

HOUSE WINE

1. **Cuvee Rousson Dry White** 2 £16.95
France 250ml Glass £8.95
125ml Glass £5.95

A very drinkable white wine with apple and lemon notes on a smooth, gentle palate.

2. **Cuvee Rousson Red** A £16.95
France 250ml Glass £8.95
125ml Glass £5.95

A real taste of the South of France, soft and smooth with gentle red and black berry fruit flavours.

3. **Blush Flamingo Grenache Rose** 2 £16.95
France 250ml Glass £8.95
125ml Glass £5.95

A gorgeous mouthful of red fruits and cream. Fruity and crisp with a touch of vanilla.

WHITE WINE

4. **Central Monte Sauvignon Blanc** 1 £16.95
Chile

Aromas of grapefruit that lead to a crisp and dry palate with hints of lemon and lime.

5. **Jarrah Wood Semillon Chardonnay** 2 £18.95
Australia

Great blend from this Aussie white wine. It has a refreshing dry style with lively citrus fruit characters and a crisp finish.

6. **Cape Dream Chenin Blanc** 3 £19.95
South Africa

A fresh and succulent wine, off dry with crisp stone-fruit flavours with a hint of tropical richness.

7. **Bello Tramonto Pinot Grigio** 2 £20.95
Italy

Straw yellow in appearance, this generous, well balanced Pinot Grigio has a rich fruity aroma with a smooth fruity taste.

8. **Chablis Victor Berard** 1 £24.95
France

Bone dry white wine that has a full steely palate. A classic!

9. **Waddling Duck Sauvignon Blanc** 1 £22.95
New Zealand

Youthful and very approachable with a nose of intense, fresh gooseberry.

SPARKLING WINE

10. **Prosecco** 1 £20.95
Italy

Subtle with a fruity scent and hints of apple along with a dry, crispy and fruity palate.

RED WINE

11. **Central Monte Merlot** B £16.95
Chile

A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine.

12. **Jarrah Wood Shiraz Cab Sav** C £18.95
Australia

Smooth, easy drinking wine, full of plum fruit flavours backed with a tantalising hint of spice.

13. **Cape Dream Pinotage** C £19.95
South Africa

A generous ripe fruit with classic liquorice flavours. This Pinotage is well structured and has velvety tannins.

14. **La Grupa Malbec** D £19.95
Argentina

An up-front ripe red fruit nose with sweet spice hints, that lead into a voluminous structure of cherries and plum.

15. **Faustino Rivero Joven Rioja** B £20.95
Spain

A bright wine with red berry aromas underscored by notes of liquorice

16. **Longbend Pinot Noir** B £23.95
New Zealand

This is a wonderful cherry coloured wine with clean, fresh fruit aromas. The palate has ripe fruit characters of plums and raspberries.

ROSE WINE

17. **Sereno Pinot Grigio Blush** 2 £15.95
Italy

The height of fashion - light fresh strawberry flavours and very easy drinking.

18. **White Rose Zinfandel Rose** 5 £16.95
USA

This delicious Zinfandel displays ripe strawberry and raspberry fruit aromas. Very moreish, perfect!

CHAMPAGNE

19. **Veuve Clicquot Brut** 1 £60.95
France

A world famous Champagne, rich and creamy in style, with an explosion of citrus fruit and a delightful yeasty toastiness.

20. **Cuvee Rose Laurent-Perrier** 1 £60.95
France

This iconic rosé Champagne has great depth and freshness with hints of fresh strawberries, raspberries and wild cherries.

Draught Beers

Pint/Half

Cobra £5.00/£2.60

Bottled Beer/Cider

Bangla 660ml £4.95

Budweiser 330ml £2.95

Peroni 330ml £3.50

Magners 568ml £4.95

Kopparberg Mixed Fruits 500ml £4.95

Non-alcoholic lager £2.95

Soft Drinks

Coca Cola 330ml £2.95

Diet Coke 330ml £2.95

Sprite 330ml £2.95

Orange/Pineapple Juice 200ml £2.00

Tonic Water 200ml £2.00

Canada Dry Ginger Ale 200ml £2.00

Soda Water 200ml £2.00

Appletiser £2.95

J20 Orange & Passion Fruit/Apple & Mango £2.95

Mineral Water Still/Sparkling 330ml £2.95

Spirits (25ml)

