

INDIAN &
BANGLADESHI



AUTHENTIC
FINE DINING

FIVE SPICE

BELBROUGHTON

COUNTRYSIDE & ALFRESCO DINING



WE ARE OPEN FOR SUNDAY LUNCH

From 12 Noon till 4.00PM

SUNDAY LUNCH SET MENU

2 Courses Adults £13.95 Children £7.95 (under 12)
3 Courses Adults £16.95 Children £9.95 (under 12)

Hollies Hill, Stourbridge Road, Belbroughton, DY9 9TX Tel: 01562 730 499 www.fivespiceonline.co.uk



FIVE SPICE

BELBROUGHTON

COUNTRYSIDE &
ALFRESCO DINING



Five Spice is a multi award winning 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.

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 restaurant therefore do not allow patrons to bring their own drinks.

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.

SIGNATURE STARTERS

Baingun Aloo Shashlick 4 95

Cubes of fresh aubergine, baby potatoes, onions and peppers, skewered in the tandoor with Five Spice tandoori spices. Suitable for vegans.

Reshmi Kebab with Egg 5 95

Lamb Mince mixed with five spice spices dipped in egg white and the shallow fried. Another favourite kebabs consumed in the streets of India and Bangladesh.

Spicy Chicken Tikka Strips 5 95

Chicken tikka strips stir fried in onions and peppers using a light touch of Naga. Giving it a scrumptious spicy kick.

Nawabi Lamb Chops 7 50

Succulent slow cooked lamb chops with garam masala, zeera and Five Spice spices.

Sizzling Chicken 5 95

Fillet strips of chicken stir fried with peppers, coriander, sweet chilli and onions.

Quorn Mince Puri 4 95

Minced Quorn stir-fried with tomatoes and onion, infused with delicate spices creating a dry sauce served with light deep fried bread. Suitable for vegans.

SHARING PLATTERS FOR 2

Kebab Platter 10 95

A scrumptious selection of mixed meat appetisers served on a sizzling hot iron skillet. A must for the epicure.

Vegetable Platter 9 95

A selection of tempting vegetable starters. A starter to challenge your taste buds.

Fish Platter 14 95

A selection of individually prepared tantalising seafood delicacies served on a sizzling, hot iron skillet. A must for the adventurous seafood diner.

Salmon Tikka 5 95

Delectable Scottish salmon, subtly marinated in tantalising spices, tenderly baked in a clay oven.

Mango Paneer Chilli 4 95

Strips of paneer (Indian cheese) stir-fried with fresh green chillies, spring onions and peppers in a mango chilli relish.

Aubergine & Coriander Fritters 4 95

Sliced aubergine pieces dipped in our lovely coriander batter and then shallow fried.

Jhinga Sag & Mushroom Puree 7 50

King prawns sautéed in traditional Bengali spices, onions, garlic with baby spinach and mushrooms. Served in a lightly puffed puree.

Saag Bhaji Fritters 4 95

Crispy, light, savoury and absolutely moreish, these crispy saag bhaji fritters are a must have! Thinly sliced onions and spinach are mixed and coated in a chickpea and corn flour batter. Suitable for vegans.

Indian Stuffed Pepper with

Red Chilli Lamb 6 95

Spicy Indian on stuffed pepper with a juicy red chilli lamb stuffing.

TRADITIONAL STARTERS

Chicken Tikka 4 95

Sheek Kebabs 4 95

Tandoori Fish 4 95

Tandoori King Prawns 6 95

Prawn Puri 5 95

Vegetable Somosa 4 50

Lamb Somosa 4 95

Onion Bhaji 4 50

Chicken Pokora 4 95

SIGNATURE DISHES

Railway Lamb Curry 13 95

Railway lamb curry comes from curries served on the railways in India to First Class passengers during the British Raj colonial era. Slow cooked lamb and potatoes with garlic, ginger, coriander and Five Spice spices, giving it an authentic flavour. Medium.

