

TRADITIONAL AND AUTHENTIC DISHES

Chicken	£9.95	Chicken Tikka	£10.40	Lamb	£10.95
Prawns	£14.35	Tikka Jumbo Prawn	£15.95	Veg	£9.40
Panner	£9.95				
62. Korma (GF) (Mild)					
Coconut, almond and cashew nut paste in a creamy sauce.					
63. Rogan Josh (GF) (Medium)					
Cooked in a tomato and onion based sauce.					
64. Curry (GF) (Medium)					
Cooked in a medium spiced sauce.					
65. Bhuna (GF) (Medium)					
Cooked with a blend of spices & a mild thick onion based curry.					
66. Dopiaza (GF) (Medium)					
Cooked with spring onions and a brown onion paste.					
67. Patia (GF) (Fairly Hot)					
Cooked with a dash of lemon in a sweet and sour sauce.					
68. Dansak (GF) (Fairly Hot)					
Cooked with lentils in a sweet and sour sauce, topped with pineapple.					
69. Madras (GF) (Hot)					
A hot delicacy of South India with a touch of black pepper.					
70. Vindaloo (GF) (Very Hot)					
Hot spiced curry with potatoes.					
71. Balti Dishes (GF) (Medium)					
Cooked with onions & peppers in homemade Balti sauce.					

BIRYANI

A Biryani is cooked basmati with a mixture of spices served with a special curry sauce.					
72. Chicken (GF) (Medium)					£12.45
73. Lamb (GF) (Medium)					£13.45
74. Prawn Biryani (GF) (Medium)					£15.95
75. Vegetable Biryani (GF) (Medium)					£13.40
76. Chef's Special Biryani (GF) (Medium)					£15.99
Chicken tikka, lamb and king prawn.					
77. Chicken Tikka Biryani (GF) (Medium)					£13.90
77. Mix Meat Biryani (GF) (Medium)					£14.90

VEGETARIAN DISHES

	Main	Side	
78. Vegetable Kofta Curry (Medium)	£9.95	£7.95	Fried mix vegetable koftas served in a smooth spiced creamy gravy.
79. Saag Paneer (GF) (Medium)	£8.95	£7.95	Garlic, spinach and cottage cheese cooked in mild Indian spices.
80. Karahi Paneer (GF) (Medium)	£9.20	£7.95	Cottage cheese cooked with peppers, onions and tomatoes in a rich karahi sauce.
81. Mixed Vegetable Masala (GF) (Mild)	£8.90	£7.95	Fresh vegetables cooked in a sweet creamy masala sauce.
82. Mixed Vegetable Karahi (GF) (Medium)	£9.20	£7.95	Fresh mixed vegetables cooked together in a light gravy.
83. Bombay Potatoes (GF) (Medium)	£8.90	£7.95	Potatoes cooked in a rich mild sauce.
84. Saag Aloo (GF) (Medium)	£8.95	£7.95	Fresh spinach puree cooked with garlic and potatoes.
85. Tarka Daal (GF) (Medium)	£8.95	£7.95	Lentils cooked with garlic in light Indian Spices.
86. Chana Masala (GF) (Medium)	£8.95	£7.95	Chickpeas cooked with onions and tomato masala.
87. Mushroom Bhagee (GF) (Medium)	£8.95	£7.95	Chopped mushrooms cooked in spices, ginger and coriander spice.
88. Dal Makhani (GF) (Medium)	£9.55	£7.95	Whole black Lentils cooked with Butter and Cream.

VEGAN DISHES

89. Aloo Gobhi (GF) (Medium)	(New)	£8.99	£7.95
Potatoes and cauliflower cooked with onions, tomatoes and spices.			
90. Aloo Matar (GF) (Medium)	(New)	£8.99	£7.95
Potatoes and green peas cooked with onions, tomatoes and spices.			
91. Mushroom Matar (GF) (Medium)	(New)	£8.99	£7.95
Mushroom and green peas cooked with onions, tomatoes and spices.			

