

Shagotum

Welcome to the Spice Bazaar

Bovey Tracey opened in 1998 offering a very simple menu. In December 2000, the Spice Bazaar flag was flying high
SPICE BAZAAR, Dartmouth was inaugurated at St. Savior's Square. Offering a unique,
Contemporary style of Indian Dining.

The Restaurant has thrived on its reputation for outstanding cuisine served up in style with the swish of linen napkins,
The flash of a friendly smile.

It is a stunning example of 21st century craftsmanship. The perfect setting for curry lovers to indulge themselves.

It prides itself on never wavering when it comes to the quality of products.

Its ethos consists of using only the finest produce available and if possible locally produced ingredients –
Incorporating the delicate flavour of Asian spices to create a new, refreshing approach to Indian Cuisine

Perfect for lunch and for an evening out with friends and a relaxed ambience where East meets west,

Our Team

Shahar Lashkor, the founder and the Executive Chef. At a very early age he showed interest in the family business
and it soon became apparent that he would follow in his father's footsteps.

His first job experience at the Rougemont Hotel in Exeter, fired his imagination and offered the venue
for the birth of his idea of "**Fusion Cooking**". He made the restaurant name to reach Westminster,

The House of Commons who declared the Spice Bazaar the best in the South West among all
others by winning a great competition for the year 2008 and 2009 consecutively

Judged by the panel food experts of the nation which was headed by *Ainsley Harriott*

Chef Joshim uddin is the Chef de Cuisine. Who has vast knowledge of Indian cuisine, and has played a vital
role in the success of the spice bazaar Group, with his unique style and flair and the gentle use of spices

