

RICE

45. Pulao Rice £2.25

Saffron flavored basmati rice

46. Steamed Rice £1.95

Steamed basmati rice

47. Lemon Rice £2.75

Lemon juice seasoned with mustard seeds & curry leaves.

48. Tamarind Rice £2.75

Tamarind pulp simmered with spices and seasoned

49. Dum Biryani

Chicken £7.95, Lamb £8.95

Chunks of chicken [or] Lamb cooked with hand made spices.

BREADS

50. Naan £1.95

51. Chilli / Garlic naan £2.10

52. Peshwari naan £2.25

53. Keema naan £2.50

54. Tandoori Roti £1.95

ACCOMPANIMENTS

55. Pappodoms £0.50

56. Rice crackers £0.50

57. Raitha £1.20

58. Green salad £1.75

59. Mango chutney £0.50

60. Mixed pickle £0.50

DESSERT

61. Shrikhand £2.95

62. Carrot Halwa £2.50

63. Chocolate Samosa £1.75

64. Tub of Pistachio or Almond Kulfi Ice cream £4.95

Myristica
WITH PASSION FROM INDIA

**DON'T MISS
BRISTOL'S MOST
SUMPTUOUS INDIAN
DINING EXPERIENCE**

**FINE INDIAN
DINING FOR REAL
FOOD LOVERS**



HOME DINING

Delivery within 3 miles of the city centre is free of charge
(minimum order £10)

Delivery over 3 miles of the city centre is £5
(minimum order £20)

Myristica
WITH PASSION FROM INDIA

14 KING STREET BRISTOL BS1 4EF TEL: 0117 927 2277
WEB: WWW.MYRISTICA.CO.UK

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STARTERS

1. Prawn 65 £4.95

Black tiger prawns dipped in spicy batter of gram flour, corn flour & chilli powder and deep fried.

2. Rabbit Varuval £4.95

Chunks of Rabbit meat tossed with onion & chillies.

3. Murgh Malai tikka £3.95

Grilled corn fed chicken breast with garlic, crushed peppercorns and finished with cream.

4. Lamb Chappli kebab £4.95

Minced lamb patties made with cinnamon, chilli flakes, garlic, and dry coriander and chopped onion.

5. Boti kebab £5.45

Chunks of lamb meat is traditionally marinated in spiced yogurt and cooked over hot charcoal embers.

6. Assorted Pakoras £3.95

Made of finely shredded onions, potatoes, aubergines & spinach dipped in spicy batter & deep fried. (v)

7. Kaju Malai Roll £3.95

Mashed potatoes, mixed veg, cashew and paneer with green chilli, ginger rolled with crumbs and deep fried. (v)

8. Chilly Panner £3.95

Indian style Cottage Cheese, sautéed lightly in soy sauce, white wine and finished with peppers and spring onions. (v)

9. Veg Samosa £2.95

Mixed vegetables sautéed and encased in a triangle pastry.

10. Veg spring rolls £2.95

Crispy pastry wrapped with mixed veg deep fried.

MAIN COURSE

TANDOORI DISHES

11. Chicken Shaslik £6.95

Supreme of chicken flavoured with cumin and rock salt, skewered with cube of onion and peppers.

12. Tandoori Chicken £6.95

The classic grilled chicken marinated in traditional spices perfumed with mustard oil and fenugreek leaves.

13. Chicken Tikka £5.95

Tandoori grilled chunks of boneless chicken Flavoured with chilli powder, cumin and rock salt.

14. Lamb Shish Kebab £4.95

Skewered minced lamb wrapped in aromatic spices, ginger and coriander.

15. Organic Black Cod £8.95

Fillet of Cod marinated with crushed chilli flakes, dry coriander, chopped ginger, garlic, garam masala and char grilled.

16. Sweet Potato & Goat Cheese Kebab £4.95

Sweet Potato and goat cheese with spices cooked on charcoal. (v)

17. Khumb Pudhina Tikka £3.95

Mushroom stuffed with potatoes sautéed with traditional pickle spices & mint, grilled golden on an open fire grill. (v)

LAMB DISHES

18. Lamb Rogan Josh £8.95

Spring lamb curry cooked with blended spices, herbs and yogurt.

19. Gosht- do-Pyaz £8.95

Delicious lamb stew invented by the Mullah Do-Piaza the renowned and celebrated cook at the Mughal Emperor Akbar's court.

20. Lamb Bhuna £8.95

Baby lamb cooked with a mélange of spices, in a rich sauce.

21. Lamb/Chicken Vindaloo £8.95

Traditionally from Goa! Tender pieces of lamb or chicken slow cooked with hot fresh green and red chillies

22. Saag Gosht £8.95

Diced lamb cooked with spinach puree blended with spices

23. Lamb Dhansak £8.95

Tender lamb cooked with lentils with blend of garam masala and fresh ginger.

CHICKEN DISHES

24. Chicken Tikka masala £7.95

Where the humble tikka masala varies from one home to another, we present our own exclusive recipe of succulent chicken tikka in masala

25. Baby Spinach Chicken £7.95

Diced chicken cooked with baby spinach blended with exotic spices.

26. Pista Murgh Korma £7.95

Succulent of chicken cooked in a korma style sauce then added with pistachios and saffron.

27. Dhaba Chicken £7.95

A popular rural Indian chicken curry made with onion. Tomatoes and fresh coriander.

28. Pepper Chicken Chettinad £7.95

Chunks of chicken cooked with roasted blend of fennel, peppercorn and curry leave.

29. Chicken Jhal Fraise £7.95

Succulent chicken cooked in medium spice & tossed with bell peppers.

Karahi Dishes

30. Chicken £7.95

31. Lamb £8.95

32. Prawn £8.95

This is North West frontier style of cooking using chopped ingredients and coarsely crushed spices, stir fried with diced peppers.

SEAFOOD DISHES

33. Halibut Tail Curry £8.95

Cubes of Halibut cooked with onions & tomatoes in lime & coconut Flavoured curry.

34. Madras Fish Curry £7.95

Fillet of tilapia cooked in a spicy sauce with garlic, tamarind and curry.

35. Jhinga Hara Pyaz £8.95

Tiger prawn cooked in onion masala with julienne of ginger, bell peppers and finished with spring onion.

36. Roasted Calamari £7.95

Baby squid sautéed with diced onion, pepper, black pepper, ginger, garlic and chilli.

VEGETARIAN DISHES

37. Handi Vegetable £3.95

Asparagus, baby corn, broccoli, zucchini, bell peppers and mushrooms tossed in a kadhai masala with finished with coriander

38. Saag Bhaaji £3.95

Freshly chopped spinach lightly curried with garlic, tomatoes and ground spices.

39. Okra Stir Fry £4.95

Okra tossed with cumin, ginger and fresh coriander and finished with mango powder.

40. Mushroom Hara Pyaz £4.95

Button mushroom and spring onion tossed in a masala of onion & tomatoes

41. Baigan Aloo £3.95

Baby aubergines & potatoes cooked with fresh ground cumin seeds, and lightly spiced.

42. Bombay Aloo £3.95

Baby potatoes cooked with fresh ground cumin seeds, and lightly spiced.

43. Dhal Bhukara £3.95

Black lentils, kidney beans & gram dhal cooked overnight in tandoori oven, and finished in fresh cream.

44. Tarka dhal £3.95

Lentils cooked seasoned with chopped garlic & red chilli