

SPICE RESTAURANT & BAR

STARTERS

ONION PAKORA (VG) — Sliced onions with homemade chickpea flour, butter paste, and House spices deep-fried. 5.99

PAPADAM (GF) — This is our favorite wafers, made then from lentil flour, cumin seed, and black pepper 2.99



TANDOORI WINGS — 9.99
Chicken wings marinated & baked in clay oven.

CHICKEN POKARA — is a crisp fried appetizer made with chicken, gram flour, ginger garlic, spice powders & herbs 7.99

CHICKEN CHILLI — crisp batter fried 12.99
chicken is tossed in slightly sweet, spicy, hot and sour Chilli Sauce.

VEGETABLE PAKORA (VG) — Mixed fresh vegetables with delicious potatoes, chickpea flour, red and green peppers, and House spices. Deep-fried 5.99



VEGETABLE SAMOSA (G) — Fried pastry with a savory filling, including ingredients such as spiced potatoes, onions, and peas. 4.99

SAMOSA CHAAT — savory fried pastries with Popular toppings include tamarind and cilantro chutneys, additional spices, thin sev, cilantro. 6.99

PANEER CHILLI — crisp batter fried paneer is tossed in slightly sweet, spicy, hot and sour Chilli Sauce. 11.99

SPECIAL SOUP

CHICKEN SOUP — Chunky chicken with mixed vegetables, red and green peppers, sesame oil and House spice 6.99

VEGETABLE MIXED SOUP — A medley of veggies in every spoonful, homemade vegetable soup 4.99



HOUSE MULDANI SOUP — Our chef's special soup made with yellow lentil and House spices. 4.99

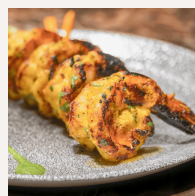
TANDOORI SPECIALITIES



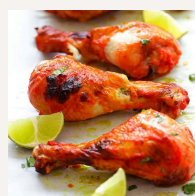
LAMB BOTI KABOB 16.99
— Tandoor chunks of lamb marinated in yogurt, ginger, garlic, red and green peppers, and House spices, barbecued over tandoor (6 pieces)



CHICKEN TANDOORI (BONELESS) 15.99
— Boneless chicken marinated in yogurt, ginger, garlic, red and green peppers and House spices, barbecued over tandoor (6 pieces)



SHRIMP TANDOORI 16.99
— Jumbo shrimp marinated in House spices, barbecued over tandoor (7 pieces)



CHICKEN TANDOORI 15.99
— Chicken leg quarter marinated House spices, barbecued over tandoor (6 pieces)

MIXED GRILL

— Chicken Tandoori, Lamb Boti Kabob, Shish Kabob (1), and Shrimp Tandoori (2). — 17.99



CHICKEN TIKKA — 15.99
Tandoori chicken breast marinated in House spices barbecued over tandoor (6 pieces)



TANDOOR NAAN (BREAD)

GARLIC NAAN (G) — Naan with a subtle touch of garlic. 3.49

MIX BREAD BASKET (G) — Garlic Naan, Onion Naan, Sweet Naan, Aaloo paratha. 11.99

HOUSE SWEET NAAN — Flatbread baked with a mix of coconut, raisins, and cashews baked in tandoor (clay oven). 4.49

PLAIN NAAN (G) — Popular Indian style leavened bread of fine flour. (clay oven). 2.99

AALOO PARATHA (G) — Traditional whole wheat bread stuffed with mashed potatoes & peas.(clay oven). 3.99

CHEESE NAAN (G) — Flat puffy bread baked in tandoor (clay oven) stuffed with Kolby jack cheese. 4.49

ONION NAAN (G) — Naan bread stuffed with onions & spices. 4.49

TANDOOR ROOTI (G) 4.49

CHICKEN SPECIALTIES

CHICKEN KORMA — A very special dish 14.99
of tender marinated pieces of boneless meat, cooked with onion, whipped cream, yogurt, nuts, & delicately spiced.

CHICKEN MANGO CURRY — Boneless 14.99
chicken thigh chops cooked with fresh mango, tomatoes, onions, ginger, garlic, cilantro, and House spices.

CHICKEN CURRY — Traditional dish of 14.99
India carefully seasoned with an exotic blend of curry spices, onion, garlic, ginger, & tomato in medium thick sauce.



♥ **CHICKEN TIKKA MASALA** — Tandoor 14.99
chicken breast, cooked with bell peppers, cashew nuts, onions, fresh tomatoes, cream, ginger, garlic, and House spices.