Spices



Chillies



Coconut



Curry Leaves



Saffron



Tamarind



Black Cardamoms



Jiggery Palm Sugar



Komkam Fish Tamarind



Turmeric Haldi



Black Peppercorn



Cumin /Jerra



Cinnamon Bark



Green Cardamom



Coriander



Cloves



Ginger



Okra



Javintri Mace



Jafal Nutmeg



Dry Red Chillies

STARTERS

Spice Bazaar Nic-Naks £13.00

Selection of starters for two people

Mix Starters £ 7.95

Onion bhajee chicken tikka Sheek kebab

Saffron King Prawns £7.95

King Prawns marinated in Yoghurt and Saffron

Dhaniala King prawn..... £7.95

King prawns grilled with coriander and garlic

Seared Scallops £6.95

Pan-fried scallops with spring onions and garlic

Chicken Tikka £5.95

Chunks of chicken, exotically marinated

Lamb tikka.....£5.95

Chunks of lamb, exotically marinated

Sheek Kebab £4.10

minced lamb cooked on a skewer in our tandoor

Onion Bhajee £2.95

Finely sliced onions with mixed gram flour

Mix Somasa £2.95

Mixed Samosa with appetizing sauce

Chicken chat or Prawn Puree £3.95

cooked with chat masala and lemon juice

Malabar chicken..... £5.95

Chicken strips tossed with curry leaf

CLASSICAL MAIN COURSES OF INDIA

Fish @Spice BAZAAR

Monk Fish Curry - £13.25

Authentic Bengali fish curry slightly spicy

King Prawn Molly - £14.25

King prawns in coconut milk, mustard seed and curry leaves

Goan Fish Curry - £13.25

Mild coconut fish curry with curry leaves

Sea food platter £13.50

Mussel's squid prawns cooked in a mild sauce

King Prawn Madras - £12.50

Fancy something hot and simple

Prawn Korma - £9.25

Prawns cooked in mild gravy

King Prawn Bhoona - £13.50

Jumbo King Prawns cooked to perfection lightly spiced

Tandoori King Prawn Masala - £13.50

Jumbo King Prawns Tandoori broiled, cooked in a creamy tandoori masala

King Prawn Nariel - £13.50

King Prawns cooked in fresh grated coconut slightly hot and spicy

King Prawn Patia - £13.50

Excellent hot sweet and sour curry

King Prawn Curry - £12.95

Simple and delicious king prawn curry

Prawn Curry - £8.95

Simple and delicious prawn curry

Prawn Patia - £9.05

Excellent hot sweet and sour curry

Prawn Bhoona - £9.05

Prawns cooked to perfection lightly spiced

CHICKEN @ SPICE BAZAAR

Peshwari Egg curry £7.95

Eggs cooked in spicy masala

Chicken Makanwalla - £7.25

chicken tikka simmered tomato butte gravy

Korai Chicken - £7.25

chicken pieces cooked with peppers, onion and tomatoes

Chicken Kali Mirch - £7.25

Chicken cooked in creamy gravy with a touch of black pepper

Chicken Vajon - £7.95

Tender breast of chicken sautéed in sweet chili sauce

Chicken Xacutti - £7.50

Tender breast of chicken sautéed in coconut in hot spices

Chicken Jalfrezi - £7.95

Chicken tikka cooked with green chillies, fresh lemon juice and coriander

Chicken Tikka Masala - £7.95

Interesting style from the UK

Chicken Vindaloo - £7.50

very very hot and spicy

Chicken Madras - £6.50

Fancy something hot and spicy

Garlic Chili Chicken - £7.50

Hot and spicy garlic chicken

Chicken Korma - £6.65

Chicken in cream and coconut very mild

Chicken Patia - £7.50

Hot sweet and sour curry

Chicken Tikka Patia - £8.95

Hot sweet and sour curry

Chicken Dansak - £7.50

Chicken with lentils, hot and sour sauce

Chicken Bhoona - £7.50

chicken cooked in medium spice

Chicken Rogan Ghost - £7.95
medium spices garnished with tomatoes, o

MEAT@ SPICE BAZAAR

Lamb Sagwala - £7.50
Lamb curried with spinach

Malabar Lamb Curry - £7.95
spicy lamb with coconut milk

Lamb Vindaloo - £7.50
very very hot and spicy

Lamb Madras - £7.15
Fancy something hot and simple

Lamb Patia - £7.50
Parsi style spicy sauce hot sweet sour

Lamb Dansak - £7.50
Lamb cooked with lentils, hot and sour sauce

Lamb Pasanda - £8.10
mild lamb dish from North India

Garlic Chili Lamb - £7.50
Hot and spicy garlic and fresh chili

Lamb Bhoona - £7.50
lamb cooked in medium spices and coriander

Lamb Jalfrezi - £7.50
Lamb with chilies, lemon juice coriander

Lamb Rogan Ghost - £7.95
Lamb in medium spices with tomatoes,

Lamb Korai - £7.50
Lamb with peppers, onion and tomatoes

Padina Lamb £8.15
Lamb with mint&corriender paste

TANDOOR

Indian clay oven

Tandoori meals will be served with Naan bread & Bombay aloo or veg curry **

Kings prawns & Fish Shaslick - £14.95

cooked with onions tomatoes & peppers in the tandoor

Tandoori Platter - £14.05

chicken, lamb tikka, Sheek kebab and spiced Prawns

Monk fish Kebab - £12.95

Tender creamy Monkfish Kebab

Tandoori king prawn - £13.05

King Prawns gently marinated spicy yoghurt

King prawn Peshwari - £13.05

King Prawn marinated pomegranate juice

Sheek Kebab Main - £7.95

minced lamb cooked in the Tandoor

Lamb Tikka Kebab - £9.95

spiced lamb and cooked in the Tandoor

Chicken Tikka - £7.50

chicken, marinated cooked in the Tandoor

Chicken Tandoori - £7.10

half a chicken spiced, cooked in the Tandoor

Chicken or Lamb Shaslick - £11.95

cooked with onions tomatoes & peppers in the tandoor

House special kebab..... £9.95

Kebab rolled in a chapatti served with yoghurt dip

SABZIE (Vegetables)
(Main) **

Sabzi Makani - £9.95

Vegetables in a Makani sauce. Served with Naan & Rice

Sabzi Korai - £9.95

Vegetables cooked Korai style. Served with Naan & Rice

Garlic Chile Sabzi - £9.95

Vegetables hot and spicy. Served with Naan & Rice

SABZIE (Vegetables)
(Side)

