.95
Cheera – meaning red spinach & Beetroot cooked in mustard flavoured yogurt and coconut milk and later tempered with fresh curry leaves.
93. **Avial (Mild) (D)** £3.95
If you are Vegetarian, you will love this – assorted fresh vegetables steamed and later cooked in coconut milk and a creamy yogurt sauce and seasoned with pure coconut oil and fresh curry leaves.
94. **Mixed Vegetable Curry (D)** £3.95
Assorted vegetables cooked in a mild curry sauce and whole ground spices.
95. **Bindi Bhaji** Bindi - otherwise known as Okra or Lady's fingers - roasted in garlic butter and whole ground spices. £3.25
96. **Chana Masala (D)** £3.25
Chana - meaning whole chick peas - cooked with onions, herbs and other homemade spices.
97. **Brinjal Bhaji** £3.95
Aubergines cooked with tomatoes, onions, herbs and other homemade spices.
98. **Aloo Gobi (D)** £3.95
Aloo (potatoes) & Gobi (Cauliflower) cooked with onions, herbs and whole ground spices.
99. **Cheera Parippu (Medium Spicy) (D)** £3.95
Red Spinach cooked with lentils, red chillies and whole ground spices.
100. **Tadka Daal** £3.25
An Indian vegetable stew prepared with lentils, turmeric powder, fresh garlic and cumin seeds.
101. **Saag Paneer (D)** £3.95
Indian cottage cheese mixed with wilted spinach, roasted garlic, butter and whole ground spices.
102. **Saag Aloo** £3.25
Potatoes mixed with wilted spinach, roasted garlic, butter and whole ground spices.
103. **Saag Bhaji** £3.25
Spinach cooked with onions, garlic and mustard seeds.
104. **Mutter Paneer (D)** £3.95
Indian cottage cheese and garden peas prepared in a tomato based sauce and spiced with fresh ground garam masala
105. **Bombay Potato** £3.25
Potatoes roasted with garlic butter and whole ground spices.
106. **Mushroom Bhaji - Dry** £3.25
Sliced mushrooms stir-fried with tomatoes, onions and fresh herbs and spices.
107. **Cauliflower Bhaji** £3.95
Cauliflower cooked with tomatoes, onions, fresh herbs and spices.
108. **Courgette Bhaji - Dry** £3.95
Fresh courgettes cooked with peppers, tomatoes, onions, fresh herbs and spices.

Accompaniments

109. **Chapatti (G)** £1.50
An unleavened Indian bread made with dough of whole wheat flour and cooked in a Tava.
110. **Poori (G)** £1.55
An unleavened Indian bread made with dough of whole wheat flour and deep fried in oil.
111. **Kerala Porotta (G)** £1.95
Chef's claim it to be the toughest Indian bread to make – thin layered round flat bread made from plain flour.

Naans

112. **Plain Naan (G)** £1.95
Clay oven baked flat bread prepared with plain flour.
113. **Cheese Naan (G)** £2.95
Clay oven baked flat bread prepared with plain flour and stuffed with Cottage Cheese.
114. **Balti Naan (G)** £2.25
Clay oven baked flat bread prepared with plain flour and basted with Balti Paste.
115. **Butter Naan (G)** £2.25
Clay oven baked flat bread prepared with plain flour and brushed with warm melted butter.
116. **Kheema Naan (G)** £2.25
Clay oven baked flat bread prepared with plain flour and stuffed with minced & spiced lamb meat.
117. **Peshwari Naan (G)** £2.25
Clay oven baked flat bread prepared with plain flour and stuffed with sweetened coconut flakes.
118. **Garlic Naan (G)** £2.25
Indian version of a garlic bread- Clay oven baked flat bread prepared with plain flour and stuffed with fresh roasted garlic.

