



BREAKFAST & BAGELS

PASTRIES & COFFEE



CAFÉ FIVE

BY FIVE SPICE

FULL ENGLISH BREAKFAST & LUNCH

OPEN FROM

Monday to Saturday: 9.00am - 4.00pm

Sunday: 9.00am - 12 Noon



SCAN HERE TO DOWNLOAD OUR APP



Download the Five Spice app to your phone and order direct, browse our menus or reserve a table.



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)



TripAdvisor

Please do not forget to leave us a review.

BESPOKE SERVICES

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

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



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.



OPENING HOURS

Monday - Thursday: 5.00pm till 11.00pm
Friday & Saturday: 5.00pm till 12 Midnight
Sunday: 12 Noon till 11.00pm

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.

TAKEAWAY & DELIVERY MENU

INDIAN & BANGLADESHI



AUTHENTIC FINE DINING

FIVE SPICE

BELBROUGHTON

COUNTRYSIDE AND ALFRESCO DINING

HOME DELIVERY AVAILABLE

Minimum order £20 within 5 mile radius.
Delivery fees apply, see our website for fees.

WE RECOMMEND ORDERING YOUR TAKEAWAY ONLINE
ORDER ONLINE NOW AT
www.fivespiceonline.co.uk

...AND RECEIVE...
15% DISCOUNT
on online collection orders

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



SIGNATURE STARTERS

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.

Jhinga Sag & Mushroom Puree 7 50
King prawns sautéed in traditional Bengali spices, onions, garlic with baby spinach & mushrooms. Served in a lightly puffed puree.

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.

TRADITIONAL STARTERS

Chicken Tikka 4 95
Sheek Kebabs 4 95
Tandoori Fish 4 95
Tandoori King Prawns 6 95
Prawn Puri 5 95

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 & onions.

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.

Saag Bhaji Fritters 4 95
Crispy, light, savoury and absolutely moreish, these crispy saag bhaji fritters are a must have! Thinly sliced onions & spinach are mixed and coated in a chickpea & corn flour batter. Suitable for vegans.

Vegetable Somosa 4 50
Lamb Somosa 4 95
Onion Bhaji 4 50
Chicken Pokora 4 95

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!

Chicken Tikka Shashlick 12 95
Succulent pieces of finely seasoned chicken, barbecued to perfection, served with roasted onions, peppers & 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.

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 25
Lamb 10 95
Chicken Tikka 9 50

King Prawn 13 95
Vegetables 8 95

SIGNATURE DISHES

Spicy Handi Chicken with Green Beans 10 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 50
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 50
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.

Spicy Handi Gosht with Green Moong Dal 11 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 11 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 10 50
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.

VEGETARIAN SELECTION

Chana Dhal with Kidney Beans 8 95
A delicious and healthy dish cooked with large spilt lentils and kidney beans in Five Spice special sauce. Medium. Suitable for vegans.

Mattar Paneer 8 95
Roasted Indian cottage cheese cooked with peas, diced onions, garlic and ginger in a flavoursome sauce. Medium.

Shabji Garlic Chilli 8 95
Assorted vegetables extensively prepared with fresh garlic and chillies in a lingering piquant sauce. Hot. Suitable for vegans.

Karahi Mixed Vegetable 8 95
Selected vegetables moderately spiced, cooked with diced onions, peppers and herbs in a thick karahi sauce. Served in a sizzling karahi. Medium. Suitable for vegans.

Vegetable Masala 8 95
Assorted fresh vegetables delicately blended in an elusive tangy cream sauce. Mild.

Quorn Tikka Masala 8 95
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 8 95
A spicy dish cooked with mince quorn, strips of onions, methi and peppers, topped with green chillies. Slightly hot.

Quorn Chilli Bhuna 8 95
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 8 95
Aubergine marinated in Five Spices and cooked in a flavoursome bhuna sauce. Medium. Suitable for vegans.

Bengali Dal Medley Curry 8 95
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.

CHEF'S SPECIALITIES

Mango Chicken 10 25
Succulent chicken tikka prepared in the tandoor and cooked in an exclusive mango sauce. A fruity dish. Medium.

Chicken Tikka Shashlik Roshuni 10 25
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 25
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 11 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.

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.

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

Chicken 9 25
Lamb 10 95
Chicken Tikka 9 50

North Indian Garlic Chilli Chicken Tikka 10 50
A popular North Indian dish, extensively prepared with fresh garlic and chillies in a lingering piquant sauce. Hot.

North Indian Garlic Chilli Lamb 11 95
A popular North Indian dish, extensively prepared with fresh garlic and chillies in a lingering piquant sauce. Hot.

Lamb Khairabadi 11 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 50
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 11 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 50
Chicken pieces cooked in a hot naga pickle in a bhuna style sauce, hot dish with a distinctive flavour. 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.

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

Vegetables 8 95
Prawn 9 25
King Prawn 13 95

BIRYANI DISHES

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

Lamb Biryani 13 95
Chicken Tikka Biryani 11 95

VEGETARIAN SIDE DISHES

Tarka Dhal 5 25
Mixed lentils with fried garlic

Moong Dhal 5 25
Curried green lentils

Chana Dhal 5 25
Curried large split lentils

Bombay Aloo 5 25
Spicy potatoes

CHILDREN'S DISHES

Chicken Nuggets & Chips 5 95
Fish Fingers & Chips 5 95
Chicken Kurma 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.

RICE & SUNDRIES

Natural Basmati Rice 2 95
Egg Fried Rice 3 25
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.

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
Mango Chutney 0 75
Mint Sauce 0 75
Chilli Sauce 0 75
Lime Pickle 0 75
Mixed Pickle 0 75
Mango Pickle 0 75

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