

Namaste!

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

Appetizer

Golgappa Shots (V) (D) 2.200

Delicate pastry shells served with pineapple, mint, tamarind, tomato and yoghurt

Duet of Samosa (V) (D) 2.800

Vegetable samosas with onion bhaji and chickpeas

Navratan Kebab (V) (N) (D) 3.250

A delicate mix of nine vegetables and dry fruits making a unique kebab

Aloo Tikki (V) (D) 2.600

Pan fried potato patties served with Punjabi style choley masala

Onion Bhaji (V) 2.600

Onion mixed with chickpeas, flour and spices

Jhinga Tinka (S) 5.800

Tiger prawns marinated in several spices coated with vermicelli and sesame seeds

Seafood Pakora (S) 5.800

Battered fried shrimp, calamari and hammour

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) 2.100

Chicken tikka and roquette lettuce with avocado walnut and mint dressing



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*Chef Arif
Signature Dish*

Shorba /Soups

Tamater Dhaniya Shorba (V) 2.500

Tomato soup flavoured with fresh coriander and seasoned with Indian spices

Murg Badami Shorba (N) (D) 2.500

Saffron and coriander flavoured chicken soup tempered with green cardamom

Mulligatawny Shorba (V) 2.500

Indian yellow lentil soup cooked with fresh herbs

Appetizer from the Tandoor



Mint and Coriander Sea Bream (D) 5.950

Whole sea bream marinated in mint and coriander paste

Murg Shola Kebab (D) 4.950

Boneless chicken marinated with tikka masala, sprinkled with chilli flakes

Tandoori Lamb Chop (D) 4.950

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

Awadhi Seekh Kebab (D) 4.950

Lucknowi style minces Indian mutton blended with tailed pepper and rose petals

Murg Chilgooza Kebab (N) (D) (E) 4.950

A creamy chicken kebab infused with royal cumin, cheese and pine nuts

Jhinga Makkhan Lassoni (S) (D) 6.950

King prawns cooked in butter and brown garlic

Punjabi Macchi Tikka (D) 6.250

Boneless hammour fish cubes marinated with yellow chillies and flavoured with caraway seeds



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Vegetarian Selection

Tandoori Aloo (V) (N) (D) 3.550

Stuffed potato with spiced nuts and coriander, grilled in the tandoor

Kumb Ke Angare (V) (N) (D) 3.550

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

Achhari Paneer Tikka (V) (D) 3.950

Cottage cheese marinated with pickle spices and cooked over charcoal

Broccoli Chandni (V) (N) (D) 3.950

Broccoli florets marinated in fennel & cheese with tamarind chutney

Appetizer Selection for Sharing

Chaat from the streets of Delhi (V) (D) 5.200

Papri chaat, raj kachodi, dahi bhalla, palak patta chaat and pakoras

Selection of Vegetarian kebabs (V) (N) (D) 9.950

Combination of 2 pieces each of paneer tikka, malai broccoli, navratan kebab and tandoori aloo

Assortment of Non Veg Kebabs (D) 10.950

Combination of 2 pieces each of lamb chop, murg shola kebab, jhinga makhani lasooni and haryali fish tikka

Main Courses

Chicken Delicacy



Dum Ka Murg (N) (D) 5.950

Smoked chicken in a thick cream-based gravy, infused with kewra, saffron and pista

Murg Tikka Masala (N) (D) 5.950

Boneless chicken tikka, simmered in thick onion tomato masala gravy

Murg Makhani (N) (D) 5.500

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

Murg Chettinad (N) (D) 5.500 

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

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Tender Lamb



Raan E Sikandari (serves for two) (N) (D) (E) 15.250

Tenderized whole leg of lamb, simmered in balsamic, with spices and braised until moist and succulent. Served with roasted gravy

Kashmiri Mutton Rogan Josh (N) (D) 6.200

Mutton, cooked with onion tomato and kashmiri chili

Lamb Vindaloo (D) 6.200 

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

Mutton Curry "Dhaba Style" (N) (D) 6.200

Braised cubes of baby lamb, cooked with cardamom, tomato, onion and coriander



Nalli Gosht Potli Masala (D) 6.200

A traditional dish of lamb shank cooked on slow fire overnight with potli masala

Potli masala has been sold for centuries in traditional medicine shop all over the erstwhile Nizam kingdom. A melange of 45 spices condiments and herbs, potli masala is a flavouring agent and digestive.

