

Main Course - Tandoori Cuisine

Tandoori and Tikka dishes are low in calories, nutritious, delicious, and easily digested. All dishes are Mild spiced.

- 105. **Chicken or Lamb Tikka (D)** £8.95
Cubes of meat marinated in tikka sauce, skewered & cooked in a clay oven.
- 106. **Half Tandoori Chicken (D)** £9.95
- 106. **Whole Tandoori Chicken (D)** £18.95
- 107. **Tandoori Mix Grill (incl a Plain Naan) (D)** £14.95
Tandoori chicken, chicken & lamb tikka and shish kebab.
- 108. **Tandoori King Prawn (D)** £14.95
- 109. **Chicken, Lamb or Paneer Shaslik (incl a Plain Naan) (D)** £11.95
Chicken, lamb or paneer cubes marinated in tandoori sauce, skewered with green peppers, tomatoes, onions & cooked in a clay oven.
- 110. **Salmon or King Prawn Shaslik (incl a Plain Naan) (D)** £14.95
Salmon or king prawns marinated in tandoori sauce skewered with green peppers, tomatoes, onions & cooked in a clay oven.

Main Course - Biriani Dishes

Rice cooked with mixed spices and served with vegetable curry.
All dishes are Medium spiced.

- 125. **Chicken or Lamb Biriani (D)** £10.95
- 126. **Chicken or Lamb Tikka Biriani (D)** £11.95
- 130. **Prawn Biriani (D)** £10.95
- 127. **King Prawn Biriani (D)** £14.95
- 128. **Special Mix Biriani (D)** £11.95
Mixture of chicken, lamb and prawn
- 129. **Vegetable Biriani (D)** £10.95

Main Course - Balti Dishes

Cooked with Balti paste, fresh herbs, and mixed spices. Medium spiced.

- 115. **Chicken or Lamb Balti** £8.95
- 116. **Chicken or Lamb Tikka Balti (D)** £9.95
- 120. **Prawn Balti** £9.95
- 117. **King Prawn Balti** £14.95
- 118. **Chicken Rezala Balti** £10.95
Cooked with onions, green peppers, balti paste and mixed spices.
- 119. **Mix Balti** £10.95
Mixture of chicken, lamb and prawn.
- 121. **Vegetable Balti** £8.95

Side Orders

- 145. **Mixed Vegetable Curry** £4.50
- 146. **Onion Bhaji (Three per serving)** £4.50
- 147. **Mushroom Bhaji** £4.50
Mushrooms sauteed with mixed spices
- 148. **Aubergine Bhaji** £4.50
Aubergine cooked with mixed spices
- 149. **Bhindi Bhaji** £4.50
Okra cooked with mixed spices
- 150. **Cauliflower Bhaji** £4.50
Cauliflower florets cooked with mixed spices

- 151. **Saag Bhaji** £4.50
Spinach cooked with mixed spices
- 152. **Aloo Gobi** £4.50
Potatoes and cauliflower florets cooked with light spices
- 153. **Bombay Aloo** £4.50
Potatoes cooked with mixed spices
- 154. **Saag Aloo** £4.50
Spinach and potatoes cooked with mix spices
- 155. **Saag Paneer (mild) (D)** £4.50
Spinach cooked with Indian cottage cheese (Paneer) and mild spices.
- 156. **Motor Paneer (mild) (D)** £4.50
Garden peas cooked with Indian cottage cheese (Paneer) and mild spices.
- 157. **Chana Masala** £4.50
Chickpeas cooked with mixed spices
- 158. **Tadka Dal** £4.50
Lentil with garlic and onion tadka
- 159. **Cucumber or Onion Raita (D)** £3.50
Yogurt with cucumber or onions.
- 160. **Chips (G) (S)** £3.50
- 162. **Dingri Palak** £4.50
Sauteed spinach and mushrooms with light spices.
- 165. **Green Salad** £2.95

Rices

- 170. **Basmati Rice** £2.95
Basmati rice boiled in water.
- 171. **Pilau Rice (D)** £3.25
Basmati rice cooked with milk, onions, whole spice, saffron and ghee.
- 172. **Keema Rice (D)** £3.95
Rice cooked with minced lamb.
- 173. **Egg Rice (D)** £3.50
Rice cooked with spice and egg.
- 174. **Almond Rice (N)** £3.50
Rice cooked with almond.
- 175. **Special Rice (D)** £3.50
Rice cooked with coriander, egg, and peas.
- 176. **Mushroom Rice (D)** £3.50
Rice cooked with coriander, spices, and mushrooms.
- 177. **Garlic Rice** £3.50
Rice cooked with spices and garlic.
- 178. **Onion Rice** £3.50
Rice cooked with onions.
- 179. **Coconut Rice** £3.50
Rice cooked with coconut.
- 180. **Lemon Rice** £3.50
Rice cooked with lemon.
- 181. **Sultana Rice** £3.50
Basmati rice cooked with sultanas.

