



## Contemporary Indian Cuisine

**10% discount on all orders over £25**  
(collection only)

### OPENING HOURS

Wednesday - Monday

Tuesday (closed)

5pm - 10:00pm

**[www.spicevillage-seaford.co.uk](http://www.spicevillage-seaford.co.uk)**

### FREE DELIVERY

All orders over £25 (Seaford & Bishopstone), else £2 charge

All orders over £30 (Newhaven), else £3 charge

(All major credit & debit cards accepted. Cheques are no longer accepted.)

## ORDER ONLINE, THROUGH JUST EAT, UBER EATS AND DELIVEROO

Call 01323 895111

01323 896111

**25 - 27 High Street · Seaford · BN5 1PA**

---

### ALLERGY ADVICE

**Customers are advised to notify our staff of any ingredients that may cause an allergic reaction or any dietary requirements prior to ordering.**

If you would like to know the ingredients that are used in particular dishes from our menu, please do not hesitate to ask our manager who would be more than happy to assist. We have done our utmost to identify in the descriptions, ingredients that may cause allergic reactions, however some of our dishes may contain: Nuts, Dairy, Soybean, Peanuts, Fish, Eggs, Gluten, Sesame, Mustard, Celery, Molluscs, Lupine, Sulphites, Crustaceans, Cereals. In addition, they may also contain traces of other ingredients that are not listed.

## EXCLUSIVE APPETISERS

01	<b>Chicken Tikka / Tandoori Chicken</b>	<b>£6.95</b>	10	<b>Prawn on Puri</b>	<b>£6.95</b>
	Breast pieces of chicken/Chicken on the bone marinated in yogurt with various Kashmiri herbs and mustard oil, barbecued on a slow heat in the tandoor to a succulent perfection, served with salad.			Prawns pan fried with garlic & ginger paste and onion, lightly herbed in a sweet and chilli sauce, served on puri, garnished with coriander.	
02	<b>Zara Tikka (Starter)</b>	<b>£6.95</b>	11	<b>King Prawn Puri</b>	<b>£8.95</b>
	Hot and spicy boneless pieces of chicken, marinated in various Kashmiri herbs and yoghurt, then skewered. Cooked in a tandoori clay oven. Served with salad.		12	<b>Chicken Puri</b>	<b>£7.95</b>
03	<b>Fish Tikka (Starter)</b>	<b>£8.95</b>	13	<b>Vegetable Puri</b>	<b>£6.95</b>
	Prime chunk of salmon delicately spiced with mild goan green paste, slow cooked in the tandoor, served with salad.		14	<b>Sheek Kebab</b>	<b>£6.95</b>
04	<b>Chicken Hariyali Tikka</b>	<b>£6.95</b>		Prime lamb mince lightly herbed and spiced, skewered and cooked in the tandoor to perfection, served with salad.	
	Boneless pieces of spring chicken marinated in yogurt, fresh mint coriander and green chillies.		15	<b>Shami Kebab</b>	<b>£6.95</b>
05	<b>Tandoori King Prawn</b>	<b>£8.95</b>	16	<b>Reshmi Kebab</b>	<b>£7.95</b>
	King Prawns delicately basted with warm Kashmiri paste, barbecued on a slow heat in the tandoor to a succulent perfection, served with salad.		17	<b>Onion Bhaji</b>	<b>£5.95</b>
06	<b>King Prawn Butterfly</b>	<b>£8.95</b>		Finely sliced onion mixed with fresh ground herbs, bound with chick pea flour and deep fried to a crispy scrumptiousness. (Contains eggs)	
	Deep fried king prawn coated with breadcrumbs, eggs and house spices.		18	<b>Samosa</b>	<b>£5.95</b>
07	<b>Lamb Tikka (Starter)</b>	<b>£7.95</b>		(Vegetable/Chicken/Lamb) Triangular shaped patties filled with ingredients and deep fried to crispiness, served with salad.	
	Marinated in various Kashmiri herbs, mustard oil and yogurt, barbecued on a slow heat in the clay oven, processed to a succulent perfection. Served with salad.		19	<b>Punjabi Samosa</b>	<b>£5.95</b>
08	<b>Paneer Tikka</b>	<b>£6.95</b>		Pyramid shaped shortcrust pastries filled with a delicious and authentic blend of spicy potatoes and peas.	
	Curd cheese marinated in mustard oil and yogurt with selected various kashmir herbs, barbecued on a slow heat in a clay oven, processed to perfection. Served with salad.		20	<b>Crispy Fried Potatoes</b>	<b>£5.95</b>
09	<b>Paneer Pakora</b>	<b>£6.95</b>		Deep fried battered sliced potatoes dusted with house special spices.	
	Paneer Pakora are a delicious Indian snacks made with paneer, spices & gram flour.		22	<b>Mixed Starter</b>	<b>£12.95</b>
				Selection of lamb tikka, chicken tikka, paneer tikka, shish kebab and onion bhaji.	
			23	<b>Lamb Chops (Starter)</b>	<b>£7.95</b>
				Tender lamb chops marinated in mustard oil, yogurt and house special spices. Served with salad.	
			24	<b>Chicken Pakora</b>	<b>£6.95</b>
				Deep fried chicken with special house batter.	
			25	<b>Fried Halloumi</b>	<b>£6.95</b>
				Deep fried Halloumi dusted with house special spices.	