Rice

119. **Plain Rice** £1.95
Steamed Basmati rice.
120. **Pilau Rice** £2.25
Steamed Basmati rice cooked with cardamom.
121. **Lemon Rice** £2.95
Steamed Basmati rice cooked with fresh sliced lemon and onions.
122. **Mushroom Rice** £2.95
Steamed Basmati rice cooked with mushrooms and onions.
123. **Coconut Rice** £2.95
Steamed Basmati rice cooked with coconut flakes.
124. **Jeera Rice** £2.95
Steamed Basmati rice cooked with cumin seeds, capsicum and onions.
125. **Fried Rice** £2.50
Basmati Rice stir-fried with sliced onions, scrambled eggs, fried onions and fresh garden peas.
126. **Chef's Special Fried Rice (N)** £2.95
Our Chef's own version of a fried rice - topped with flaked almonds, cashew nuts, fried onions and plump raisins.

Extras

127. **Mixed Raitha (D)** £1.50
Shredded cucumber and onions mixed with fresh homemade yogurt.
128. **Poppadum's - Plain/Spicy (G)** £0.75
Curry lovers need no description to this - have it plain or spicy along with our homemade chutneys.
129. **Chutneys (per person) (D)** £0.75
Mango Chutney / Mint & Yogurt Chutney / Mango Pickle / Onion & Cucumber Salad.

Set Menus

Set Menu for 1 Person £14.95

Onion Bhaji OR Meat Samosa
Chicken Korma OR Lamb Curry
Saag Aloo OR Tadka Daal
Plain Naan OR Plain Rice

Set Menu for 2 People £23.95

Onion Bhaji	Mushroom Bhaji
Lamb Tikka	Plain Naan
Chicken Tikka Masala	Kheema Naan
Lamb Buna	Pilau Rice
Bombay Potatoes	Plain Rice

(G) - Gluten Free (N) - Nut Allergy (D) - Dairy

Starters

Soups (1-3)

1. **Kerala Rasam - Aromatic Herbal Soup (N)** £3.95
(Spicy) A very traditional & aromatic soup boiled in a tamarind juice with a hint of asafoetida, herb flavourings, lentils, tomatoes, chilli, peppers, cumin, black peppers and other home-made spices.
2. **Seafood Soup (Medium Spicy) (D)** £3.95
Shelled Prawns & Crab, squid and boneless Kingfish cooked in homemade spices and coconut milk.
3. **Daal Soup (Mild) (D)** £3.25
Yellow lentils cooked with herbs and spices.
4. **Pachakkari Kizhi (Vegetable Cake)** £3.95
Pumpkin, sweet potato and spinach mixed with onion, garlic and other spices - then rolled in plain flour pastry and steam cooked.
5. **Paneer Tikka (D)** £4.25
Soft Indian cheese; marinated in different spices and grilled in the Tandoori Oven.
6. **Aubergine Fry** £3.95
Spiced Aubergine dipped in a gram flour batter and deep fried.
7. **Beetroot Cutlet** £3.50
Breadcrumbs coated on a mix of beetroot and potato and deep fried.
8. **Seafood Pakoda** £3.50
Spiced Kingfish, squid and mussels dipped in a gram flour batter and then deep fried.
9. **Samosa – Lamb or Vegetable (Please choose) (N)** £3.25
Triangular pastry filling mixed with spicy potatoes and onions, covered with gram flour shell and deep-fried.
10. **Onion Bhaji (D)** £3.25
Chopped onions incorporated into gram flour dough with spices and deep-fried.
11. **Prawn Poori (G)** £3.75
Un-leavened deep-fried bread made with whole wheat flour stuffed with Prawn masala.
12. **Poori Masala (G)** £3.25
Un-leavened deep-fried bread made with whole wheat flour stuffed with Prawn masala.
13. **Cashew Nut Pakora (N) (G)** £3.25
Spiced cashew nuts dipped in a batter of gram flour and deep-fried till crunchy.
14. **King Prawn Butterfly** £3.95
Shelled black Tiger Prawns seasoned with spices, coated with bread crumbs and deep fried.
15. **Vadas (A speciality vegetarian snack from south India)**
- **Uzhunnu Vada (Urad Daal Vada) (N)** £3.25
Doughnut shaped savoury fritters made with black lentils.
 - **Parippu Vada (Chana Daal Vada) (N)** £3.25
Small disk shaped snack made with split black chickpeas.
16. **Mysore Bonda** £3.25
Spiced beetroot and potato filling dipped in gram flour batter and deep fried.
17. **Chicken Pakoda (G)** £3.95
Spiced Chicken and potato mix dipped in a batter of gram flour and deep fried.
18. **Mini Masala Dosa (N)** £3.75
Thin fermented pancake made from rice batter rolled to a wrap and stuffed with spiced potatoes.
19. **Tandoori Chicken (D)** £3.25
Chicken marinated with yogurt and spices, and then grilled in a tandoori oven.
20. **Tikka - Chicken OR Lamb (D)** £3.50
Aromatic spices and yogurt marinated on tender cubes of meat and grilled in a tandoori oven.
21. **Sheek Kebab** £3.50
Minced lamb mixed with homemade spices, coriander and mint - grilled in a tandoori oven.
22. **Mixed Platter** £5.95
Mixed Platter of Tandoori Chicken, Chicken Tikka, Lamb Tikka & Sheek Kebab - all served with accompanying sauces.
23. **Spice Merchant Vegetable Platter (N)** £6.95
(for 2 people) Mixed pieces of aubergine, cauliflower and potato dipped in gram flour batter and deep fried till crisp - served with spinach vada and accompanying chutneys.
24. **Spice Merchant Non-Vegetarian Platter (D)** £14.95
Mix of Tandoori King Prawns, Sheek Kebab, Chicken Tikka, Lamb Tikka and Tandoori Chicken – served with accompanying chutneys.



