

# Spice Fusion

authentic indian bangla restaurant



*...indulge your senses...  
...with food to dine for...*

Dine in Menu

Welcome to the Spice Fusion Where better to combine a wealth of fresh ingredients to create a range of truly mouthwatering dishes, with attention to health and diet our dishes do not use heavy oils or creams but instead rely on the essence of flavour and taste. Here you can actually taste all the flavours that

tantalise your senses rather than over power them.

Research shows a curry can not only spice up your life, it could save it too. Here are some good reasons to tuck into your favourite curries:

\* **TURMERIC:** this is used in most curries, studies show curcumin in turmeric which gives it the yellow colour, is able to help switch off activity of cancer cells. It also has anti-inflammatory properties a role that makes it potentially able to fight irritable bowel syndrome, stroke and even dementia.

\* **CHILLI:** the hotness of the spice comes from supernutrient capsaicin, Eating food with chilli in has shown to raise metabolic rates by up to 15 percent for several hours, speeding up the burning of calories.

\* **CUMIN:** it is packed with supernutrients including terpineol and farnesol. Studies suggest farnesol helps make cancer cells kill themselves off.

\* **CINNAMON:** supernutrients known as terpenoids found in this warming, aromatic spice had been shown to help fight viruses, including the herpes virus that causes cold sores. It has also been shown to help control of sugar levels in the blood.

\* **GINGER:** this is thought to help with the digestion and improve circulation.

\* **CORRIANDER:** this helps protect against the activity of the bacteria known to play a role in triggering stomach ulcers, gastritis and even possibly stomach cancer

## **FUSION SPECIAL SUNDAY SET MEAL** **STRICTLY DINING IN ONLY**

Consist of: Selection of starters, Home style Lamb dish (Spicy), Chicken dish (Medium), Tikka Massala, House vegetable, Pilau rice & Naan

**£9.95<sup>PP</sup>**

(MINIMUM ORDER 2 PERSON) EXTRA £2 PER DISH TO TAKEAWAY.

ANY ADD ON: VEGETABLE £1, PRAWN £1.50, KING PRAWN £2 EACH,  
MADRAS HOT £0.25p, VINDALOO £0.50p, ONION SALAD,  
MINT SAUCE or MANGO CHUTNEY £0.50p

## APPETISERS

SHEEK KEBAB	£2.95	GARLIC MUSHROOM	£3.25
ONION BHAJI / SAMOSA	£2.30	MIRCHEE MURGHI	£3.25
SHAZANI ROLL	£2.75	CHICKEN OR LAMB TIKKA	£3.25
CHICKEN CHATT ON PUREE	£3.25	MIXED PLATTER	£4.25
CHICKEN PAKORA	£2.95	SPICY CHICKEN LIVER	£3.50
RAJONI KING PRAWN	£4.50	<i>when available</i>	
TANDOORI KING PRAWN	£4.50	TANDOORI CHICKEN	£3.25
PRAWN ON PUREE	£3.50	KING PRAWN SHASHLIK	£4.50
MASALA FISH	£4.50	KING PRAWN BUTTERFLY	£4.50

## TANDOORI DISHES

*All tandoori dishes are marinated in mustard oil and yoghurt sauce with our own blend of selected exotic herbs and barbecued in a charcoal-fired clay oven. All dishes are served with a fresh seasonal salad.*

TANDOORI CHICKEN <i>(Half)</i>	£6.25
CHICKEN OR LAMB TIKKA	£6.25
CHICKEN SHASHLIK	£6.95
CHICKEN TIKKA TAVA <i>(Stir Fried with Cheese)</i>	£6.95
TANDOORI SHEEK KEBAB	£5.95
TANDOORI KING PRAWN	£8.50
TANDOORI MIXED GRILL	£8.50

*(Mixed Grill contains Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab and a nan)*

## SPICED PEARLS

*Culinary gems unique to the Spice Fusion*

### SWORDFISH\*

*Pan-fried swordfish steak seasoned with herbs, spices and garlic sauce, and served with chef's choice of vegetables or your choice of rice.*

£10.95

### BENGAL TILAPIA\*

*Lightly spiced filets of exotic Tilapia, a popular white fish, cooked with caramelised onions and turmeric in a home-style tradition and served with onion rice.*

£10.95

### MALABAR CHICKEN

*A whole breast of chicken lightly spiced, honey-glazed and cooked with onions and pepper with a sweet mango and chili sauce. Served with your choice of vegetables or your choice of rice.*

