

## Appetisers / Starters

*All starters are served with fresh salad, home made chutneys and sauces*

**Onion Bhajee (V)** £3.10

*Sliced onions, potato, shredded carrot in chickpea flour, deep fried*

**Aloo Tikkie (V)(N)** £3.10

*Mashed potato cakes filled with peas, coconut & spices*

**Bel Puri (V)(N)** £3.10

*One of Mumbai's favourite snacks. Combination of puffed rice, chickpeas and vermicelli blended with tamarind*

### Dosa

*A crispy pancake made from batter of fermented rice and white lentils.*

*It's a South Indian must eat staple snack.*

1. **Original Dosa (V)** with traditional potato bhajee filling £3.95

2. **Chicken JhalFREZY Dosa (♣)** £4.10

*Shredded chicken with ginger, garlic & onion filling*

### Somosas

1. **Vegetable - (V)** pastry stuffed with mixed vegetable, onion & herbs £3.10

2. **Lamb Somosa** – mince meat, curry leaves, shallots & green peas £3.95

3. **Seafood Somosa** – crab meat & chopped prawns with  
mustard seeds £4.10

**Fish Pakura** £4.10

*Tilapia fish fillets dipped in chickpea batter & deep fried*

**Tuna Bora** £4.10

*Tuna chunks mixed with onions, coriander and finely chopped shallots and lightly spiced with mixed curry powder coated with egg, breadcrumbs and pan fried*

**Mackerel Chutney Wrap** £5.10

*Fresh whole mackerel, steamed and de-boned. Mixed with spring onion, fresh coriander, finely chopped green chillies and a touch of turmeric and mustard. Wrapped in a puree*

**Salmon Tikka** £5.95

*Fillet of salmon marinated in yogurt, fresh green mint & garam massala*

**King Prawn Butterfly** £5.10

*King prawn dipped in golden breadcrumbs & spices and then slowly pan fried*

**King Prawn Puree** £4.95

*King prawn cooked in sweet & sour chat massala, garlic & fresh coriander wrapped in flaky bread*

(V) Vegetarian dish (N) Contains nuts (♣) Medium hot (♣♣) Hot

## Appetisers / Starters

*All starters are served with fresh salad, home made chutneys and sauces*

<b>Chicken Tikka</b>	£4.10
<i>Cubes of chicken marinated in yogurt, ginger and garlic extract</i>	
<b>Galina Cafreal</b>	£4.50
<i>A classic Goan delicacy, cubes of chicken fillet marinated in fresh herbs, garlic &amp; whole spices, chargrilled in the Tandoori oven. A mild choice</i>	
<b>Peri Peri chicken (♣♣)</b>	£4.95
<i>It's the hottest amongst chicken tikka. Chicken cubes slowly marinated in home made red massala and palm vinegar</i>	
<b>Chicken Tikka Chat Puree</b>	£4.10
<i>Julien cut pieces of chicken tikka cooked with our special chat massala wrapped in flaky bread</i>	
<b>Lamb chop</b>	£5.10
<i>Chops of baby lamb marinated in yogurt, spices &amp; herbs and chargrilled in the Tandoori oven</i>	
<b>Sheesh kebab</b>	£4.50
<i>Minced lamb mixed with spice and herbs and then barbecued</i>	
<b>Shami kebab (♣)</b>	£4.10
<i>Aromatic spiced lamb mince mixed with lentils &amp; herbs, spices and then chargrilled ( a medium hot recipe )</i>	
<b>Duck Tikka</b>	£5.50
<i>Breast of duck marinated in extracts of ginger &amp; garlic with yogurt. Chargrilled medium rare in the Tandoori oven</i>	
<b>Tandoori King Prawn Shaslick</b>	£6.50
<i>King prawns layered with quarter of onion, green pepper, tomato and chargrilled</i>	

(V) Vegetarian dish (N) Contains nuts (♣) Medium hot (♣♣) Hot

### Assorted Starters

*Individually plated, served with fresh salad and home made chutneys*

**Vegetarian Platter** ( Per person ) (V)(N) £4.95

*Comprises of four different vegetarian items*

**Non Vegetarian Platter** ( Per person ) (N) £5.95

*Combination of two vegetarian and two non vegetarian items*

**Le Spice Merchant Platter** ( Per person ) (N) £6.95

*A choice of three vegetarian and three non vegetarian items*

### Chefs Personal Favourites

*Why don't you unwind and let us have the pleasure of serving you  
with a whole range of sumptuous food personally arranged by  
our chef ?*

