

Namaste!

Welcome to "Spices" Indian Restaurant where our chefs have created a smart casual menu that will allow you to revel in the traditional flavors of India. Chef Pramod Bijalwan is the master chef behind the tastes and will delight you by celebrating the heritage of cuisine presented and infused with a modern twist.

Shorba / Soups



Murgh Badami Shorba (N) (D) (G) *Signature*

Saffron and coriander flavored chicken soup tempered with green cardamom

BD 1.950

Mulligatawny Shorba (V) (D)

Indian yellow lentil soup cooked with fresh herbs

BD 1.950

Salads



Spices Special Salad (V)

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

BD 1.950

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

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

BD 2.650

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Appetizers - Vegetarian

- Kumbh Ke Angare** (V) (N) (D) BD 3.250
Fresh mushroom stuffed with spiced cottage cheese and spinach, grilled in the tandoor
- Duo of Samosa** (V) (D) BD 2.500
Vegetable samosa with onion Bhaji and chickpeas
- Bhune Bhuthey Ke Kebab** (V) (D) BD 3.500
Pan- fried corn patties with house made gram masala
- Aloo Tikki** (V) (D) (G) *New* BD 3.500
Aloo Tikki chat is a delicious and appetizing snack hailing from Northern India. Aloo Tikki is a potato cutlet prepared using boiled potatoes and spices, and served on a bed of chickpea curry
- Kairi Paneer Tikka** (V) (D) *New* BD 5.350
Cottage cheese steak stuffed with raw mango relish
- Achari Broccoli** (V) (D) *New* BD 3.250
Broccoli florets enhanced with mustard and pickled spices
- Selection of Vegetarian Kebab** (D) (N) BD 11.950
Kairi Paneer Tikka/ Achari broccoli/ Bhune bhuthey ke kebab/
Kumbh Ke Angare

Main Courses - Vegetarian

- Turshe Paneer** (V) (N) (D) (G) BD 4.200
New - Signature
Pan seared, stuffed cottage cheese simmered in almond and saffron gravy
- Lashooni Palak Paneer** (V) (D) (G) *New* BD 3.550
Cottage cheese cooked with smooth and creamy spinach puree, flavored with cumin and garlic
- Vegetable Khurchan** (V) (N) (D) BD 3.500
Batons of cottage cheese spiced and tossed with tri peppers, tomatoes, onions and vegetables
- Subz Taka Tin** (V) (D) *New* BD 3.500
Assortment of vegetables cooked with onion, tomato and Indian spices
- Subz Kofta Curry** (V) (N) (D) *New* BD 3.800
Kofta is a vegetarian delight made of cottage cheese and exotic vegetable dumplings, cooked in a rich gravy.

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Main Courses - Vegetarian

- Aloo Gobi ka Tuk (V) (D) *New*** BD 3.500
Diced potato and cauliflower tossed with cumin, garlic and Indian spices
- Punjabi Baingan Bharta (V) (D) *New - Signature*** BD 3.350
Smokey roasted eggplant mash cooked with onion and tomato, and flavored with cumin and asafoetida
- Spices Dal Makhani (V) (D)** BD 3.950
Black lentils cooked with butter and cream, simmered overnight on low heat
- Punjabi Dal Tadka (V) (D)** BD 3.500
Yellow lentils cooked with onion and tomato, flavored with generous amounts of tempered clarified butter, cumin and garlic

