



Located in the heart of Whiteabbey village with modern and elegant Interior design. This seaside restaurant is located just six miles from Belfast city centre on the Causeway costal route.

The secret of this traditional Indian restaurant is its exceptional hosts and friendly service, accompanied by delightful meals that make it an instant favourite. It is a fantastic venue with a great atmosphere and memorable, mouthwatering meals prepared by our

dedicated and experienced chefs. The restaurant comfortably seats 75 people to really make that special occasion a night to remember.

The Spice Merchant is a restaurant where you can really enjoy the taste of the modern and classic Indian recipes with our highly regarded dishes. Our menu offers a wonderful range of modern and classic Indian dishes and also features “healthy eating” options together with a full range of vegetarian choices.

#### STRENGTH OF CURRIES

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Fairly Hot 🌶️🌶️🌶️🌶️ Hot 🌶️🌶️🌶️🌶️🌶️ Very Hot

#### ALLERGEN INFORMATION

(GF) Gluten Free (V) Vegetarian

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. If you suffer from nut or other allergies please ask a waiter for more information.

**MINIMUM COVER CHARGE OF £12.00 PER PERSON - ALL PRICES INCLUDE VAT @ 20%**



# STARTERS

ALL STARTERS ARE SERVED WITH HOME MADE MINT & SPICE DIP

**Onion Bhagee (GF)** 🍴🍴 4.25  
Sliced onions gently spiced and battered in gram flour and deep fried.

**Vegetable Pakora (GF)** 🍴🍴 4.25  
Mildly spiced, mixed vegetables deep fried.

**Ragda Pattie (MUST TRY) (GF)** 🍴 4.95  
Spiced potato cake with masala chick peas.

**Chicken 65 (GF)** 🍴🍴 4.75  
Tempura battered chicken tossed with sweet chilli, peppers and spring onions.

**Duo of Samosa** 🍴🍴 4.25  
Crispy pastry stuffed with mixed vegetables, minced lamb and cooked with spices.

**Mixed Vegetable Starter** 🍴🍴 4.75  
Selection of onion bhagee, vegetable pakora and vegetable samosa.

**House Starter** 🍴🍴 5.95  
Selection of onion bhagee, samosa, chicken pakora, malai tikka and lamb tikka.

**Chicken Pakora (GF)** 🍴🍴 4.75  
Gently spiced chicken fillet battered & deep fried.

**Battered Cod Pakora (GF)** 🍴🍴 4.95  
Fingers of battered cod, spiced and deep fried.

**Duck Spring Rolls** 🍴 4.75  
Crispy spring roll wrapper encases tender duck breast.

**Butterfly Prawns** 4.95  
Battered prawns fried & served with sweet chili sauce.

## POORI SELECTION

**Prawn** 5.95 🍴🍴 **Chicken** 4.95

**Lamb** 5.25 🍴🍴 **Chana** 4.25

Poori is a shallow fried homemade soft pancake.

## SHARING PLATTERS

**Platter for Two (GF)** 🍴🍴 9.95  
Onion bhagee, Chicken pakora, Vegetable samosa, Chicken and Lamb tikka mix.

**Platter for Four** 🍴🍴 17.95  
Onion bhagee, Chicken pakora, Vegetable samosa, Chicken and Lamb tikka mix, Malai tikka kebab, Butterfly prawns.

**Seafood Platter for Two (GF)** 🍴🍴 12.95  
Cod pakora, monkfish tikka and battered butterfly prawns.

## TANDOORI STARTERS

**Lamb or Chicken Tikka (GF)** 🍴🍴 4.95  
Cubed chicken or lamb marinated in spicy yogurt sauce, cooked in a tandoor.

**Lamb Seekh Kebab (GF)** 🍴🍴 4.95  
Spiced minced lamb barbecued in a clay oven.

**Malai Tikka Kebab (GF)** 🍴🍴 4.95  
Chicken in a creamy sauce and cheese marinade with spices, cooked in a clay oven.

**Tandoori King Prawns (GF)** 🍴🍴 6.95  
King prawns lightly marinated in Indian spices and slowly cooked in a tandoor.

**Tandoori Chicken (On the Bone)(GF)** 🍴🍴 4.95  
Chicken marinated with medium spice and cooked in a Tandoori oven.

**Tandoori Mix (GF)** 🍴🍴 5.95  
Selection of chicken tikka, malai tikka kebab, lamb tikka, tandoori chicken (on the bone) and lamb seekh kebab.