**Vegetarian Meal** (V)(N) £15.95

*A 3 course meal with assorted starters followed by vegetarian main courses  
and vegetable side dishes, rice and naan. Followed by ice cream/dessert,  
tea or coffee*

**Non-Vegetarian Meal** (N) £20.95

*Starter of assorted non-vegetarian items, 3 different main courses with  
vegetable, rice and naan. Ice cream/desert with tea/coffee to follow*

**Le Spice Merchant Meal** (N) £25.95

*A specially chosen 4 course meal with starters, fish course, main entrée with  
vegetable side dishes. Followed by a selection of deserts with tea / coffee*

## Tandoori Specialities

*Our Tandoori specialities are served with mixed vegetable curry of the day and fresh salad*

**Chicken Tikka** £6.95

*Chicken cubes marinated in yogurt, ginger & garlic extract chargrilled in the Tandoori oven*

**Galina Cafreal** £7.25

*A classic Goan delicacy, cubes of chicken fillet marinated in fresh herbs, garlic and whole spices, chargrilled in the Tandoori oven. A mild choice*

**Tandoori Chicken** £7.25

*2 pieces of chicken ( breast & leg ) marinated in yogurt, tandoori massala & chargrilled in the Tandoori oven*

**Peri Peri Chicken (🌶️🌶️)** £7.95

*It's the hottest amongst chicken tikkas. Chicken cubes slowly marinated in home made red massala and palm vinegar*

**Chicken Shaslick** £8.25

*Tikka chicken layered with quarters of barbecued onion, green/red pepper & tomato*

**Tandoori Lamb Chop** £8.95

*Chops of baby lamb marinated in yogurt, spices & herbs and chargrilled in the Tandoori oven*

**Poleku Masu ( Beef Tikka )** £8.95

*A Nepalese high altitude speciality. Prime fillet of beef marinated in pureed garlic, fenugreek, green chilli & mint leaves. Cooked medium rare*

**Duck Tikka** £9.95

*Breast of duck marinated in the extracts of ginger & garlic with yogurt. Chargrilled medium rare in the Tandoori oven*

**Salmon Tikka** £10.95

*Fillet of salmon marinated in yogurt, fresh green mint and garam massala*

**King Prawn Shaslick** £12.95

*King prawn marinated with our home made paste and layered with quarters of barbecued onion, green/red pepper & tomato chargrilled in the Tandoori oven*

**Le Spice Merchant Mixed Grill (🌶️)** £14.95

*A sizzling grill served with pieces of chicken tikka, galina cafreal, peri peri, beef tikka, duck tikka, sheesh kebab and salmon tikka.*

**Served with vegetable curry of the day, fresh salad and naan**

(V) Vegetarian dish (N) Contains nuts (🌶️) Medium hot (🌶️🌶️) Hot

## Our Signature Dishes

*Signature dishes at Le Spice Merchant are unique. Many of the dishes are not prepared, cooked & served generally by any other Indian restaurants in the county. We have chosen these regional delicacies from all over the Indian sub continent and beyond. All the dishes we serve are unadulterated in terms of the name, origin and the recipe*

**Chicken Tikka Massala (N)** £7.30  
*Pieces of chicken tikka simmered in a creamy sauce made of crushed nuts and tomatoes, flavoured with fenugreek*

**Jardaloo Chicken** £8.35  
*An Indo-Iranian recipe. Cubes of chicken slow cooked with onion, ginger and herbs. The gravy is prepared with sun dried apricots*

**Achari Chicken (♣)** £8.35  
*Chicken cooked in a spicy gravy of onion and tomatoes, flavoured with pickling spices*

**Lamb Chilli Fry (♣♣)** £8.35  
*Tender pieces of lamb shredded and tossed with sliced shallots, green and red chillies, green pepper and garlic. Cooked semi dry*

**Beef Vindaloo (♣♣)** £8.35  
*A classic Goan-Portuguese beef dish. Beef cooked in red massala, garlic and palm vinegar with pickled baby onions*

