

# 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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