

# Spice Garden

Authentic Indian Cuisine  
"Where Every Bite Tells a Story"

■ Vegetarian

■ Non-Vegetarian

★ Chef's Special

■ Spicy

## STARTERS & APPETISERS

- **Samosa (2 pcs) ★** ■ 80  
*Crispy pastry filled with spiced potatoes & peas, served with mint chutney*
- **Paneer Tikka** ■ 220  
*Char-grilled cottage cheese cubes marinated in yoghurt & spices*
- **Aloo Tikki Chaat** ■ 120  
*Spiced potato patties topped with chickpeas, chutneys & sev*
- **Chicken Seekh Kebab ★** ■ 280  
*Minced chicken with ginger, garlic & aromatic spices, grilled on skewers*
- **Tandoori Prawns** ■ 380  
*Juicy prawns marinated in spiced yoghurt, cooked in clay oven*
- **Onion Bhaji** ■ 90  
*Golden fried onion fritters seasoned with cumin & coriander*
- **Mutton Shammi Kebab** ■ 320  
*Tender minced lamb patties with chana dal & warm spices*
- **Dahi Puri** ■ 110  
*Crisp puris filled with potato, chickpeas, sweet yoghurt & tamarind*

## SOUPS

- **Dal Shorba** ■ 110  
*Comforting lentil soup tempered with mustard seeds & curry leaves*
- **Tomato Dhania Soup** ■ 100  
*Fresh tomato soup with coriander & a hint of ginger*
- **Chicken Mulligatawny** ■ 160  
*Classic Anglo-Indian curried chicken & lentil soup*
- **Shorba-e-Murgh** ■ 180  
*Delicate Mughlai-style chicken broth with saffron*

## BREADS FROM THE TANDOOR

- **Plain Naan** ■ 60  
*Soft leavened bread baked in clay oven*
- **Butter Naan ★** ■ 70  
*Naan generously brushed with homemade butter*
- **Garlic Naan** ■ 80  
*Naan topped with fresh garlic & coriander*
- **Stuffed Kulcha** ■ 120

Naan stuffed with spiced paneer or aloo filling

■ <b>Laccha Paratha</b>	■ 80
<i>Flaky whole-wheat layered bread</i>	
■ <b>Roti (Tandoori)</b>	■ 50
<i>Whole-wheat bread baked in clay oven</i>	
■ <b>Peshwari Naan</b>	■ 110
<i>Sweet naan filled with coconut, almond &amp; sultanas</i>	
■ <b>Missi Roti</b>	■ 70
<i>Spiced chickpea flour bread with herbs</i>	

## ■ VEGETARIAN MAINS ■

■ <b>Paneer Butter Masala ★</b>	■ 280
<i>Rich tomato-cashew gravy with soft cottage cheese cubes</i>	
■ <b>Dal Makhani</b>	■ 220
<i>Slow-cooked black lentils in buttery tomato sauce — a classic!</i>	
■ <b>Palak Paneer ■</b>	■ 260
<i>Creamy spiced spinach curry with fresh paneer</i>	
■ <b>Chana Masala</b>	■ 200
<i>Hearty chickpea curry in bold Punjabi spice blend</i>	
■ <b>Aloo Gobi</b>	■ 180
<i>Stir-fried potatoes &amp; cauliflower with turmeric &amp; cumin</i>	
■ <b>Malai Kofta ★</b>	■ 300
<i>Soft potato-paneer dumplings in a velvety cream sauce</i>	
■ <b>Baingan Bharta</b>	■ 200
<i>Smoky fire-roasted eggplant mashed with onions &amp; spices</i>	
■ <b>Kadai Vegetables ■</b>	■ 220
<i>Seasonal vegetables tossed in tangy kadai masala</i>	
■ <b>Rajma Chawal</b>	■ 210
<i>Red kidney beans in thick tomato gravy served with basmati</i>	
■ <b>Matar Paneer</b>	■ 250
<i>Green peas &amp; paneer in fragrant onion-tomato gravy</i>	

## ■ NON-VEGETARIAN MAINS ■

■ <b>Butter Chicken ★</b>	■ 340
<i>Tender chicken in a mild, velvety tomato-cream sauce</i>	
■ <b>Chicken Tikka Masala ■</b>	■ 360
<i>Grilled chicken in spiced onion-tomato masala</i>	
■ <b>Rogan Josh ■</b>	■ 400
<i>Slow-braised lamb in Kashmiri chilli &amp; whole spice gravy</i>	
■ <b>Mutton Korma ★</b>	■ 420
<i>Tender mutton cooked in a rich almond &amp; coconut sauce</i>	
■ <b>Kadai Chicken</b>	■ 360

Bone-in chicken cooked with capsicum in kadai spice blend

■ <b>Goan Fish Curry</b>	■ 380
<i>Fish in aromatic coconut &amp; tamarind curry — coastal classic</i>	
■ <b>Prawn Masala</b> ■	■ 420
<i>Juicy prawns tossed in a spicy South Indian coconut gravy</i>	
■ <b>Chicken Chettinad</b> ■■	■ 380
<i>Fiery Chettinad spice-rubbed chicken — not for the faint-hearted!</i>	
■ <b>Egg Bhurji</b>	■ 200
<i>Scrambled eggs with onion, tomato, chillies &amp; spices</i>	
■ <b>Keema Matar</b> ■	■ 360
<i>Minced lamb with green peas in robust spice gravy</i>	