**Chicken Chettinad (♣)** £8.95  
*Originates in the coastal belt of Chennai. Supreme of chargrilled chicken served in a bed of chettinad sauce prepared with crushed peppercorns, stained yogurt and diced tomato*

**King Prawn Hariyali** £8.95  
*King prawns delicately spiced with pureed spinach, garlic, peppercorns & coriander*

**Katchi Biriyan** £9.50  
*A must for all Bengali wedding dinners. Lamb cooked with whole spice, chopped shallots blended in with saffron rice and slowly oven baked. Served with mixed veg curry and burhani ( yogurt raita )*

**Kang Phed Goong** £9.50  
*King prawns simmered in a rich creamy Thai red coconut curry sauce, flavoured with lemon grass, lime leaves and sweet basil*

**Roast Lamb Shank** £9.95  
*Shank of baby lamb marinated with extracts of ginger, garlic, cumin and fresh green chilli. Medium spiced dish with a mouth watering gravy.  
**The most popular dish in the house, once you've tried it you may get addicted!***

**Tilapia Massala** £9.95  
*Filletts of tilapia fish marinated with lime juice, cumin and coriander. Pan grilled served on a bed of green sauce made from coriander, mint and fresh coconut milk*

**Seafood Khazana (♣)** £10.95  
*Tiger prawns, baby squid rings and green lipped mussels pan grilled in garlic, ginger, spring onion, chilli and tomatoes served with South Indian coconut sauce*

(V) Vegetarian dish (N) Contains nuts (♣) Medium hot (♣♣) Hot

## Contemporary Dishes

*We prepare, cook and serve these with our niché culinary twist  
 although the name may sound familiar.*

*In addition to the following, should you want any other dish, please  
 feel free to ask. We can customise them to your preferences*

### Lamb Dishes

Lamb Korma (N)	£5.95
Lamb Pasanda (N)	£6.25
Lamb Madras (♣)	£5.95
Lamb Vindaloo (♣♣)	£6.10
Lamb Bhuna	£5.95
Lamb Dupiaza <i>lamb cooked with green pepper &amp; tomato</i>	£6.10
Lamb Rogan <i>cooked with yogurt, browned onion &amp; tomato</i>	£6.10
Lamb Sag <i>lamb cooked with spinach</i>	£6.25
Lamb Dansak <i>hot, sweet &amp; sour with lentils served with brown rice</i>	£7.95
Lamb Patia <i>hot, sweet &amp; sour in taste prepared with onion,      tomatoes and fresh herbs</i>	£6.25
Lamb Jalfrezy (♣)	£6.95
Korhai Lamb	£6.95

### Poultry Dishes

Chicken Korma (N)	£5.95
Chicken Pasanda (N)	£6.25
Chicken Madras (♣)	£5.95
Chicken Vindaloo (♣♣)	£6.10
Chicken Bhuna	£5.95
Chicken Dupiaza <i>chicken cooked with green pepper &amp; tomato</i>	£6.10
Chicken Rogan <i>cooked with yoghurt, browned onion &amp; tomato</i>	£6.10
Chicken Sag <i>cooked with spinach</i>	£6.25
Chicken Dansak <i>hot, sweet &amp; sour with lentils, served with brown rice</i>	£7.95
Chicken Patia <i>hot, sweet &amp; sour in taste prepared with onion,      tomatoes and fresh herbs</i>	£6.25
Chicken Jalfrezy (♣)	£6.95
Korhai Chicken	£6.95

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## Contemporary Dishes

### Tiger Prawn/King Prawn Dishes

<b>Tiger Prawn Korma (N)</b>	£6.95
<b>Tiger Prawn Patia (N)</b> hot, sweet & sour in taste prepared with onion, tomatoes, fresh herbs and pumpkin	£6.95
<b>Korhai Tiger Prawn</b>	£7.25
<b>King Prawn Bhuna</b>	£7.65
<b>King Prawn Rogan</b> cooked with yoghurt, browned onion & tomato	£7.65
<b>King Prawn Dupiaza</b> king prawns cooked with green pepper & tomato	£7.65
<b>King Prawn Jalfrezy (♣)</b>	£8.25
<b>Korhai King Prawn</b>	£8.25
<b>King Prawn Dansak</b> hot, sweet & sour with lentils, served with brown rice	£9.65
<b>Tandoori King Prawn Massala</b>	£10.95