Seafood Delight

Atish-E-Jhinga (S) (N) (D) 6.950

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

Hammour Dhaniya tamatari (N) (D) 6.950

Hammour fillet cooked with spiced onion and tomato masala

Vegetarian Creation



Spices Dal Makhani (V) (D) 3.650

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

Punjabi Dal Tadka (V) (D) 3.650

Yellow lentils tempered with onion and tomato

Aloo Hara Pyaaz (V) (D) 3.650

Baby potatoes tempered with musky fenugreek, scallions & a lime drizzling

Gobi Mutter Capsicum (V) (N) (D) 3.500

Cauliflower, capsicum cubes and green peas, flavoured with mint and Indian spices

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Paneer Tikka Khatta Pyaz (V) (N) (D) 3.950

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

Banarasi Aloo (V) (N) (D) 3.850

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



Khubani Bhare Kofte (V) (N) (D) 3.950

Cottage cheese filled with dry apricot in milk and cashew nut sauce flavoured with star anise

Aam Waali Bhindi (V) (N) (D) 3.500

Okra tossed with cumin, raw mango powder and cherry tomatoes

Mirchi Baigan Ka Salan (V) (N) (D) 3.500

Eggplant and green chilli cooked with tangy coconut gravy

Palak Aap Ki Pasand (V) (D) 3.650

Creamy and garlic flavoured spinach cooked with mushroom, cottage cheese or plain

Punjabi Chole "Dhaba Style" (V) (N) (D) 3.500

Chickpeas cooked with tomato onion and dried mango

Chef Special Modern Day Tiffin

Our chef has created a modern day tiffin for you to enjoy which consists of two main dishes with one lentil dish served with plain naan, steamed rice, raita and gulab jamun.

Vegetarian Tiffin (V) (N) (D) 6.750

Vegetable khurchan, khubani bhare kofte and dal makhani

Chicken Tiffin (N) (D) 6.950

Murg tikka masala, vegetable khurchan and dal makhani

Mutton Tiffin (N) (D) 7.750

Kashmiri mutton rogan josh, vegetable khurchan and dal makhani

Fish Tiffin (N) (D) 7.750

Hammour masala, vegetable khurchan and dal makhani

Prawns Tiffin (N) (S) (D) 8.250

Atish -e-jhinga, vegetable khurchan and dal makhani



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Selection of Biryani / Rice

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

Hyderabadi Murg Dum Biryani (D) 6.650

Chicken and rice cooked together on a sealed cast pot with Hyderabadi spices

Hyderabadi Mutton Dum Biryani (D) 6.650

Mutton and rice cooked together on a sealed cast pot with Hyderabadi spices

Jhinga Biryani (S) (V) (D) 8.000

Prawns cooked with onion gravy and steamed with saffron flavoured basmati rice

Subz Dum Biryani (V) (D) 4.600

Medley of vegetables cooked with fresh herbs and basmati rice

Steamed Basmati Rice (V) (D) 1.650

Basmati rice flavoured with green cardamom

Mushroom Pulao (V) (D) 2.000

Fresh mushroom cooked with basmati rice, cream and coriander leaves

Saffron Biryani Rice (V) (D) 1.950

Basmati rice flavoured with saffron and green cardamom

Accompaniments

Raita of the Day (V) (D) 1.500

Pomegranate-mint, mix tomato cucumber-cumin

Garden Salad (V) 1.500

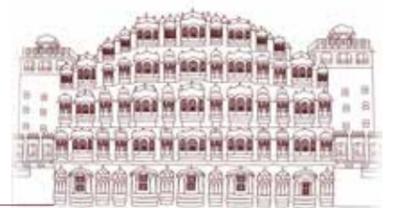
Slices of cucumber, carrot, tomato, onion, green chili with lemon wedges



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Indian Breads

Mixed Bread Basket (Select Any Three) (V) (G) (D) 2.500

Naan (V) (G) (D) 0.800

Plain / butter / garlic / kalonji / pudina / ajwaini

Paratha (V) (G) (D) 0.800

Plain / pudina / ajwaini

Tandoori Roti (V) (G) 0.800

Plain / butter

Cheese and Chilli Naan (V) (G) (D) 0.950

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

Peshawari Naan (V) (G) (N) (D) 0.950

Bread stuffed with dry nuts, fresh coconut and honey

Bharwan Kulcha (V) (G) (D) 0.950

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

Roomali Roti (V) (G) (D) 0.950

Refined flour bread, rolled until fine.



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Desserts

Spices Dessert Platter (V) (G) (N) (D) 3.100

Rasmalai, gulab jamun carrot halwa, phirni and chocolate brownie

Pista Kulfi (V) (N) (D) 2.550

Authentic Indian dessert prepared with milk and pistachio

Malai Kulfi (V) (N) (D) 2.550

Authentic Indian dessert prepared with condensed milk and cardamom

Zoke Shahi (V) (G) (N) (D) 2.400

Gulab jamuns baked in rabri

Zaffrani Rasmalai (V) (N) (D) 2.400

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

Gajjer Ka Halwa (V) (N) (D) 2.000

Fresh grated carrots cooked with dry nuts and served with vanilla ice cream

Spices Caramelised Phirni (V) (N) (G) (D) 2.000

Reduced sweetened milk with ground rice and nuts caramelised with sugar

Seasonal Fresh Fruit Platter (V) 2.500



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