

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

APPETIZERS

SAMOSA | 8 SAVORY PASTRY - SPICY FILLING OF POTATOES, PEAS, SPICES AND MINT CHUTNEY. (V) (NF)

ONION BHAJI | 8 RED ONION - CHICKPEA BATTER, FRIED, MINT CHUTNEY (V) (Ve) (GF) (NF)

CHICKEN 65 | 9 CHICKEN PIECES - TANDOORI STYLE MASALA, RICE FLOUR, TOMATO CHUTNEY(GF) (NF)

JHINGA FRY | 10 SHRIMP - SPICY MASALA, RICE FLOUR, MANGO CHUTNEY. (GF) (NF) (DF)

MASALA PAPAD | 8 LENTIL CRACKER ROASTED, ONIONS, TOMATOS, CILANTRO, SPICES. (V) (Ve) (GF)

ROASTED PAPAD | 6 LENTIL CRACKER ROASTED (V) (GF) * AN ORDER OF RAITA IS RECOMMENDED BY CHEF.

PLATE SPECIAL FOR ONE

CHICKEN TIKKA PLATE | 13 CHICKEN BUTTER-TIKKA CURRY, RICE, TWO PIECES OF ROTI (SP) (N)

CHANA PLATE | 12 CHICKPEA CURRY, RICE, TWO PIECES OF ROTI (V) (SP) (NF)

ALOO GOBI PLATE | 12 CAULIFLOWER & POTATOES SEMI DRY, RICE, TWO PIECES OF ROTI (V) (SP) (NF)

PALAK PANEER PLATE | 13 SPINACH WITH PANEER CURRY, JEERA RICE, TWO PIECES OF ROTI (V) (SP) (N)

SIDE DISHES

3 CHUTNEYS | 8 OR 1 CHUTNEY | 4

◇ MANGO ,COCONUT,MINT,PEANUT GARLIC, TOMATO,CHILI PEPPER

◇ JEERA RICE | 4 (SM) | 7 (LG)

◇ Saffron Pulao Rice | 7 (SM) | 9 (LG)

◇ PLAIN YOGURT | 4

◇ **EXTRA THALI ITEM | 5**

THALI SPECIAL AVAILABLE MON - WED

RAITAS

CUCUMBER RAITA | 7 CUCUMBER, RPEANUTS, CUMIN,CILANTRO, YOGURT (N)

TRADITIONAL RAITA | 8 TOMATO,ONION, CUCUMBER, PEANUTS, CUMIN,CILANTRO,YOGURT (N)

BREADS COOKED IN A STONE OVEN

ROTI | 7 CRISPY INDIAN FLATBREAD, GHEE (D) (NF)

BUTTER NAAN | 9

SOFT BREAD, GHEE (D) (NF)

GARLIC BUTTER NAAN | 10

SOFT BREAD, GARLIC,GHEE (D) (NF)

ALOO PARATHA | 13 SOFT BREAD STUFFED,SPICY POTATOS, GINGER, GARLIC, GHEE. (D) (NF)

*AN ORDER OF RAITA IS RECOMMENDED BY CHEF. (D) (N)

DOSA | 12 BREAD MADE OF FERMENTED RICE BATTER, COCONUT CHUTNEY. (V) (Ve) (GF) (DF) (NF)

(V) VEGETARIAN (Ve) VEGAN (GF) GLUTEN FREE

(DF) DAIRY FREE (D) CONTAINS DAIRY

(NF) NUTS-FREE (N) CONTAINS NUTS

(SP) SMALL PLATE (SM) SMALL (FS) FAMILY STYLE

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

Please advise your server of any allergies.

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE GUESTS

* **ASK YOUR SERVER ABOUT TODAY'S SPECIAL!**



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.

Monday to Saturday, 4:00 PM - 9:00PM (May 4th thru September 26th)

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES.

MAIN COURSE

All main course dishes served with a **small** side of **Jeera rice**. Extra side of Jeera rice | 4 (SM) | 7 (LG)
substitute with Saffron Pilav Rice | 7 (SM) | 9 (LG)
(SM) SERVES 1 TO 2 GUESTS (FS) SERVES 4 TO 6 GUESTS

ALOO GOBI | 16 (SM) 26 (FS)

SPICED POTATOES AND CAULIFLOWER WITH AUTHENTIC HOMESTYLE FLAVORS

(V) (Ve) (GF) (DF) (NF)

PALAK PANEER | 18 (SM) 28 (FS)

FLAVORFUL SPINACH AND PUREED CASHEW CURRY WITH CHUNKS OF FRIED PANEER

(V) (GF) (DF) (N)

CHANA (CHOLE) MASALA | 18 (SM) 28 (FS)

CHICKPEAS IN A SPICY ONION AND TOMATO BASED CURRY (V) (Ve) (GF) (DF) (NF)

CHICKEN BUTTER TIKKA CURRY | 23 (SM) 38 (FS)

CHICKEN IN A CREAMY CASHEW AND TOMATO BASED CURRY. A SPECIAL SPICE FAMILY RECIPE.

(GF) (D) (N)

MURG SAAG | 23 (SM) 38 (FS)

CHICKEN IN MILDLY SPICED CREAMY CASHEW AND SPINACH BASED CURRY (GF) (DF) (N)

LAMB CURRY | 24 (SM) 40 (FS)

LAMB PIECES COOKED IN A SPICY TOMATO BASED CURRY (GF) (DF) (NF)

DINNER THALI FOR ONE

AVAILABLE MON TO WED (DINE IN ONLY)

*** NO SUBSTITUTIONS**

The thali, which translates to 'plate' in Hindi, holds a significance that goes beyond being a mere container for food. It embodies the principle of balance by harmoniously integrating various taste elements into a single meal.

VEGETARIAN THALI | 25

CHANA MASALA, ALOO GOBI, PALAK PANEER, RAITA, PEANUT&GARLIC CHUTNEY,JEERA RICE, SAFFRON PULAO RICE, SALAD,TWO PIECES OF ROTI, PAYASAM

SPICE SPECIAL THALI | 35

CHICKEN BUTTER TIKKA CURRY, MURG SAAG, LAMB CURRY,RAITA, PEANUT GARLIC CHUTNEY, JEERA RICE, SAFFRON PULAO RICE ,SALAD, TWO PIECES OF ROTI, PAYASAM

*** EXTRA THALI ITEM | 5**

DESSERT

PAYASAM (RICE KHEER) | 9

SWEET AND CREAMY SOFT COOKED RICE IN MILK WITH CARDAMOM, CASHEWS, RAISINS AND SAFFRON.

