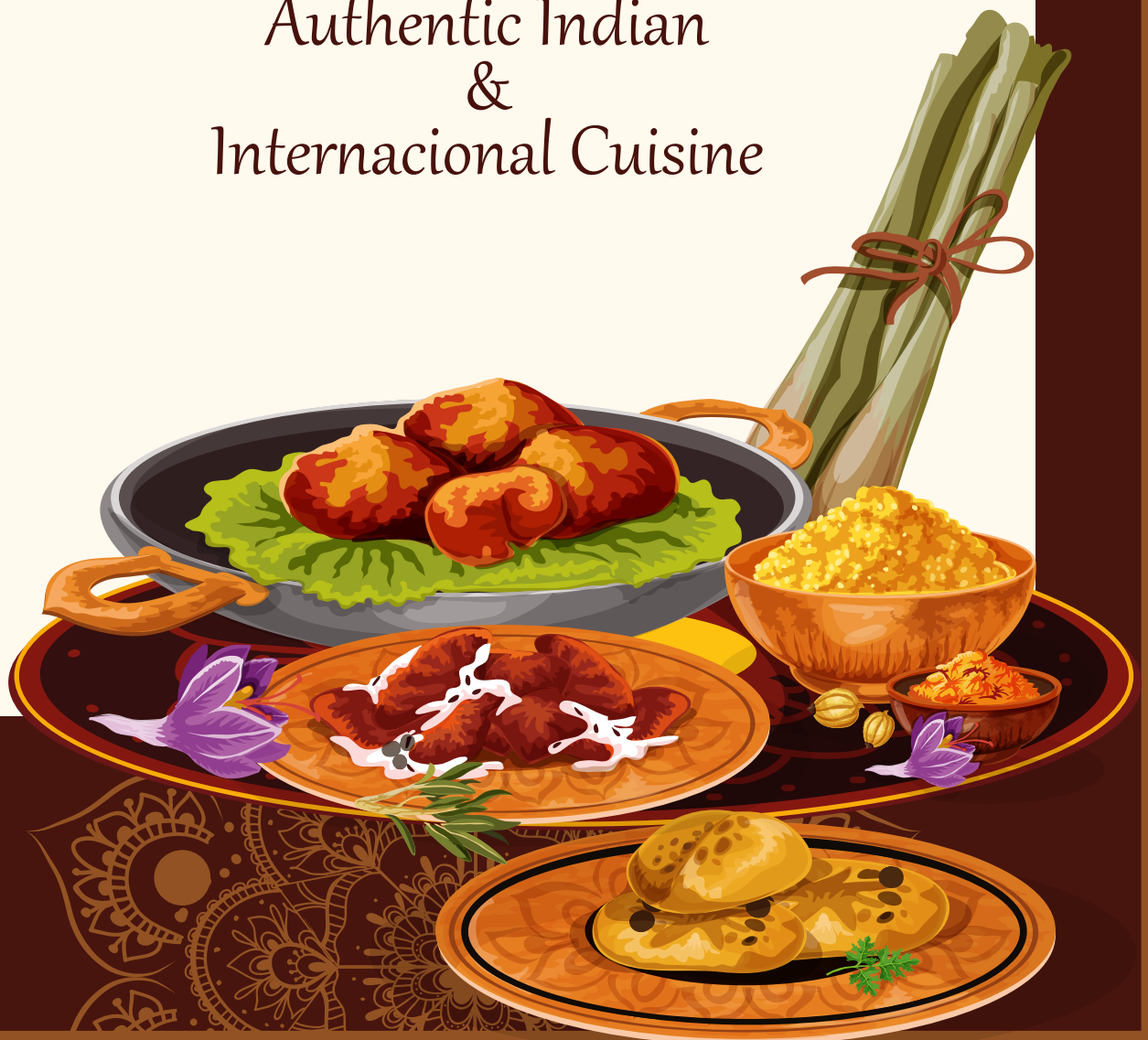




# Spice Fusion

Authentic Indian  
&  
Internacional Cuisine



## Vegetarian Starters

1. **Poppadum** . . . . . 0.99
2. **Spicy Poppadum** . . . . . 0.99
3. **Onion Bhajee**. Onions mixed with spices and chickpea flour and deep fried . . . . . 3.99
4. **Vegetable Samosa**. Fried puff pastry stuffed with potatoes, spices and deep fried . . . . 4.50
5. **Panner Pakora**. Pieces of coated cheese with chickpea flour and fried . . . . . 4.99
6. **Mix Vegetarian Pakora**. Sliced mix vegetables with fine spices and fried . . . . . 4.50
7. **Chana Puri**. Chickpea cooked in a special sauce and served on fried soft bread . . . . . 5.90
8. **Mix Vegetarian Platter**. Combination of vegetarian starters (For 2 persons) . . . . . 12.50

## Non Vegetarian Starters

9. **Lamb Samosa**. Pastry filled with spiced meat with fresh coriander green peas and deep fried. . . . . 4.99
10. **Prawn Pakora**. Prawns mixed with spices, and deep fried with chickpea flour . . . . . 4.99
12. **Chicken Pakora**. Chicken pieces mixed with spices and deep fried with chickpea flour. . 4.50
13. **Prawn or Chicken Puri**. Prawn or chicken cooked with house special sauce and served on soft fried bread . . . . . 6.90
14. **Fish Pakora**. Pieces of boneless fish mix with fine spices and deep fried with chickpea flour 4.99
15. **Bollywood Kebab**. Lamb and chicken Tikka served Bollywood style . . . . . 6.90
16. **Mix Platter**. Nice mixture of non vegetarian starters (For 2 persons) . . . . . 14.50

## Salads

17. **Chicken Tikka**. Lettuce, cucumber, tomato, maiz, chicken Tikka . . . . . 8.90