EUROPEAN DISHES

92. Home made Chicken Goujons	(GF)	Served with chips.	£10.50
93. Chicken Fried Rice (GF)	(GF)	Served with curry sauce.	£10.95
94. Sweet Chilli Chicken Stir Fry	(GF)	Cooked with onions and peppers in a sweet and chilli sauce served with a choice of boiled rice or chips.	£10.95
95. Crispy Chilli Chicken	(GF)	Served with rice or chips.	£10.95
96. Chicken Nuggets		Served with chips.	£10.50
97. Chicken Popcorn	(GF)	(New) Served with chips.	£10.50

SUNDRIES

98. Boiled Rice (GF)	£2.35	Pilau Rice	£2.50
99. Fried Rice (GF)	£2.75	Lemon Rice	£3.25
100. Mushroom Pilau (GF)			£3.45
101. Vegetable Pilau Rice (GF)			£3.50
102. Special Fried Rice (Egg) (GF)			£3.45
103. Side Salad / Onion Salad			£2.30
104. Chips			£2.99
105. Masala Chips			£3.50
106. Curry Chips			£3.95
107. Spicy poppadom			£0.80

FRESHLY BAKED BREADS (Tandoori Clay Oven)

108. Plain Naan	£2.60	
109. Peshwari Naan	(GF) (Coconut & almonds)	£3.45
110. Garlic, Coriander Naan		£3.45
111. Chilli or Spicy Naan		£3.40
112. Keema Naan (Cooked mince meat)		£3.40
113. Tandoori Roti (Whole wheat)		£2.45
114. Cheese Naan with Coriander		£3.45
115. Poppadom		£0.90
116. Dips (mint, onion or spicy mango)		£0.75
117. Special Starter Sauce	(New)	£0.95

KIDS MENU

118. Homemade Chicken Goujons & Chips	(GF)	£7.45	
119. Popcorn Chicken and Chips	(GF)	£7.45	
120. Nuggets & Chips	(GF)	£7.45	
121. Butter Chicken with pilau rice	(GF)	£7.80	
122. Malai Tikka Kebab with Chips	(GF)	£7.45	
Chicken in a creamy sauce and cheese marinade with spices, cooked in a clay oven.			
123. Chicken Korma (GF)	(GF) (Mild)	with pilau rice or chips	£7.80
124. Chicken Tikka Masala (GF)	(GF) (Mild)	with pilau rice or chips	£7.80

SOFT DRINKS

330ml Can £1.40 1lt £2.95



Licensed Indian Restaurant

620 Shore Road, Whiteabbey, BT370ST

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www.thespicemerchant.uk

TAKE-AWAY MENU

&

DELIVERY SERVICE AVAILABLE

7 DAYS A WEEK

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4:30pm-10pm Last Order 9:45pm

Friday & Saturday Evening

4:30pm-11pm Last Order 10:45pm



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STARTERS

1. Onion Bhagee (GF)(Medium) Sliced onions gently spiced and battered in gram flour.	£5.00
2. Vegetable Pakora (GF)(Medium) Mildly spiced, mixed vegetables deep fried.	£4.90
3. Chicken 65 Tempura Battered(Medium) Tossed with sweet chilli, peppers, onion and spring onions.	£6.45
4. Duo Samosa (Medium) Crispy pastry one stuffed with veg, and one stuffed with meat and spices.	£5.10
5. House Starter (Medium) ⚡ Selection of onion bhagee, samosa, chicken pakora, chicken achari kebab and lamb tikka.	£6.45
6. Chicken Pakora (GF)(Medium) Gently spiced chicken fillet battered and deep fried.	£5.30
7. Battered Cod Pakora(Medium) Fingers of battered cod, spiced and deep fried.	£5.95
8. Duck Spring Rolls(Mild) Tender duck breast, served with sweet chilli sauce in a crispy spring roll	£6.45
9. Butterfly Prawns(Mild) Battered prawns fried and served with sweet chili sauce.	£6.45
10. Poori Selection ⚡ (Medium) Prawn £6.90 Chicken £5.60 Lamb £5.60 Chana £5.60 Poori is a shallow fried home made soft pancake	
11. Popcorn Chicken (New) ⚡	£7.45

SHARING STARTERS

12. Assorted Vegetable Starter Veg samosa, onion bhagee, veg pakora & veg spring rolls.	£8.45
13. Assorted Meat Starter ⚡ Mince samosa, chicken pakora, chicken and lamb tikka, lamb seekh kebab, tandoori chicken.	£10.45
14. Assorted Seafood Starter ⚡ Cod pakora, monkfish tikka and battered butterfly prawns.	£12.45