Jamesons Irish Whisky £2.95

Jack Daniels £2.95

Smirnoff Vodka £2.95

Gordons Gin £2.95

Bacardi Rum £2.95

Captain Morgan £2.95

Southern Comfort £2.95

Martell £2.95

Liqueurs (25ml)

Baileys Irish Cream £2.95

Tia Maria £2.95

Sambucca £2.95

Cointreau £2.95

Aftershock £2.95

Jagermeister £2.95

Disarano Amaretto £2.95

Archers Peach Schnapps £2.95

Malibu £2.95

Tequila £2.95

Vermouth/Sherry/Port (50ml)

Martini Extra Dry/Rosso £2.95

Cinzano Bianco £2.95

Deluxe Spirits (25ml)

Makers Mark Bourbon £3.50

Glenmorangie £3.50

Glenfiddich £3.50

Gordons Pink Gin £3.50

Tanqueray Gin £3.50

Grey Goose £3.50

Remy Martin VSOP £3.50

Courvoisier XO £6.50

SPICE BAZZAR

Authentic Indian Cuisine

MENU

THIS IS A SINGLE USE MENU

IT WILL BE RECYCLED AFTER YOU'VE USED IT

STARTERS - MIXED

Mixed Kebab	£5.95
Vegetable Platter (for two)	£8.95
Tikka Platter (for two)	£9.95

STARTERS - VEGETABLE

Onion Bhaji <i>Deep fried spiced onion cutlets</i>	£3.95
Vegetable Samosa <i>Deep fried pasties</i>	£3.95
Aloo Chat <i>Pieces of potato cooked in sour sauce</i> .	£3.95
Chilli Mushrooms	£3.95
Garlic Mushrooms	£3.95
Paneer Tikka <i>Indian cheese marinated with spices and herbs.</i>	£3.95
Chana Paneer	£4.95
Channa Puree	£4.95
Paneer Shashlick	£4.95

Indian cheese marinated with peppers, onions, tomato, spices and herbs. Grilled in the tandoor.

STARTERS- CHICKEN

Chicken Tikka <i>Chicken marinated and barbecued</i>	£4.95
Chicken Garlic <i>Chicken in garlic and butter</i>	£4.95
Chicken Pakora <i>Spiced chicken deep fried with butter</i>	£4.95
Chicken Tandoori	£4.95
<i>On the bone 1/4 chicken marinated and barbecued.</i>	
Chicken Khumbi	£4.95
<i>Marinated chicken pieces with fresh mushrooms and herbs.</i>	
Chicken Chat <i>Juicy pieces of chicken spiced with sour sauce.</i>	£4.95
Chicken Suka <i>Bazaar special</i>	£5.25
Chicken Shashlick <i>Bazaar special</i>	£5.25
Chicken Jaipur <i>Bazaar special</i>	£5.25

STARTERS - LAMB

Meat Samosa	£3.95
Sheek Kebab	£4.95
<i>Minced meat on skewers barbecued in a tandoor.</i>	
Lamb Tikka <i>Lamb marinated and barbecued</i>	£4.95
Lamb Dosh	£4.95
<i>Pieces of lamb cooked with herbs and spices. Served in a Chapati roll.</i>	
Lamb Shashlick <i>Bazaar special</i>	£5.25
Lamb Chops	£6.95

STARTERS - SEAFOOD

Prawn Puree	£5.95
<i>Deep fried unleavened bread with prawn stuffing</i>	
Sword Fish Tikka	£6.95
King Prawn Puree	£6.95
<i>Deep fried unleavened bread with king prawn stuffing</i>	
King Prawn Garlic <i>King prawn in garlic and butter</i>	£6.95
King Prawn Butterfly	£6.95
King Prawns Shashlick <i>BAZZAR special</i> ...	£6.95

TANDOORI SPECIALITIES

These dishes are marinated with spices and then grilled in a special tandoor and served with salad

Chicken Tikka	£9.95
Lamb Tikka	£9.95
Tandoori Chicken ... <i>Whole</i> £10.95 / <i>Half</i> £8.95	
Tandoori Mixed Grill	13.95
<i>An assortment of tandoori chicken, lamb tikka, chicken tikka and skeek kebab.</i>	
Chicken or Lamb Shaslick (Dry)	£9.95
<i>Marinated and spiced with onions, capsicum and tomatoes, barbecued in clay oven.</i>	
King Prawn Shellon	£15.95
<i>Barbecued king prawns coated in freshly ground coriander, garlic and lemon juice.</i>	
Tandoori King Prawn	£15.95
Paneer Tikka / Paneer Shashlick ...	£9.95