Baigan Bertha - £3.95

Eggplant roasted in Tandoor, cooked with yoghurt

Paneer Butter Masala - £3.95

Paneer cooked in aromatic gravy flavoured with kastoori methi

Bindi Mappas - £3.95

Ladies finger, cooked in a coriander and coconut gravy

Palak Sabzi - £3.95

Assorted vegetables cooked with spinach

Brinjal Aloo Bhajee..... (Potatoes and Aubergine)£3.05

Mixed vegetable Curry..... (A mixture of fresh vegetables)£3.05

Mixed vegetable Bhajee..... (Dry mixture of vegetables)£3.05

Bombay Aloo..... (Spiced Potatoes)£3.05

Aloo Channa..... (Chick Peas and Potatoes)£3.05

Gobi Aloo..... (Spiced Potatoes and Cauliflower)£3.05

Sag Bhajee..... (Spinach fried in Garlic and Butter)£3.05

Sag Aloo..... (Spinach cooked with Potatoes)£3.15

Mushroom Bhajee..... (Spiced Mushrooms)£3.05

Dal Tarka.... (Garlic flavored Lentils)£3.05

RICE

Plain Rice..... (Fluffed boiled basmati Rice)**£1.95**

Paulo Rice..... (Basmati rice cooked with pure butter)**£2.30**

mushroom Paulo... (Basmati Paulo rice flavoured with mushroom) ...**£2.90**

Sabzi Paulo(Basmati rice cooked with small diced vegetables)**£2.90**

Lemon Basmati Rice..... (Cooked with lemon juice, curry leaf)**£2.90**

Coconut Rice... (Coconut flavoured basmati rice) ... **£2.90**

Prawn fried rice ...(Basmati rice cooked with prawns and egg) ... **£3.95**

Egg fried rice(Basmati rice cooked boiled eggs) **£ 2.95**

BIRYANI

All Biryani dishes served with side vegetable curry.

Lamb Biryani - £9.95

Lamb cooked with Basmati rice, Rose water and Saffron

Nawabi Biryani - £12.95

A mixture of chicken lamb and King Prawns

Chicken Biryani - £9.95

Chicken cooked with Basmati rice, rose water and saffron

Vegetable Biryani - £7.95

Mixed vegetables cooked with Basmati rice

King Prawn Biryani - £13.95

Jumbo king Prawns cooked with Basmati rice

Prawn Biryani - £9.95

Prawns cooked with Basmati rice

BALTI

Rich and spicy our Balti is served with Naan bread and plain Rice. **

Paneer Balti -£9.50

Paneer & chick peas Balti style

Sabzi Balti - £9.95

Vegetables cooked Balti style

Sag aloo Balti - £9.95

Spinach & potatoes Balti style

Egg Balti -£12.50

Eggs cooked Balti style

Mix special Balti -£15.50

Lamb chicken, prawn & mushroom

King prawn aloo Balti -£14.50

King prawn & potatoes in Balti style

Chicken Balti - £10.50

Curried Chicken Balti style

Chicken Tikka Balti - £10.95

chicken Tikka Balti style

Aloo Channa Balti - £9.95

Potatoes and chick peas Balti style

Lamb and Mushroom Balti - £10.95

Lamb and mushrooms Balti style

Lamb Tikka Aloo Balti - £10.95

Lamb Tikka and potatoes Balti style

Lamb Sagwala Balti - £10.95

Lamb cooked with spinach in Balti style

Chicken and Mushroom Balti - £10.95

Chicken and mushrooms Balti style

Chicken Tikka Aloo Balti - £10.95

chicken Tikka and potatoes Balti style

INDIAN BREAD

Plain Naan..... (Plain Naan)£2.10

Garlic Naan..... (Garlic flavored)£2.50

Kulcha Naan..... (Stuffed with Vegetables)£2.50

Keema Naan..... (Stuffed with minced Lamb)£2.50

Chili Naan..... (Naan with Chili hot)£2.50

Peshwari Naan..... (Sweet & stuffed with Coconut)£2.50

Malabar Paratha... (Delicate combination of flour, butter. £1.95

Stuff Paratha..... (Stuffed with Vegetable)£2.50

Tandoor Roti..... (Plain)£1.95

Chapatti..... (Thin India bread) £1.20

Puree..... (Thin Indian bread deep fried)£1.20

Chips.... (Plain and simple)£1.95

CONDIMENTS

Plain Papadoms £0.50

Spiced Papadoms £0.60

Chutneys and Pickles £1.60 per Serving

Onion Salad£1.00

Raita yoghurt with Cucumber £1.90

Set meal for two people £50.00

A glass of wine or beer

Papadoms with dips

**Spice bazaar Nic- Naks
Selection of starters for two people**

**Chicken Korma
Chicken cooked in cream and coconut, very mild**

**Aloo Channa Balti
Potatoes and chick peas cooked Balti style**

Sag aloo (spinach cooked with potatoes)

Nan & Paulo rice

Coffee & desserts

PLEASE NOTE: Most Indian foods contain nut based sauces, where possible
If advised we will try to avoid nuts but some dishes are made with nuts so please make sure and
Avoid if you have an allergic problems, with such dishes.

The management reserves the right of service.

All prices are inclusive of vat. The restaurant menu supersedes all other menus
No service or cover charge is added, gratuities are at customers discretion.

We reserve the right to charge cover in exceptional circumstances.

If for any reason you are not satisfied please tell a member of staff.

We operate an excellent takeaway service with a discount, & outside catering functions.

**** Changes will incur extra charges.**