Appetizers – Non vegetarian

- Gilafi Seekh Kebab (D) *New*** BD 6.850
The word Seekh originates from the Turkish word 'Shish' meaning 'skewer/sword'. These melt in your mouth kebabs are made using smooth lamb mince with traditional Indian spices, and grilled in the tandoor oven.
- Galouti Kebab (D) (N) *New*** BD 7.350
Galouti Kebab is a classic meaty delicacy invented in the city of Nawabs, Lucknow. This creamy cuisine is prepared using minced lamb.
- Aatish-E-champe (D) *New*** BD 6.950
Clay pot oven cooked lamb chop, marinated with yoghurt and spices
- Murgh Angaar (D) *New*** BD 5.250
Boneless chicken leg marinated with malt vinegar and chilies, cooked in our tandoor oven
- Doodhiya Murgh Tikka (D) (N) *New*** BD 5.250
A delicacy from the northern part of the India. Tikkas are bite size pieces of chicken cooked in a creamy marinade with yoghurt, cheese, ginger, garlic and chili.
- Kalgi Kebab (D) (N) *New - Signature*** BD 4.650
Boneless chicken leg marinated with curd, lemon grass and our chef's special blend of Indian spices. The word Kalgi is a symbol of royalty and is said to enhance the beauty of a groom.

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Appetizers – Non vegetarian



Tandoori Chicken (D) *New* BD 9.700 full, BD 4.850 Half
Whole chicken delicacy from the North Western frontier of India.
Cooked in Clay pot oven, marinated with yoghurt, chilies and Indian spices.

Nimbu Rubyaan (S) (D) BD 8.700
King prawns marinated in yoghurt, lime, and lemongrass

Yerra Sutta Varuval (S) (D) *New* BD 8.500
A delicacy from the south of India consisting of prawns cooked with chilies and curry leaves

Tali Hari Macchi (S) (D) (G) *New - Signature* BD 7.750
Pan seared Fish fillet, marinated with Indian green spices, dusted with flour and cooked to perfection

Lashooni Macchi Tikka (D) (S)
New - Signature BD 7.350
Smokey char grilled Hammour, marinated in yoghurt and garlic and gently flavored with fenugreek leaves

Selection of Non-Vegetarian Kebab (D) (N) BD 14.950
Nimbu rubyaan/ Murgh Angaar/ Aatish-E-champe/ Lashooni Machhi Tikka

Main Courses – Non Vegetarian



Taar Qorma (N) (D) *New* BD 6.200
Lamb cooked with onion, almond and yoghurt gravy, flavored with our Chef's special homemade Qorma masala

Lamb Vindaloo (D) *Signature* BD 8.200
Tender cubes of mutton, marinated with vinegar and cooked with baby potato, in a spicy onion gravy

Burani Gosht (D) *New* BD 6.500
Aromatic slow cooked lamb with our Chefs special spice blend

Punjabi Murgh Masala (N) (D) *New - Signature* BD 5.950
Spring chicken with onion, tomato ginger and green chilies

Murgh Makhani (N) (D) BD 5.950
Char grilled chicken, cooked in tomatoes, butter and cream, finished with fenugreek leaves

Murgh Chettinad (N) (D) BD 5.950
A south Indian chicken delicacy that hails from Tamil Nadu in India. Chicken is enrobed in a wonderful combination of dried chilies and spices, curry leaves and grated coconut

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Main Courses – Non Vegetarian

- Murgh Khurchan** (N) (D) *New* BD 5.750
Shredded grilled tandoori chicken, in a mélange of spices, capsicum, tomatoes and onions
- Atish-E-Jhinga** (S) (N) (D) BD 9.950
Succulent juicy prawns cooked with spices, tomatoes, onions, ginger, garlic and finished with fine chopped fresh cilantro
- Malabar Prawns Curry** (S) (N) (D)
New - Signature BD 9.550
A prawn curry from the coastal region of south India. This particular prawn curry has a burst of flavor with the tanginess of tamarind, great flavors of curry leaves and the sweet taste of coconut milk.
- Macchi ka Salan** (S) (N) BD 8.250
Fish simmered in spicy and tangy gravy with peanuts, coconut, onion and tamarind
- Mahi Qualiya** (S) (D) (G) *New* BD 7.650
A fish ball delicacy from city of Nawab Lucknow, cooked in very fine gravy of onion, yoghurt and raw mango