Sundries

- 200. **Poppadom (S) (GF)** £0.90
- 202. **Pickle Pot (each)** £0.80
Mango / Mint / Lime or Onion

English Dishes

- 135. **Chicken & Chips (S)** £7.95
- 136. **Omelette & Chips (S)** £7.95
- 137. **Cheese Omelette & Chips (S) (D)** £8.95

Breads

All breads contains **Egg, Dairy** and **Gluten**.

- 185. **Plain Naan** £2.95
- 186. **Nigella Naan (N)** £2.95
Topped with sesame seeds.
- 187. **Onion Naan** £3.50
Topped with onions.
- 188. **Onion Chilli Naan** £3.50
Topped with onions and green chilli.
- 189. **Garlic Naan** £3.50
Topped with garlic and coriander.
- 190. **Garlic Cheese Naan** £3.50
Topped with garlic and stuffed with cheese.
- 191. **Garlic-Chilli Naan** £3.50
Topped with garlic and green chilli.
- 192. **Keema Naan** £3.95
Stuffed with minced lamb.
- 193. **Cheese Naan** £3.50
Stuffed with cheese.
- 194. **Peshwari Naan (N)** £3.50
Stuffed with almonds, coconut & raisins.
- 195. **Paratha (S)** £3.50
Leavened bread made of wheat flour.
- 196. **Vegetable Paratha (W) (S)** £3.95
Leavened bread made of wheat flour and stuffed with mashed vegetables.
- 197. **Puree (W) (S)** £2.25
Thin fried bread.
- 198. **Chapatti (W)** £2.25
Thin bread made of wheat flour.
- 199. **Tandoori Roti (W)** £2.95
Baked in tandoor oven made of wheat flour.
- 203. **Tawa Roti (GF)** £2.25
Thin bread made of rice flour.

ALLERGY & DIETARY ADVICE

(G) = Gluten • (GF) = Gluten Free
(W) = Wheat • (S) = Soya • (N) = Nuts • (D) = Dairy
Please speak to order taker for more information and dietary requirements.
Dishes may vary slightly as each dish is cooked individually to order.

15% DISCOUNT EVERYDAY FOR
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Starters

01. **Crispy Prawns (G) (S)** £4.50
Prawns coated with breadcrumbs and deep fried.
02. **Chicken or Lamb Tikka (D)** £4.95
Cubed meat marinated in tikka sauce, yogurt and cooked in a clay oven. Tender, low fat and healthy food.
03. **Potato Chat** £4.50
Potatoes and sliced cucumber with chat masala and mixed spices.
04. **Tandoori Chicken (D)** £4.95
Chicken on the bone marinated with tikka sauce and yogurt, skewered and roasted in a clay oven. Low in calories, nutritious, delicious and easily digested.
05. **Chicken Chat** £4.50
Sliced chicken tikka and cucumber with chat masala and mixed spices.
06. **Chicken Spring Roll (G) (S)** £3.95
Chicken filling wrapped in pastry and deep fried.
07. **Vegetable Spring Roll (G) (S)** £3.95
Vegetable filling wrapped in pastry and deep fried.
08. **Chicken Pakora (G) (S)** £4.50
Chicken tikka coated in a traditional batter made with wheat flour and gram flour then deep fried.
09. **Meat Samosa or Vegetable Samosa (W) (S)** £4.50
Deep fried triangular shaped savoury pastry snacks filled with lightly spiced minced lamb or mixed vegetables.
10. **Shish Kebab** £4.95
Minced lamb with mix spices, rolled and grilled on skewers in a clay oven.
11. **Chicken Samosa (W) (S)** £4.50
Deep fried triangular shaped savoury pastry snacks with minced chicken.
12. **Shami Kebab** £4.95
Lamb mince mixed with spices, flattened, and fried in a pan.
13. **Mixed Kebab** £5.95
Shish kebab, chicken tikka and lamb tikka.
14. **Prawn Puree (G) (S)** £5.95
Prawns cooked with onions and herbs in a medium sauce. served on a lightly fried pancake.
15. **King Prawn Puree (G) (S)** £6.95
King prawns cooked with onions and herbs in a medium sauce. Served on a lightly fried pancake.
16. **Aubergine Pakora (G) (S)** £4.50
Aubergine and potato coated in a traditional batter made with wheat flour and gram flour then deep fried.
17. **King Prawn Butterfly (G) (S)** £6.50
King prawns coated with a sauce made from egg and spices, breadcrumbs and deep fried.
18. **Garlic Mushroom (sour & medium spiced) (D)** £4.25
Fried with garlic, tomato puree and cream.
19. **Duck Spring Roll (G) (S)** £4.95
Duck filling wrapped in pastry made with wheat and deep fried.