## TANDOORI MAIN SPECIALITIES

ALL TANDOORI MAIN DISHES ARE SERVED WITH CURRY SAUCE

### Chicken Tikka (GF)

12.95

Succulent chicken tikka marinated overnight and cooked in a tandoor.

### Tandoori Mixed Meat Selection (GF) 15.95

Selection of chicken tikka, malai tikka kebab, lamb tikka, lamb seekh kebab, tandoori chicken (on the bone) and tandoori jumbo prawn marinated and cooked in a tandoor. 🌶️

### Tandoori Chicken (ON THE BONE) (GF) 12.95

Chicken marinated in a medium spice marinade and cooked in a tandoor.

### Monkfish Shashlik (GF) 🌶️

15.95

Monkfish chunks spiced and marinated with white wine and barbecued.

### Tandoori King Prawns Main (GF) 🌶️ 16.95

King prawns lightly marinated in Indian spices and slowly cooked in a tandoor.

### Chicken or Lamb Tikka Shashlik (GF) 13.95

Succulent chicken or lamb tikka marinated overnight, cooked in a tandoor and served with tossed onions and mixed peppers. 🌶️

## CHEF'S RECOMMENDATIONS

### Slow Cooked Hyderabad

### Lamb Shank (MUST TRY) (GF) 🌶️🌶️ 15.95

Tender lamb shank slowly cooked with turmeric, yogurt and freshly ground spices in a rich sauce served with pilau rice and spicy potatoes.

### Tikka Gromi Prawn (GF) 🌶️🌶️ 12.95

King prawns, chicken tikka & lamb in tantalising flavours of a rich garlic sauce with a touch of coconut cream, warm spices and green chilies.

### Chicken Chatinad (GF) 🌶️🌶️

10.95

### Lamb Chatinad (GF) 🌶️🌶️

11.95

Chicken or lamb curry cooked in peppery flavoured aromatic spices and coconut.

### Chicken Tikka Malai Methi (GF) 🌶️ 11.95

Succulent chicken tikka marinated overnight in yogurt, cheese, cashew nut, garlic and black pepper paste, cooked in a tandoor and then finished in a rich aromatic medium spiced fenugreek sauce.





## HOUSE SPECIALITIES

### CHICKEN

**Chicken Tikka Masala (GF)** 🍴 11.95

**Lamb Tikka Masala (GF)** 🍴 12.95

Barbecued chicken tikka or lamb tikka smothered in a rich creamy sauce.

**Special Chicken Tikka Korma (GF)** 🍴 11.95

A modern day korma blended with a choice of Baileys Cream or Cointreau Liqueur.

**Chicken Pasanda (GF)** 🍴 11.95

**Lamb Pasanda (GF)** 🍴 12.95

Chicken or lamb stuffed with prunes and herbs, topped with a nut based creamy pasanda sauce.

**Chicken Punjabi Masala (GF)** 🍴 or 🍴🍴 11.95

**Lamb Punjabi Masala (GF)** 🍴 or 🍴🍴 12.95

Chicken or tender lamb smothered in a creamy sauce with cubed onions, green peppers, almonds and coconut.

**Chicken Tikka Kashmiri (GF)** 🍴 11.95

Chicken tikka cooked with cocktail fruits in a creamy fennel sauce.

**Chicken Tikka Garlic Chilli Masala** 11.95

Chicken tikka cooked in garlic chilli and onion tomato sauce. (GF) 🍴🍴🍴

**Butter Chicken (GF)** 🍴 11.95

India flavoured with fenugreek leaves.

### MIXED

**Nagpuri (GF)** 🍴🍴🍴 12.95

Chicken tikka or lamb cooked together with onions and peppers in a hot spicy sauce.