## TANDOORI DISHES

All the tandoori dishes are marinated in their individually homemade pastes made of mild to medium Kashmiri herbs & spices, yogurt, ginger & garlic paste, coriander, mustard oil and lemon juice. Cooked on skewers over a slow flame in the tandoor, they are served on a hot skillet with a bed of sliced onions and peppers that comes sizzling to your table, accompanied with a garnished salad on the plate.

- |    |  |        |    |  |                  |
|----|--|--------|----|--|------------------|
| 26 | <b>Tandoori Salmon</b><br>Delicately marinated chunks of salmon in a goan green sauce of coriander, mint, yogurt, crushed ginger, garlic and stone ground spices, slow cooked in the tandoor.        | £17.95 | 35 | <b>Chicken Shashlik</b><br>Lamb<br>Chicken, lamb or vegetables delicately basted with warm kashmiri paste, skewered with chunks of onion, green peppers and tomatoes, barbecued on a slow heat in the tandoor. | £11.95<br>£12.95 |
| 27 | <b>Tandoori King Prawns</b><br>King Prawns delicately spiced with warm kashmiri paste, barbecued on a slow heat in the tandoor to a succulent perfection.  | £17.95 | 36 | <b>Vegetable Shashlik</b><br>Vegetables delicately basted with warm kashmiri paste, skewered with chunks of onion, green peppers, tomatoes, mushrooms and potatoes, barbecued on a slow heat in the tandoor.   | £9.95            |
| 28 | <b>Chicken Tikka (Main)</b><br>Breast pieces of chicken marinated in yogurt, various Kashmiri herbs and mustard oil, barbecued on a slow heat in the tandoor to mouth-watering perfection.           | £9.95  | 37 | <b>Paneer Shashlik</b><br>Curd cheese delicately basted with warm kashmiri paste, skewered with chunks of onion, green peppers and tomatoes, barbecued on a slow heat in the tandoor.                          | £10.95           |
| 29 | <b>Zara Tikka (Main)</b><br>Hot and spicy boneless pieces of chicken, marinated in various Kashmiri herbs and yoghurt, then skewered. Cooked in a tandoori clay oven. Served with salad.             | £10.95 | 38 | <b>Paneer Tikka (Main)</b><br>Curd cheese marinated in mustard oil and yogurt with selected various kashmir herbs, barbecued on a slow heat in a clay oven, processed to perfection. Served with salad.        | £9.95            |
| 31 | <b>Chicken Hariyali Tikka</b><br>Boneless pieces of spring chicken marinated in yogurt, fresh mint coriander and green chillies.   | £10.95 | 39 | <b>King Prawn Shashlik</b><br>King Prawns delicately basted with warm Kashmiri paste, skewered with chunks of onion, green peppers and tomatoes, barbecued on a slow heat in the tandoor.                      | £18.95           |
| 32 | <b>Lamb Tikka (Main)</b><br>Tender lamb pieces marinated in yogurt with various Kashmiri herbs and mustard oil, barbecued on a slow heat in the tandoor to a succulent perfection.                   | £12.95 | 40 | <b>Tandoori Mixed Grill</b><br>A combination of chicken tikka, lamb tikka, tandoori chicken and seekh kebab, served on a hot skillet with a bed of sliced onions and peppers. Served with naan.                | £17.95           |
| 33 | <b>Tandoori Lamb Chops</b><br>Savor the succulence of our Lamb Chops. Each bite offers a perfect balance of juicy tenderness and aromatic herbaceous, making it a delightful choice for meat lovers. | £14.95 | 41 | <b>Tandoori Chicken Stir Fry</b><br>Chicken Tikka, stir fried with onion, green peppers & mushrooms, served with salad and mint sauce.   | £11.95           |
| 34 | <b>Tandoori Chicken</b><br>Half a chicken kept on the bone, marinated in yogurt with various Kashmiri herbs and mustard oil, barbecued on a slow heat in the tandoor to succulent perfection.        | £10.95 |    |  |                  |