20. **Prawn Cocktail** £4.50
Steamed prawns served with cocktail sauce.
21. **Mulligatawny or Dall Soup** £4.50
Cooked with lentil & lemon, the most popular lentil soup.
22. **Keema Puree (G) (S)** £6.95
Minced lamb cooked with onions, herbs and mixed spices in a medium sauce. Served on a lightly fried pancake.
24. **Chilli Paneer (G) (S)** £5.50
An Indo-Chinese favourite of crispy cheese tossed in a spicy, salty, sweet, and sour tomato sauce with peppers and fresh green chillies with a little soy sauce and honey.
25. **Breaded Mushrooms (G) (S) (D)** £5.50
Mushrooms stuffed with Cheddar cheese and coated with golden breadcrumbs, deep fried and served with a sweet chilli dip.

Main Course - Spice Fusion Classics

30. **Royal Tikka Bhuna (mild) (D)** £11.50
Mixture of chicken, lamb tikka and king prawn cooked with mango sauce and bhuna sauce.
31. **Chicken or Lamb Tikka Stir Fry (medium) (D)** £10.95
Stir fried with peppers, spring onion and soy sauce.
32. **Chicken or Lamb Modhumita (medium) (D)** £10.95
Cooked with onions and peppers in a medium thick sauce, topped with honey.
33. **Roast Duck (N)** £10.95
Crispy roast duck served with sprinkles of sesame seeds. Served with sweet chilli dipping sauce.
34. **Chicken or Lamb Goan Curry (medium) (D)** £10.95
Cooked with dry whole chillies, coconut and tomatoes in a very thick sauce.
35. **Thai Chicken Chilli Masala (medium) (D) (G) (S)** £10.95
Chicken coated with breadcrumbs and deep fried and sautéed with green pepper, onions, green chillies, spring onions, coriander, Thai chilli sauce & oyster sauce.
36. **Chicken or Lamb Tikka Chat Rezala (medium) (D)** £10.95
Cooked with green peppers, onions, and chat masala. Served on a sizzler.
37. **Chicken or Lamb Tikka Hariana (medium, sweet/sour) (D)** £10.95
Hot, sweet & sour curry cooked with green peppers & onions.
38. **Chicken or Lamb Tikka Jallala (mild) (D)** £10.95
Cooked with green peppers, onions, garlic and mixed masala. Served on a sizzler.
39. **Chicken or Lamb Tikka Achari (medium) (D)** £10.95
Slightly sweet and sour curry cooked with tamarind, yogurt and mixed spices.
40. **Chicken or Lamb Tikka Cham-Cham (medium) (D)** £10.95
Sliced tikka cooked with ginger, green chillies, onions, tomatoes and green peppers.
41. **Chicken or Lamb Raja (mild) (D)** £10.95
Tender chargrilled chicken breast slices or lamb cooked with coriander, mixed spices and cream. Rich creamy and spicy.
43. **Chicken or Lamb Herby (medium) (D)** £10.95
Chargrilled chicken or lamb cooked with spice & chef's special herby sauce.

45. **Chicken or Lamb Saffron Badami (mild, sweet, creamy) (D) (N)** £10.95
Sliced chicken breast cooked with saffron, almond, cashew nuts, cream & yogurt.
46. **Chicken, Lamb or Paneer Shaslik Bhuna (medium)** £12.95
Chicken, lamb or paneer (D) cubes marinated in tandoori sauce, skewered with green peppers, tomatoes, onions & cooked in a clay oven, sautéed in bhuna sauce and served on a sizzler.
47. **Keema Aloo sizzler (medium)** £12.95
Minced lamb cooked with chef's own blend of spices, onions, potatoes, and peas. Garnished with coriander and spring onions and served on sizzler.
48. **Bengali Coconut King Prawn Curry** £14.95
King prawns sautéed in coconut milk along with sweet-scented Indian spices. Aromatic and silky curry is a popular Bengali recipe from Kolkata.
49. **Malabar Fish Curry** £12.95
One of the most popular fish curries made on the Malabar coast. Cooked with sliced onions, tomatoes, tamarind, green chillies, curry leaves, julienned ginger, and coconut milk.