£9.95

### JOJJEH SHEEK MASSALA

*Chicken and minced lamb laced together with cheese, chilis, mint and various spices and grilled in the tandoori oven before being tossed in a delicately flavoured sauce. Served with Pilau Rice.*

£8.95

### MONKFISH\*

*Stir-fried chunks of monkfish lightly spiced with fenugreek, coriander and various other spices, served with chef's choice of vegetables or your choice of rice.*

£10.95

### CHICKEN ANAZ

*Pan-fried whole breast of seasoned chicken served on a bed of spinach and garlic mushrooms with a sweet coconut sauce.*

£9.95

### PARDESI LAMB

*Strips of lamb tikka marinated in a flavoursome sauce with a hint of rosemary and served with chef's choice of vegetables.*

£9.95

### JALL MAAS BHUNA

*Bangladeshi fish from the northern province of sylhet, lightly spiced and cooked with onions, tomatoes, green chilies and capsicum cooked in a spicy sauce.*

£8.95

### NAWABI KHAZANA

*Lightly spiced sliced chicken breast with mince lamb. Served with special rice and eggs.*

£9.95

*\*Although we make every effort to ensure that all fish bones are removed, please be aware that some may remain.*

## FROM THE SPICE FUSION

*A sumptuous range of dishes cooked using authentic spices with our own unique recipes.*

**CHICKEN \* LAMB \* VEGETARIAN £6.50**  
**CHICKEN TIKKA \* LAMB TIKKA \* PRAWN £7.50**  
**KING PRAWN £8.50 \* TANDOORI KING PRAWN £9.50**

### TIKKA MASSALA

*Popular as ever! This is a beautiful sweet dish, cooked with a whole variety of herbs and spices to give a rich, yet mild flavoursome dish.*

### RANG PURI

*A delicious blend of sliced onions, peppers, tomatoes and exotic spices with a coconut sauce, medium strength.*

### JAIPURI

*Sautéed with onions, capsicum and fresh vegetables with a touch of garlic and ginger garnished with egg and tomatoes. Medium in taste.*

### BENGAL JHALFA

*A delicious blend of sliced onions, peppers, tomatoes and exotic spices in a special spicy sauce with mushrooms. Medium Spicy.*

### CHILLI MASSALAM

*Fairly hot dish textured dish with garlic and fresh green chilli topped with thin sliced egg and coriander that gives the extra bite!*

### NAGA SHOROTHI

*A throat warming dish! Cooked with the very popular famed Naga chilli (Officially the hottest chilli in the world), toned down to give a very distinctive, aromatic hot flavour garnished with onions and coriander.*

### JALALI

*Cooked with ginger and fresh lemon skin, onions, tomatoes and capsicums. This dish is cooked in a style from Goa and has a lovely tangy taste to it. A dish which is medium to madras in strength.*

### TIKKA PASSANDA

*A lovely mild and creamy dish cooked with subtle spices in a yoghurt sauce and a touch of coconut and almond.*

### MODHU

*Succulent pieces of choice ingredient marinated in a selection of spices and cooked with honey, roasted almonds and lemon rind. A traditional sweet and sour dish with plenty of flavour.*

### KHYBERI

*Prepared with prawn, mushroom and dhal with various other spices to form a thick, dry textured medium sauce with lots of flavours.*

### ACHAARI

*Cooked with a delightful mélange of fresh spices, pickles and limes to give a sharp, tangy and pungent flavour.*

### REZELLA

*A fairly hot dish cooked in garam massala with fried onions and chilli garnished with an omelette.*

### MAKONWALA

*This is a beautiful sweet dish cooked in a rich creamy almond coconut sauce with mango pulp.*

### BADAMI KOMLA

*A velvety textured dish cooked with various spices, ground almonds, a little cream and a hint of oranges. Cooked to a mild to medium taste.*

### EXOTIKA

*An exquisite dish blending lush mangoes, lychee and coconut to provide a rich, and exotic flavour.*

## BIRYANI DISHES

*Classic regal dishes from India and Persia. These dishes are prepared with basmati rice and stir fried with your choice of ingredient and cooked with a selection of subtle spices to give a very healthy and flavoursome dish. Served with a vegetable Curry.*

**CHICKEN \* LAMB \* VEGETARIAN £6.50**  
**CHICKEN TIKKA \* LAMB TIKKA \* PRAWN £7.50**  
**KING PRAWN £8.50 \* TANDOORI KING PRAWN £9.50**  
**SPECIAL FUSION MIXED £8.50**

## BALTI DISHES

*Uniquely cooked with Kashmiri spices, it is a dry textured dish cooked with plenty of herbs and spices to give a very aromatic flavour.*