TANDOORI STARTERS (Tandoori Clay Oven)

15. Tandoori Chicken on the bone ⚡ (GF) (Medium) Chicken marinated in medium spiced marinade.	£5.40
16. Chicken Tikka £4.90 Lamb Tikka (GF)(Medium) ⚡ Chicken or Lamb marinated in spicy yogurt sauce.	£5.40
17. Lamb Seekh Kebab (GF)(Medium) Spiced minced lamb barbecued in a clay oven.	£5.40
18. Malai Tikka Kebab (GF)(Medium) ⚡ (Must Try) Chicken in a creamy sauce and cheese marinade with spices, cooked in a clay oven.	£6.45
19. Tandoori Mix (GF)(Medium) ⚡ Selection of chicken tikka, lamb tikka, tandoori chicken (on the bone) and lamb seekh kebab and chicken achari	£8.65
20. Tandoori King Prawns (GF)(Medium) ⚡ King prawns lightly marinated in Indian spices and slowly cooked in a tandoor.	£7.75
21. Monk Fish Tikka (GF)(Medium) ⚡ Fish cooked with gram flour in a tandoori marinade with chilli, cumin & coriander.	£7.75
22. Chicken Achari (GF)(Medium) ⚡ (New) Tender chicken cooked with pickling spice, onion and tomatoes in a savoury sauce.	£6.45

(GF) Gluten Free | (V) Vegetarian

Some dishes contain nuts - If you require further allergen content please ask a member of staff

Contains Nuts

TANDOORI MAIN SPECIALITIES (Tandoori Clay Oven)

All tandoori main dishes are served with curry sauce.
23. Lamb Seekh Kebab Main (GF) ⚡ (Medium) Minced lamb on skewers with a blend of herbs and spices.
24. Tandoori Chicken Main ⚡ (On The Bone) (GF) Chicken marinated in medium spiced marinade.
25. Chicken Tikka Main (GF) ⚡ Chicken marinated in medium spiced marinade.
26. Chicken Tikka Shashlik (GF)(Medium) ⚡ Lamb Tikka Shashlik (GF)(Medium) ⚡ Succulent Chicken or Lamb Tikka marinated overnight.
27. Tandoori Mixed Meat Selection (GF)(Medium) ⚡ Selection of chicken tikka, chicken achari, lamb tikka, lamb seekh kebab, tandoori chicken (on the bone) marinated and cooked in tandoor.
28. Tandoori King Prawns Main (GF)(Medium) ⚡ King prawns marinated in Indian spices and slowly cooked in a tandoor.
29. Monk Fish Shashlik (GF)(Medium) ⚡ Fish cooked with gram flour in a tandoori marinade with chilli, cumin & coriander.

CHEF'S RECOMMENDATIONS

30. Tikka Gromi Prawn (GF)(Fairly Hot) ⚡ Medium prawns, chicken tikka and lamb in tantalising flavours of a rich ginger & garlic sauce with a touch of coconut cream, warm spices.	£10.90
31. Chicken Chatinad (GF)(Fairly Hot) ⚡ (Must Try) Lamb Chatinad (GF)(Fairly Hot) ⚡ (Must Try) From the south part of India, cooked in peppery flavoured aromatic spices & coconut.	£10.95 £11.95
32. Chicken Tikka Malai Methi (GF)(Medium) ⚡ Succulent chicken tikka marinated overnight in yogurt, cheese, cashew nut, garlic and black pepper paste. Cooked in a tandoor then finished in a rich aromatic medium spiced fenugreek sauce.	£11.95
33. Special mix Balti (GF)(Medium) ⚡ (New) Chicken, lamb & prawn cooked with onions and peppers in a homemade Balti sauce.	£13.95

HOUSE SPECIALITIES (Lamb)