MILD DISHES

Chicken Makahni	£10.95
<i>Barbecued chicken pieces, flavoured with herbs and spices. A mild dish.</i>	
Chicken Pasanda Nawabi	£10.95
<i>Barbecued chicken cooked in wine, fresh cream and mixed ground nuts. A very mild dish.</i>	
Chicken Tikka Masala	£10.95
<i>Boneless barbecued chicken cooked to our own recipe.</i>	
King Prawn Masala	£15.95
<i>Charcoal grilled prawns cooked in mild spices to our own recipe.</i>	
Shahi Butter Chicken	£10.95
<i>Barbecued chicken cooked in a ground almond and cream. Very mild.</i>	
Paneer Tikka Masala	£10.50

HOUSE SPECIALITIES

SPICE BAZZAR Tandoori Special ..	£11.95
<i>Barbecued tandoori chicken (off the bone) cooked with onions, tomatoes, green pepper, garnished with fresh garlic and coriander in thick sauce.</i>	
SPICE BAZZAR Mixed Karahi	£12.95
<i>An assortment of tandoori chicken, chicken tikka, lamb tikka, sheek kebab cooked in our special sauce. Served in a souk.</i>	
Chicken or Lamb Rasha	£11.95
<i>Chicken or lamb cooked with chopped potatoes in a lightly spiced sauce.</i>	
Garlic Tikka Bhuna	£11.95
<i>Barbecued chicken cooked with garlic in a medium hot sauce</i>	
Genghis Said	£11.95
<i>Barbecued chicken and spiced minced meat cooked with peppers, onions and tomatoes, served in a spicy sauce.</i>	
Chilli Chicken Masala	£11.95
<i>Barbecued chicken cooked with green chillies</i>	
Aloo Gosht	£11.95
<i>Potatoes and lamb cooked in a medium or hot sauce</i>	

Chicken Tawali	£11.95
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Barbecued chicken cooked with onions, green peppers and cucumber in dry spicy sauce

Chilli Paneer	£11.95
<i>Curd cheese, cooked with fresh green chillies and coriander in our chef's own special recipe.</i>	
Achari Chicken or Lamb	£11.95
Hariyali Chicken	£11.95
<i>Chicken or lamb marinated in our-house green masala and cooked in a green spicy herb sauce.</i>	
Razalla Chicken	£11.95
<i>Off the bone tandoori chicken cooked with minced lamb, fresh green chillies and coriander in a thick sauce.</i>	
Joypur Chicken or Lamb	£11.95
<i>Tender pieces of lamb or chicken, spring onion, fresh coriander, green chillies and onions, cooked in spicy moist sauce.</i>	
Began Bortha Lamb	£11.95
<i>Tender lamb cooked with fresh aubergine in a thick medium sauce.</i>	
Garlic Chilli Chicken	£11.95
<i>Tandoori grilled chicken, cooked in a hot and spicy sauce, created from garlic, green chillies, onion and coriander.</i>	
Naryali Chicken	£11.95
<i>Chicken pieces grilled in a tandoori oven, then cooked in a highly spice sauce, created from fresh chilli, coriander and coconut.</i>	
Shatkora Chicken or Lamb	£11.95
<i>Barbecued chicken or lamb cooked with shatkora in medium sauce, unique aromatic taste (Most popular dish of Sylhet).</i>	
Naga Special	£11.95
<i>Chicken or lamb cooked with very hot Sylhety chilli, chef's special preparation, unique tasting dish.</i>	
Chicken Zaflong	£11.95
<i>Tandoori grilled chicken, cooked with cubes of onions, tomatoes, capsicums and a touch of tandoori sauce.</i>	
Lamb Chop Bhuna	£12.95
<i>Tender lamb chops cooked with fresh herbs, onions, peppers, tomatoes and coriander in a thick medium spicy sauce.</i>	

SEAFOOD SPECIALITIES

Garlic Swordfish Bhuna	£15.95
Machli Chilli Masala	£15.95
Garlic Chilli King Prawn	£15.95
King Prawn Tawa	£15.95
King Prawn Suka	£15.95
King Prawn Rasha	£15.95
<i>King prawns and potatoes in a lightly spiced sauce.</i>	
Naga King Prawn	£15.95
Boro Moja King Prawn	£15.95
<i>Succulent jumbo king prawn cooked in a specially prepared medium sauce.</i>	
Monkfish Bhuna	£16.95
Scallop Masala	£16.95
Scallop Suka	£16.95
Monkfish Chilli Masala	£16.95

DHANSAK

A medium hot lentil based dish blended with pineapple, sweet and sour.