Breads

- Sheermal** (V) (G) (D) *New - Signature* BD 1.200
A slightly sweet and soft bread delicacy of Awadhi cuisine
- Warqi Paratha** (V) (G) (D) *New* BD 0.900
Layered flat bread flavored with carom seeds
- Naan** (V) (G) (D) BD 0.800
Plain / butter / garlic
- Laccha Paratha** (V) (G) (D) BD 0.900
Plain / Pudina
- Tandoori Roti** (G) BD 0.800
Plain / butter
- Cheese and Chilli Naan** (V) (G) (D) BD 1.200
Naan stuffed with cheese and topped with tomatoes green chilli and coriander leaves
- Bharwan Kulcha** (V) (G) (D) BD 1.200
Refined flour Indian bread stuffed with a choice of potato, onion or paneer

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Awadi Biryani Selection



Awadhi cuisine is an indigenous part of the City of Nawabs, Lucknow. The dishes and cooking style of this city is inspired and influenced by the Mughals

The city of Lucknow thus became popular for its Nawabi cuisines, particularly in the reign of Nawab Asaf-Ud-DAULAH. The chefs and cooks of the region invented the Dum style of cooking or the art of cooking over low heat, which has become popular and synonymous with the city today

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| Awadhi Dum Gosht Biryani (D) (G) <i>New</i> | BD 8.650 |
| Awadhi Dum Murgh Biryani (D) (G) <i>New</i> | BD 7.650 |
| Awadhi Dum Jhinga Biryani (S) (D) (G) <i>New</i> | BD 9.500 |
| Awadhi Dum Mahi Biryani (S) (D) (G) <i>New</i> | BD 9.650 |
| Awadhi Dum Subz Biryani (V) (D) (G) <i>New</i> | BD 5.650 |

Chettinad Biryani selection



Chettinad Cuisine is the cuisine of the Chettinad region of the Tamil Nadu state in South India. The Chettiar community dominates the Chettinad region. Cuisine of Chettinad is one of the spiciest and most aromatic dishes in India.

Chettinad cuisine is well-known for using many varieties of spices. Traditionally, the spices were prepared and ground, using grinding stones, lending a unique texture and flavor. The cuisine of Chettinad is greatly influenced by the nature of the region, which is a dry, arid and hot region.

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| Chettinad Gosht Biryani (D) (G) <i>New</i> | BD 8.750 |
| Chettinad Murgh Biryani (D) (G) <i>New</i> | BD 7.550 |
| Chettinad Jhinga Biryani (S) (D) (G) <i>New</i> | BD 9.650 |
| Chettinad Mahi Biryani (S) (D) (G) <i>New</i> | BD 9.750 |
| Chettinad Subz Biryani (V) (D) (G) <i>New</i> | BD 4.650 |

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Rice



- Steamed Rice (V) (D)** BD 1.250
Basmati rice flavored with green cardamom
- Saffron Pulao (V) (D)** BD 1.600
Basmati rice flavored with saffron and green cardamom
- Mushroom Pulao (V) (D)** BD 2.200
Fresh mushroom cooked with basmati rice, cream and coriander leaves

Accompaniments



- Raita of the Day (V) (D)** BD 1.200
Pomegranate, mint, mix, tomato, cucumber, cumin

Desserts



- Shai Tukda (V) (D) (G) *New - Signature*** BD 2.800
A rich, royal Mughlai dessert of fried sugar syrup coated bread topped and soaked with fragrant creamy sweet thickened milk
- Gulkand Gulab Jamun (V) (D) (G)** BD 1.950
Golden fried cottage cheese dumpling steeped in sugar syrup served with ice cream
- Pista Kulfi (V) (N) (D)** BD 2.950
Authentic Indian dessert prepared with milk and pistachio
- Malai Kulfi (V) (N) (D)** BD 2.950
Authentic Indian dessert prepared with condensed milk and cardamom
- Zaffrani Rasmalai (V) (N) (D)** BD 1.950
Flattened milk dumpling, soaked in clotted cream, flavored with saffron and cardamom
- Lehsun Ki Kheer (V) (N) (D) *New - Signature*** BD 3.000
Garlic pods cooked with milk and sugar, flavored with saffron and green cardamom

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