



Hollies Hill, Stourbridge Road
Belbroughton, DY9 9TX
Tel: 01562 730 499

Five Spice
BANGLADESHI
TANDOORI CUISINE

FINE DINING

**TAKEAWAY AND
DELIVERY MENU**

OPENING HOURS

Monday - Thursday: 5.00pm till 12 Midnight
Friday & Saturday: 5.00pm till 12.30am
Sunday: 1.00pm till Late

Takeaway Service • Home Delivery Service

Free Delivery for orders over £20.00 to the following areas:
Fairfield, Romsley, Hagley, Clent, Belbroughton

Free Delivery for orders over £30.00 to the following areas:
*Catshill, Bromsgrove, Broome, Pedmore, Rubery, Dodford
Hagley Green, Lickey End, Burcot*

Orders under delivery amount subject to £2.50 delivery fee.
Please ask a member of staff for further details.

10% DISCOUNT
on collection orders

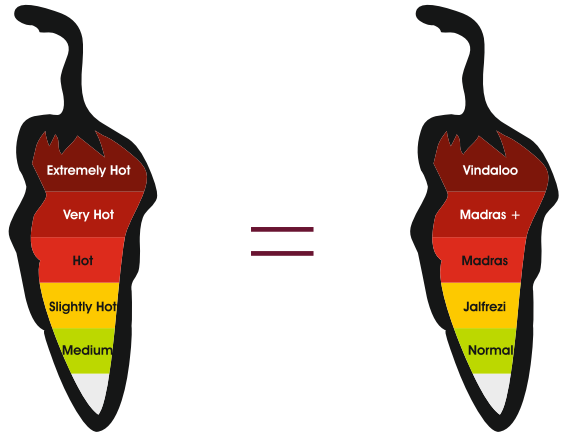


B E S P O K E S E R V I C E S

Bespoke Outside Catering for any occasion from
20 to 200 people, tailored to your needs.
Equipment Hire • Venue Hire for Large Parties



Five Spice Heat Meter



Five Spice Meter

Comparison Meter

Please Note: that any dish can be served to suit taste.
Ask a member of staff.



Please do not forget to leave us a review after your visit.

We are Open for Sunday Lunch

From 12 Noon till Late. A la carte menu available.

Sunday Buffet is available from 1.00pm till 8.00pm

Adults **£10.95** Children (under 1.2m) **£3.95**

Extra items with dishes will be charged:

Any extra vegetable +£0.50 each

Chicken/Lamb/Prawn +£1.50 each

King Prawn/Seafood +£2.50 each

Welcome to...



FINE DINING

Five Spice is a Bangladeshi restaurant incorporating cuisine from around the Indian subcontinent combining local British produce.

Clientele can enlighten their experience of exotic flavours set in elegant countryside surroundings. Five Spice will always provide an exhilarating service with a little panache and fine dining experience to leave your taste buds tingling.

Our Master Class of chefs with award winning accolades will create something out of the ordinary with the freshest of ingredients fused together with complementing spices and exotic flavours.



Excellence Award
2014



WINNER
WEST MIDLANDS
REGION 2015

We are very proud to announce that we have been awarded a Certificate of Excellence 2014 by TripAdvisor, which is given to businesses that consistently earn high ratings from TripAdvisor reviewers. A big thank you to all of our lovely customers for your kind reviews on Trip Advisor. Please do not forget to give us a review after your visit.

Our restaurant was recognised at the recent The Guild of Bangladeshi Restaurateurs Award where we won the Excellence Award for 2014.

We have recently won the MasterChef Winner West Midlands Region 2015 Award.

Please Note: If you require a dish which is not listed on our menu, please ask a member of staff who will be more than happy to help.

Drinks Policy

We are a fully licensed bar however you are welcome to bring your own alcoholic drinks in moderation with a corkage charge of £1.25 per person. Soft drinks are strictly not allowed on the premises.

drinkaware

ALLERGY AWARENESS

Some of our menu items contain allergens including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin.

PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION

REFER TO BACK PAGE FOR CHILLI KEY

Traditional Starters

Tandoori Chicken	3.95
Chicken Tikka	3.25
Lamb Tikka	3.95
Sheek Kebabs	3.50
Tandoori Mix	4.95
<i>Mix of Chicken Tikka, Lamb Tikka, Sheek Kebab and Tandoori Fish</i>	
Tandoori Fish	3.50
Tandoori King Prawns	5.95
Vegetable Somosa	2.95
Lamb Somosa	3.50
Onion Bhaji	2.95
Chicken Pokora	3.50
Mushroom Pokora	2.95
Garlic King Prawn	5.95
King Prawn Puri	5.95
Prawn Puri	3.50
Prawn Cocktail	3.25

Exclusive Starters

Kebab Platter <i>(for 2 people)</i>	8.95
<i>A scrumptious selection of mixed meat appetisers served on a sizzling hot iron skillet. A must for the epicure.</i>	
Vegetable Platter <i>(for 2 people)</i>	6.95
<i>A selection of tempting vegetable starters. A starter to challenge your taste buds.</i>	
Fish Platter <i>(for 2 people)</i>	9.95
<i>A selection of individually prepared tantalising seafood delicacies served on a sizzling, hot iron skillet. A must for the adventurous seafood diner.</i>	
White Chicken Tikka	3.95
<i>Tender chicken fillets marinated in yoghurt, cream, cardamom seeds and cheese, delicately grilled in a clay oven.</i>	
Karahi Kebab 🍴	4.95
<i>Exquisite sheek kebab cocktail served in a sizzling iron skillet with fried onions, peppers, a hint of ginger and roasted garam masala.</i>	

Sizzling Chicken	3.95
<i>Fillet strips of chicken stir fried with peppers, coriander, sweet chilli and onions then served on a sizzling iron skillet.</i>	
Special Stir Fry 🍴	4.95
<i>A mix of sheek kebab, chicken tikka, lamb tikka stir fried with onions, sweet & spicy sauce.</i>	
Minty King Prawn	4.95
<i>On the shell king prawns marinated with garlic, turmeric and mint then sautéed with light spices, honey, onions and a touch of cream giving it sweet and minty flavour.</i>	
Salmon Tikka	4.95
<i>Delectable Scottish salmon, subtly marinated in tantalising spices, tenderly baked in a clay oven.</i>	
Quorn Mince Puri	3.50
<i>Minced Quorn stir-fried with Tomatoes and onion, infused with delicate spices creating a dry sauce served with light deep fried bread.</i>	
Mango Paneer Chilli 🍴	3.95
<i>Strips of paneer (Indian cheese) stir-fried with fresh green chillies, spring onions and peppers in a mango chilli relish.</i>	
Crispy Stuffed Fritters with Chicken	4.95
<i>Chicken marinated with subtle spices then wrapped with papads and deep fried giving it a crispy texture.</i>	
Crispy Stuffed Fritters with Panner & Peas	3.95
<i>Paneer and peas sautéed with onions, cumin and light spices then wrapped with papads and deep fried giving it a crispy texture.</i>	
Roasted Paneer, Broccoli and Cauliflower	3.50
<i>Cubes of paneer, fresh broccoli and cauliflower marinated with exotic spices and roasted in the oven. Sprinkled with lime juice and garnished with fresh coriander and chat masala.</i>	
Tandoori Lamb Chops	4.95
<i>Succulent Lamb chops marinated in tandoori spices, flame grilled in a tandoori oven.</i>	
Goan Paneer Salad	3.50
<i>Roasted Indian cottage cheese, plum tomatoes, baby potatoe, cucumber and chick peas tossed in extra virgin olive oil and coriander dressed with mango sauce.</i>	

Indian Bread

Nan	1.95
Garlic Nan	2.30
Mushroom Nan	2.30
Garlic and Cheese Nan	2.60
Garlic Cheese Chilli Nan	2.95
Keema Nan	2.95
<i>Spiced mince lamb</i>	
Coriander Nan	2.60
Peshwari Nan	2.95
<i>Sweet with coconuts and almonds drizzled with golden syrup and sesame seeds.</i>	
Tandoori Roti	1.50
<i>Clay oven baked wheat bread</i>	
Stuffed Paratha	2.95
<i>Light puffy pastry type bread stuffed with vegetables or minced meat.</i>	
Chapatti	1.50