## EXCLUSIVES

- |  |   |
|--|---|
| <p><b>42 Spice Village Special</b></p> <p>Paneer <b>£16.95</b><br/>Chicken <b>£17.95</b></p> <p>Tender crispy chicken or paneer in our exotic spices consistence with fresh garlic, coconut, onion, pepper with a touch of green chilli served with pilau rice.</p>            | <p><b>46 Crab Supreme</b> <b>£17.95</b></p> <p>Traditional family recipe from Goa where minced crab combined with chopped garlic, poppy seeds and hot paste made of roasted red chillies, fresh turmeric, whole cumin and dhania seeds, lightly tossed in a hot pan with curry leaf, plated with pilau rice and garnished with finely diced red onion, green pepper and tomato.</p> |
| <p><b>43 Chettinad</b></p> <p>Paneer <b>£15.95</b><br/>Chicken <b>£16.95</b><br/>Lamb <b>£17.95</b></p> <p>Rich and spicy dish with abundance of flavour and texture, full of south Indian spices. Reminiscent of the Chettinad houses in Chennai, served with pilau rice.</p> | <p><b>47 Kadai Chicken</b> <b>£16.95</b></p> <p>Boneless chicken pieces stir fried with chopped onion, tomato, cucumber, garlic and coriander serve with naan bread</p>   |
| <p><b>44 Naryal-Ka-Gosht</b> <b>£17.95</b></p> <p>Slow cooked tender diced lamb in coconut cream, curry leaf and roasted mustard seeds, served with pilau rice.</p>  | <p><b>48 Xacuti</b></p> <p>Paneer <b>£15.95</b><br/>Chicken <b>£16.95</b><br/>Lamb <b>£17.95</b></p> <p>Tampered mustard seeds with coconut powder, browned onions and rare blend of spices are used to create this complex dish, served with pilau rice.</p>   |
| <p><b>45 Manchurian</b></p> <p>Chicken <b>£16.95</b><br/>Paneer <b>£15.95</b></p> <p>A classic indo chinese recipe, boneless pieces of chicken or paneer coated in corn flour and pan fried added to a flavoursome soy sauce gravy, served with pilau rice.</p>                |   |





## CHEF'S RECOMMENDATIONS

<b>CHICKEN TIKKA</b>	<b>£11.95</b>	<b>FISH</b>	<b>£16.95</b>
<b>LAMB TIKKA</b>	<b>£13.95</b>	<b>VEGETABLE</b>	<b>£8.95</b>
<b>LAMB</b>	<b>£12.95</b>	<b>QUORN</b> (meat free chicken - contains eggs)	<b>£9.95</b>
<b>PRAWN</b>	<b>£12.95</b>	<b>PANEER</b>	<b>£9.95</b>
<b>KING PRAWN</b>	<b>£16.95</b>		

### 49 **Masala**

Mild dish cooked with tandoori spices, coconut, almond and cream. It's the UK's all time favourite.

### 50 **Mango Masala**

The perfect balance of tart, sweet and spices.

### 51 **Chilli Masala (Hot)**

Authentic Indian dish, generously spiced, sliced green chillies and coriander.

### 52 **Karahi**

Medium spiced dish with cubes of onions and peppers in a moist sauce, brought sizzling to your table in a hot Korai to enhance the flavours.

### 53 **Garlic**

Fresh garlic cooked in a medium spiced onion based sauce, sprinkled with roasted garlic.

### 54 **Pasanda**

Very mild sauce made with cream, coconut and almond.

### 55 **Achari** (medium)

A special preparation with various herbs & spices, cooked in a pickle-based sauce.