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Classic Indian Cuisine

36 Holloway, Malmesbury,
Wiltshire, SN16 9HX



HALF PRICE

on All Cocktails & Mocktails
5:30pm - 7:30pm Sunday to Thursday

Cocktail Bar with Lounge

100 seat restaurant

Online Bookings & Online Ordering

50+ Car parking facility available

We also cater for outside functions
and special occasions

Open Monday - Sunday

12:00pm - 2:30pm | 5:30pm - 11:00pm

Including Bank Holidays

www.spicemerchantrestaurant.co.uk

Dosas

26. **Oothappam** £5.95
Sometimes characterised as an Indian pizza – this is basically a fermented pancake batter into which different toppings are added and pan fried.
27. **Masala Dosa** £6.50
Very thin fermented pancake prepared with rice batter; rolled into a wrap stuffed with aromatic spiced potatoes and onions.
28. **Ghee Roast Masala Dosa** £6.95
Very thin fermented crispy pancake prepared with rice batter rolled into a wrap and served with a mix of spiced potatoes and onions along with chutneys.
29. **Mysore Masala Dosa (N)** £6.95
Masala dosa filled with aromatic spiced beetroot, potatoes and fried onions.
30. **Non-Vegetarian Masala Dosa** *Chicken or Lamb* £7.95
Masala Dosa filled with aromatic spiced non-vegetarian mix, potatoes and fried onions.
31. **King Prawn Masala Dosa** £9.95
Masala Dosa filled with aromatic spiced King Prawn, potatoes and fried onions.



Fish

32. **Varuthu Aracha Fish Curry (Medium Spicy)** £8.95
Boneless seasonal fish cooked with roasted coconut, coriander, onion, chilli, garlic and natural spices - sautéed with curry leaves and mustard seeds - best accompanied with rice.
33. **Fried Fish Curry (Medium Spicy)** £8.95
Boneless King fish spiced and shallow fried - then cooked in coconut milk flavoured with onions and homemade spices - best accompanied with rice.
34. **Fish Molly (Medium Spicy)** £8.95
Boneless King fish pan fried and later cooked in coconut milk flavoured with onions and aromatic spices and topped with a squeeze of fresh lemon juice - excellent accompaniment to Kerala Porotta, Pilau rice or fried rice.
35. **Kerala Fish Masala (Medium Spicy)** £8.95
Boneless King fish spiced and cooked in a gravy of onions, coconut milk and homemade Kerala spices - best accompanied with rice.
36. **Fish Chilly (Medium Spicy)** £8.95
Boneless King fish cooked with fried onions, tomatoes, fresh chilli and other aromatic spices - best accompanied with Kerala Porotta or Chapatti.
37. **Meen Pollichathu (Medium Spicy)** £9.95
Whole Pomfret on the bone pan fried and then covered in a paste of sautéed onions and aromatic spices - served in a banana leaf - best accompanied with Kerala Porotta or Chapatti.
38. **Kerala Fish Fry (Medium Spicy)** £8.95
Whole Pomfret on the bone marinated with Kerala spices and pan fried till crisp – best served with rice or Chapatti.
39. **Seafood Roast (Medium Spicy)** £8.95
Squid, Prawns (off-shells) and mussels stir-fried with onions and spices – goes best with Kerala Porotta or Chapatti.