Children's Dishes

Chicken Nuggets and Chips	5.95
Fish Fingers and Chips	5.95
Chicken Kurma	5.95
Chicken Tikka Massala	5.95
Balti Chicken	5.95

Extras

Papadoms <i>Served with chutneys</i>	0.95
Onion Salad or Mint Sauce	0.50
Mango Chutney	0.75
Pickles <i>Lime, Chilli or Mixed</i>	0.75
Raita <i>Delicious yoghurt preparation</i>	1.95

Rice Selection

Natural Basmati Rice	1.95
Pilau Rice	2.25
<i>Special aromatic basmati rice cooked with house recipe.</i>	
House Rice	3.25
<i>Basmati rice cooked with chicken, prawn, peas and ginger</i>	
Lemon Chilli Fried Rice 🍴	2.50
<i>Natural basmati rice fried with fresh chilli and lemon</i>	
Mushroom Pilau Rice	2.50
Vegetable Pilau Rice	2.50
Egg Fried Rice	2.50
Sweet Coconut Rice	2.50
Chips	1.95

Traditional Dishes

Bhuna

Cooked in a thick spicy sauce with onions, tomatoes and green herbs. Medium hot. A semi dry dish.

Rogan

Medium hot dish cooked with green peppers tomatoes and onions. Served in a thick, spicy sauce.

Jalfrezi

A spicy dish cooked with a base of onions, methi and various spices, topped with fresh green chillies.

Madras

Hot dish cooked in a hot juicy sauce with fresh green herbs and spices.

Dhansak

Cooked with a beautiful combination of spices, lentils, lemon juice and pineapple producing a sweet, sour and slightly hot taste.

Pathia

A traditional hot, sweet and sour dish, prepared with fresh garlic, chillies and onions.

Kurma

A delicate preparation with cream and mild spices, producing a rich creamy mild texture.

Chicken	6.95
Lamb	7.95
Chicken Tikka	7.50
Tandoori Chicken	7.50
Prawn	6.95
King Prawn	11.95

Vegetarian Side Dishes

Bombay Aloo	Spicy potatoes	3.50
Tarka Dhal	Mixed lentils with fried garlic	3.50
Sag Bhaji	Stir fried spinach with garlic and turmeric	3.50
Baingun Bhaji	A traditionally cooked aubergine delight	3.50

Vegetarian Selection

Chana Dhal with Kidney Beans	5.95
A delicious and healthy dish cooked with large split lentils and kidney beans in Five Spice special sauce.	
Mattar Paneer	5.95
Roasted Indian cottage cheese cooked with peas, diced onions, garlic and ginger in a flavoursome sauce.	
Shabji Garlic Chilli	6.95
Assorted vegetables extensively prepared with fresh garlic and chillies in a lingering piquant sauce.	
Quorn Tikka Masala	5.95
Fillets of quorn marinated in tantalising spices and tenderly baked in a clay oven, then delicately blended in an elusive tangy cream sauce.	
Vegetable Masala	5.95
Assorted fresh vegetables delicately blended in an elusive tangy cream sauce.	
Karahi Mixed Vegetable	5.95
Selected vegetables moderately spiced and cooked with diced onions, peppers and herbs in a thick karahi sauce. Served in a sizzling karahi.	
Quorn Jalfazi	6.95
A spicy dish cooked with mince quorn, strips of onions, methi and peppers, topped with fresh green chillies.	
Bengali Aubergine and Broccoli Bhuna	6.95
Broccoli and aubergine marinated in Five Spices and cooked in a flavoursome bhuna sauce.	

Tandoori Delicacies

These dishes are grilled in a charcoal-fired clay oven. Served with home-made chick pea & potato sauce and salad dressing.