BHUNA

A medium strength curry cooked with onions, herbs and aromatic spices.

DUPIAZA

A rich but medium flavoursome sauce combining fresh onions and whole spices.

ROGAN JOSH

A tomato based curry flavoured with coriander.

CURRY, MADRAS, VINDALOO

A curry with tomato puree, coriander and ground chillies for that exquisite flavour.

PATHIA

A hot and spicy curry blended with onion and tomatoes. Sweet and sour.

SAAGWALA

A curry with spinach and garlic. Medium and spicy.

KARAHI

Cooked in sizzling metal pot, seasoned with herbs and spices.

KORMA

For that milder sweet taste. Cooked with almond and coconut in cream sauce and freshly ground spices.

JALFREZI

Cooked with fresh green chillies, coriander and herbs. HOT!

Above dishes available with:

Chicken	£9.95
Lamb	£10.95
Prawn	£10.95
King Prawn	£15.95
Vegetable	£7.25
Mixed	£10.95
Tikka	£10.95

BIRYANI

Special Biryani	£14.95
<i>Lamb, chicken and prawns cooked in saffron flavoured basmati rice, complimented by sauce.</i>	
Biryani Khas	£12.95
<i>Traditionally prepared saffron flavoured basmati rice cooked with choice of lamb, chicken, prawns or vegetable.</i>	
Akhni	£12.95
<i>Tandoori chicken cooked with basmati rice and complimented by tandoori sauce.</i>	
Chicken Tikka Biryani	£12.95
<i>Traditionally prepared saffron flavoured basmati rice cooked with chicken pieces and complimented by sauce.</i>	

VEGETABLE SIDE DISHES

Also available as main course. £7.25

Aloo Gobi <i>Potato and cauliflower with herbs and spices</i>	£4.50
Aloo Methi <i>Potato cooked with fenugreek</i>	£4.50
Bombay Aloo <i>Potato with herbs, spices and tomatoes</i>	£4.50
Sag Bhaji <i>Spinach in spices, tomatoes and herbs</i> .	£4.50
Cauliflower Bhaji	£4.50
Mushroom Bhaji	£4.50
Mixed Vegetable	£4.50
<i>Bhaji Mixed vegetables in spices tomatoes and herbs.</i>	
Chana Bhaji <i>Chick peas in spices, tomatoes and herbs</i>	£4.50
Bindi Bhaji <i>Okra in spices, tomatoes and herbs</i> ...	£4.50
Tarka Dal <i>Lentils garnished with garlic</i>	£4.50
Sag Aloo <i>Spinach and potatoes in spices, tomatoes and herbs</i>	£4.50
Mutter Paneer	£4.50
<i>Peas and Indian vegetarian cheese cooked in medium sauce.</i>	

RICE DISHES

Boiled Rice	£2.95
Basmati Rice (<i>Pilau Rice</i>)	£3.50
Onion Fried Rice	£3.95
Lemon Rice	£3.95
Mushroom Rice	£3.95
Egg Rice	£3.95
Keema Rice	£3.95
Vegetable Rice	£3.95
Channa Rice	£3.95
Coconut Rice	£3.95
Special Rice	£3.95

SUNDRIES

Plain Nan	£2.95
Cheese Nan	£3.50
Cheese and Chilli Nan	£3.50
Keema Nan <i>Minced meat stuffed bread</i>	£3.50
Peshwari Nan <i>Coconut and sultana stuffed bread</i>	£3.50
Garlic Nan <i>Garlic stuffed bread</i>	£3.50
Chapati <i>unleavened bread</i>	£1.75
Popadom <i>Plain or spicy Indian crisps</i>	£0.70
Pickles	<i>Per Person</i> £1.00
Mixed Raitha	£2.00
<i>Mildly spiced cultured yoghurt mixed with tomatoes and cucumber.</i>	

We charge 50p each for carrier bags and take-away containers should you want to take your remaining food home with you.