

Spice Fusion

Menu

Starters

Paneer Tikka	£4.10
Chicken Bakharkhani	£4.10
Chicken / Lamb Tikka	£4.10
Mix Kebab	£5.10
Sheek Kebab	£4.10
Shami Kebab	£4.10
Reshmir Kebab	£4.10
Lamb Chop	£4.10
Chicken/Meat/Vegetable Somosa	£3.50
Onion Bhajee	£3.30
Aloo-Chana Chatt	£3.30
King Prawn Butterfly	£4.90
King Prawn Puri	£4.70
Prawn Puri	£4.70
Prawn Cocktail	£4.10
Jaipuri Calamares	£5.10
Squid rings seasoned in jaipuri recipes coated with plain flour. Served with salad and chutney	
Jaipuri Whitebait	£5.10
Whitebait seasoned with grounded chilli oil and mixed spices coated with rice flower. Served with salad and chutney	
Chicken Pakura	£4.70
Chicken Tikka in Tempura batter with herbs & spices	
Vegetable Pakura	£3.70
Vegetables in Tempura batter with herbs & spices	
Fusion Special (serves two people)	£11.10
Mixture of tandoori specialities i.e. chicken tikka, lamb tikka, king prawn and onion bhajee	
Dall Soup	£3.30
Malagatawny Soup	£3.30

Chef's Speciality

Fusion Special

£16.20

Lamb shank marinated with fresh herbs and spices for 12 hours then slow cooked in the oven and served with rice and vegetables. **(Chef's recommendation)**

Chicken / Lamb Rezela

£14.20

Chefs 2003 award winning dish. Cooked with chefs own grounded roast spices in medium thick sauce served with rice and vegetables.

Achari Chicken

£14.20

Chefs 2002 award winning dish. Breast chicken cooked with chefs own spices and fresh herbs in a medium thick sauce. Served with rice and vegetables.

Khorai Ghosht

£14.20

Chefs 1999 award winning dish. Lamb marinated for 6 hours in chefs own spices, garam masala, garlic, ginger, bay leaves and fresh herbs, Served with rice and vegetables **(Chef's recommendation for the authentic experience.)**

Kurzi Lamb

£85.00

(3 course meal including coffee. Serves 4 persons and requires 24 hrs notice.)

Chefs 1998 award winning dish and still going strong. A whole leg of lamb marinated for 24 hours and with our chefs special herbs and spices **(Highly recommended by the chef)**

Murgh Peshwari

£10.20

Tender pieces of grilled chicken cooked with fresh herbs and spices and ground almond in mild thick creamy sauce.

Murgi Masala

£10.20

Breat chicken cooked with lamb mince meat with fresh herbs and spices in a thick sauce.

Coco Baka Chicken

£10.20

Grilled chicken with fresh spices ground coconut and coconut milk

Podina

£10.20

Chicken/Lamb cooked with fresh mint and herbs with a touch of chefs own recipe.

Bora Chingri Mazadar

£13.20

King prawn cooked in medium thick sauce with fresh garlic and spring onions with a touch of chefs own recipe.

Classic Dishes

Duck Tikka Massala	Duck tikka cooked with spices, ground almond and coconut in a thick creamy sauce.	£10.20
Tikka Massala	Chicken/Lamb tikka cooked with fresh herbs, spices, ground almond and coconut in a thick creamy sauce.	£8.30
Butter Chicken	Chicken tikka toasted in butter, cooked in a mild creamy thick sauce with coconut and almond.	£8.30
Chicken Delight	Chicken and green pepper, tomato and onion in a mild creamy sauce.	£8.30
Passanda	Lamb tikka cooked with fresh herbs and spices in a mild creamy sauce	£8.30
Duck Khorai	Duck tikka cooked in an authentic medium to spocy thick sauce with onion, green peppers, ginger and garlic.	£8.30
Khorai	Chicken/Lamb cooked in an authentic medium to spicy thick sauce	£8.30
Jalfrezi	Garlic chicken/lamb tikka cooked in an authentic medium to spicy thick sauce / green chillis	£8.30
Balti	Ginger chicken/lamb tikka. A classic north western Indian dish, which gives its distinctive flavour.	£8.30
Mirchi	Chicken/Lamb cooked with fresh green chillis and garlic in a medium thick sauce its distinctive flavour.	£8.30
Jeera Chicken/Lamb Tikka	cooked with roasted cumin seed in a medium thick sauce	£8.30
Makhani Chicken/Lamb	Toasted in butter, cooked in green creamy sauce	£8.30
Naga Chicken/Lamb		£8.30
Shaktar Bhuna Lamb/Chicken		£8.30
Sweet and Sour Chicken/Lamb		£8.30
Madras/Vindaloo	Chicken/Lamb £6.70 Hot & Sour curry Prawn £6.70 King Prawn £9.80	
Dhansak	Chicken/Lamb £6.70 A Persian dish, hot Prawn £6.70 sweet and sour with lentils King Prawn £9.80	
Bhuna	Chicken/Lamb £6.70 Medium spiced cooked Prawn £6.70 with onion, garlic & ginger King Prawn £9.80	
Palak	Chicken/Lamb £6.70 Medium spiced cooked with Prawn £6.70 spinach King Prawn £9.80	
Malaya	Chicken/Lamb £6.70 Light spicy dish cooked Prawn £6.70 with pineapple King Prawn £9.80	
Korma	Chicken/Lamb £6.70 Very mild dish cooked with Prawn £6.70 coconut, almond & fresh cream King Prawn £9.80	
Pathia	Chicken/Lamb £6.70 Hot, sweet & sour flavours Prawn £6.70 King Prawn £9.80	
Rogan	Chicken/Lamb £6.70 Medium spiced with fresh Prawn £6.70 tomatoes & herbs King Prawn £9.80	
Dupiaza	Chicken/Lamb £6.70 Medium spicy dish cooked Prawn £6.70 with onion and green pepper King Prawn £9.80	
Kashmiri	Chicken/Lamb £6.70 Medium spicy dish cooked Prawn £6.70 with lychee and banana King Prawn £9.80	
Methi Gosht	Chicken/Lamb £6.70 Medium spiced dish cooked Prawn £6.70 with fenugreek King Prawn £9.80	