Chicken Tikka	7.95
Supreme breast of chicken infused with a special 'tikka' marinade, flame grilled in tandoori. The McCoY of the tandoori specialities!	
Tandoori Chicken (Half)	7.95
The world famous dish of tender spring chicken marinated in fresh ground spices and yoghurt, roasted in tandoori.	
Chicken Tikka Shashlick	8.95
Succulent pieces of finely seasoned chicken, barbecued to perfection and served with roasted onions, peppers and tomatoes.	
Chicken Tikka Garlic Mushrooms	8.95
Barbecued cubes of marinated chicken stir fried with garlic and mushrooms.	
Salmon Tikka	9.95
Delectable Scottish salmon, subtly marinated in tantalising spices and tenderly baked in a clay oven.	
Tandoori Fish	7.95
Supreme fillet of pangash infused with a special 'tikka' marinade, flame grilled in tandoori.	
Deluxe Mix Grill	11.95
An assortment of tandoori delicacies, consisting of tandoori chicken, lamb chop, chicken tikka, sheek kebab and tandoori king prawn.	

European Dishes

Fried Chicken and Chips	7.95
Scampi and Chips	7.95
Mushroom Omelette & Chips	6.95
Chicken Omelette & Chips	7.95
Steak and Chips	11.95

Biryani Dishes

Served with a separate dish of mixed vegetable curry.

Chicken Biryani	7.95
Basmati rice, cooked with cubed pieces of chicken.	
Lamb Biryani	8.95
Basmati rice, cooked with cubed pieces of lamb.	
Chicken Tikka Biryani	8.95
Tender pieces of chicken cooked with pilau rice.	
Vegetable Biryani	6.95
Special basmati rice, cooked together with several fresh vegetables and spices.	
Special Biryani	11.95
Tandoori king prawn, chicken tikka, tandoori chicken (boneless), cooked with saffron flavoured rice and spices.	

Balti Dishes

A beautiful combination of garlic, onions, tomatoes and spices to produce a rich balti sauce. Medium Hot.

Choose a vegetable from and your choice of meat/seafood to create your balti: **Sag, Mushrooms, Mixed Vegetable, Paneer or Aloo**

Chicken	6.95
Lamb	7.95
Chicken Tikka	7.50
Tandoori Chicken	7.50
Prawn	6.95
King Prawn	11.95

Signature Dishes

Tandoori Lamb Chops with Mushrooms🍄 11.95

Succulent frenched cutlet of Lamb Chops marinated in tandoori oven and tossed in a lightly spiced sauce. Served on a bed of fried mushrooms and onions on a iron skillet.

Zamir de Hash🍲 9.95

Fillet of duck strips sautéed in whole spices with onions, garlic, ginger, chilli, cumin powder, turmeric and curry leaves then cooked in orange sauce to give it a calming sweet flavour. Garnished with gram masala and fresh coriander.

Jumbo King Prawns with Butternut Squash🍲 13.95

Jumbo king prawns lightly spiced and cooked in turmeric, jeera, garam masala with butternut squash creating spicy yet sweet taste.

Potley Chicken🍲 8.95

Lightly spiced chicken breast filled with grated cheese and spinach, then rolled into a ball and served in a tangy sauce. Truly an exquisite meal!

Shagorana Stuffed Roasted Chicken🍲 9.95

Whole breast of chicken marinated overnight with five spice special mixed spice, garlic, ginger, peppercorns and curry leaves, stuffed with minced meat then slow roasted and cooked in a piquant thick sauce.

White Chicken Jalfrezi🍲 7.95

Tender chicken fillets cooked in yoghurt, with green herbs, onions and fresh green chillies. A very hot dish!

Sorisha Sea Bass🍲 11.95

Whole Sea bass filleted, delicately spiced then sautéed in olive oil in a light creamy sweet mustard sauce. Served on a bed of fried onions, capsicums and mustard seeds.

Salmon Malai with Vegetables🍲 11.95

Fillet of salmon marinated and grilled in the tandoor then drizzled with our sweet and creamy Malai sauce served with salad and tossed vegetables in spices.

Seabass Biran🍲 11.95

Whole Sea bass filleted and marinated with five spice biran spices, shallow fried with onions and peppers then served with salad and steamed Basmati rice.