Main Course - Favourites

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|-----------------------------------|--------|
| Chicken, Lamb, or Vegetable | £8.95 |
| Chicken or Lamb Tikka (D) | £9.95 |
| Prawn or Paneer | £9.95 |
| King Prawn | £14.95 |
75. **Pasanda (mild, sweet, creamy) (D) (N)**
Cooked with ground almonds and raisins in a creamy sauce and garnished with pistachios.
 76. **Butter (mild, sweet, creamy) (D)**
Cooked with butter in a mild sauce.
 77. **Masala (medium, sweet, lightly spiced) (D)**
Mild and creamy dish cooked in a mild masala sauce.
 78. **Korai (medium)**
Cooked with exotic herbs and spice in a thick sauce. Served in a sizzling Korai pot.
 79. **Jalfrezi (Fairly hot)**
Cooked with green chillies, green peppers, and mixed spices in a thick sauce.
 80. **Garlic (medium)**
Cooked with fresh garlic and spices in a thick bhuna sauce
 81. **Naga (hot)**
Cooked with onions, naga chilli paste, mixed spices in a thick sauce.
 82. **Rezala (medium)**
Cooked with onions, pepper, herbs and spices in a thick sauce.
 83. **Satkora (medium)**
Cooked with onions, gravy, satkora fruit and mixed spices.
 84. **Dansak (hot, sweet & sour)**
Cooked with lentils, lemon juice mixed spices in a thick sauce.
 85. **Pathia (Medium hot, sweet & sour)**
Cooked with lemon juice and mixed spices in a thick sauce.

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Main Course - Traditional Dishes

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|-----------------------------------|--------|
| Chicken, Lamb, or Vegetable | £8.95 |
| Chicken or Lamb Tikka (D) | £9.95 |
| Prawn or Paneer | £9.95 |
| King Prawn | £14.95 |
90. **Malayan (mild, sweet, creamy) (D)**
Cooked with pineapple in a creamy sauce.
 91. **Kashmiri (mild, sweet, creamy) (D)**
Cooked with lychees and bananas in a creamy sauce.
 92. **Korma (mild, sweet, creamy) (D) (N)**
Cooked with coconut and almond in a creamy sauce.
 93. **Dopiaza (medium)**
Cooked with onions, green peppers and mixed spices.
 94. **Bhuna (medium)**
Cooked with onions, and mixed spices in a thick sauce.
 95. **Rogan (medium)**
Cooked with tomatoes, onions, and spices in a thick sauce.
 96. **Methi (Mild)**
Cooked with methi leaves, chef's sauce, onions, and mixed spices.
 97. **Saag (Mild)**
Cooked with mixed spices, and spinach in a thick sauce.
 98. **Ceylon (Medium)**
Cooked with ground coconut, chef's sauce, and mixed spices.
 99. **Curry (Mild)**
Cooked with gravy and mixed spices.
 100. **Madras (hot)**
Cooked with chillies, mixed spices in a thick sauce
 101. **Vindaloo (very hot and spicy)**
Cooked with chillies, mixed spices in a thick sauce
 102. **Phall (extremely hot and spicy)**
Cooked with chillies, mixed spices in a very thick sauce

Main Course - Seafood Classics

55. **Spicy Squid (hot and spicy)** £10.95
Squid stir-fried with fresh chilli, basil leaves, onions & peppers.
56. **Garlic Squid (medium)** £10.95
Squid stir-fried with garlic, onions & peppers.
57. **Sweet & Sour Prawn (medium)** £10.95
58. **Salmon Peri-Peri (medium, sweet & sour)** £14.95
Salmon fillet cooked with medium mixed spices and mango sauce.
59. **Fish Biran (Medium)** £14.95
Fillet of sea bass marinated in mustard oil, mixed spices, fried and topped with fried onion.
61. **Janan King Prawn (medium)** £14.95
Tandoori king prawn with shell, cooked in chef's special sauce and spices.
62. **Narial King Prawn (mild and creamy) (D)** £14.95
Cooked with onions, peppers, curry leaves, ginger and mixed spices.

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