

Spice of India

As the word itself describe *Spice of India*, Indian cuisine uses the whole palette of flavors- spicy, sour, sweet and hot all at the same time making it something that wants to jump off the plate. There are a basic 20 to 30 spices that are used in many dishes - cumin, coriander, turmeric and ginger to name a few- and there are a infinite number of ways of using them. Every spice has a reason for being there. They have health benefits, and they make the food more exciting and flavorful, with all its exotic ingredients, and tongue-tingling flavors, Indian cuisine can be both exciting and intimidating. It's such a complete world of taste. Our restaurant will charm you with traditional flavors and the art of Indian hospitality. Specializing in Indian cuisine, Our restaurant captures the *Authentic Indian Spices*. Our chefs (with over 30 years of combined experience) have advanced the craft of cooking at all levels, from basic technique to the most elaborate dishes. The experience at the *Spice of India* sparks playful memories, filled with curiosity, discovery and adventure.

Appetizer

VEG SAMOSA	\$5.25	FISH PAKORA	\$15.00
Two crispy wheat flour patties, stuffed with potato, peas and spices		Boneless pieces of fish, marinated in a blend of traditional Indian spices, coated in a seasoned chickpea batter, and then deep-fried to achieve a perfect golden-brown, crispy	
ALOO TIKKI	\$5.50	PAPRI CHAAT	\$10.50
Gently spiced golden potatoes patties served with our special tamarind sauce.		Crisped fried wafer mix with boiled potatoes, chickpeas and dipped in sweet yogurt and sauces.	
VEG PAKORA	\$10.25	VEG PLATTER	\$15.50
Mixed vegetables fritters.		Veg samosa, Aloo tikki, veg pakora, paneer pakora	
SAMOSA CHAT	\$10.50	CHICKEN DIPPER	\$10.50
Two vegetable samosa served with choley, yogurt and our special chutney.		Traditional boneless fried chicken.	
ALOO TIKKI CHAT	\$10.50	CHILLI CHICKEN	\$16.50
Two pieces of aloo tikki served with choley, yogurt and our special chutney.		Battered boneless chicken cubes tossed with diced bell pepper and onion mix with spicy chilly coating.	
PANEER PAKORA	\$11.50		
Slices of cottage cheese with special spices and deep fried.			

Soup

TOMATO SOUP	\$9.50
COCONUT SOUP	\$7.50
LENTIL SOUP	\$8.50



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Vegetarian Specialty

DAL MAKHANI \$15.50
Creamed lentils slow cooked with aromatic spices

DAL TADKA \$15.50
Yellow lentil cooked with aromatic spices

ALOO CHOLEY \$15.50
Chick peas and potatoes prepared with exotic spices North Indian style.

ALOO MATTER \$15.50
Potato and green peas cooked in an onion curry sauce with Indian spices.

SAAG PANEER \$16.50
Homemade cheese cubes cooked with freshly creamed spinach and Indian spices

SAAG KOFTA \$16.50
Vegetable cheese balls cooked with freshly creamed spinach and Indian spices

SAAG ALOO \$16.50
Potatoes cube cooked with freshly creamed spinach and Indian spices

SAAG MUSHROOM \$16.50
Tender mushrooms cooked with spinach and cream Sauce

ALOO GOBI \$16.00
Cauliflower and potatoes cooked with sliced onion, green pepper, ginger and touch of curry sauce

BHINDI MASALA \$15.50
Fresh cut okra cooked with sliced onion, green peppers and exotic spices

VEGETABLE JALFREZI \$15.50
Fresh vegetables cooked with green peppers, tomatoes, onions and little tangy curry sauce

BHARTHA \$15.50
Mashed eggplant sautéed with onion, green peas and seasoned herb and spices

MALAI KOFTA \$16.50
Vegetable cheese ball cooked with butter curry sauce and cashew paste.