Nykol Fish Curry🍲 11.95

Whole Sea bass fillets simmered in onions, green chillies, garlic, curry leaves and coconut milk creating a exotic creamy and spicy flavour. Garnished with coriander. A firm favourite from Southern India.

Maharaja Lamb🍲 15.95

(subject to availability unless pre ordered with a 48 hour notice)

Lamb shank marinated overnight with our exquisite spices, slow roasted then served in a thick medium sauce with a medley of garden vegetables.

Maharani Chicken🍲 9.95

Whole breast of chicken marinated overnight with light spices, coriander, garlic and parsley, stuffed with spinach and cheese then slow roasted and cooked in a light flavoured sauce and accompanied with lightly spiced garden vegetables.

Sizzling Duck Bhuna🍲 9.95

Marinated strips of tender duck grilled and cooked with diced onions, garlic, ginger and tomatoes in a medium thick sauce. Served on a hot sizzling iron skillet.

Chef's Specialities

Murgh Amdhani🍲 8.50

Succulent chicken tikka prepared in the tandoor and cooked in an exclusive mango cream sauce. A fruity, mild, creamy dish.

Chicken Tikka Shashlik Roshuni🍲 7.95

Tandoori roasted chicken tikka cooked with diced onions, tomatoes, fresh garlic and peppers in a thick sauce. Garnished with garlic flakes and coriander.

Lamb Tikka Shashlik Roshuni🍲 8.95

Tandoori roasted lamb tikka cooked with diced onions, tomatoes, fresh garlic and peppers in a thick sauce. Garnished with garlic flakes and coriander.

Chicken Tikka Masala🍲 7.95

This famous and popular dish is cooked to perfection using supreme breast of chicken infused with a special 'tikka' marinade, flame grilled in the tandoor and delicately blended in an elusive tangy cream sauce. A firm favourite of the nation!

Karahi Chicken Tikka🍲 7.95

Tender pieces of chicken tikka, moderately spiced and cooked with diced onions, peppers and herbs in a thick karahi sauce. Served in a sizzling ikarahi.

Karahi Gosht🍲 8.95

Tender cubes of lamb moderately spiced and cooked with green herbs served in a sizzling iron Karahi.

Tandoori King Prawn Masala🍲 14.95

Jumbo king prawns, tandoori roasted and delicately blended in an elusive tangy cream sauce.

North Indian Garlic Chilli Chicken Tikka🍲 7.95

A popular North Indian dish, extensively prepared with fresh garlic and chillies in a lingering piquant sauce.

North Indian Garlic Chilli Lamb🍲 8.95

A popular North Indian dish, extensively prepared with fresh garlic and chillies in a lingering piquant sauce.

Chicken Makhani🍲 7.95

Tandoori chicken cooked in a classic tomato sauce with butter ghee and cream.

Chicken Khairabadi🍲 7.95

Marinated chicken tikka, roasted in the tandoor then cooked with spicy potatoes, garlic, onions and coriander.

Lamb Khairabadi🍲 8.95

Slow cooked lamb cubes with spicy potatoes, fresh garlic and green chillies. Garnished with fresh green chillies and dried red chilli seeds.

Bengali Garlic Chilli Chicken🍲 7.95

Strips of tandoori roasted chicken tikka cooked in a spicy sauce with potatoes, fresh garlic and chillies. Garnished with fresh green chillies and dried red chilli seeds.

Shatkora with Lamb🍲 8.95

Unique tasting dish cooked using a shatkora, a lime like fruit exclusive to Sylhet, Bangladesh. Cooked with diced lamb, fresh herbs and spices, this dish is a culinary delight and something out of the ordinary!

Syhetli Naga Chicken Bhuna🍲 7.95

Chicken pieces cooked in a hot naga pickle in a bhuna style sauce, hot dish with a distinctive flavour.

Malai Naga Chicken Bhuna🍲 7.95

Chicken pieces cooked in a naga pickle in a bhuna style sauce with a hint of cream, medium dish with a creamy flavour.