



Planet Spice

May we take this opportunity to welcome you to Planet Spice, exclusive Indian Cuisine.

We include the word 'exclusive' because we think we have created a menu that you will only find here at Planet Spice.

For example, try our unique style of lamb and chicken using whole spices and our fish dishes especially blended to suit your every taste.

If there is a dish you can not see, ask any member of staff and our chef might be able to prepare it especially for you, given some notice.

We hope you enjoy your visit with us. If you have any queries, please do not hesitate to contact the manager.

We accept cash, credit cards
and debit cards

2 Filby Lane, Ormesby St Margaret
Great Yarmouth NR29 3JR

01493 731111/731101

STARTERS

ONION BHAJI (V)	£3.95
Chopped onions marinated in gram flour & spices, deep fried	
MEAT OR VEGETABLE SAMOSA (V)	£3.25
Spiced pastry triangles stuffed with mince meat or vegetable filling deep fried	
CHICKEN TIKKA	£3.95
Marinated diced chicken grilled on skewers in the clay oven	
TANDOORI CHICKEN	£3.95
Spring chicken marinated & cooked in a clay oven	
SHEEK KEBAB	£4.25
Minced lamb mixed with herbs & spice, cooked in a clay oven	
SHAMEE KEBAB	£4.25
Minced lamb burger, shallow fried with spice	
PAKORA (CHICKEN OR AUBERGINE) (V)	£3.95
Cooked in batter & deep fried	
RESHMEE KEBAB	£4.50
Mince Lamb cooked in a clay oven served with an omelette	
LAMB TIKKA	£4.50
Marinated diced lamb grilled on skewers in the clay oven	
PRAWN COCKTAIL	£3.95
CHICKEN SATAY	£3.95
Chopped & shaped chicken breast marinated in satay style spices cooked on wooden skewers	
SYLHETI (CHICKEN OR LAMB)	£4.75
Cooked with fresh mint, red pepper, onion, yoghurt & spice	
CALAMARI PERI PERI	£4.95
Squids marinated in peri peri sauce and pan fried with green pepper and red onions	
CHICKEN '65	£4.95
Diced chicken cooked hyderabadi style with green chilli curry leaves and whole jeera and mustard seeds	
MEAT OR VEGETABLE CHAAT PUREE (V)	£4.95
Spicy fresh corinader, chick peas, onion, tomato, tamarind and blended spices served on puree bread	
PANEER TIKKA (V)	£4.50
Diced Indian cheese marinated in yoghurt with spice & herbs & delicately grilled in a tandoori clay oven.	
MIXED KEBAB	£5.25
Pieces of chicken tikka, lamb tikka & sheek kebab	
PRAWN/CHICKEN PUREE	£4.95
Cooked in a spicy Bhuna sauce & served on a thin deep fried bread	
CRAB CLAW	£4.75
Crab covered in breadcrumbs & shallow fried	
FISH PAKORA	£5.95
Cooked in batter & deep fried	
KING PRAWN BUTTERFLY	£5.25
Marinated with herbs, coated with breadcrumbs & deep fried in butter	
FISH TIKKA (SALMON)	£5.95
Salmon marinated in ginger, garlic, yoghurt, delicately grilled in the tandoori clay oven	
GARLIC KING PRAWN	£5.95
King prawn in garlic & butterfly sauce	
KING PRAWN PUREE	£5.95
Cooked in a spicy Bhuna sauce & served on a thin deep fried bread	
TANDOORI KING PRAWN	£5.95
Marinated with herbs and cooked in a clay oven	

All dishes may contain traces of Gluten. Please check with your waiter for more details

PLANET SPICE EXCLUSIVES

(All Chef's own special recipe)

BIHARI

Cooked with fresh ginger, tamarind, jeera, green chilli, spring onions (fairly hot)

CHICKEN £8.50 LAMB £9.25 KING PRAWNS £12.95

CHICKEN RUCHITHA **£8.50**

Fairly hot curry, cooked with strips of charcoal flamed grilled chicken or lamb with mushroom and potatoes

LAMB RUCHITHA **£9.25**

Fairly hot curry, cooked with strips of charcoal flamed grilled lamb with mushrooms and potatoes