18. **Tuna salad**. Lettuce, tuna, onion, tomato, and capsicum and olives . . . . . 6.90
19. **Mix salad**. Lettuce, onion, tomato, cucumber, and crush carrot . . . . . 5.90
20. **Punjabi salad**. Lettuce, onion, tomato, cucumber and egg . . . . . 6.90

## Soup

21. **Dal / Lentil / Soup** . . . . . 4.90
22. **Tomato soup** . . . . . 4.90
23. **Chicken soup** . . . . . 4.90



## Tandoori Dishes

25. **Chicken Tikka.** Boneless chicken pieces marinated in yoghurt and spices and grilled in tandoor . . . . . 11.50
26. **Chicken Tandoori.** Leg pieces marinated in yoghurt, spices and tandoori sauce, grilled in tandoor . . . . . 11.50
27. **Chicken Shashlik.** Chicken cubes cooked in tandoor with capsicum, tomato, onion and mushrooms . . . . . 12.50
28. **Lamb Tikka.** Juicy lamb pieces marinated in herbs, spices and yoghurt base sauce and grilled in tandoor . . . . . 13.90
29. **Lamb Seekh Kebab.** Minced meat mix with ginger, garlic, coriender and fine spices rolled on skewer cooked in clay oven . . . . . 13.90
30. **Lamb Shashlik.** Lamb cooked in tandoori oven with capsicum, tomato, onion and mushrooms . . . . . 13.90
31. **King prawn tandoori.** King prawn marinated in tandoori sauce and grilled in tandoori clay oven (7 pieces) . . . . . 16.90
32. **Chicken Hara Bhara.** Chicken pieces marinated in mint, coriender, spices and grilled in tandoor . . . . . 11.50
33. **Chicken Malai Tikka.** Chicken pieces marinated in yoghurt, almond, fresh cream and grilled in tandoori oven . . . . . 11.50
34. **Tandoori mix grill.** Combination of chicken tikka, lamb tikka, seekh kebab, tandoori chicken, chicken malaitikka, and king prawns . . . . . 18.90

