



Contemporary Indian Cuisine

10% discount on all orders over £20

(collection only)

OPENING HOURS

Wednesday - Monday

Tuesday *(closed)*

5pm - 10:30pm

Last Orders 10pm

www.spicevillage-seaford.co.uk

FREE DELIVERY

All orders over £20 (Seaford & Bishopstone), else £2 charge

All orders over £25 (Newhaven), else £3 charge

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

ORDER ONLINE, THROUGH JUST EAT AND UBER EATS

Call 01323 895111

01323 896111

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

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|----|--|---------------|----|--|---------------|
| 01 | <p>Chicken Tikka/
Tandoori Chicken</p> <p>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.</p> | £5.95 | 09 | <p>Prawn on Puri</p> <p>Prawns pan fried with garlic & ginger paste and onion, lightly herbed in a sweet and chilli sauce, served on puri, garnished with watercress.</p> | £6.95 |
| 02 | <p>Fish Tikka</p> <p>Prime chunk of salmon delicately spiced with mild goan green paste, slow cooked in the tandoor, served with salad.</p> | £7.95 | 10 | <p>Chicken Puri</p> | £5.95 |
| 03 | <p>Chicken Hariyali Tikka</p> <p>Boneless pieces of spring chicken marinated in yogurt, fresh mint coriander and green chillies.</p> | £5.95 | 11 | <p>Vegetable Puri</p> | £5.45 |
| 04 | <p>Tandoori King Prawn</p> <p>King Prawns delicately basted with warm Kashmiri paste, barbecued on a slow heat in the tandoor to a succulent perfection, served with salad.</p> | £7.95 | 12 | <p>Sheek Kebab</p> <p>Prime lamb mince lightly herbed and spiced, skewered and cooked in the tandoor to perfection, served with salad.</p> | £6.95 |
| 05 | <p>King Prawn Butterfly</p> <p>Deep fried king prawn coated with breadcrumbs, eggs and house spices.</p> | £7.95 | 13 | <p>Shami Kebab</p> | £5.95 |
| 06 | <p>Lamb Tikka</p> <p>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.</p> | £6.95 | 14 | <p>Reshmi Kebab</p> | £6.95 |
| 07 | <p>Paneer Tikka</p> <p>Curd cheese marinated in mustard oil and yogurt with selected various Kashmiri herbs, barbecued on a slow heat in a clay oven, processed to perfection. Served with salad.</p> | £5.95 | 15 | <p>Onion Bhaji</p> <p>Finely sliced onion mixed with fresh ground herbs, bound with chick pea flour and deep fried to a crispy scrumptiousness. Contains egg.</p> | £5.45 |
| 08 | <p>Canapés Selections</p> <p>A trio of Salmon Tikka, Chicken Tikka and Paneer Tikka, served with salad.</p> | £12.95 | 16 | <p>Samosa
(Vegetable/Chicken/Lamb)</p> <p>Triangular shaped patties filled with ingredients and deep fried to crispiness, served with salad.</p> | £5.45 |
| | | | 17 | <p>Punjabi Samosa</p> <p>Pyramid shaped shortcrust pastries filled with a delicious and authentic blend of spicy potatoes and peas.</p> | £5.95 |
| | | | 18 | <p>Crispy Fried Potatoes</p> <p>Deep fried battered sliced potatoes dusted with house special spices.</p> | £5.95 |
| | | | 19 | <p>Mixed Starter</p> <p>Selection of lamb tikka, Chicken tikka, panir tikka, Sheek kebab and onion bhaji.</p> | £12.95 |

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.

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|----|--|---------------|----|---|---------------|
| 20 | <p>Tandoori Salmon</p> <p>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.</p> | £16.95 | 26 | <p>Chicken Shaslik</p> <p>(Lamb £11.95)</p> <p>Chicken or lamb delicately basted with warm kashmiri paste, skewered with chunks of onion, green peppers and tomatoes, barbecued on a slow heat in the tandoor</p> | £10.95 |
| 21 | <p>Tandoori King Prawns</p> <p>King Prawns delicately spiced with warm kashmiri paste, barbecued on a slow heat in the tandoor to a succulent perfection.</p> | £16.95 | 27 | <p>Paneer Shaslik</p> <p>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</p> | £9.95 |
| 22 | <p>Chicken Tikka</p> <p>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.</p> | £8.95 | 28 | <p>Paneer Tikka</p> <p>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.</p> | £8.95 |
| 23 | <p>Chicken Hariyali Tikka</p> <p>Boneless pieces of spring chicken marinated in yogurt, fresh mint coriander and green chillies.</p> | £9.95 | 29 | <p>King Prawn Shaslik</p> <p>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.</p> | £16.95 |
| 24 | <p>Lamb Tikka</p> <p>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</p> | £11.95 | 30 | <p>Tandoori Mixed Grill</p> <p>A combination of chicken tikka, lamb tikka, tandoori chicken and sheek kebab, served on a hot skillet with a bed of sliced onions and peppers. <i>(served with naan)</i></p> | £14.95 |
| 25 | <p>Tandoori Chicken</p> <p>Quarters of baby 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.</p> | £9.95 | 31 | <p>Tandoori Chicken Stir Fry</p> <p>Chicken Tikka, stir fried with onion, green peppers & mushrooms, served with salad and mint sauce.</p> | £10.95 |