CHICKEN JALFRAZI — Boneless Chicken 14.99
thigh chops cooked with fresh tomatoes, onions, red and green peppers, mushrooms, broccoli, ginger, garlic, cilantro, and House spices.

CHICKEN SAAG — Boneless tender meat 14.99
pieces cooked with chopped spinach & fresh ground spices, garlic, ginger, onion, tomato, & whipped yogurt delicately added.

CHICKEN COCONUT CURRY — Boneless 14.99
chicken thigh chops cooked with coconut milk, fresh tomatoes, cashew nuts, golden raisins, onions, garlic, ginger, and House spice.



BUTTER CHICKEN — 14.99
Chicken cooked with herbs & ground spices in homemade butter sauce.

CHICKEN MUSHROOM — Boneless 14.99
chicken thigh chops cooked with fresh tomatoes, mushrooms, onions, ginger, garlic, and House spices.



CHICKEN VINDALOO — Boneless 14.99
chicken thigh chops cooked with potatoes, fresh tomatoes, onions, ginger, garlic, vinegar, and House spices.

LAMB SPECIALTIES

LAMB MUSHROOM — Boneless lamb 15.99
chops cooked mushroom, onions, ginger, garlic, cilantro, fresh tomatoes, and House spices.



LAMB MASALA — 15.99
Tandoor-barbecued lamb cooked with red and green peppers, cashew nuts, onion, ginger, garlic, fresh tomatoes, cream, and House spices.

LAMB VINDALOO — Boneless Lamb chops 15.99
cooked with potato, onion, ginger, garlic, fresh tomato, vinegar, and House spices.



LAMB KORMA — A 15.99
very special dish of tender marinated pieces of boneless meat, cooked with onion, whipped cream, yogurt, nuts, & delicately spiced.

LAMB JALFREZI — Boneless lamb chops 15.99
cooked with onions, red and green peppers, mushroom, broccoli, ginger, garlic, cilantro, fresh tomatoes, and House spices.

LAMB COCONUT CURRY — Boneless lamb 15.99
chops cooked with coconut milk, onions, garlic, ginger, fresh tomatoes, cashew nuts, golden raisins, and House spices.



LAMB CURRY — 15.99
Traditional dish of India carefully seasoned with an exotic blend of curry spices, onion, garlic, ginger, & tomato in medium thick sauce.

LAMB SAAG — Boneless lamb chops 15.99
cooked with spinach, onions, ginger, garlic, red and green peppers, fresh tomato (cream or not) and House spices.

BIRYANI SPECIALTIES

* Basmati rice cooked with choice of protein, mint, yogurt, onions, ginger, garlic, red and green peppers, cashew nuts, raisins, and House spices. Served with side of Raita chutney *

CHICKEN BIRYANI

15.99

SHRIMP BIRYANI

16.99

LAMB BIRYANI

16.99

VEGETABLE BIRYANI

14.99

GOAT BIRYANI (KHASHI)

16.99

EGG BIRYANI

13.99

Vegetable VEGETABLE SPECIALTIES



YELLOW DAAL (V) — 13.99
Yellow lentils cooked with garlic, ginger, tomato, & spices.



PANEER MAKHANI 13.99
— Cubes of homemade cheese in masala sauce.



MIXED VEGETABLE CURRY (V) 13.99
— Mixed vegetables seasoned in medium thick curry.

PANEER TIKKA MASALA — Paneer cooked with onions, fresh tomatoes, ginger, garlic, red and green peppers, and cream. 13.99



MUTTERR PANEER (GF) 13.99
— Green peas and paneer, cooked with cashew nuts, onions, cream, and House spices.

BHINDI MASALA (V) — Fried Okra cooked with onion, tomatoes, & spices. 13.99

BAINGAN BHARTA — Roasted eggplant, cooked with green peas, onions, fresh tomatoes, House spices, and a touch of cream. 13.99



AALOO GOBI (V) — 13.99
Cauliflower and potatoes cooked with fresh tomatoes, onions, ginger, garlic, herbs & spices.

MUSHROOM MUTTER (V, GF) — 13.99
Mushroom cooked with onion, tomato, green peas, & spices

TOFU VINDALOO CURRY (V) — Tofu 13.99
cooked with onions, fresh tomatoes, ginger, garlic, red and green peppers, and vinegar.

AALOO MUTTER (V) — Potatoes cooked with green peas & spices. 13.99

SAAG PANEER — Spinach cooked with homemade cheese in cream. 13.99

DAL MAKHANI (V, GF) — Black lentils 13.99
cooked with onions, garlic, ginger, and fresh tomatoes.

