

INDIAN CUISINE

# SEA SPICE

ALDEBURGH

## NIBBLES v.

CRISPY COATED OKRA - 4    MINI PAPADUMS - 3,5    MASALA PAPADUMS - 3    MIXED BHAJIS - 3.5    ROASTED CASHEW NUTS - 4

## STARTERS

<b>MASALA DOSA V.</b> Crispy fermented rice flour crepes, potato, methi, curry leaves	9
<b>JHINGA DAKSHINI</b> Tiger prawns in crunchy chickpea flour	8
<b>PUNJABI SAMOSA CHAT V.</b> Vegetable samosa, chickpeas & tamarind	7
<b>SAMOSAS</b> Lamb or vegetables	6
<b>DAY BOAT LOBSTER</b> Lightly spiced and scrambled with a duck egg	9

## FROM THE TANDOOR CHARCOAL OVEN

Each dish is marinated and spiced differently before its cooked in a traditional tandoor oven. The extreme heat from the charcoal cooks in an enclosed space maintaining moisture and imparting a unique smoky flavour.

<b>ASPARAGUS</b>	9
<b>LAMB CHOPS</b>	9/16
<b>KING PRAWNS</b>	9/16
<b>ACHARI PANEER V.</b>	9
<b>SALMON TIKKA</b>	Starter 11
<b>MURGH MALAI KEBAB</b>	8/14
<b>TULSI SEEKH KEBAB</b> - Tender & basil spiced lamb	9
<b>1/2 TANDOORI CHICKEN</b>	15

## SIGNATURE DISHES

Chef Rawat has carefully selected these dishes to combine the flavours of India and the tradition of sharing food around the table.

<b>WHOLE DAY BOAT LANDED LOBSTER - 29</b> Masala braised and ginger	<b>SEABASS - 19</b> Pan seared & filleted on south Indian potatoes
<b>EAST SUFFOLK MUNTJAC VINDALOO - 19</b> Slow cooked with hot spiced rice	<b>BRAISED SUFFOLK LAMB SHANK - 20</b> Brown garlic, freshly ground spices on pilau rice

## BIRYANIS

A world renowned southern Indian festival dish layered with spices and aromas.

<b>FREE RANGE CHICKEN</b>	13
<b>EAST ANGLIAN LAMB</b>	14
<b>SPRING VEGETABLES V.</b>	11

## CURRY DISHES

<b>MALABAR FISH CURRY</b> Tilapia, coconut, ginger	13
<b>FREE RANGE BUTTER CHICKEN</b> Slow cooked on the bone from the tandoor	13
<b>PRAWN MOILEE</b> King prawns, coconut & south Indian spices	14
<b>LAMB BHUNA</b> Slow cooked with tomato & ginger	13
<b>CHICKEN JALFREZI</b> Tomatoes, peppers, onions	12
<b>PANEER BUTTER MASALA V.</b> Cottage cheese spiced and simmered with tomato	10

## SIDES v.

<b>TADKA DAAL - 6</b> Yellow lentils, garlic, fresh coriander	<b>ACHARI BAIGAN - 6</b> Aubergine, ginger, tomatoes, pickle
<b>DAAL MAKHANI - 6.5</b> Slow cooked black lentils, cream	<b>SAAG ALOO - 6</b> Spiced baby spinach, cumin, garlic
<b>RAITA - 4</b> Cucumber, roasted cumin, yoghurt	<b>BOMBAY ALOO - 6</b> Potatoes, onion, cumin
	<b>KADAI VEGETABLES - 7</b> Stir-fried and spiced seasonal vegetables

## HOMEMADE BREADS FROM THE TANDOOR v.

<b>BUTTER NAAN - 3,5</b>	<b>PARATHA PLAIN - 3,5</b>
<b>CHEDDAR / GARLIC / CHILLI - 4.5</b>	<b>WHOLE WHEAT ROTI - 3,5</b> Made with whole wheat
<b>PESHWARI NAAN - 5.5</b>	

## RICE v.

<b>STEAMED - 3,5</b>	<b>SAFFRAN PILAU - 4</b>
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All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available, please ask a team member for details.