### 56 **Jeera** (medium)

Cooked with cumin seeds, ginger and garlic, giving it a strong, spicy flavour.

### 57 **Jalfrezi (Hot)**

An authentic spiced dish with fresh green chillies, sliced onions and sliced green peppers in a rich moist sauce.

### 58 **Butter**

Very mild dish cooked with cream and butter.

### 59 **Balti**

Distinctive and characteristic dish cooked with Kashmiri spices, onion and peppers in a wok called Balti, originates from the North-Western Frontier of Kashmir and Indus Valley.

### 60 **Saagwala** (mild/medium)

Cooked in a spicy, creamy sauce with fresh coriander, spinach and mustard sauce.

### 61 **Shathkora** (medium)

A delicious medium dish enlivened with coriander and Bangladeshi lime. It is a truly delicious must-have.

### 62 **Naaga (Hot)**

A unique blend of home-made naaga chilli paste in a highly spiced sauce. Truly a dish for chilli lovers.



## CLASSIC

CHICKEN	£9.95	KING PRAWN	£15.95
CHICKEN TIKKA	£10.95	VEGETABLE	£7.95
LAMB	£11.95	PANEER	£9.95
LAMB TIKKA	£13.95	FISH	£15.95
PRAWN	£12.95	QUORN (meat free chicken - contains eggs)	£9.95

### 63 Korma

Coconut and cream are brought together to make this very mild and popular dish.

### 64 Malay

Mild aromatic cooked with pineapple.

### 65 Madras

Hot dish with South Indian spices in an onion based sauce.

### 66 Ceylon

Fairly hot, cooked with coconut and roasted Kashmiri chillies.

### 67 Vindaloo

Very hot dish with potatoes in Plenty of sauce.

### 68 Bhuna

Medium dish with chopped onions and tomatoes in a thick sauce.

### 69 Rogan

Medium spiced with roasted tomatoes.

### 70 Dopiaza

Using two types of onions to create this moist and medium dish.

### 71 Kashmiri

A fruity dish with lychees and pineapple in a mild coconut and cream sauce.

### 72 Pathia

Sweet, sour and fairly hot dish with plenty of sauce.

### 73 Dansak

Lentils in a sweet & sour sauce with a touch of chilli.

### 74 Saag

Chopped spinach cooked with medium spices in a moist sauce.

### 75 Curry (medium)

A light mixture of spices & herbs used to create this medium flavoured curry.

## BIRIYANI

Fragrant basmati rice is stir fried with warm spices and herbs, accompanied with a vegetable curry.

76 CHICKEN	£10.95	81 KING PRAWN	£15.95
77 CHICKEN TIKKA	£11.95	82 VEGETABLE	£8.95
78 LAMB	£12.95	83 PANEER	£9.95
79 LAMB TIKKA	£13.95	84 QUORN (meat free chicken - contains eggs)	£9.95
80 PRAWN	£12.95		



## SIDE DISHES (V)

85	<b>Beans &amp; Cashew Nut Porial</b> A dry dish with sliced baby runner beans and cashew nuts, tossed with mustard seeds, chopped & shredded coconut and curry leaf.	£6.95	98	<b>Tarka Dal</b> Lentils lightly herbed and tempered with garlic.	£5.95
86	<b>Brinjal Bhaji</b> Fresh baby aubergines tossed with tempered mustard seeds, mild spices and tamarind sauce.	£5.95	99	<b>Mushroom Bhaji</b> Button mushroom finely chopped and stir fried in light spices.	£5.95
87	<b>Bhindi Dopiazza</b> Okra tossed with mild spices and cubes of onions.	£5.95	100	<b>Mixed Vegetable Curry</b> Seasonal vegetables lightly spiced in an onion based sauce.	£5.95
88	<b>Tarka Sagdal</b> Spinach and lentil cooked with cumin seeds and a touch of butter.	£5.95	101	<b>Mixed Vegetable Bhaji (dry)</b> Indian dry curry, potatoes, cauliflower, carrots and peas are fried and flavoured with spices, garlic and chiles.	£5.95
89	<b>Sag Mushroom</b> Button mushroom and chopped spinach lightly fried with garlic and ginger.	£5.95	102	<b>Chana Masala</b> Chickpeas cooked with chat masala and fenugreek.	£5.95
90	<b>Pineapple Bhaji</b>	£5.95	103	<b>Chana Saag</b> Spinach with chickpeas.	£5.95
91	<b>Banana Bhaji</b>	£5.95	104	<b>Vegetable Sambar</b> South indian vegetable and lentil stew with lentils, mixed vegetable and unique spiced blend call sambar powder.	£5.95
92	<b>Onion Bhaji</b> (Contains eggs)	£5.95	105	<b>Raita</b> Indian yogurt with a choice of plain, onion or cucumber.	£2.95
93	<b>Bombay Aloo</b> Potatoes lightly spiced.	£5.95	106	<b>Mutar Paneer</b> Green peas and Paneer cheese.	£5.95
94	<b>Masala Potato (spicy)</b>	£5.95	107	<b>Aloo Gobi</b> Cauliflower and potato.	£5.95
95	<b>Saag Aloo</b> Spinach and potatoes lightly spiced.	£5.95	<h2>ALTERNATIVES</h2>		
96	<b>Saag Bhaji</b> Spinach is tossed with garlic and chopped onions.	£5.95	108	<b>8 Chicken Nuggets &amp; Chips</b>	£6.95
97	<b>Saag Paneer</b> Curd cheese with spinach in a light creamy sauce.	£5.95	109	<b>8 QUORN Nuggets &amp; Chips</b> (meat free - contains eggs)	£6.95
			110	<b>Chips</b>	£2.95
			111	<b>Cheesy Chips</b>	£3.25
			112	<b>Hot &amp; Spicy Chips</b>	£3.25