EXCLUSIVES

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|----|--|--------------------------------|----|--|---|
| 32 | Spice Village Special Chicken
Tender crispy chicken in our exotic spices consistence with fresh garlic, coconut, onion, pepper with a touch of green chilli serve with basmati rice | £16.95 | 36 | Crab Supreme
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 dhanias seeds, lightly tossed in a hot pan with curry leaf, plated with basmati rice and garnished with finely diced red onion, green pepper and tomato. | £15.95 |
| 33 | Chettinad Chicken Lamb
Rich and spicy dish with abundance of flavour and texture, full of south indian spices. Reminiscent of the Chettinad houses in Chennai, served with basmati rice. | £15.95
£16.95 | 37 | Kadai Chicken
Boneless chicken pieces stir fried with chopped onion, tomato, cucumber, garlic and coriander serve with naan bread | £15.95 |
| 34 | Naryal-Ka-Gosht
Slow cooked tender diced lamb in coconut cream, curry leaf and roasted mustard seeds, served with basmati rice. | £16.95 | 38 | Xacuti Chicken Lamb
Tampere mustard seeds with coconut powder, browned onions and rare blend of spices are used to create this complex dish, served with pilau rice. | £15.95
£16.95 |
| 35 | Manchurian Chicken Paneer
A classic indo chinese recipe, boneless pieces of chicken coated in corn flour and pan fried added to a flavoursome soy sauce gravy, served with rice. | £15.95
£14.95 | 39 | Shahi India Chicken Lamb King Prawn
A dry dish stirfry with onion, peppers, coriander and special house spices served with rice. | £15.95
£16.95
£17.95 |



CHEF'S RECOMMENDATIONS

CHICKEN TIKKA	£10.95	FISH	£15.95
LAMB	£11.95	VEGETABLE	£8.95
PRAWN	£12.95	QUORN	£9.95
KING PRAWN	£15.95	PANEER	£9.95

- 40 Masala**
Mild dish cooked with tandoori spices, coconut, almond and cream. It's the UK's all time favourite
- 41 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
- 42 Chilli Masala**
Authentic Indian dish, generously spiced, sliced green chillies and coriander.
- 43 Garlic**
Fresh garlic cooked in a medium spiced onion based sauce, sprinkled with roasted garlic.
- 44 Pasanda**
Very mild sauce made with cream, coconut and almond.
- 45 Achari (medium)**
A special preparation with various herbs & spices, cooked in a pickle-based sauce.
- 46 Jeera (medium)**
Cooked with cumin seeds, ginger and garlic, giving it a strong, spicy flavour.
- 47 Jalfry**
An authentic spiced dish with fresh green chillies, sliced onions and sliced green peppers in a rich moist sauce.
- 48 Butter**
Very mild dish cooked with cream and butter.
- 49 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.
- 50 Saagwala (mild/medium)**
Cooked in a spicy, creamy sauce with fresh coriander and spinach and mustard sauce.
- 51 Shathkora (medium)**
A delicious medium dish enlivened with coriander and bangladeshi lime. It is a truly delicious must-have.
- 52 Naaga**
A unique blend of home-made naaga chilli paste in a highly spiced sauce. Truly a dish for chilli lovers.



CLASSIC

CHICKEN	£8.95	KING PRAWN	£14.95
CHICKEN TIKKA	£9.55	VEGETABLE	£7.95
PRAWN	£10.95	PANEER	£9.95
LAMB	£10.95	FISH	£14.95
		QUORN	£9.95

- 53 Korma**
Coconut and cream are brought together to make this very mild and popular dish
- 54 Madras**
Hot dish with South Indian spices in an onion based sauce.
- 55 Ceylon**
Fairly hot, cooked with coconut and roasted Kashmiri chillies.
- 56 Vindaloo**
Very hot dish with potatoes in plenty of sauce.
- 57 Bhuna**
Medium dish with chopped onions and tomatoes in a thick sauce.
- 58 Rogan**
Medium spiced with roasted tomatoes.
- 59 Dopiaza**
Using two types of onions to create this moist and medium dish.
- 60 Kashmiri**
A fruity dish with lychees and pineapple in a mild coconut and cream sauce.
- 61 Pathia**
Sweet, sour and fairly hot dish with plenty of sauce.
- 62 Dansak**
Lentils in a sweet & sour sauce with a touch of chilli.
- 63 Saag**
Chopped spinach cooked with medium spices in a moist sauce.
- 64 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.