CREAMY PATHIA (CHICKEN OR LAMB) **£7.95**

Tasty, sweet & sour dish in a creamy sauce

BALTI CHAT POTHY (CHICKEN OR LAMB) **£8.95**

Cooked in a special Balti sauce with onion, red pepper, garlic, coriander & topped with fried potato & green chilli (hot)

BALTI KHAN SUPREME **£8.50**

Minced meat & chicken tikka, cooked in a Balti sauce

BALTI PESHWARI (CHICKEN OR LAMB) **£8.50**

BALTI MAKHANI (CHICKEN OR LAMB) **£8.50**

Mild to medium dish, cooked in a creamy Balti sauce

BILASHI (CHICKEN OR LAMB) **£8.75**

Cooked with fresh garlic, onion, coriander & various herbs & spices in a special home-made Bhuna sauce (fairly hot)

DAWAT (CHICKEN OR LAMB) **£8.75**

Cooked in a medium hot special Bangladeshi sauce & topped with crispy fried potatoes

NASHILEE (CHICKEN OR LAMB) **£8.50**

A favourite with the ladies, this dish is cooked in an exotic sauce with red wine added for a unique flavour

RED MIST (CHICKEN OR LAMB) **£8.50**

Garlic & tomato-based, this dish is prepared in a medium strength sauce with the finest red port

MURG SAGRANA **£8.95**

A exceptional chicken dish unique to Planet Spice, cooked with cream and mild spices. This mild dish is prepared specially for weddings

KATMANDU (CHICKEN OR LAMB) **£9.25**

Cooked with fresh green chilli, lemon juice, onions. Medium dry dish but beware its really hot!

BENGAL MACHLEE **£11.25**

A lightly spiced fish in a fairly thick sauce cooked with coriander, mixed spices and Bangladeshi tanna beans

MASS BHUNA (SALMON) **£12.95**

Highly flavoured salmon fish cooked with fresh coriander leaves, tomatoes, green peppers & various herbs & spices in a medium Bhuna sauce

REZELA

A classic example of a ceremonial dish made with onion, red pepper, tomato, herbs & aromatic spices!

CHICKEN **£8.50**

LAMB **£8.95**

KING PRAWN REZELA **£12.95**

GREEN MASSALA SPECIAL

Fairly hot, tangy sauce made from fresh puréed coriander, tamarind, mint, garlic, green chilli & herbs

CHICKEN **£8.75** **KING PRAWN** **£12.95**

LAMB TIKKA **£9.25**

LAMB SHANK **£11.95**

Lamb shank is a very spicy dish cooked with chefs own recipe

TIGER BY THE SEA **£13.50**

Whole king prawns cut in half and cooked in a pan with a variety of spices and a medium thick sauce, highly aromatic flavours

TANDOORI SPECIAL GRILL DISHES

All Tandoori dishes are accompanied by fresh green salad
& cooked in an Indian clay oven

CHICKEN TIKKA	£8.25
Diced boneless chicken marinated, mildly seasoned & cooked over charcoal	
TANDOORI CHICKEN	£8.25
Spring chicken marinated in yoghurt with delicate herbs & spices, then barbecued over flaming charcoal on skewers	
LAMB TIKKA	£9.25
Diced boneless lamb marinated, mildly seasoned & cooked over charcoal	
PANEER TIKKA 	£8.95
Diced Indian cheese marinated in yoghurt with spice & herbs & delicately grilled in a tandoori clay oven. Served on a sizzling iron platter	
CHICKEN SHASHLIK	£10.25
Marinated diced chicken grilled on skewers in the clay oven with tomato, onions & capsicum	
LAMB SHASHLIK	£10.75
Marinated diced lamb grilled on skewers in the clay oven with tomato, onions & capsicum	
TANDOORI SPECIAL MIXED GRILL	£11.25
Our presentation of a Tandoori mixed grill, which consists of a piece of Tandoori chicken, pieces of lamb & chicken tikka & sheek kebab	
TANDOORI KING PRAWN	£12.95
King sized prawns marinated & spiced, then cooked over charcoal on skewers	