Spicy Handi Chicken with Green Beans 11 95

Pieces of chicken breast prepared in a traditional handi style cooking method using a mixed spices, onions, garlic and ginger with fresh green beans. This dish is traditionally with a more dry sauce giving it a strong spicy flavour. Slightly hot.

Chilli Duck Curry 14 95

Marinated pieces of tender duck cooked in a thick sauce with fresh green chillies, garlic and ginger with our exquisite spices, giving it a spicy warm taste. Hot.

Sizzling Duck Bhuna 14 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. Medium.

SIGNATURE SEAFOOD DISHES

Jhinga Jhal Naga 16 95

Large King prawn's pieces cooked with turmeric, garam masala, coriander, Bengali Naga spices, fresh red onions and fresh coriander. Giving it an authentic and madras strength flavour. Hot.

Salmon Ke Tengha 15 95

Salmon fillet cooked with fresh tomato, fresh lemon, garlic, coriander and turmeric, giving it a tangy authentic Bengali flavour. Mild.

Seabass Bengali Curry 15 95

An authentic flavoured fish dish with Seabass fillets cooked in a coriander, gram masala and green chilli infused sauce. A popular flavour in the Bengali tradition with a fusion of seabass fillet. Slightly Hot.

Spicy Handi Gosht with

Green Moong Dal 13 95

Pieces of lamb prepared in a traditional handi style cooked method using mixed spices, onions, garlic and ginger with green moong lentils. This dish is traditionally with a drier sauce for a strong spicy flavour. Slightly hot.

Bengali Red Lamb Curry 13 95

Lamb marinated overnight with our exquisite spices, cooked with red chillies, tomato and yogurt. A favourite from Eastern Bangladesh. Hot.

Lime Chilli Chicken Bhuna 11 95

Succulent breast chicken cooked with a lime coriander chutney in a bhuna style sauce with a hint chilli giving it a slightly warm taste. Slightly hot.

South Indian Lamb Chop Curry 15 95

Succulent lamb chops marinated in a lime & yoghurt paste, then cooked with black pepper, tomato, garlic and ginger spice mix. A dish that is enjoyed by the locals in the South East of India.

Seafood Tharkari 17 50

Seabass, salmon, cod and prawns marinated on olive oil, lime juice, garlic and ginger. Lightly spiced and cooked in turmeric, jeera, black pepper and Five Spice special seafood sauce. Medium.

Salmon Tikka 15 95

Delectable Scottish salmon, subtly marinated in tantalising spices and tenderly baked in a clay oven. Served with salad & a chickpea and potato sauce. Mild.

Foil Baked Sea Bass with

Baby Spinach & Baby Potatoes 15 95

Whole sea bass filleted, delicately spiced wrapped in foil then baked in the oven. Served on a bed of our luxurious baby spinach and baby potato bhaji. Medium.

RICE SELECTION

Pilau Rice 3 10

Special aromatic basmati rice cooked with house recipe.

Lemon Chilli Fried Rice 3 25

Natural basmati rice fried with fresh chilli and lemon.

Natural Basmati Rice 2 95

House Rice 3 75

Basmati rice cooked with chicken, prawn, peas and ginger.

Mushroom Pilau Rice 3 25

Vegetable Pilau Rice 3 25

Egg Fried Rice 3 25

Sweet Coconut Rice 3 25

CHEF'S SPECIALITIES

Mango Chicken 10 95

Succulent chicken tikka prepared in the tandoor and cooked in an exclusive mango sauce. A fruity dish. Medium.

Chicken Tikka Shashlik Roshuni 10 95

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

Chicken Tikka Masala 10 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! Mild.

Karahi Chicken Tikka 10 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 karahi. Medium.

Karahi Gosht 12 95

Tender cubes of lam, moderately spiced and cooked with diced onions, peppers and herbs in a thick karahi sauce. Served in a sizzling karahi. Medium.