MUSHROOM MATTER \$16.50
Tender mushrooms and green peas cooked with butter curry sauce

MATTER PANEER \$16.50
Homemade cheese cubes and green peas cooked with creamy tomato sauce and spices

SHAHI PANEER \$17.00
Homemade cheese cubes cooked with cashew paste and rich creamy tomato sauce

KARAHI PANEER \$17.00
Homemade cheese cubes chunk onion, pepper and thick onion base sauce and spices

METHI MALAI PANEER \$17.00
Cheese cubes cooked with fenugreek leaves in rich creamy butter sauce



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Chicken Specialties

CHICKEN CURRY \$17.50

Traditional chicken curry cooked in a tomato and onion sauce with ground ginger, garlic

BUTTER CHICKEN \$17.95

Marinated thai chicken cooked with rich creamy tomato sauce and other spices

CHICKEN VINDALOO \$17.50

Chicken cooked in a tangy sharp sauce with potatoes, vinegar and hot sauce

CHICKEN MASALA \$17.95

Chicken cooked in thick sauce with chunk onions, green peppers and our special spices

SPL. CHICKEN TIKKA MASALA \$20.95

Marinated shredded chicken cooked in a savory tomato creamy sauce, with onion and bell peppers (*our specialty from Baba India restaurant Cincinnati*)

CHICKEN SAAG \$17.95

Tender chicken cubes cooked with mildly spiced spinach and tomato creamy sauce.

CHICKEN TIKKA SAAG \$18.95

Marinated chicken cooked with freshly creamed spinach and Indian spices

CHICKEN JALFREZI \$17.95

Chicken cooked with sliced green pepper, onion, tomato, ginger in curry sauce and touch of tomato sauce

MANGO CHICKEN \$17.95

Chicken pieces in sweet onion gravy with mango slices and Indian spices

CHICKEN KORMA \$18.95

Chicken pieces cooked in butter curry sauce, cashew paste with Indian spices

KARAHI CHICKEN \$17.95

Tender chicken pieces sautéed with ginger, tomato, green pepper, onion and freshly ground spices

Chicken Tikka Bhartha \$18.95

Marinated chicken tikka cooked with mildly spiced eggplant.

Lamb Specialties

LAMB CURRY \$19.95

Lamb cooked in traditional curry sauce of onion, ginger, garlic and Indian spices

LAMB SAAG \$20.95

Lamb cooked with freshly creamed spinach and Indian spices

LAMB VINDALOO \$19.95

Lamb cube cooked in a tangy sharp sauce with potatoes, vinegar and hot sauce

ROGAN JOSH \$19.95

A Kashmiri dish of tender lamb pieces cooked with freshly ground spices and yogurt.

KARAHI LAMB \$20.50

Tender lamb pieces sautéed with freshly ground spices, green pepper, tomato and onion



Seafood Specialties

CURRY \$19.50

Fish or shrimp cooked in traditional curry sauce of onion, ginger, garlic and spices

MASALA \$19.50

Fish or shrimp cooked with onion, tomato and Indian spices in thick sauce

VINDALOO \$19.50

Fish or shrimp cooked in a tangy sharp sauce with potatoes, vinegar and hot sauce

KARAHI SHRIMP \$19.50

Shrimp cooked with green pepper, onion, ginger and Indian spices.

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Tandoori Specialties

CHICKEN TANDOORI \$17.95

Chicken on the bone, marinated in yogurt, ginger, garlic and spices then skewered and roasted in the tandoor until charred and aromatic.

CHICKEN TIKKA \$18.50

Boneless chicken breast marinated in yogurt, ginger, garlic and mild spices then skewered and roasted in the tandoor until charred and aromatic.

FISH TIKKA \$18.50

Chunks of fish marinated in tomato base special sauce, ginger, garlic and spices then skewered and roasted in the tandoor until charred and aromatic.

SHRIMP TANDOORI \$20.50

Shrimp marinated in tomato base special sauce, ginger, garlic and spices then skewered and roasted in the tandoor until charred and aromatic.