34. Lamb Handi (GF)(Medium) ⚡ (Must Try) Lamb cooked with onions and peppers in red wine sauce.	£11.70
35. Rarra Ghost Punjabi (GF) (Fairly Hot) ⚡ Cubes of tender lamb and minced lamb marinated in mixed spices cooked in a tangy sauce	£11.70
36. Lamb Achari (GF)(Medium) ⚡ (Must Try) Tender lamb cooked with pickling spice, onion and tomatoes in a savoury sauce.	£11.70
37. Chicken Achari (GF)(Medium) ⚡ (New) Tender chicken cooked with pickling spice, onion and tomatoes in a savoury sauce.	£10.95

HOUSE SPECIALITIES (Mixed)

38. Nagpuri (GF) (Hot) ⚡ Tender chicken and lamb cooked together with onions, peppers and green chillies in a hot spiced sauce.	£10.90
39. Himalayan Green Curry (GF)(Medium) ⚡ Chicken tikka & lamb cooked with a blend of green Herbs.	£10.90

MEAL FOR TWO £28.95

One Chicken Dish, One Lamb Dish, 2 Rice, 1 Plain Naan & 2 Soft Drinks Cans

HOUSE SPECIALTIES (Chicken)

Any of the following dishes cooked with King Prawns £4.95 Lamb £2.50 extra and monkfish £5.95 Tikka Jumbo Prawn £5.95
40. Chicken Tikka Masala (GF)(Mild) ⚡ Barbecued and smothered in a rich creamy sauce.
41. Special Chicken Tikka Korma (GF)(Mild) ⚡ A modern day korma blended with a choice of Baileys Cream or Cointreau Liqueur.
42. Chicken Pasanda (GF)(Mild) ⚡ Chicken or lamb tikka and herbs topped with a nut based creamy pasanda sauce.
43. Chicken Punjabi Masala (GF)(Mild or Medium) ⚡ Chicken or tender Lamb smothered in a creamy sauce with onions, green peppers, almonds and coconut touch with Karhi spice
44. Chicken Tikka Garlic Chilli Masala (GF)(Fairly Hot) ⚡ Chicken tikka cooked in garlic, green chilli and onion tomato sauce.
45. Butter Chicken (GF)(Mild) ⚡ India flavoured with fenugreek leaves.
46. Chicken Creamy Jalfrezi (GF)(Mild) ⚡ Chicken Tikka cooked with onions and peppers in a special creamy Sauce.
47. Chicken Jalfrezi (GF)(Medium or Hot) ⚡ Chicken Tikka cooked with onions and peppers in a special savoury sauce.
48. Chicken Karahi(GF)(Medium) ⚡ Tender chicken cooked with peppers, onions and tomatoes in a rich karahi sauce.
49. Chicken Tikka Karahi(GF)(Medium) ⚡ Chicken tikka cooked with peppers, onions and tomatoes in a rich karahi sauce.
50. Chicken Saag (GF) (Medium) ⚡ Tender chicken cooked with fresh garlic and spinach puree.
51. Chicken Tikka Saag (GF)(Medium) ⚡ Chicken tikka cooked with fresh garlic and spinach puree.
52. Chicken Tikka Chilli Masala (GF)(Fairly Hot) ⚡ Chicken tikka cooked with green chillies, onion and peppers in a hot thick sauce.
53. Chicken Tikka Rezala (GF)(Medium) ⚡ Cooked in a medium sauce with chef's special spices and yogurt
54. Chicken Kolhapuri(Hot) ⚡ (New) Special chef style Mumbai region kolhapuri sauce
55. Lamb Kolhapuri (Hot) ⚡ (New) Special chef style Mumbai region kolhapuri sauce
56. Goan Fish Curry (Fairly Hot) ⚡ Sweet tangy coconut flavoured cod curry of Goan cuisine.
57. Goan Prawn Curry (GF)(Fairly Hot) ⚡ Sweet tangy coconut flavoured prawn curry of Goan cuisine.
58. Prawn Jalfrazi (GF)(Medium or Hot) ⚡ Medium prawns cooked with onions and peppers in a special creamy sauce.
59. Monkfish Punjabi Masala (GF)(Mild or Medium) ⚡ Monkfish tikka cooked with onions and peppers in a rich karahi sauce.
60. Prawn Balti(GF)(Medium) ⚡ Medium prawns cooked with onions and peppers in a homemade balti sauce.
61. Special Sea Food Balti (GF)(Medium) ⚡ Monkfish and prawns cooked with onions and peppers in a homemade balti sauce.