Prawns

40. **Naadan Chemmeen Curry (Medium Spicy)** £9.95
King Prawns (off-shells) prepared with green mango, coconut milk, onions and homemade spices – best accompanied with rice.
41. **King Prawn Chilly Garlic Masala (Spicy)** £9.95
King Prawns (off-shells) cooked with garlic, chilli, fried onions, pepper, tomatoes and other aromatic blend of spices and natural herbs - best accompanied with rice.
42. **King Prawn Masala (Medium Spicy) (D)** £8.95
King Prawns (off-shells) cooked in a thick cumin flavoured masala of onions, tomato, ginger and other spices – best accompanied with rice.
43. **Tandoori King Prawn Masala (Mild) (D)** £10.95
King Prawns (off-shells) grilled in the Tandoori oven and later cooked in a thick cumin flavoured masala of onions, tomato, ginger and other spices – best accompanied with rice or Naan bread.
44. **King Prawn Korma (Very Mild & Sweet) (D)** £8.95
King Prawns cooked (off-shells) in gravy of coconut milk and cream – best accompanied with rice or Naan bread.
45. **Kochi Konju Masala (Medium Spicy) (D)** £13.95
King Prawns cooked (with shells) marinated in spicy saffron and grilled in a Tandoori oven - then cooked with fried onions, tomatoes, chilly and other spices - goes well with Kerala Porotta.

Chef's

Recommendations

46. **Duck Roast (Medium Spicy) (D)** £9.95
Succulent pieces of boneless Duck meat marinated in aromatic spices and cooked with fried onions, tomatoes, chilly and other exotic spices – excellent accompaniment to Kerala Porotta or Chapatti.
47. **Ulathiyathu - Chicken/Beef/Lamb - Dry (Medium Spicy)** £8.95
Tender pieces of boneless meat marinated in different spices and stir-fried with onions, tomatoes, ginger, cumin and garlic - goes well with Kerala Porotta, Poori or Chapatti.
48. **Naadan Chilly - Chicken/Beef/Lamb (Medium Spicy)** £8.95
Tender pieces of boneless meat cooked with a mix of onions and capsicum and different spices - best eaten with Kerala Porotta or Chapatti.
49. **Naadan Curry - Chicken/Beef/Lamb (Medium Spicy)** £8.95
Tender pieces of boneless meat marinated in turmeric, chilli and coriander and cooked in a creamy sauce – topped with fried shallot onions and fennel – best eaten with Kerala Porotta.
50. **Malabar - Chicken/Beef/Lamb (Medium Spicy)** £8.95
Succulent pieces of meat cooked with roasted coconut, coriander, chilli, garlic and other natural spices - tempered with curry leaves and mustard seeds - best accompanied with Kerala Porotta.
51. **Garlic Masala - Chicken/Beef/Lamb (Medium Spicy)** £8.95
Succulent pieces of boneless meat cooked in fresh garlic, tomato, green herbs and other natural spices – best accompanied with rice or Naan.
52. **Zalzala - Chicken/Beef/Lamb (Spicy)** £8.95
Tender pieces of boneless meat cooked in a juicy hot chilli sauce, onion and other homemade spices - best accompanied with fried rice.
53. **Lamb Shank (Medium Spicy)** £9.95
Lamb Shank cooked in a rich blend of onions, tomato sauce and a chef's special mix of aromatic spices - best accompanied with rice or chapatti.