CHICKEN	£9.95	KING PRAWN	£14.95
LAMB	£11.95	VEGETABLE	£8.95
CHICKEN TIKKA	£10.95	PANEER	£9.95
PRAWN	£12.95	QUORN	£9.95

SIDE DISHES (V)

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|----|---|--------------|-----------------------------|---|--------------|
| 65 | Beans & Cashew Nut Porial
A dry dish with sliced baby runner beans and cashew nuts, tossed with mustard seeds, chopped & shredded coconut and curry leaf. | £4.95 | 77 | Tarka Dal
Lentils lightly herbed and tempered with garlic. | £4.95 |
| 66 | Brinjal Bhaji
Fresh baby aubergines tossed with tempered mustard seeds, mild spices and tamarind sauce. | £4.95 | 78 | Mushroom Bhaji
Button mushroom finely chopped and stir fried in light spices. | £4.95 |
| 67 | Bhindi Dopiazza
Okra tossed with mild spices and cubes of onions. | £4.95 | 79 | Mixed Vegetable Curry
Seasonal vegetables lightly spiced in an onion based sauce. | £4.95 |
| 68 | Tarka Sagdal
Spinach and lentil cooked with cumin seeds and a touch of butter. | £4.95 | 80 | Chana Masala
Chick peas cooked with chat masala and fenugreek | £4.95 |
| 69 | Sag Mushroom
Button mushroom and chopped spinach lightly fried with garlic and ginger. | £4.95 | 81 | Vegetable Samber
South indian vegetable and lentil stew with lentils, mixed vegetable and unique spiced blend call sambar powder. | £4.95 |
| 70 | Pineapple Bhaji | £4.95 | 82 | Raita
Indian yogurt with a choice of plain, onion or cucumber. | £4.95 |
| 71 | Banana Bhaji | £4.95 | <h2>ALTERNATIVES</h2> <hr/> | | |
| 72 | Onion Bhaji
Contains egg. | £4.95 | 83 | 8 Chicken Nuggets & Chips | £6.95 |
| 73 | Bombay Aloo
Potatoes lightly spiced. | £4.95 | 84 | 8 QUORN Nuggets & Chips | £6.95 |
| 74 | Saag Aloo
Spinach and potatoes lightly spiced. | £4.95 | 85 | Chips | £2.95 |
| 75 | Saag Bhaji
Spinach is tossed with garlic and chopped onions. | £4.95 | 86 | Cheesy Chips | £3.25 |
| 76 | Saag Paneer
Curd cheese with spinach in a light creamy sauce. | £4.95 | 87 | Hot & Spicy Chips | £3.25 |



RICE

88	Pilau Rice Basmati rice cooked with clarified butter, cardamom, cloves and shahi Jeera.	£3.25	93	Chicken and Garlic Rice Minced chicken stir fried with garlic.	£4.95
89	Basmati Rice Steamed basmati rice.	£2.95	94	Lemon Fried Rice Chopped lemon stir fried in clarified butter.	£3.95
90	Special Fried Rice Stir fried with eggs, peas and diced onions.	£3.95	95	Coconut Rice Stir fried with ground coconut, curry leaf and tempered mustard seeds.	£3.95
91	Mushroom Fried Rice Stir fried with chopped mushrooms and diced onions.	£3.95	96	Garlic Fried Rice Stir fried rice with garlic and diced onion	£3.95
92	Keema Rice Fried rice with minced meat	£4.95	97	Onion Rice Fried rice with onion	£3.95

BREAD & SUNDRIES

98	Naan Indian bread baked in the clay oven.	£3.45	105	Paratha Leavened flaky bread made of whole wheat flour, lightly fried in clarified butter.	£3.45
99	Cheese Naan Stuffed with cheese.	£3.95	106	Tandoori Roti Crisp whole wheat bread baked in the clay oven.	£3.45
100	Garlic Naan Topped with fresh garlic and coriander.	£3.95	107	Chapati This unleavened whole wheat bread cooked on a griddle. leaf and tempered mustard seeds.	£2.95
101	Peshwari Naan Stuffed with coconut, almond and raisins.	£3.95	108	Plain/ Spicy Papadoms	£1.00
102	Keema Naan Stuffed with lightly spiced minced lamb.	£4.25	109	Mango Chutney	£1.00
103	Stuffed Naan Stuffed vegetables.	£3.95		Mixed Pickles	£1.00
104	Stuffed Paratha Stuffed vegetables.	£3.95		Mint Sauce	£1.00