**ALL OUR DISHES ARE MADE TO ORDER AND WE THEREFORE REQUEST YOUR KIND PATIENCE WHILE YOUR MEAL IS BEING PREPARED. IT WILL BE WORTH THE WAIT!**

*If you require any assistance with regards to choice or allergies, then please do not hesitate to ask for the manager who will be pleased to answer any queries.*

*All chicken is breast and off the bone.*

## CLASSICS...

*The following dishes remain as old favourites on our menu and are as popular as ever.*

**CHICKEN \* LAMB \* VEGETARIAN £5.50**  
**CHICKEN TIKKA \* LAMB TIKKA \* PRAWN £6.50**  
**KING PRAWN £7.50 \* TANDOORI KING PRAWN £8.50**

### KURMA

*A very popular dish that is mild and cooked with a creamy coconut and almond sauce.*

### GARLIC BAHAR

*Tender spring chicken cooked with light spices in a special garlic sauce, medium in strength.*

### MADRAS

*Fairly hot with an exotic blend of spices.*

### VINDALOO

*A very hot dish cooked with a selection of spices and potatoes.*

### BHUNA

*A thick, dry-textured sauce cooked with a variety of spices to a medium strength.*

### MALAYA

*Cooked with pineapple chunks to give a deliciously sweet and sour flavour.*

### KHARAI

*Cooked with diced onions, peppers, dry herbs and spices in a thick sauce. Medium*

### CEYLON

*A fairly hot exotic dish cooked with selected spices lemon and coconut.*

### CHAT MASSALA

*Subtly cooked with selected spices and herbs to give a slightly tangy fruity flavoured dish.*

### JEERA BHOJAN

*A scrumptious dish of choice ingredient, cooked with whole cumin seeds in a blend of herbs and spices, with a touch of garlic in a medium strength.*

### JALFRAZI

*A well-spiced hot dish consisting of onions, peppers, green chillis and hot in strength.*

### DUPIAZA

*Generous portion of diced caramelized onions cooked to a medium strength sauce.*

### SAG

*A semi-dry dish cooked with spinach to a medium strength.*

### DHANSAK / PATHIA

*A lovely dry-textured dish of Persian origin. Cooked with lentils to a hot, sweet and sour taste. Pathia as above, but with no lentil.*

## VEGETABLES SIDE ORDERS

*We have a wide range of vegetables that you can choose from below.*

<b>BOMBAY POTATO * MUSHROOM BHAJI</b>	<b>£2.95</b>
<b>VEGETABLE BHAJI/CURRY * CHANA MASSALA</b>	<b>£2.95</b>
<b>CAULIFLOWER BHAJI * BINDI BHAJI * ALOO GOBI</b>	<b>£2.95</b>
<b>BRINJAL BHAJI * BRINJAL MIRCH</b>	
<b>SAG BHAJI * SAG ALOO</b>	<b>£2.95</b>
<b>SAG PONIR * MOTOR PONIR * MADRAS SAMBAR</b>	<b>£2.95</b>
<b>DALL/TARKA DALL</b>	<b>£2.95</b>
<b>NAWABI VEGETABLES</b>	<b>£2.95</b>
<i>Section of house vegetables, cooked with cheese.</i>	
<b>CHIPS * CHILLI CHIPS</b>	<b>£1.60</b>
<b>RAITHA (refreshing yoghurt) * GREEN SALAD</b>	<b>£1.60</b>
<b>PAPADOM *SPICY PAPADOM</b>	<b>60p / 65p</b>
<b>PICKLE TRAY</b>	<b>£1.50</b>

## RICE & BREAD

<b>PLAIN RICE * PILAU RICE</b>	<b>£1.95 / £2.10</b>
<b>MUSHROOM RICE * COCONUT RICE * LEMON RICE</b>	<b>£2.50</b>
<b>VEGETABLE RICE * EGG RICE * SPECIAL RICE</b>	<b>£2.50</b>
<b>PLAIN NAN * STUFFED NAN * CHAPATI</b>	<b>£1.60 / £2.10 / £1.00</b>
<b>** DOUBLE STUFFED NAN * PARATHA</b>	<b>£2.50</b>

\* Please specify from : Keema / Peshwari / Garlic Vegetable / Kulcha / Cheese / Coriander / Modhu.

\*\* Any two of the above.

*Everyone has their own taste,  
where as we have everyone's!*™



Please allow time for preparations as  
all our meals are cooked to orders.  
This enables us to maintain our high standard.  
To avoid disappointment please reserve your table.

The management reserves the right to refuse service  
without disclosing reasons.