Samondar Ka Machi - Seafood

Salmon Pangash Rofan

£13.20

Salmon pangash seasoned and grilled to perfection, served with a rogan sause and rice.

Swordfish Pangash Piazza

£13.20

Swordfish pangash steak seasoned with dill, chives, light spices and grilled to perfection. Served with potatoes and spring onion bhajee on the side.

Trout Jhai

£15.20

Trout steak seasoned with fresh chives, light spices and grilled to perfection. Served with an authentic curry sauce.

King Prawn Massala

£11.90

King prawns cooked with fresh herbs, spices, ground almond and coconut in a thick creamy sauce for 6 hours in chefs own spice.

King Prawn Jalfrezi

£11.90

King prawns cooked in an authentic medium to spicy thick sauce with diced onions fresh green chillies, green peppers, ginger and garlic.

King Prawn Balti

£11.90

A classic north western Indian dish. Cooked with a special balti paste which includes a range of spoces, which gives its distinctive flavour.

King Prawn Khorai

£11.90

King prawns cooked in an authentic medium to spicy thick sauce with onion, green peppers, ginger and garlic.

Shobzi (Vegetable Main Courses)

Vegetable Dansak (Sweet & Sour) £5.70

Panner Shobzi Massala (Mild) £5.70

Shobzi Bhuna (Medium) £5.70

Aloo Begun (Medium) £5.70

Shobzi Jalfrezi (Hot) £5.70

Aloo Dahi (Mild) £5.70

Shobzi Korma (Mild) £5.70

Aloo Dahi (Mild) £5.70
mint flavour/coconut milk

Tandoori Dishes

Chicken/Lamb Tikka £7.70

Tandoori King Prawn £11.80

Tandoori Shaslik £8.40

Seabass Tandoori £13.20

Chicken Tandoori (half) £7.70

Duck Tikka £ 9.80

Tandoori Mixed Grill £10.70

Lamb Chop £ 8.30

Biryani

Persion and Mogol Influenced dishes.

Rice cooked with required meat, lightly spiced, served with vegetable curry.

Chicken / Lamb Biryani	£8.70	Tandoori Chicken Biryani	£5.50 9.70
Prawn Biryani	£8.80	Chicken/Lamb Tikka Biryani	£5.50 9.70
King Prawn Biryani	£12.20	Shobzi (Vegetable) Biryani	£7.30
Fuison Biryani - Chicken, lamb and prawns			£10.80

Vegetable Side Dishes

Onion Bhajee	£3.30
Vegetable Sambar	£3.20
Mixed Vegetable Curry	£3.70
Motor Paneer	£3.70
Sag Paneer	£3.70
Channa Massala	£3.70
Tarka Dall	£3.70
Mushroom Bhajee	£3.70
Sag Bhajee	£3.70
Sag Aloo	£3.70
Bombay Aloo	£3.70
Aloo Gobi	£3.70
Brinjal Bhajee	£3.70
Bhindi Bhajee	£3.70
Paneer Massala	£3.70
Aloo Pease	£3.70
Aloo Begun	£3.70
Aloo Mator (pot & peas)	£3.70
Aloo Methi	£3.70

Condiments

Popadom/Spicy Popadom	£0.70
Chutney Tray	£1.10
Rita	£1.60
Green Salad	£2.60
Fruit Salad	£2.00
Carrot Sticks	£2.00

Breads

Nan	£2.50
Cheese Nan	£3.10
Garlic Nan	£2.80
Keema Nan	£3.10
Peshwari Nan	£3.10
Vegetable Nan	£3.10
Chilli Nan	£3.10
Tandoori Roti	£3.10
Parata	£2.40
Stuffed Parata	£3.10
Chapati	£2.10
Dai Puri	£3.10
Plain Puri	£3.10
Aloo Nan	£3.10
Kulcha	£3.10

Rice

Plain Rice	£2.50
Pilau Rice	£2.50
Special Rice	£3.20
Mushroom Rice	£3.20
Coconut Rice	£3.20
Keema Rice	£3.50
Lemon Rice	£3.20
Garlic and Onion Rice	£3.20
Egg Rice	£3.20
Sag Rice	£3.20
Vegetable Rice	£3.20