

Namaste!

Welcome to "Spices" Indian restaurant. We have created for you some great Indian flavours in a smart but casual environment. Chef Anwar is the master chef behind the tastes and will delight you by celebrating the heritage of cuisine infused with a modern twist.

Appetizer

Duo of Samosa (V)(D) 2.500

Vegetable samosa with onion bhaji and chickpeas

Bhune Bhuthey Ke Kebab(V)(D) 3.500

Pan- fried corn patties with house made gram masala



NEW Sesame Fried Prawns (S)(G) 5.200

Tiger prawns marinated in several spices & coated with sesame seeds

Salads

Spices Special Salad (V) 1.950

Medley of lettuces tossed with bell pepper, cucumber and lemon dressing

Tandoor Roasted Chicken and Avocado Salad (N)(D) 2.650

Chicken tikka and roquette lettuce with avocado, walnut and mint dressing



V - Vegetarian, G - Gluten, N - Nuts, S - Seafood, E - Eggs, D - Dairy,  Spicy
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*Chef Anwar
New Dish*

Shorba /Soups

Murg Badami Shorba (N)(D)(G) 1.950 *Signature Dish*

Saffron and coriander flavoured chicken soup tempered with green cardamom

Mulligatawny Shorba (V) 1.950

Indian yellow lentil soup cooked with fresh herb

Appetizer from the Tandoor

Murg Shola Kebab (D) 4.650 *Signature Dish*

Boneless chicken marinated with tikka masala, sprinkled with chilli flakes

Tandoori Lamb Chop (D) 6.950

Mutton lamb chops marinated with sandalwood and Indian herbs, cooked over charcoal



NEW Nimbu Rubyaan (S)(D) 8.700

King prawns marinated in yoghurt , lime , lemongrass flavored

Hariyali Macchi Tikka (S)(D) 7.250

Hammour fish cubes marinated in cilantro, mint and green chilies paste



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Vegetarian Selection

Kumb Ke Angare (V)(N)(D) 3.250

Fresh mushroom stuffed with spiced cottage cheese and spinach, grilled in the tandoor

Ajwaini Paneer Tikka (V)(D) 5.250

Cottage cheese in carom seed and yellow chilli marinade, roasted in the tandoor



NEW ACHARI BROCCOLI (V)(D) 3.250

Broccoli florets imbued with mustard and pickle spices

Appetizer Selection for Sharing

Selection of Vegetarian kebabs (V)(N)(D) 11.950

Combination of 2 pieces each of Ajwaini paneer tikka, Achari broccoli, kumb ke angare and bhune bhutti ke kebab

Assortment of Non Veg Kebabs (D) 14.950

Combination Of 2 Pieces Each of Lamb Chop, Murg Shola Kebab, Nembu rubyaan And Hariyali Fish Tikka

Main Courses Chicken Delicacy



NEW Hyderabadi murg korma (N) (D) 5.950

Chicken cooked in a thick cream-based gravy, infused with kewra, saffron and pista

Murg Tikka Masala (N)(D) 5.950 *Signature Dish*

Boneless chicken tikka, simmered in thick onion tomato masala gravy

Murg Makhani (N)(D) 5.950

Chunks of charcoal grilled chicken tikka, cooked in tomato gravy with butter and cream

Murg Chettinad (N)(D) 5.950

Tender pieces of chicken, cooked with coconut and southern Indian spices



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Tender Lamb

Kashmiri Mutton Rogan Josh (N)(D) 6.200
Mutton, cooked with onion, tomato and Kashmiri chili

Lamb Vindaloo (D) 8.200 

Tender cubes of mutton, marinated with vinegar and cooked with baby potato, in spicy onion gravy

Seafood Delights

Atish-E-Jhinga (S)(N)(D) 9.950 **Signature Dish**

Stir fried prawns tossed with coriander and black peppercorn cooked in tomato onion masala



NEW Kerala fish curry (S) 8.250

Fresh hammour cooked with coconut, tomato and kokum gravy

Vegetarian Creations

Paneer Tikka Khatta Pyaz (V)(N)(D) 6.950 **Signature Dish**

Tandoori roasted cottage cheese in tangy tomato masala with pickled onions

Vegetables Khurchan (V)(N)(D) 3.500

Fresh vegetables tossed with onion and bell pepper finished with onion tomato masala



NEW Aloo Dum Bhojpuri (V) (N) (D) 3.500

Potato filled with dry fruits and khoya in a tomato and cashew nut sauce

Spices Dal Makhani (V)(D) 3.950

Slow stewed black lentils with tomato puree, finished with butter and cream

Punjabi Dal Tadka (V)(D) 3.950

Yellow lentils tempered with onion and tomato



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Rice

All "dum" style biryanis preparation time minimum of 20 minutes.

Steamed Basmati Rice (V)(D) 1.250

Basmati rice flavoured with green cardamom

Mushroom Pulao (V)(D) 2.200

Fresh mushroom cooked with basmati rice, cream and coriander leaves

Saffron Biryani Rice (V)(D) 1.600

Basmati rice flavoured with saffron and green cardamom

Accompaniments

Raita of the Day (V)(D) 1.200

Pomegranate, mint ,mix ,tomato ,cucumber ,cumin



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Indian Breads

Mixed Bread Basket (Select Any Three) (V)(G)(D) 1.950

Naan (V)(G)(D) 0.800

Plain / butter / garlic

Paratha (V)(G)(D) 0.900

Plain / pudina /

Tandoori Roti (V)(G) 0.900

Plain / butter

Cheese and Chilli Naan (V)(G)(D) 1.200

Naan stuffed with cheese and topped with tomatoes green chilli and coriander leaves

Peshawari Naan (V)(G)(N)(D) 1.200 *Signature Dish*

Naan stuffed with dry nuts, fresh coconut and honey

Bharwan Kulcha (V)(G)(D) 1.200

Refined flour Indian bread stuffed with a choice of potato, onion or paneer



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Desserts

Gulkand Gulab Jamun (V)(D)(G) 1.950

Golden fried cottage cheese dumpling steeped in sugar syrup served with ice-cream

Pista Kulfi (V)(N)(D) 2.950

Authentic Indian dessert prepared with milk and pistachio

Malai Kulfi (V)(N)(D) 2.950 *Signature Dish*

Authentic Indian dessert prepared with condensed milk and cardamom

Zafrani Rasmalai (V)(N)(D) 1.950

Flat dumplings made with fresh cream, soaked in rich creamy saffron flavored syrup



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