MALAI CHICKEN TIKKA \$17.95

Chicken breast pieces marinated in sour cream and special ground spices then skewered and roasted in the tandoor until charred and aromatic.

SEEKH KABAB \$17.95

Ground chicken blended with aromatic spices, herbs, and fresh coriander, then molded onto skewers and roasted in the tandoor until juicy and flavorful.

Rice Specialties

VEGETABLE BIRYANI \$16.50

Special rice blended with garden vegetables, with nuts and raisins

CHICKEN BIRYANI \$17.50

Basmati rice cooked with tender chunks of chicken and fresh peas, nuts and raisins

LAMB BIRYANI \$20.50

Basmati rice cooked with lamb cubes and fresh peas, nuts and raisins.

SHRIMP BIRYANI \$18.50

Fresh shrimp lightly tossed with nuts and raisins, onions, green peas.

RICE \$4.50

Boiled Indian Basmati rice

RICE PULAO \$6.50

Basmati rice flavoured with clove, green cardamom, cinnamon stick cooked with onion, green peas and carrots

COCONUT RICE \$6.50



Fresh Breads

NAAN / BUTTER NAAN \$2.50 / \$3.00

A soft fluffy leavened white flour bread

GARLIC NAAN \$3.50

Naan embedded with fresh garlic

KASHMIRI NAAN \$4.95

Sweet bread Stuffed with raisins and almonds

ONION KULCHA \$4.95

Naan stuffed with onion and spices

ROTI \$2.75

Unleavened whole wheat bread

LACCHA PARATHA \$4.50

Buttered and multi layered whole wheat bread

ALOO PARATHA \$4.95

Whole wheat bread stuffed with potato and spices

BHATURA (1Pc) \$4.50

Crisp layered fried bread

PANEER BHATURA (1 Pc) \$5.50

Crisp layered fried bread stuffed with homemade cheese.



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Hakka Chinese

VEG / CHICKEN FRIED RICE	\$17.50
CHILLI CHICKEN	\$18.50
CHICKEN MANCHURIAN	\$18.50
VEG MANCHURIAN	\$17.50
VEG NOODLES	\$17.50
CHICKEN NOODLES	\$18.50



Sides

RAITA Cool whipped yogurt with cucumber, tomato, potato, onion and herbs	\$4.50	MASALA PAPAD Crispy lentil wafer with chef's tangy mixture of onion, cucumber and tomato	\$4.50
KACHUMBER SALAD Indian style mixed salad with onion, cucumber, lettuce, green pepper and tomato in a dressing of oil, vinegar and mild spices	\$5.95	CHILLI & ONION SALAD	\$2.50
MANGO CHUTNEY Sweet mango thick sliced	\$2.95	CHICKEN SALAD Shredded tandoori chicken mixed with finely chopped onion, tomato, cucumber, lettuce tossed with homemade Indian dressing.	\$9.50
ACHAAR Spicy mixed pickles	\$1.95		
PAPPADUM Crispy lentil wafer	\$2.50		



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Dessert

FALUDA KULFI \$10.95

Traditional Indian ice cream made with milk cream and served with pistachios, almond, topping of thin faluda noodles

GULAB JAMUN \$4.50

Fried cheese ball soaked in honey syrup served warm or cold (two pieces).

RASMALAI \$5.50

Homemade cheese patty in sweetened milk sauce, pistachios and almond, served cold

KHEER \$4.50

Indian style rice pudding served cool with pistachios

CARROT HALWA \$6.50

Carrot cooked with cream, milk nuts and raisin

ICE CREAM \$5.50

Choice of mango or vanilla



Drinks

MANGO LASSI \$5.50

SWEET LASSI \$5.50

SALTY LASSI \$5.50

MANGO MILK SHAKE \$5.50

MANGO JUICE \$3.50

ORANGE JUICE \$3.50

APPLE JUICE \$3.50

SPECIAL TEA \$3.50

HOT TEA \$2.75

ICED TEA \$2.75

COFFEE \$2.70

SOFT DRINK \$2.50

