

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) 3.400

Vegetable samosas with onion bhaji and chickpeas

Aloo Tikki (V) (D) 2.950

Pan fried potato patties served with Punjabi style choley masala

Onion Bhaji (V) 2.950

Onion mixed with chickpeas, flour and spices

Bhune Bhuttye Ke Kebab (V) (D) 4.950

Pan-fried corn patties with house made gram masala

Chicken 65 (G) (D) 6.350

Batter fried diced boneless chicken tossed with yoghurt, chili and curry leaves

Navratan Kebab (V) (D) (N) 4.950

A delectable mélange of nine vegetables and dried fruits make the unique kebab



Jhinga Tinka (S) (G) 6.800

Tiger prawns marinated in several spices and coated with vermicelli and 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) 3.950

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



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*Chef Anwar
Signature Dish*

Shorba /Soups

Tamater Dhaniya Shorba (V) 2.950

Tomato soup flavoured with fresh coriander and seasoned with Indian spices



Murg Badami Shorba (N) (D) 2.950

Saffron and coriander flavoured chicken soup tempered with green cardamom

Mulligatawny Shorba (V) 2.950

Indian yellow lentil soup cooked with fresh herb

Appetizer from the Tandoor

Murg Shola Kebab (D) 5.950

Boneless chicken marinated with tikka masala, sprinkled with chilli flakes

Murg Malai Kebab (N) (D) (E) 5.950

A creamy chicken kebab infused with royal cumin, cheese and herbs

Tandoori Lamb Chop (D) 5.950

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

Awadhi Seekh Kebab 5.650

Lucknowi style lamb mince flavored with saffron and rose petals



Jhinga Makkhan Lasoni (S) (D) 7.950

King prawns cooked in butter and brown garlic

Tandoori Salmon (S) (D) 8.250

Fresh salmon marinated in yoghurt, saffron spiced with yellow chili

Hariyali Macchi Tikka (S) (D) 7.250

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



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Vegetarian Selection

Tandoori Aloo (V) (N) (D) 4.550

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

Kumb Ke Angare (V) (N) (D) 4.250

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

Ajwaini Paneer Tikka (V) (D) 4.250

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

Sarson Ke Phool (V) (D) 3.250

Broccoli florets imbued with mustard and pickle spices

Appetizer Selection for Sharing

Chaat from the streets of Delhi (V) (D) 6.200

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) 12.950

Combination of 2 pieces each of lamb chop, murg shola kebab, jhinga makhani lasooni and Hariyali Fish Tikka

Chicken Sizzler (D) 7.200

Trio of sizzling hot flavored boneless chicken tikkas

Seafood Sizzler (S) (D) 9.200

Prawns, Hammour and salmon sizzler

Main Courses

Chicken Delicacies



Dum Ka Murg (N) (D) 6.950

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

Murg Tikka Masala (N) (D) 6.950

Boneless chicken tikka, simmered in thick onion tomato masala gravy

Murg Makhani (N) (D) 6.500

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

Murg Chettinad (N) (D) 6.500

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) 7.200 

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

Mutton Curry "Dhaba Style" (N) (D) 7.200

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

Nalli Gosht Potli Masala (D) 7.200

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 mélange of 45 spices condiments and herbs, potli masala is a flavouring agent and digestive.

Seafood Delights

Atish-E-Jhinga (S) (N) (D) 7.950

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



Hammour Dhaniya tamatari (N) (D) 7.950

Hammour fillet cooked with spiced onion and tomato masala

Vegetarian Creations

Aloo Gobi Aur broccoli (V) (N) (D) 3.850

Tempered potato slices, cauliflower and tossed broccoli

Paneer Tikka Khatta Pyaz (V) (N) (D) 4.950

Tandoori roasted cottage cheese in tangy tomato masala with pickled onions

Vegetables Khurchan (V) (N) (D) 4.500

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



Banarasi Aloo (V) (N) (D) 4.850

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



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Khubani Bhare Kofte (V) (N) (D) 4.950
Cottage cheese filled with dry apricot in milk and cashew nut sauce flavored with star-anise

Bhindi Masala (V) (N) (D) 4.500
Fresh Okra cooked with cumin seed and homemade onion tomato masala

Mirchi Baigan Ka Salan (V) (N) (D) 3.950
Eggplant and green chili cooked with tangy coconut gravy

Kumbh Makai palak (V) (D) 4.500
Home style spinach, mushroom and corn kernel, spiced with ginger and chili

Punjabi Chole "Dhaba Style" (V) (N) (D) 3.950
Chickpeas cooked with tomato onion and dried mango

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

Chef Special Modern Day Tiffin

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

Vegetarian Tiffin (V) (N) (D) 7.750
Vegetable khurchan, khubani bhare kofte and dal makhani

Chicken Tiffin (N) (D) 7.950
Murg tikka masala, vegetable khurchan and dal makhani

Mutton Tiffin (N) (D) 8.750
Kashmiri mutton Rogan josh, vegetable khurchan and dal makhani

Fish Tiffin (N) (D) 8.750
Hammour masala, vegetable khurchan and dal makhani

Prawns Tiffin (N) (S) (D) 9.250
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) 7.650
Chicken and rice cooked together on a sealed cast pot with Hyderabadi spices

Hyderabadi Mutton Dum Biryani (D) 7.650
Mutton and rice cooked together on a sealed cast pot with Hyderabadi spices

Jhinga Biryani (S) (N) (D) 9.200
Prawns cooked with onion gravy and steamed with saffron flavoured basmati rice

Subz Dum Biryani (V) (D) 4.950
Medley of vegetables cooked with fresh herbs and basmati rice

Steamed Basmati Rice (V) (D) 1.950
Basmati rice flavored with green cardamom

Mushroom Pulao (V) (D) 2.600
Fresh mushroom cooked with basmati rice, cream and coriander leaves

Saffron Biryani Rice (V) (D) 2.600
Basmati rice flavored with saffron and green cardamom

Accompaniments

Raita of the Day (V) (D) 1.700
Pomegranate-mint, mix tomato cucumber-cumin

Garden Salad (V) 1.700
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) 2.950

Naan (V) (G) (D) 1.200

Plain / butter / garlic

Paratha (V) (G) (D) 1.200

Plain / pudina

Tandoori Roti (V) (G) 1.200

Plain / butter

Zaatar and red onion naan (V) (G) (D) 1.300

Flaky naan topped with zattar and fresh red onion

Olives & sundried tomato naan (V) (G) (D) 1.400

Flaky Naan topped with olives and sundried tomatoes

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

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

Peshawari Naan (V) (G) (N) (D) 1.200

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

Roomali Roti (V) (G) (D) 1.200

Refined flour bread, rolled until fine



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Desserts

Spices Dessert Platter (V) (G) (N) (D) 3.500

Rasmalai, gulab jamun carrot halwa, cheese cake and chocolate brownie

Gulkand Gulab Jamun (D) (N) 2.950

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

Authentic Indian dessert prepared with condensed milk and cardamom

Zaffrani Rasmalai (V) (N) (D) 2.900

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

Gajjer Ka Halwa (V) (N) (D) 2.500

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

Choice of ice creams 2.500 (for 2 scoops)

Vanilla, chocolate or strawberry



Baked Gulab Jamun cheese cake (D) (N) 2.950

Seasonal Fresh Fruit Platter (V) 2.900



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