**All tandoori dishes comes on hot platter and served with curry sauce.**

**If you wanna order special sauce like Jalfrezi, Balti, Masala or any else it's extra charge 3.50 €**

## Chef Special

35. **Chicken 65.** Chicken cooked with cumin, curry leaves, musted seed, yoghurt and spices . . . . . 12.50
36. **Mango chicken.** Mango based chicken curry with very light spices, fresh cream and almond powder . . . . . 12.90
37. **Goa prawn masala.** Prawns cooked with coconut powder, butter, almonds, cream and special masala sauce . . . . . 12.99
38. **Garlic king prawn.** King prawn cooked with fresh garlic, ginger, fresh coriander, medium spicy sause . . . . . 15.50
39. **Kali mirch ka gosht.** Lamb cooked with black pepper, tomato, capsicum, onions, chilli and fresh coriander . . . . . 13.90
40. **Lamb rada.** Lamb cooked with onion, tomato, curry leaves and grounded spices. Semidry dish 13.90
41. **King prawn masala.** King prawns cooked with special masala sauce. Garnished with fresh coriander . . . . . 14.50
42. **Butter chicken.** Very famous dish from north india. Boneless tandoor chicken cooked with butter, fresh cream and chef special sauce . . . . . 12.50
43. **Chilli chicken.** Dish is famous for its hotness. Dish cooked with green chilli, onion, capciscum, and spices . . . . . 12.50
44. **Punjabi curry.** A traditional dish cooked with ginger garlic tomato yoghurt and fine mixtur of spices . . . . . 11.99
45. **Chicken tikka masala.** Chicken tikka pieces cooked cream tomato, and mild spices. Very famous dish . . . . . 12.00



## Chicken dishes

46. **Curry.** A traditional indian sauce with blend of fresh herbs & spices . . . . . 9.99
47. **Korma.** Dish cooked with coconut, fresh cream, and mild sauce . . . . . 10.50
48. **Pasanda.** Chicken cooked with creamy sauce, pistachio and wine . . . . . 10.50
49. **Balti.** A traditional Punjabi dish from north of india. Cooked with capsicum, onions fresh spices, and balti sauce . . . . . 10.50
50. **Madras.** Chicken cooked with coconut milk, lemon juice and spices, fairly hot dish . . . 9.90
51. **Phall.** A very hot dish cooked with chilli, and spices. . . . . 9.90
52. **Sagg.** Dish cooked with fresh spinach, ginger, garlic tomato and spices . . . . . 9.99
53. **Vindaloo.** Very famous spicy dish cooked with thick sauce, potatoes, and fine mixture of spices 9.99
54. **Karahi.** Dish cooked with fresh herbs, capsicum, and tarka of special spices served in sizzling karahi. . . . . 10.50
55. **Jalfrezi.** Chicken cooked with blended spices, long peppers, fried onions, tomatoes and, green chilli . . . . . 10.50
56. **Dansak.** Combination of chicken, pineapple, lentils, and spices makes this dish unique in taste, sweet and spicy sauce . . . . . 9.90
57. **Rogan josh.** Dish cooked with butter, fresh tomato and rogan sauce. Garnished with fresh coriander and chopped tomato. . . . . 9.90
58. **Dopiaza.** Chicken cooked with onions, blend spices and garnished with crispy onion. Best for onion lovers . . . . . 9.75
59. **Bhuna.** Semi dry dish cooked with onions tomato, onion seeds, and fine mixture of spices 9.75