Curries

54. **Neelagiri Curry - Chicken/Beef/Lamb (Mild) (D)** £8.95
Tender pieces of boneless meat prepared with a mint & coriander curry base; cooked with onions, ginger, tomatoes and other spices - best accompanied with Kerala Porotta or Chapatti.
55. **Chilly Garlic Masala - Chicken/Beef/Lamb (Spicy)** £7.95
Tender pieces of boneless meat cooked in garlic paste, onions, chilli sauce, tomato paste, green herbs and other natural spices - best accompanied with Kerala Porotta or Poori.
56. **Ginger Curry - Chicken/Beef/Lamb (Spicy)** £7.95
Tender pieces of boneless meat cooked in onions, ginger paste, curry laves, green peppers and other natural spices - best accompanied with Pilau Rice.
57. **Spinach Mix - Chicken/Beef/Lamb (Medium Spicy) (D)** £7.95
Tender pieces of boneless meat mixed with spinach and cooked with onions, ginger, tomatoes and other exotic spices - best accompanied with Pilau Rice.
58. **Rogan - Chicken/Beef/Lamb (Medium Spicy)** £7.95
Tender pieces of boneless meat prepared with a hint of Rogan & nutmeg masala - excellent accompanied with butter Naan.
59. **Dopiaza - Chicken/Beef/Lamb (Medium Spicy)** £7.95
Tender pieces of boneless meat cooked with freshly ground black pepper, tomatoes and lots of onions and green peppers - best accompanied with Naan.
60. **Bhuna - Chicken/Beef/Lamb (Medium Spicy) (D)** £7.95
Tender pieces of boneless meat cooked with a mix of onions, tomatoes, natural spices, a touch of butter, garlic and pepper – best accompanied with Chapatti.
61. **Dhansak - Chicken/Beef/Lamb (Mild)** £7.95
Tender pieces of boneless meat sautéed with tempered lentils and a coriander sauce - best accompanied with coconut rice.
62. **Jalfrezi - Chicken/Beef/Lamb (Spicy)** £7.25
Tender pieces of boneless meat cooked with a spicy sauce of ground pepper, onions, chilli, ginger and coriander - goes well with Poori.
63. **Madras - Chicken/Beef/Lamb (Spicy)** £7.25
Tender pieces of boneless meat prepared in a Madras style hot and spicy sauce - goes well with plain rice.
64. **Vindaloo - Chicken/Beef/Lamb (Extra Spicy)** £7.95
A dish for those who like their curry with a kick – boneless meat cooked with a spicy mix of potatoes, garlic, ginger, chill and fresh cloves – best accompanied with a sweet Peshwari Naan.
65. **Passanda - Chicken/Beef/Lamb (Mild) (D)** £7.25
Tender pieces of boneless meat cooked with onions, cream, coconut milk, yogurt and a touch of butter – best eaten with warm Chapattis.
66. **Peshwari - Chicken/Beef/Lamb (Medium Spicy) (D)** £7.25
Tender pieces of boneless meat cooked with onions, fried flaked almonds, coconut cream and a touch of butter - best accompanied with butter Naan.
67. **Korma - Chicken/Beef/Lamb (Very Mild & Sweet) (D)** £7.25
Tender pieces of boneless meat cooked in a gravy of coconut milk and sweet cream - best accompanied with our spicy Kheema Naan.
68. **Tikka Masala - Chicken/Beef/Lamb (Mild) (D)** £7.25
Homemade spices and yogurt marinated tender cubes of meat – grilled in our Tandoori oven and later cooked in a special red masala sauce with cream, nuts and butter – it's a match made in heaven with our buttered Naan.
69. **Vegetable Balti** Assorted steamed vegetables cooked in homemade balti paste with fried onions, capsicum, carom seeds and other unique spices. £6.50
70. **Non Vegetarian Balti - Chicken/Beef/Lamb** Succulent pieces of boneless meat cooked in a homemade balti paste with fried onions, capsicum, carom seeds and other unique spices. £7.50
71. **Prawn Balti** Prawns cooked in a homemade balti paste with fried onions, capsicum, carom seeds and other unique spices. £7.50
72. **King Prawn Balti** Succulent King Prawns cooked in a homemade balti paste with fried onions, capsicum, carom seeds and other unique spices. £8.95

