

SPICE INDIAN CUISINE AND BAR

LUNCH

Choice of Appetizer

1. **Lasuni Gobi** \$ 7.50
Cauliflower florets tossed with tomato garlic sauce.
2. **Chilli Chicken** \$ 9.99
Battered fried young chicken tenders w/peppers, onions and Andhra spices (G)
3. **Palak Chat** \$ 6.99
Baby spinach battered fried w/yogurt herbs.

Choice of Main Course (Chicken)

1. **Chicken tikka masala** \$15.99
Chicken breast broil in tandoor oven cooked in creamy tomato curry sauce. (favorite from Punjabi)
2. **Chicken Kurma** \$ 15.99
Chicken tenders in a mildly spiced curried creamy cashew and saffron sauce.
3. **Chicken Madras** \$ 15.99
Chicken cooked with ginger, mustard seeds, curry leaves in a hot coconut gravy.

Choice of Main Course (Lamb)

1. **Lamb Saag** \$ 17.50
Lamb cooked in a delicately spiced spinach gravy.
2. **Lamb vindaloo** \$ 17.50
Sweet and sour spicy gravy with potatoes
3. **Rogan Josh** \$ 17.50
Traditional lamb curry with tomatoes and spices.

Choice of Main Course (Veg)

1. **Saag Paneer** \$ 13.99
Spinach and homemade cottage cheese
2. **Subji Bhaji** \$ 13.99
Stir fried mixed vegetables with ginger, cumin seeds, curry leaves and turmeric.
3. **Chole Peshwari** \$ 13.99
Chickpeas and potato cooked in peshwari style. (V)
4. **Navrathan Khorma** \$ 13.99
Mildly spiced creamy cashew sauce with an assortment of vegetables.

Choice of Bread

1. **Naan** \$ 3.99
2. **Garlic Naan** \$ 4.50
3. **Onion Kulcha** \$ 4.50

DINNER

Choice of Appetizer

1. **Bagari Jinga** \$ 10.50
Grilled Shrimp tempered w/mustard seeds, curry leaves and cooked in tangy curried tomato sauce.
2. **Vegetable samosa** \$ 5.99
A Pastry stuffed w/spiced potatoes and green peas served w/tamarind sauce. It's an all-time favorite from Punjab.(G) (V)
3. **Chilli chicken** \$ 9.99
Battered fried young chicken tenders w/peppers, onions and Andhra spices (G)
4. **Vegetable Platter** \$ 10.99
An assortment of vegetables fritters (Eggplant, Potato, Cauliflower, Spinach and Onion) (V)
1. **Lasuni Gobi** \$ 7.50
Cauliflower florets tossed with tomato garlic sauce. (G) (V)

Choice of Main Course (Chicken)

1. **Chicken tikka masala** \$15.99
Chicken breast broil in tandoor oven cooked in creamy tomato curry sauce. (favorite from Punjabi)
2. **Chicken Kurma** \$15.99
Chicken tenders in a mildly spiced curried creamy cashew and saffron sauce.
3. **Chicken Vindaloo** \$15.99
Goan speciality chicken in a hot and sour tangy tomato sauce with potato.
4. **Butter Chicken** \$15.99
Clay oven grilled boneless shredded chicken cooked in a buttery mild tomato sauce with onion, bell pepper and spices.
5. **Amchuri Murgh** \$15.99
Cubes of chicken breast in a chef special mango flavored curry sauces.