## ■ RICE & BIRYANI ■

■ <b>Steamed Basmati Rice</b>	■ 80
<i>Fluffy long-grain basmati rice</i>	
■ <b>Jeera Rice</b>	■ 100
<i>Basmati rice tempered with cumin &amp; ghee</i>	
■ <b>Veg Biryani</b> ★	■ 260
<i>Fragrant basmati layered with mixed vegetables &amp; whole spices</i>	
■ <b>Paneer Biryani</b>	■ 300
<i>Biryani layered with spiced cottage cheese &amp; caramelised onions</i>	
■ <b>Chicken Biryani</b> ★	■ 360
<i>Dum-style biryani with tender chicken &amp; saffron-infused rice</i>	
■ <b>Mutton Biryani</b> ★	■ 420
<i>Slow-cooked mutton &amp; basmati perfumed with rose water &amp; kewra</i>	
■ <b>Prawn Biryani</b>	■ 440
<i>Coastal-style biryani with juicy prawns &amp; coconut</i>	
■ <b>Hyderabadi Biryani</b> ■	■ 400
<i>Spicy Hyderabadi-style layered biryani with raita</i>	

## ■ SIDES & ACCOMPANIMENTS ■

■ <b>Raita (Mixed / Boondi)</b>	■ 80
<i>Chilled yoghurt with vegetables or fried gram pearls</i>	
■ <b>Papadom (2 pcs)</b>	■ 40
<i>Crispy lentil crackers — plain or masala</i>	
■ <b>Pickle Platter</b>	■ 60
<i>Assorted house pickles — mango, lime &amp; chilli</i>	
■ <b>Mango Chutney</b>	■ 50
<i>Sweet-tangy raw mango chutney</i>	
■ <b>Mint &amp; Coriander Chutney</b>	■ 50
<i>Fresh green chutney with mint, coriander &amp; lime</i>	
■ <b>Salad Kachumber</b>	■ 70

Diced cucumber, tomato & onion with chaat masala

## ■ DESSERTS & SWEETS ■

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|--|-------|
| ■ <b>Gulab Jamun (2 pcs) ★</b>                                       | ■ 120 |
| <i>Soft milk-solid dumplings soaked in rose-cardamom syrup</i>       |       |
| ■ <b>Rasmalai</b>  | ■ 150 |
| <i>Spongy cottage cheese patties in saffron-pistachio cream</i>      |       |
| ■ <b>Kulfi (Malai / Pista)</b>                                       | ■ 130 |
| <i>Traditional Indian ice cream — rich, dense &amp; irresistible</i> |       |
| ■ <b>Gajar Ka Halwa</b>  | ■ 140 |
| <i>Slow-cooked carrot pudding with ghee, milk &amp; nuts</i>         |       |
| ■ <b>Kheer</b>   | ■ 130 |
| <i>Creamy rice pudding with cardamom, saffron &amp; dry fruits</i>   |       |
| ■ <b>Mango Sorbet</b>  | ■ 110 |
| <i>Refreshing Alphonso mango sorbet — seasonal</i>                   |       |
| ■ <b>Phirni</b>  | ■ 140 |
| <i>Ground rice pudding set in an earthen bowl with rose petals</i>   |       |

## ■ BEVERAGES ■

- |  |       |
|--|-------|
| ■ <b>Sweet Lassi ★</b>   | ■ 100 |
| <i>Chilled blended yoghurt with sugar &amp; rose water</i>               |       |
| ■ <b>Mango Lassi</b>   | ■ 120 |
| <i>Refreshing yoghurt drink blended with Alphonso mango</i>              |       |
| ■ <b>Salted Lassi</b>  | ■ 90  |
| <i>Yoghurt drink with black salt &amp; roasted cumin</i>                 |       |
| ■ <b>Masala Chai ★</b>   | ■ 70  |
| <i>Spiced milk tea brewed with ginger, cardamom &amp; cinnamon</i>       |       |
| ■ <b>Filter Coffee</b>   | ■ 80  |
| <i>South Indian filter coffee with frothy milk</i>                       |       |
| ■ <b>Thandai</b>   | ■ 130 |
| <i>Chilled milk with almonds, saffron, fennel &amp; spices</i>           |       |
| ■ <b>Nimbu Pani (Still / Sparkling)</b>                                  | ■ 80  |
| <i>Fresh lime water with black salt &amp; mint — the original cooler</i> |       |
| ■ <b>Fresh Coconut Water</b>   | ■ 100 |
| <i>Served in the shell — nature's best refreshment</i>                   |       |

All prices are in Indian Rupees (■) and inclusive of applicable taxes.  
Please inform your server of any allergies or dietary requirements before ordering.

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