HOUSE SPECIALITIES

TABOO-E-SPICE (fairly hot)	£7.95		
Mixture of meat, chicken & mince meat cooked in a fairly hot spice			
BONOFUL (CHICKEN OR LAMB)	£8.25		
Cooked in a mild and fruity creamy sauce			
BUTTER (CHICKEN OR LAMB)	£7.95		
Marinated then roasted in a clay oven, cooked in selected spices, butter, nuts & cream			
CHICKEN OR LAMB TIKKA MASSALA (mild)	£8.25		
Diced boneless barbecued chicken, cooked in a delicately flavoured sauce with cream			
SHATHKORA (CHICKEN OR LAMB)	£8.75		
Lightly spiced curry cooked with the Shathkora fruit, which comes from Bangladesh & gives the dish its unique flavour			
NAGA (CHICKEN OR LAMB)	£8.25		
Cooked in hot naga chilli sauce, with herbs & spices			
KEEMA ALOO	£8.25		
Minced meat with potato cooked in a medium hot dry base curry sauce			
PLANET SPICE SEAFOOD COCKTAIL	£9.95		
Mixed with herbs & spice, very tasty!			
SHASHLIK MASSALA (CHICKEN OR LAMB)	£10.50		
Grilled with onion, pepper & tomato, cooked in an exotic massala sauce for maximum flavours			
KEBAB-E-COCKTAIL	£11.95		
Consisting of lamb tikka, chicken tikka, sheek kebab & tandoori chicken cooked in a special medium rich sauce			
TANDOORI KING PRAWN MASSALA	£12.95		
Roasted in a Tandoori oven, cooked in a specially prepared, delicately flavoured sauce with cream			
JALFREZI 			
Jalfrezi dishes are cooked in a thick hot sauce with onion, red pepper green chilli & fresh coriander			
VEGETABLE 	£6.50	KING PRAWN	£12.95
PRAWN	£8.50	CHICKEN TIKKA	£8.50
		LAMB TIKKA	£9.25

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TRADITIONAL FAVOURITES

VEGETABLE V	£6.25	KING PRAWN	£11.95
CHICKEN	£6.95	CHICKEN TIKKA	£7.95
LAMB	£7.95	LAMB TIKKA	£8.95
PRAWN	£7.95		



KORMA

Very mild, cooked with coconut powder, cream & fresh herbs

MALAYAN

Mild, flavoursome dish cooked with pineapple & cream

BHUNA

A fairly thick curry cooked with onions, green peppers, tomatoes & coriander

ROGAN

Medium hot sauce enhanced with tomatoes & green herbs

DUPIAZA

Chunks of onion, red pepper & coriander cooked in a medium dry base sauce

PATHIA

Sweet & sour hot curry cooked with fresh green pepper, onion, coriander & tomato

DANSAK

Fairly hot, sweet & sour curry, with the addition of lentils

CEYLON

Fairly hot curry with coconut powder

MADRAS

Hot curry flavoured with fresh lemon juice

VINDALOO

Very hot curry, strongly flavoured, cooked with potato

CHILLI MASSALA

Very, very hot curry made with a blend of freshly chopped green chilli, tomato, onions & spices

KADU

Sweet pumpkin cooked Bangladeshi style in a medium sauce with coriander & fenugreek

SAAGWALLA

Medium spiced curry cooked with spinach, garlic, onion & fresh chopped coriander

BIRYANI DISHES

Cooked together with basmati rice & served with a separate portion of vegetable curry

VEGETABLE BIRYANI V	£7.95	CHICKEN TIKKA BIRYANI	£10.25
CHICKEN BIRYANI	£8.95	LAMB TIKKA BIRYANI	£10.95
MEAT BIRYANI	£9.95	PERSIAN GATA BIRYANI	£11.50
PRAWN BIRYANI	£9.95	SPECIAL MIXED BIRYANI	£11.50
		KING PRAWN BIRYANI	£12.95

BENGAL SPECIALS

KORAH: Marinated in yoghurt with garlic, ginger & aromatic spices, served in a hot iron korahi

VEGETABLE V	£6.50	KING PRAWN	£12.95
CHICKEN TIKKA	£8.50		
LAMB TIKKA	£9.25		
PRAWN	£8.75		

GARLIC SPECIALS

Medium hot curry, highly flavoured with garlic & fresh herbs, served in a hot iron dish