**Himalayan Green Curry (GF)** 🍴 11.95

Chicken tikka and lamb cooked with a blend of green herbs.

Any of the following dishes cooked with King Prawn £3.00 or Lamb £1.00 extra.

**Chicken Creamy Jalferazi (GF)** 🍴 11.95

Chicken Tikka cooked with onions and peppers in a special creamy sauce.

**Chicken Hot Jalfrezi (GF)** 🍴🍴🍴 11.95

Chicken tikka cooked with onion and peppers in a special savoury sauce.

**Chicken Karahi (GF)** 🍴🍴🍴 11.95

Chicken tikka cooked with peppers, onions and tomatoes in a rich karahi sauce.

**Chicken Tikka Saag (GF)** 🍴🍴 11.95

Chicken tikka cooked with fresh garlic and spinach puree.

**Chicken Tikka Chilli Masala** 11.95

Chicken tikka cooked with green chillies, onion and peppers in a hot thick sauce. (GF) 🍴🍴🍴

**Chicken Tikka Razzala (GF)** 🍴🍴 11.95

Cooked in a medium sauce with chef's special spices and yogurt.

### LAMB

**Lamb Handi (GF)** 🍴🍴 12.95

Cooked with onions and peppers in a red wine sauce.

**Tawa Lamb Punjabi (GF)** 🍴🍴🍴 13.95


Chunks of lamb cooked with onion and mixed peppers in a special tawa sauce.

**Rara Ghost Punjabi (GF)** 🍴🍴🍴 12.95

Cubes of tender lamb and minced lamb marinated in mixed spices and cooked in a tangy sauce.

**Lamb Achari (GF)** 🍴🍴 12.95

Tender lamb cooked with pickling spice with onion and tomatoes in a savoury sauce.





## SEA FOOD

### Pan Fried Seabass (GF) 🌿🌿

Served with Goan Prawn Bisque, gently spiced potatoes and rice.

13.95

### Monkfish Punjabi Masala

Monkfish tikka cooked with onions and peppers in a rich karahi sauce. (GF) 🌿 or 🌿🌿

15.95

### Goan Fish Curry (GF) 🌿🌿🌿

A sweet tangy coconut flavoured cod curry of Goan cuisine.

14.95

### King Prawn Balti (GF) 🌿🌿

Prawns cooked with onion and peppers in a homemade Balti sauce.

14.95

### King Prawn Jalfrezi (GF) 🌿 or 🌿🌿

Prawns cooked with onions and peppers in a special creamy sauce.

14.95

### Sea Food Balti (GF) 🌿🌿

#### Monkfish and Prawns

Cooked with onion and peppers in a homemade Balti sauce.

16.95

## TRADITIONAL & AUTHENTIC DISHES

CHICKEN 11.95

TENDER LAMB 12.95

CHICKEN TIKKA 11.95

PRAWNS 13.95

TIKKA JUMBO PRAWNS 15.95

VEGETARIAN 9.95

### Korma (GF) 🌿

Coconut almond and cashew nut paste in a sweet creamy sauce.

### Patia (GF) 🌿🌿🌿

Cooked with a dash of lemon in a sweet and sour sauce.

### Rogn Josh (GF) 🌿🌿

Cooked in a tomato and onion based sauce.

### Dansak (GF) 🌿🌿🌿

Cooked with lentils in a sweet and sour sauce, topped with pineapple.

### Curry (GF) 🌿🌿

Cooked in a medium spiced sauce.

### Madras (GF) 🌿🌿🌿🌿

A hot delicacy of South India with a touch of black pepper.

### Bhuna (GF) 🌿🌿

Cooked with a blend of spices and a mild, thick onion based curry.

### Vindaloo (GF) 🌿🌿🌿🌿

Hot spiced curry with potatoes.

### Dopiazza (GF) 🌿🌿

Cooked with spring onions and a brown onion paste.

### Balti Dishes (GF) 🌿🌿

Cooked with onions and peppers in a homemade Balti Sauce.



## BIRYANI DISHES

A BIRYANI IS COOKED BASMATI RICE WITH A MIXTURE OF SPICES SERVED WITH A SPECIAL VEGETABLE SAUCE.