### Le Spice Merchant Biriany

All our Biriany dishes are served either with  
 Tarka Dahl or Mixed veg curry

<b>Vegetable Biriany (V)</b>	£6.95
<b>Chicken Biriany</b>	£7.95
<b>Chicken Tikka Biriany</b>	£8.95
<b>Tiger Prawn Biriany</b>	£9.50
<b>King Prawn Biriany</b>	£10.95

## Vegetarian Main/Side Dishes & Accompaniments

	Main dish	Side dish
<b>Roast Aloo</b> baby potatoes roasted with spices	£5.25	£3.45
<b>Bombay Aloo</b>	£5.25	£3.45
<b>Sag Aloo</b> potatoes cooked with spinach, shallots, cumin	£5.25	£3.45
<b>Aloo Baigon</b> potatoes and baby aubergine	£5.50	£3.55
<b>Sag Bhajee</b> spinach cooked with herbs and garlic	£5.25	£3.45
<b>Sag Poneer</b> spinach & Indian cottage cheese	£5.50	£3.55
<b>Aloo Gobi</b> potatoes and cauliflower	£5.25	£3.45
<b>Begun Bharta (N)</b> smoked aubergine	£5.25	£3.45
<b>Tarka Dahl</b> pink and yellow lentils	£5.25	£3.45
<b>Dahl Makhni</b> lentils in a creamy sauce	£5.25	£3.45
<b>Mutter Poneer</b> cheese and peas in a creamy sauce	£5.50	£3.55
<b>Tindli Thoran</b> tossed with fresh coconut, mustard seeds & curry leaves. Tindli belongs to the marrow family of vegetables	£5.50	£3.55
<b>Poneer in Hot Garlic Sauce</b> cheese cooked in spices & simmered in garlic sauce	£5.50	£3.55
<b>Courgette Bhajee</b>	£5.25	£3.45
<b>Mushroom Bhajee</b>	£5.25	£3.45
<b>Mixed Vegetable Bhajee</b>	£5.50	£3.55
<b>Mixed Vegetable Curry</b>	£5.50	£3.55
<b>Mixed Vegetable Massalla (N)</b>	£5.75	£3.75

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## Vegetarian Main/Side Dishes & Accompaniments

	Main dish	Side dish
Mixed Vegetable Jalfrezy (🌶)	£5.75	£3.75
Bindi Dupiaza	£5.25	£3.45
Chana Massala	£5.25	£3.45
Aloo Sag Mushroom	£5.75	£3.75
Onion Bhajee		£3.10
Green Salad		£3.10

### Rices

Rice (V)	£2.10
Pilau Rice (V)	£2.55
Coriander & Onion rice (V)	£2.95
Brown Onion Rice (V)	£2.95
Coconut Rice (V)	£2.95
Mushroom Rice (V)	£2.95
Vegetable Rice	£2.95
Keema Rice	£3.05
Egg Fried Rice (V)	£3.05
Special Fried Rice (V)	£3.05

### Breads

Naan (V)	£2.25
Peshwari Naan (V) (N) stuffed with a blend of dried fruit & coconut	£2.75
Garlic Naan (V) stuffed with garlic	£2.75
Cheese Naan	£2.75
Spicy Cheese & Garlic Naan (V) (🌶🌶) stuffed with cheese, garlic & chilli	£2.75
Keema Naan stuffed with special minced lamb	£2.75
Tandoori Roti (V) made with unleavened whole white flour	£2.25
Paratha (V) pan grilled whole wheat floor bread (2 per portion)	£2.50
Chapati (V) (2 per portion)	£1.95

### Raitas

Cucumber Raita	£2.25
Mixed Raita	£2.50

### Pappadom & Chutneys

Pappadom (plain & spicy)	£0.60
Chutney & Pickles (per portion)	£0.60

### Continental Dishes

Grilled chicken platter with chips, peas and salad	£7.95
Naan burger meal platter with chips, peas and salad	£6.95
Mushroom omelette with chips, peas and salad	£5.95
Tuna salad	£5.95
Chicken salad	£5.95
Chips	£1.95

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