Tandoori King Prawn Masala 16 95

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

North Indian Garlic

Chilli Chicken Tikka 10 95

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

North Indian Garlic

Chilli Lamb 12 95

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

Lamb Khairabadi 12 95

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

Bengali Garlic Chilli Chicken 10 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. Hot.

Shatkora with Lamb 12 95

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

Syhleti Naga Chicken Bhuna 10 95

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

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 9 75

Lamb 11 95

Chicken Tikka 9 95

King Prawn 14 95

Vegetables 9 25

RICE SELECTION

Pilau Rice 3 10

Special aromatic basmati rice cooked with house recipe.

Lemon Chilli Fried Rice 3 25

Natural basmati rice fried with fresh chilli and lemon.

Natural Basmati Rice 2 95

House Rice 3 75

Basmati rice cooked with chicken, prawn, peas and ginger.

Mushroom Pilau Rice 3 25

Vegetable Pilau Rice 3 25

Egg Fried Rice 3 25

Sweet Coconut Rice 3 25

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 10 95

Supreme breast of chicken infused with a special 'tikka' marinade, flame grilled in tandoori. The McCoy of the tandoori specialities!

Tandoori Chicken (Half) 10 95

The world famous dish of tender spring chicken marinated in fresh ground spices and yoghurt, roasted in tandoori.

Chicken Tikka Shashlick 12 95

Succulent pieces of finely seasoned chicken, barbecued to perfection and served with roasted onions, peppers and tomatoes.

Deluxe Mix Grill 15 95

An assortment of tandoori delicacies, consisting of tandoori chicken, lamb chop, chicken tikka, sheek kebab and tandoori king prawn.

TRADITIONAL DISHES

Bhuna

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

Jalfrezi

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

Madras

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

Dhansak

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

Pathia

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

Kurma

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

Chicken 9 75

Lamb 11 95

Chicken Tikka 9 95

Vegetables 9 25

Prawn 9 75

King Prawn 14 95

RICE SELECTION

Pilau Rice 3 10

Special aromatic basmati rice cooked with house recipe.

Lemon Chilli Fried Rice 3 25

Natural basmati rice fried with fresh chilli and lemon.

Natural Basmati Rice 2 95

House Rice 3 75

Basmati rice cooked with chicken, prawn, peas and ginger.

Mushroom Pilau Rice 3 25

Vegetable Pilau Rice 3 25

Egg Fried Rice 3 25

Sweet Coconut Rice 3 25

VEGETARIAN SELECTION

Chana Dhal with Kidney Beans 9 25

A delicious and healthy dish cooked with large split lentils and kidney beans in Five Spice special sauce. Medium. Suitable for vegans.

Mattar Paneer 9 25

Roasted Indian cottage cheese cooked with peas, diced onions, garlic and ginger in a flavoursome sauce. Medium.

Shabji Garlic Chilli 9 25

Assorted vegetables extensively prepared with fresh garlic and chillies in a lingering piquant sauce. Hot. Suitable for vegans.

Karahi Mixed Vegetable 9 25

Selected vegetables moderately spiced and cooked with diced onions, peppers and herbs in a thick karahi sauce. Served in a sizzling karahi. Medium. Suitable for vegans.

Vegetable Masala 9 25

Assorted fresh vegetables delicately blended in an elusive tangy cream sauce. Mild.

Quorn Tikka Masala 9 25

Fillets of quorn marinated in tantalising spices and tenderly baked in a clay oven, then delicately blended in an elusive tangy cream sauce. Mild.

Quorn Jalfrazi 9 25

A spicy dish cooked with mince quorn, strips of onions, methi and peppers, topped with fresh green chillies. Slightly hot.

Quorn Chilli Bhuna 9 25

Fillets of quorn marinated in spices and cooked with fresh chillies, onions and garlic and simmered until a rich bhuna sauce. Slightly hot. Suitable for vegans.