## Lamb dishes

60. **Curry.** Lamb Cooked in traditional sauce with blend of fresh herbs and spices . . . . . 10.95
61. **Balti.** A north indian dish cooked with capsicum onions fresh spices and balti sauce. . . 12.50
62. **Bhuna.** Dish cooked with a thick sauce with onion tomato onion seeds and mixture of spices 12.50
63. **Jalfrezi.** Lamb cooked with blended spices long peppers, fried onions, tomato and green chilli 12.90
64. **Karahi.** Dish cooked with fresh herbs capsicum and special tarka of spices. Served in sizzling karahi. . . . . 12.90
65. **Madras.** Lamb cooked with coconut milk lemon juice and spices fairly hot dish. . . . . 12.50
66. **Methi gosht.** Lamb cooked with fenugreek leaves and spices and dish got unique taste . 12.90
67. **Lamb sagg.** Dish cooked with fresh spinach, tomato, garlic, ginger and spices . . . . . 12.90
68. **Vindaloo.** Very famous spicy dish cooked with thick sauce, potatoes and mixture of spices. 12.50
69. **Dopiaza.** Lamb cooked with onions blend spices and garnished with crispy onions . . . 12.50
70. **Rogan josh.** Dish cooked with butter fresh tomato and rogan sauce. Garnished with fresh coriander and fresh tomato . . . . . 12.90
71. **Dansak.** Lamb cooked with pineapple, lentils, and spices. Unique taste dish sweet and spicy. . . . . 12.50



## Prawn dishes

72. **Curry.** Prawn cooked in traditional indian sauce with blend of fresh herbs and spices . . . 11.50
73. **Madras.** Dish cooked in coconut milk, lemon juice and spices. Fairly hot dish . . . . . 11.50
74. **Jalfrezi.** Very famous dish from north india. cooked with blended spices, long peppers, fried onion, tomatoes, green chilli and touch of lemon . . . . . 11.50
75. **Rogan Josh.** Prawns cooked with butter, fresh tomato, and rogan sauce garnished with fresh tomato and coriander . . . . . 11.50
76. **Balti.** Dish cooked with capsicum onion, fresh spices and balti sauce. . . . . 11.75
77. **Vindaloo.** Very famous spicy dish cooked with thick sauce potatoes, and fine mixture of spices . . . . . 11.50
78. **Dansak.** Combination of prawns, pineapple, lentils and spices makes this dish unique in taste, sweet and spicy sauce . . . . . 11.50
79. **Bhuna.** Prawns cooked in semi dry sauce with onions, tomato, onion seed and fine mixture of spices . . . . . 11.75
80. **Karahi.** Dish cooked with fresh herbs capsicum and tarka of special sauce. Served in sizzling karahi. . . . . 11.50
81. **Malabari.** Prawns cooked in coconut milk, curry leaves mustard seeds and fresh cream . 11.75

## King prawns dishes

82. **Curry.** King prawns cooked in traditional indian sauce with blend of fresh herbs and spices 12.90
83. **Bhuna.** King prawns cooked in semi dry sauce with onions, tomato, onion seed and fine mixture of spices . . . . . 13.99
84. **Balti.** Dish cooked with capsicum onion, fresh spices & balti sauce . . . . . 13.99
85. **Jalfrezi.** Very famous dish from north india. cooked with blended spices, long peppers, fried onion, tomatoes, green chilli and touch of lemon . . . . . 13.75
86. **Madras.** Dish cooked in coconut milk. Lemon juice and spices. Fairly hot dish . . . . . 13.50
87. **Karahi.** Dish cooked with fresh herbs capsicum and tarka of special sauce. Served in sizzling karahi. . . . . 13.99
88. **Vindaloo.** Very famous spicy dish cooked with thick sauce potatoes, and fine mixture of spices . . . . . 13.99
89. **Dopiaza.** King prawns cooked with onions blend spices and garnished with crispy onions 13.99

## Fish dishes

90. **Fish Curry.** Fish cooked with traditional blended spices, fresh herbs. . . . . 11.99
91. **Fish Bana.** A semidry dish cooked with onions, tomatoes, onion seed and fine mixture of spices . . . . . 12.50
92. **Punjabi fish curry.** Fish cooked with chef's special sauce . . . . . 12.99



## Biryani

All biryani dishes cooked with basmati rice, yoghurt, touch of fresh mint, and fine mixture of blended spices. All biryani served with curry sauce. Any special sauce extra 3,50 €