AALOO SAAG (V) — Potatoes and spinach 13.99
cooked with onions, fresh tomatoes, ginger, cilantro, garlic, and House spices.

MALAI KOFTA — Deep-fried veggie balls 13.99
are prepared with cashew nuts, golden raisins, potatoes, homemade cheese, and cream.

VEGETABLE COCONUT CURRY — Mixed 13.99
vegetables cooked with onions, fresh tomatoes, coconut milk, cashew nuts, golden raisins, and red and green peppers.

CHANA MASALA (V) — Garbanzo beans 13.99
cooked with onions, ginger, garlic, fresh tomatoes, and spices

SIDE ORDERS

TAMARIND CHUTNEY — Tamarind cooked with House spic 1.99

BASMATI WHITE 16OZ — Special 1.99
long-grain white and brown rice imported from India.

MINT CHUTNEY — Mint mixed with green herbs and House spices. 1.99

ONION SALAD — Sliced onions, hot peppers, and lemon seasoned with House spices. 2.49

SWEET MANGO CHUTNEY — Mango pulp 1.99
cooked with green herbs in a sweet sauce.

Thank you For Dine In

BEVERAGES

SOFT DRINK – Coke, Diet Coke, Sprite, Lemonade, Dr. Pepper, and Ginger Ale	2.49	MANGO LASSI – Fresh yogurt, blended with mango, sugar, and ice.	3.99
MANGO JUICE – Fresh mango blended with rose water.	2.99	HOUSE COFFEE	2.99
NEPALI CHAI (TEA) – Special tea boiled with milk and House spices.	2.49	STRAWBERRY LASSI – Fresh yogurt drink, blended with strawberries, and special yogurt.	3.99

NEPALI SPECIALTIES



VEGETABLE MOMO 10.99
– bite-size dumplings made with a spoonful of stuffing wrapped in dough with cabbage, carrot, and spring onion.

CHICKEN JHOL MOMO – Chicken Dumpling Dipped in the special house-made sauce. 12.99

VEG CHILLI MOMO – Chinese style Veg momos stir fried with a chilli sauce and chopped bell peppers. 12.99

VEGETABLE CHOW MEIN – type of Chinese stir-fried noodles that is made with stir-fried veggies such as cabbage, capsicum, carrots, and spring onion and house Spice. 10.99



CHICKEN SEKUWA 13.99
– This is a skewered chicken BBQ marinated in a blend of Himalayan herbs and spices.



VEGETABLE THUKPA 10.99
– The veg thukpa is a traditional soupy dish from the North-Eastern Cuisine, prepared with noodles and classic vegetables. (soft Noodles)



GOAT CURRY (KHASHI) 15.99
– A mix of sautéed onions, tomatoes, garlic, and onion is puréed to make a flavorful sauce with a perfect balance of savory, aromatic spices.

VEGETABLE FRIED RICE 10.99

CHICKEN MOMO – bite-size dumplings made with a spoonful of stuffing wrapped in dough with Chicken mince flavoured with soy sauce, chillies, pepper. 11.99



CHICKEN WRAPS – 10.99
Chicken cooked to perfection and wrapped in bread.

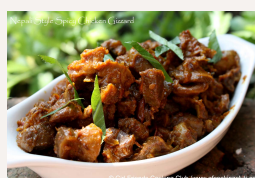


CHICKEN CHILLI MOMO – Chinese style chicken momos stir fried with a chilli sauce and chopped bell peppers. 13.99



CHICKEN CHOW MEIN – Chinese stir-fried noodles that is made with stir-fried chicken, and veggies with home made sauce and spice. 11.99

CHICKEN THUPKA – The chicken thukpa is a traditional soupy dish from the North-Eastern Cuisine, prepared with noodles and chopped chickens with classic vegetables. (soft Noodles) 11.99



CHICKEN GIZZARD SEKUWA 14.99
– Chicken Gizzard is a very popular appetizer and side dish to your meal. It is spicy, hot and just perfect for any meal.



CHICKEN FRIED RICE 11.99

LAMB SEKUWA – This is a skewered lamb BBQ marinated in a blend of Himalayan herbs and spices. 15.99

KIDS SPECIALS

FRENCH FRIES	3.99	CHICKEN NUGGETS	4.99
CHICKEN WINGS » 6 Piece	6.99	» 6 Piece	
		ONION RINGS	4.99

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