Bengali Aubergine Bhuna 9 25

Aubergine marinated in Five Spices and cooked in a flavoursome bhuna sauce. Medium. Suitable for vegans.

Bengali Dal Medley Curry 9 25

A mix of red lentils, moong lentils and large split lentils prepared with diced onions, garlic, ginger, coriander and mix spices. Medium. Suitable for vegans.

VEGETARIAN SIDE DISHES

Tarka Dhal 5 95

Mixed lentils with fried garlic

Moong Dhal 5 95

Curried green lentils

Chana Dhal 5 95

Curried large split lentils

Bombay Aloo 5 95

Spicy potatoes

Sag Bhaji 5 95

Stir fried spinach with garlic and turmeric

Baingun Bhaji 5 95

A traditionally cooked aubergine delight

Bindi Bhaji 5 95

Okra cooked in a medium spiced sauce

RICE SELECTION

Pilau Rice 3 10

Special aromatic basmati rice cooked with house recipe.

Lemon Chilli Fried Rice 3 25

Natural basmati rice fried with fresh chilli and lemon.

Natural Basmati Rice 2 95

House Rice 3 75

Basmati rice cooked with chicken, prawn, peas and ginger.

Mushroom Pilau Rice 3 25

Vegetable Pilau Rice 3 25

Egg Fried Rice 3 25

Sweet Coconut Rice 3 25

BIRYANI DISHES

A mixed rice dish made with Five spice Indian spices, rice and a selected meat.

Lamb Biryani 13 95

Chicken Tikka Biryani 12 95

Vegetable Biryani 9 95

King Prawn Biryani 16 95

CHILDREN'S DISHES

Chicken Nuggets and Chips 5 95

Fish Fingers and Chips 5 95

Chicken Kurma 6 95

Balti Chicken 6 95

Chicken Tikka Massala 6 95

INDIAN BREAD

Nan 2 95

Garlic Nan 3 25

Garlic Cheese Nan 3 25

Garlic Cheese Chilli Nan 3 50

Coriander Nan 3 25

Keema Nan 3 95

Spiced mince lamb

Peshwari Nan 3 95

Sweet with coconuts and almonds drizzled with golden syrup, sesame seeds.

Tandoori Roti 2 95

Clay oven baked wheat bread.

Plain Paratha 2 95

Light puffy pastry bread.

Stuffed Paratha 3 25

Light puffy pastry type bread stuffed with minced meat or vegetables.

Chapatti 2 25

RICE & SUNDRIES

Natural Basmati Rice 2 95

Pilau Rice 3 10

Special aromatic basmati rice cooked with house recipe.

House Rice 3 75

Basmati rice cooked with chicken, prawn, peas and ginger.

Lemon Chilli Fried Rice 3 25

Natural basmati rice fried with fresh chilli and lemon.

Mushroom Pilau Rice 3 25

Vegetable Pilau Rice 3 25

Egg Fried Rice 3 25

Sweet Coconut Rice 3 25

Chips 2 95

Cheesy Chips 3 25

Skin on Fries 3 25

EXTRAS

Plain Raitha 1 95

Onion Raitha 1 95

Delicious red onion & yoghurt preparation

Cucumber Raitha 1 95

Delicious cucumber & yoghurt preparation

Green Salad 2 95

Extra items with dishes will be charged: Any extra vegetable +£0.75 each
Chicken/Lamb/Prawn +£1.50 each King Prawn/Seafood +£2.50 each



BREAKFAST
& BAGELS



PASTRIES
& COFFEE

CAFÉ FIVE

BY FIVE SPICE

FULL ENGLISH BREAKFAST AND LUNCH



OPEN FROM

Monday to Saturday: 9.00am - 4.00pm

Sunday: 9.00am - 12 Noon



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Bespoke Outside Catering for any occasion from 20 to 200 people, tailored to your needs.
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Takeaway Service • Home Delivery Service

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