

Welcome to Spice, we are happy you are here. Our menu is inspired by traditional family recipes from a southern part of India. Everything is made with love from scratch, with authentic Indian ingredients and fresh hand-ground spices.

Our food is served family style from our kitchen to your table.

Dishes are served the way the chef designed the dish; you are welcome to order the substitutions you wish to have as a separate dish.

All items are prepared in a kitchen that uses peanuts, cashews, pistachios, almonds, shellfish and dairy.

Please advise your server of any food allergies.

APPETIZERS

SAMOSA 19.95

Deep fried savory pastry with a spiced filling of potatoes, peas, and spices. Served with tamarind chutney. (Vegetarian)

CHICKEN 65 19.95

Marinated overnight chicken pieces coated in a spicy tandoori style masala and rice flour mix and fried till tender. Served with tomato chutney. (Gluten Free)

JHINGA FRY 19.95

Spicy marinated shrimp dredged in rice flour and fried. Served with mango chutney. (Seafood, Gluten Free)

PALAK PAKODA 18.95

Spinach leaves dipped in chickpea batter and fried. Served with mint chutney. (Vegetarian, Vegan, Gluten Free)

MASALA PAPAD 10.95

Thin lentil cracker roasted topped with onions, tomato, cilantro, and spice mix. (Vegetarian, Vegan, Gluten Free)

ROASTED PAPAD 9.95

Thin lentil cracker roasted. Served with cucumber raita. (Vegetarian, Vegan, Gluten Free)

LUNCH THALI PLATTER

Available from 11am - 3pm

Vegetarian or Non-Vegetarian 19.95

Choice of two main courses, chutney, roti, cucumber raita, rice, payasam.

Main courses: Sabj, Aloo Gobi, Dal, Chana, Murg Saag, Chicken Butter Tikka, Lamb Curry, Coconut Shrimp Curry.

EXTRA RICE 2.00

EXTRA CHUTNEY 2.95

EXTRA ROTI 3.95

EXTRA RAITA 2.95

EXTRA MAIN COURSE 5.95

LUNCH PLATE SPECIALS FOR ONE

Available from 11am - 3pm

CHICKEN TIKKA OR MURG SAAG PLATE 16.95

Small chicken butter tikka, or murg saag, small rice, two pieces of roti.

DAL OR CHANA PALTE 13.95

Small dal or chana, small rice, two pieces of roti.

MAIN COURSE

All main course dishes served with a small side of Jeera rice.

Extra side of Jeera rice 3.95 (sm) 5.95 (Lg)

OR substitute with Saffron rice 6.95 (sm) 8.95 (Lg)

SABJI (VEG KURMA) 17.95 (SM) 24.95 (LG)

Mixed vegetables in a mild creamy curry. (Vegetarian, Gluten Free)

ALOO GOBI 15.95 (SM) 22.95 (LG)

Spiced potatoes and cauliflower with authentic homestyle flavors. (Vegetarian, Vegan, Gluten Free)

DAL 16.95 (SM) 24.95 (LG)

Yellow or orange split lentils cooked with spices. (Vegetarian, Vegan, Gluten Free)

CHANA (CHOLE) MASALA 16.95 (SM) 24.95 (LG)

Chickpeas in a spicy onion and tomato-based curry. (Vegetarian, Vegan, Gluten Free)

CHICKEN BUTTER TIKKA 21.95 (SM) 29.95 (LG)

Marinated overnight chicken cooked in a creamy cashew and tomato-based curry. A special Spice family recipe. (Gluten Free)

MURG SAAG 21.95(SM) 29.95(LG)

North Indian dish, chicken pieces are cooked in mildly spiced creamy pureed spinach and pureed cashew curry. (Gluten Free)

LAMB CURRY 23.95 (SM) 32.95 (LG)

Marinated overnight lamb pieces cooked in a spicy tomato-based curry.

COCONUT SHRIMP CURRY 23.95 (SM) 32.95 (LG)

Perfectly cooked shrimp in a coconut milk-based curry with fresh ground spices. A family recipe from Kerala. (Gluten Free)

Ask your server for Main Course special for today!

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RAITAS

Vegetarian, yogurt-based cold salad, traditionally served with dinner to compliment spice.

CUCUMBER 6.95

Cucumber, crushed roasted peanuts, roasted cumin powder, garnished with cilantro.

TRADITIONAL RAITA 7.95

Tomato, onion, cucumber with crushed roasted peanuts, roasted cumin powder, garnished with cilantro.

PLAIN YOGURT 3.95

BREADS

ROTI 9.95

Indian flatbread, brushed with ghee.

BUTTER NAAN 12.95

Soft Indian bread, brushed with ghee.

GARLIC BUTTER NAAN 13.95

Soft Indian bread with garlic, brushed with ghee.

ALOO PARATHA 16.95

Indian bread stuffed with spicy potato filling.

PLAIN DOSA 12.95

Thin, crisp bread made with fermented rice batter.
(Vegetarian, Vegan, Gluten Free)

DESSERT

PAYASAM (RICE KHEER) 9.95

Sweet and creamy south Indian style dessert made with soft-cooked basmati rice in milk with cardamom, saffron, almonds, cashews, and raisins.

SPICE CAKE 12.95

Warm fluffy citrus and orange peel cake topped with warm South Indian style rice kheer and garnished with freshly ground cardamom.

CHUTNEYS

3 chutneys for 8.95 or 1 for 4.75

MANGO

COCONUT

ROASTED PEANUT & GARLIC

MINT

CHILLI PEPPER

TOMATO

TAMARIND



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