101. Chicken Biryani . . . . .	11,90
102. Lamb Biryani . . . . .	14,50
103. Vegetable Biryani . . . . .	10,99
105. King Prawn . . . . .	15,50
106. Spices Fusion Special. . . . .	15,99

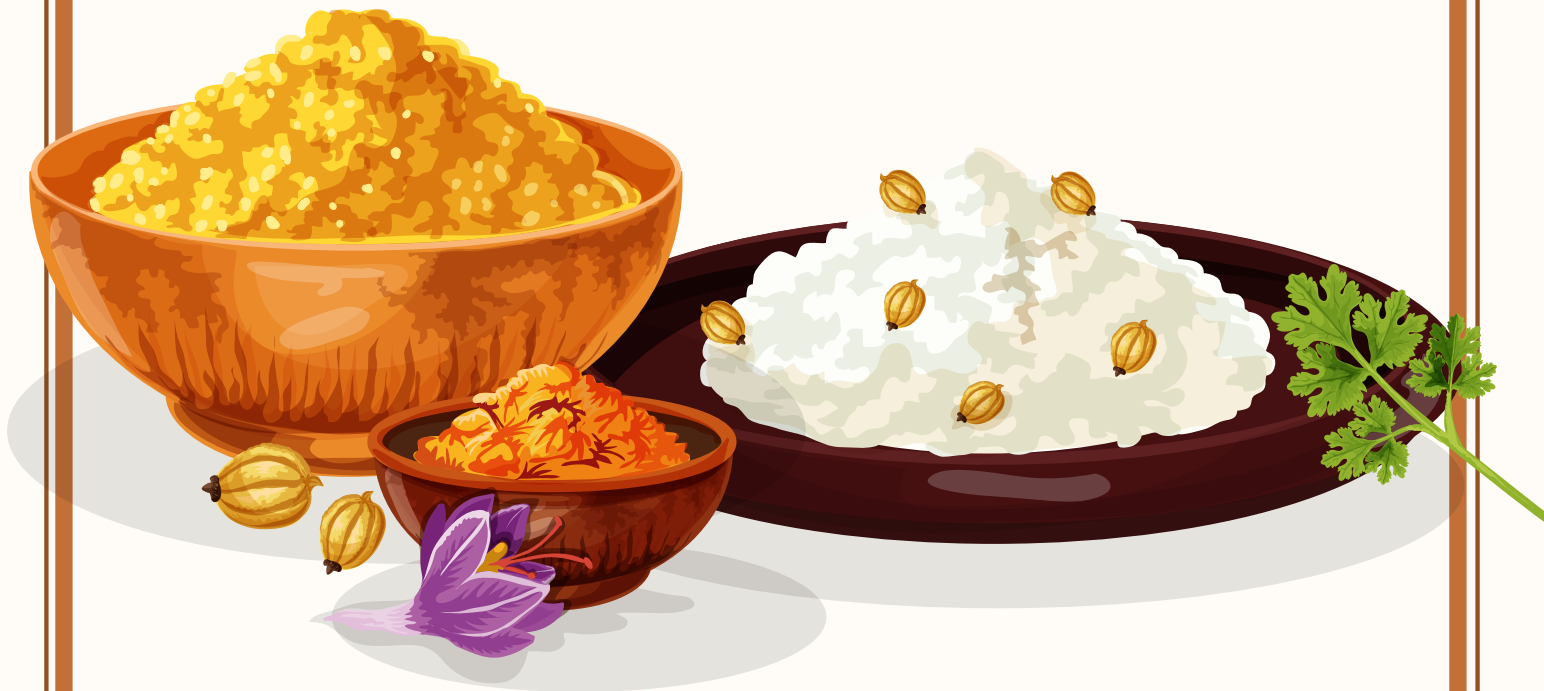
## Vegetable

	Side Dish	
107. <b>Bombay Aloo.</b> Potatoes cooked with spices and herbes . . . . .	5.75.	8.99
108. <b>Aloo Gobi.</b> Potatoes and coliflower stir fried with spices then cooked with fresh tomatos . . . . .	5.75.	8.99
109. <b>Saag Aloo.</b> Spinach and potatoes cooked with garlic ginger and spices . . . . .	5.75.	8.99
110. <b>Tarkal Dal.</b> Lentils cooked with spices, garlic finished with fresh corander. . . . .	5.75.	8.99
111. <b>Garlic Saag.</b> Spinach cooked with fresh garlic and spices . . . . .	5.75.	8.50
112. <b>Mushroom Bhaji.</b> Mushrooms cooked with tomato, onion and spices . . . . .	5.75.	8.50
113. <b>Chana Masala.</b> Chickpea cooked with tomatos, ginger, garlic, spices and garnish with onions . . . . .		8.50
114. <b>Dal Makhni.</b> Blacks lentils slowly simmered with fine herbs, finished with butter cream . . . . .		9.99
115. <b>Malai Kofta.</b> Potatoes and cheese balls mixed with dry fruit nuts, simmered in almond flavoured sauce . . . . .		11.50
116. <b>Veg Korma.</b> Mix vegetable cooked with coconut powder, fresh cream, mild spices . . . . .		8.90
117. <b>Mutter Paneer.</b> Green peas cooked with homemade chees, spices and fresh herbs . . . . .		8.90
118. <b>Palak Paneer.</b> Spinach and paneer cooked together with tomato, onion ginger, garlic and spices . . . . .		9.90
119. <b>Shai Paneer.</b> Paneer cooked with fresh creamy sauce, almond powder, touch of coconut and spices . . . . .		11.50
120. <b>Baigan Bharta.</b> Egg plant cooked with onion, tomato and fresh herbs. . . . .		8.90