KING PRAWN	£12.95	LAMB TIKKA	£9.25
		CHICKEN TIKKA	£8.50

BALTI SPECIALS

Full of aromatic spices, it is simple & yet complex in its flavours

VEGETABLE V	£6.50	KING PRAWN BALTI	£11.95
CHICKEN	£7.25	CHICKEN TIKKA BALTI	£8.75
MEAT	£8.25	LAMB TIKKA	£9.25
PRAWN	£8.25		

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VEGETARIAN SIDE DISHES V

These dishes are delicately spiced and cooked in a dry base with fresh herbs & coriander

MIXED VEGETABLE BHAJI	£3.75	TARKA DALL (lentils)	£3.75
MUSHROOM BHAJI	£3.75	SAAG DALL (spinach & lentils)	£3.75
CAULIFLOWER BHAJI	£3.75	ALOO CHANA (potato & chickpeas)	£3.75
SAAG BHAJI (spinach)	£3.75	CHANA MASSALA (chickpeas)	£3.75
BHINDI BHAJI (okra)	£3.75	SAAG PANEER (spinach & cheese)	£3.95
BENGAL ALOO (potato)	£3.75	MOTTER PANEER (peas & cheese)	£3.95
ALOO GOBI (potato & cauliflower)	£3.75	BRINJAL BHAJI (aubergine)	£3.95
SAAG ALOO (potato & spinach)	£3.75	KADU BHAJI (sweet pumpkin)	£3.95

RICE DISHES

BOILED RICE	£2.75	COCONUT RICE	£3.50
PILAU RICE	£2.95	PINEAPPLE RICE	£3.75
MUSHROOM PILAU	£3.75	SPECIAL RICE	£3.75
VEGETABLE PILAU	£3.75	LEMON RICE	£3.75
EGG PILAU	£3.75	KEEMA PILAU (minced meat)	£3.95

NAN & ROTI

NAN (leavened bread)	£2.50	KEEMA NAN (stuffed with minced meat)	£3.25
PESHWARI NAN (stuffed with dry fruit & coconut)	£2.95	CHEESE & GARLIC NAN	£3.25
CHEESE NAN	£2.95	STUFFED PARATHA	£2.95
ONION KULCHA (stuffed with onions & vegetables)	£2.95	PARATHA (thick bread pan fried with butter)	£2.50
GARLIC NAN	£2.95	TANDOORI ROTI	£2.50
GARLIC & CHILLI NAN	£2.95	CHAPPATI (thin bread made from wholewheat flour)	£1.50

SUNDRIES

PAPADUM	£0.70	INDIAN PICKLES (per person)	£0.75
SPICY PAPADUM	£0.75	RAITHA (cucumber or onion)	£1.95

ENGLISH/INTERNATIONAL CUISINE

PLANET SPICE LASAGNE Italian pasta, with bolognese & béchamel sauce	£5.50
GOODNESS ME CHAR-GRILLED CHICKEN With salad or chips	£5.95
COD & CHIPS	£5.95
ROASTED HALF CHICKEN With salad or chips	£6.75
CHICKEN NUGGETS WITH CHIPS	£5.25
CHILLI CON CARNE (INDIAN STYLE)	£5.25

All prices include VAT

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APERITIFS

Campari	£2.50
Cinzano Bianco	£2.50
Martini Sweet, Dry & Bianco	£2.50
Harveys Medium Dry Sherry	£2.50
Tio Pepe Dry Sherry	£2.50
Dubonnet	£2.50
Port	£2.50

LIQUEURS

Benedictine	£2.75
Sambuca	£2.50
Cointreau	£2.75
Drambuie	£2.75
Tia Maria	£2.75
Amaretto Disaronno	£2.75
Baileys	£2.75
Tequila	£2.75
Jagermeister	£3.50
Grand Marnier	£2.75
Limoncello	£2.75

SPIRITS

Jack Daniels	£2.75
Black Label Whisky	£2.75
Whisky	£2.75
Gin/Bombay Sapphire	£2.50
Captain Morgan's Rum	£2.50
Vodka	£2.50
Bacardi	£2.50
Malibu	£2.50
Southern Comfort	£2.50
Archers	£2.50
Pimms	£2.50
Pernod	£2.50