## RICE

113	<b>Pilau Rice</b> Basmati rice cooked with clarified butter, cardamom, cloves and shahi jeera.	£3.45	121	<b>Lemon Fried Rice</b> Chopped lemon stir fried in clarified butter.	£3.95
114	<b>Basmati Rice</b> Steamed basmati rice.	£3.45	122	<b>Coconut Rice</b> Stir fried with ground coconut, curry leaf and tempered mustard seeds.	£3.95
115	<b>Special Fried Rice</b> Stir fried with eggs, peas and diced onions.	£3.95	123	<b>Garlic Fried Rice</b> Stir fried rice with garlic and diced onion.	£3.95
116	<b>Mushroom Fried Rice</b> Stir fried with chopped mushrooms and diced onions.	£3.95	124	<b>Onion Rice</b> Fried rice with onion.	£3.95
117	<b>Keema Rice</b> Fried rice with minced meat.	£4.95	125	<b>Peas Rice</b> Fried rice with peas.	£3.95
118	<b>Jeera Rice</b> Fried rice with whole cumin.	£3.95	126	<b>Mixed Vegetable Rice</b> Fried rice with vegetables.	£3.95
119	<b>Chana Rice</b> Fried rice with chickpeas.	£3.95	127	<b>Ghee Rice</b> Basmati rice fried with onion and ghee.	£3.95
120	<b>Chicken and Garlic Rice</b> Minced chicken stir fried with garlic.	£4.95			

## BREADS & SUNDRIES

128	<b>Naan</b> Indian bread baked in the clay oven.	£3.45	137	<b>Stuffed Paratha</b> Stuffed with vegetables.	£3.95
129	<b>Chicken Tikka &amp; Cheese Naan</b>	£4.95	138	<b>Paratha</b> Leavened flaky bread made of whole wheat flour, lightly fried in clarified butter.	£3.95
130	<b>Cheese Naan</b> Stuffed with cheese.	£3.95	139	<b>Tandoori Roti</b> Crisp whole wheat bread baked in the clay oven.	£3.45
131	<b>Garlic Naan</b> Topped with fresh garlic and coriander.	£3.95	140	<b>Chapati</b> This unleavened whole wheat bread, cooked on a griddle. Leaf and tempered mustard seeds.	£1.95
132	<b>Chilli Naan</b>	£3.95	141	<b>Plain/Spicy Papadom</b>	£1.00
133	<b>Peshwari Naan</b> Stuffed with coconut, almond and raisins.	£3.95	142	<b>Mango Chutney</b>	£1.00
134	<b>Keema Naan</b> Stuffed with lightly spiced minced lamb.	£4.95	143	<b>Mixed Pickles</b>	£1.00
135	<b>Stuffed Naan</b> Stuffed with vegetables.	£3.95	143	<b>Mint Sauce</b>	£1.00
136	<b>Onion Naan</b> Stuffed with onions.	£3.95			