121. <b>Chilli Paneer.</b> Paneer cooked with fresh chilli, pappers and spices, slightly hot . . . . .		10.90
122. <b>Butter Paneer.</b> Coated cheese cooked with butter, fresh cream and chef special sauce . . . . .		11.90



## Indian Basmati Rice

123. Plain rice.	2.50
124. Pilau Rice	3.00
125. Garlic Rice	3.50
126. <b>Peas Pilau.</b> Rice with green peac.	3.50
127. <b>Jeera Rice.</b> Rice cooked with cumin seeds	3.50
128. <b>Vegetable Rice.</b> Cooked with mix vegetable	3.90
129. <b>Mushroom Rice.</b> Rice cooked with mushrooms	3.50
130. <b>Keema Rice.</b> Rice with minced lamb	4.25
131. <b>Dry Fruit Rice.</b> Rice mixed with dry fruits.	4.25
132. <b>Egg Fried.</b> Rice served with fried egg	3.75
133. <b>Lemon Rice.</b> Rice cooked with fresh limon pieces musted	3.50



## Freshly Baked Nan Bread

134. Plain Nan	2.50
135. Garlic Nan	3.50
136. Cheese and garlic Nan	3.75
137. <b>Keema Nan.</b> Nan stuffed with Minced Lamb.	4.25
138. <b>Peshwari Nan.</b> Nan stuffed with coconut, Resines and almond powder	4.25
139. Butter Nan	3.75
140. Chapati	2.00
141. Tandoori Roti	2.00
142. Plain Puri	2.00
143. Sesame Nan. Nan with sesame seeds	3.75



Ask our personnel for information on allergens.

In compliance with Regulation (EU) No 1169/2011 on the provision of food information to consumers, this restaurant has information available for consultation regarding the presence of allergens in our products. Please ask our personnel for more information on the matter.

The restaurant cannot guarantee that our dishes do not contain traces of allergens.



Gluten



Crustaceans



Eggs



Fish



Peanuts



Soya



Dairy products



Nuts



Celery



Mustard



Sesame seeds



Sulphur dioxide and sulhites



Molluscs



Lupin

thanks for your visit

**Spice Fusion**

Authentic Indian & Internacional Cuisine