BRANDIES

Remy Martin	£2.95
Martell	£2.75
Courvoisier	£2.75

BEERS AND CIDERS

Kingfisher (Indian Lager) (Pint)	£4.25
Kingfisher (Indian Lager) (Half Pint)	£2.40
Cobra (Indian Lager) (Pint)	£4.25
Cobra (Indian Lager) (Half Pint)	£2.40
Guinness (Bottle)	£2.85
Cobra No Alcohol (Bottle)	£2.85
Bangla Beer (Bottle) 660ml	£4.75
Bitter - Old Speckled Hen (Bottle)	£3.70
Magners Cider (Bottle)	£3.95
Strongbow Cider	£3.20
Budweiser (Bottle)	£3.20
Smirnoff Ice	£3.20
WKD (Bottle)	£3.20
Kopparberg	£3.95

MINERAL WATER

Still or Sparkling 750ml	£3.50
Still or Sparkling 330ml	£1.50

COLD DRINKS AND FRUIT JUICES

Lemonade	£1.85	Appletiser	£2.05
Coca Cola - Bottle 330ml	£2.05	Tonic Water	£1.50
Coca Cola Diet - Bottle 330ml	£2.05	Canada Dry	£1.50
Mango Juice	£1.85	Soda Water	£1.50
Orange Juice	£1.85	Bitter Lemon	£1.50
Pineapple Juice	£1.85	J20	£2.50
Cranberry Juice	£1.85		

Why not start your evening with your own mini bottle of delicious Prosecco?
Enough for two small glasses.

HOUSE WINES

		Glass 175ml	Glass 250ml	Bottle
1	Pinot Grigio - La Riva ITALY	£3.95	£4.95	£14.95
2	Sauvignon Blanc, Tres Altas SPAIN	£3.75	£4.75	£13.95
3	Medium Rosé - Zinfandel, Cougar's Moon, CALIFORNIA	£3.95	£4.95	£14.95
4	Merlot - Villa Rosa CHILE	£3.95	£4.95	£14.95
5	Tempranillo - Tres Altas SPAIN	£3.75	£4.75	£13.95

WHITE WINES

6	Sauvignon Blanc, Aroha Bay, Marlbor'gh NEW ZEALAND The Kiwi cracker - cuts through curry like a knife!	£18.50
7	Chardonnay, Richmond Ridge AUSTRALIA Loads of up-front flavour - a great all-rounder with a splash of Semillon in the blend.	£15.50
8	Piesporter, Michelsberg GERMANY A lick of lively acidity cuts through our hotter curries perfectly.	£15.50
9	Muscadet, Chateau Cleray FRANCE A lovely dry wine, full of fruit and positively fizzing with energy.	£18.95
10	Chenin Blanc, Boars Kloof SOUTH AFRICA The perfect curry wine! Just off-dry, with a lick of food-friendly acidity. Excellent all-rounder.	£14.95
11	Chablis, Larme d'Or FRANCE Elegant and gentle - perfect with less hot dishes.	£22.50

RED WINES

12	Cabernet Sauvignon, San Perito CHILE A great all-rounder good with more lively curries.	£14.95
13	Shiraz/Cabernet, "Richmond Ridge" AUSTRALIA Juicy and generous - works well with Jalfrezi.	£15.50
14	Pinotage, Rocheburg SOUTH AFRICA Rich and robust with plenty of spice and velvety fruit.	£16.95
15	Malbec, Astruc FRANCE Big, strong flavours with nice sweet finish.	£16.95
16	Cotes du Rhone, "Les Fleurs" FRANCE Big, powerful heavy-weight - will stand up to the hottest curry!	£19.95
17	Rioja Reserva, Cerro Anon SPAIN Rich and ripe, with real power in every glass. Definitely our best red.	£22.50

SPARKLING & CHAMPAGNE

18	Sparkling Rosé, Grandial FRANCE	£14.95
19	Prosecco Vispo Allegro ITALY	£19.95
20	Champagne, Moet et Chandon FRANCE	£49.95