Balti Dishes

Biriyanis

73. **Vegetable Biriyani (Medium Spicy) (N)** £6.50
Basmati rice cooked in fresh ghee (Indian clarified butter), with assorted vegetables alongside aromatic & flavoursome spices such as nutmeg, mace, pepper, cloves, cardamom, cinnamon, bay leaves, coriander, mint leaves, ginger, onions and garlic.
74. **Fish Biriyani (Medium Spicy) (N)** £9.95
Basmati rice cooked in fresh ghee (Indian clarified butter), with crisp fried boneless King fish and aromatic & flavoursome spices such as nutmeg, mace, pepper, cloves, cardamom, cinnamon, bay leaves, coriander, mint leaves, ginger, onions and garlic.
75. **Prawn Biriyani (Medium Spicy) (N)** £7.95
Basmati rice cooked in fresh ghee (Indian clarified butter), with fresh Prawns and aromatic & flavoursome spices such as nutmeg, mace, pepper, cloves, cardamom, cinnamon, bay leaves, coriander, mint leaves, ginger, onions and garlic.
76. **King Prawn Biriyani (Medium Spicy) (N)** £8.95
Basmati rice cooked in fresh ghee (Indian clarified butter), with fresh King Prawns and aromatic & flavoursome spices such as nutmeg, mace, pepper, cloves, cardamom, cinnamon, bay leaves, coriander, mint leaves, ginger, onions and garlic.
77. **Spice Merchant Biriyani - Chicken/Beef/Lamb (N)** £7.50
(Medium Spicy) "Our Chef's own recipe" - Basmati rice cooked in fresh ghee (Indian clarified butter), with boneless meat and aromatic & flavoursome spices such as nutmeg, mace, pepper, cloves, cardamom, cinnamon, bay leaves, coriander, mint leaves, ginger, onions and garlic.
78. **Tikka Biriyani - Chicken/Beef/Lamb (Medium Spicy) (N)** £7.95
Succulent pieces of boneless meat marinated in home ground spices and fresh yogurt and grilled to perfection in our Tandoori oven and cooked with Basmati rice, fresh ghee (Indian clarified butter), aromatic & flavoursome spices such as nutmeg, mace, pepper, cloves, cardamom, cinnamon, bay leaves, coriander, mint leaves, ginger, onions and garlic.

Hot From Our Tandoori Oven

79. **Paneer Tikka (D)** £7.95
Paneer - a soft Indian cottage cheese marinated with whole ground spices and fresh yogurt and grilled to perfection in our Tandoori oven.
80. **Tandoori Chicken (D)** £6.95
Baby Chicken on the bone - marinated with whole ground spices and fresh yogurt and grilled in our Tandoori oven.
81. **Sheek Kebab** £6.95
Minced lamb mixed with freshly ground spices, coriander & mint – skewered and cooked to perfection in our Tandoori oven.
82. **Tikka - Chicken/Lamb (D)** £6.95
Tender pieces of meat marinated with aromatic spices and fresh yogurt and grilled in our Tandoori oven.
83. **Shashlik - Chicken/Lamb (D)** £7.95
Tender pieces of meat marinated with aromatic spices and fresh yogurt, skewered along with tomatoes, onions and capsicum coated in oriental spices - later grilled in our Tandoori oven.
84. **Tandoori King Prawn (D)** £9.95
King Prawns (shell off) marinated with aromatic spices and fresh yogurt and grilled till crisp in our Tandoori oven.
85. **King Prawn Shashlik (D)** £10.95
King Prawns (shell off) marinated with aromatic spices and fresh yogurt, skewered along with tomatoes, onions and capsicum coated in oriental spices - later grilled in our Tandoori oven.
86. **Tandoori Mixed Platter (D)** £9.95
Assortment of Tandoori Chicken, Chicken Tikka, Lamb Tikka & Sheek Kebab served with accompanying sauces, fresh Naan bread and salad on the side.

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