Chicken (GF) 🌿🌿	11.95	Chef's Special Biryani (GF) 🌿🌿	13.95
Lamb (GF) 🌿🌿	12.95	Chicken tikka, lamb and king prawn.	
Prawn Biryani (GF) 🌿🌿	13.95	Chicken Tikka Biryani (GF) 🌿🌿	11.95
Vegetable Biryani (GF) 🌿🌿	9.95		

## EUROPEAN DISHES

Homemade Chicken Goujons	10.95	Chicken Fried Rice	10.95
Served with chips and salad.		Sweet & Chilli Chicken Stir Fry	11.95
Crispy Chilli Chicken	11.95	Cooked with onions and peppers in a sweet & chilli sauce served with a choice of boiled rice or chips.	

## VEGETARIAN DISHES

	Main	Side Dish		Main	Side Dish
Vegetable Kofta Curry	9.95	5.50	Bombay Potatoes (GF) 🌿🌿	8.95	4.50
Fried mixed vegetable koftas served in a smooth spiced creamy gravy. (GF) 🌿🌿			Potatoes cooked in a rich mild sauce.		
Dal Makhni (GF) 🌿🌿	8.95	5.50	Saag Aloo (GF) 🌿🌿	8.95	4.50
Black whole lentils cooked with a tomato base and a buttery creamy sauce with feenygreek.			Fresh spinach puree cooked with garlic and potatoes.		
Saag Paneer (GF) 🌿🌿	9.95	5.50	Chana Saag (GF) 🌿🌿	8.95	4.50
Spinach and cottage cheese cooked in mild Indian spices.			Chick peas and spinach cooked in Indian spices.		
Karahi Paneer (GF) 🌿🌿	9.95	5.95	Tarka Dall (GF) 🌿🌿	8.95	4.50
Cottage cheese cooked with peppers, onions and tomatoes in a rich karahi sauce.			Lentils cooked with garlic in light Indian Spices.		
Mixed Vegetable Masala	8.95	5.50	Chana Masala (GF) 🌿🌿	8.95	4.50
Fresh mixed vegetables cooked in a sweet creamy masala sauce. (GF) 🌿			Chick peas cooked with onions and tomato masala.		
Mixed Vegetable Karahi	8.95	4.50	Mushroom Bhagee	8.95	4.50
Fresh mixed vegetables cooked together in a light gravy. (GF) 🌿🌿			Chopped mushrooms cooked in spices, ginger and coriander spice. (GF) 🌿🌿		



## SUNDRIES

Boiled Rice	2.10	Pilau Rice	2.50	Side Salad / Onion Salad	2.95
Fried Rice			2.95	Chips	2.95
Mushroom Pilau			3.20	Masala Chips	2.95
Vegetable Pilau Rice			3.50		
Special Fried Rice			3.95		

## FRESHLY BAKED BREADS

FROM THE TANDOOR (CLAY OVEN)

Plain Naan	2.50	Keema Naan	2.95
Peshwari Naan	3.25	STUFFED WITH COOKED MINCE MEAT	
STUFFED WITH COCONUT AND ALMONDS		Tandoori Roti	2.95
Garlic, Coriander or Cheese Naan	2.95	WHOLE WHEAT BREAD COOKED IN A TANDOOR	
Chilli or Spicy Naan	2.95	Lachha Paratha	3.45

## KIDS MENU

Homemade Chicken Goujons and Chips	5.95	Kids Chicken Tikka Masala with Rice	5.95
Sausages and Chips	5.95	Kids Chicken Curry with Rice	5.95
Nuggets and Chips	5.95	Kids Butter Chicken with Rice	5.95
Kids Chicken Korma with Rice	5.95		



The background of the entire page is a detailed botanical illustration in a light brown, sepia tone. It features various types of leaves, some with prominent veins, and clusters of small flowers or buds. A single cinnamon stick is also visible on the left side. The overall style is reminiscent of a scientific or historical botanical plate.

# *The Spice Merchant*



[TheSpiceMerchant.uk](http://TheSpiceMerchant.uk)