



Spice Village

LUNCH MENU


FIRST BITES

Refined appetizers to awaken the senses

- (V)  **Chickpea Cilantro Salad** - Chickpeas, diced potatoes, tomato, cilantro, mixed with whipped yoghurt, chat masala and tamarind
- (V)  **Paneer Tikka** - Tandoor cooked Indian cottage cheese, liquid smoke, mint
- (V) **Lasooni Cauliflower or Mushroom**
Crispy cauliflower or mushroom florets tossed in tangy tomato garlic sauce
- 'Calicos' Calamari** - Breaded calamari tossed in mild spices, onion and curry leaves
- (V) **Veg samosa** Crispy tri-point puff pastry stuffed with spiced potato and green peas **1pc**
- Lamb samosa** Crispy tri-point puff pastry stuffed with minced lamb and spices **1pc**
- (V) **Onion Baji** Onion and mixed vegetable fritters from chickpea batter
-  **Madras style Chicken 65** - Succulent boneless chicken pieces, spicy marination
Crispy fried, curry leaves and green chilli
-  **Tasting of Tikkas (2pcs each)**
Malai Chicken (creamy cheesy marination), Chicken Hariyali (mint marination),
Chicken Tikka (tandoor spice marination)
-   **Sada (Plain) Dosa Plate** Paper-thin rice and lentil crepe
Coconut chutney, tomato chutney, spiced sambar (lentil and vegetable stew)
Add on's - Ghee (clarified butter) Potato Masala  Mysore Masala
- Street Style Chilli Chicken** - Indo-Chinese spiced garlic sauce, bell peppers

LITE Fare Wraps

All our wraps are served with mango chutney dollop & house salad

- (V) **Paneer & cauliflower wrap** Indian cottage cheese and tangy garlicky cauliflower
House baked Naan bread, hummus & chilli sambal spread, shredded lettuce & sliced onion
-  **Tofu & cauliflower wrap** Panfried tofu and tangy garlicky cauliflower
House baked Naan bread, hummus & chilli sambal spread, shredded lettuce & sliced onion
- Chicken malai kebab wrap** Creamy cheesy marinated chicken
House baked Naan bread, hummus & chilli sambal spread, shredded lettuce & sliced onion
- Pepper salmon tikka wrap** crushed black pepper, turmeric & ginger-garlic marinated salmon
House baked Naan bread, hummus & chilli sambal spread, shredded lettuce & sliced onion

LITTLE LUXURIES

Small tastings

Yellow Dal (Tadka Dal) - Tempered yellow lentils, cumin, ginger & spices

Extra Rice

Idiyappam

Pappadum & Chutnies

Side order of veggies

Raita (4oz)

Butter Naan

Sweet Mango Chutney

Hot Pickle

Kerala Parotta (2pcs)





EVERY ITEM IS MADE TO ORDER. PLEASE LET YOUR ORDER TAKER KNOW YOUR SPICE LEVELS & IF ANY ALLERGIES.
PARTIES OF 6 OR MORE WILL HAVE AN ADDITIONAL 18% SERVICE CHARGE, AUTOMATICALLY ADDED TO THE CHECK

(V) vegetarian |  vegan |  GLUTEN FREE |  KIDS |  MEDIUM SPICY |  SPICY



LUNCH SPECIALS

Our lunch specials comes with your choice of one of our popular curries and is served with Basmati rice, Chef's vegetable of the day, ½ butter naan and side salad. Portion sizes are enough for 1 person and does not have sharing options.



VEGETARIAN LUNCH SPECIAL (choice of one)

- Paneer Tikka Masala** - Tandoori grilled paneer cubes cooked with creamy tomato sauce
- Aloo Gobi Palak** - Cauliflower and potatoes cooked in creamy spinach sauce & mild spices
-  **Navratan Khorma** - Vegetables and paneer cooked in mild creamy cashew-onion sauce
-  **Channa Masala** Chickpeas & potatoes cooked in mild spices and chopped coriander leaves
-  **Mushroom Mutter Masala** - Green peas & sliced button mushrooms in a lightly spiced onion & tomato sauce
-  **Mutter Paneer** - Green peas & Indian cottage cheese (Paneer) cooked in creamy tomato, onion sauce





CHICKEN LUNCH SPECIAL (choice of one)

- Chicken Tikka Masala** - Chicken breast cooked in a creamy tomato sauce with mild spices
-  **Chicken Shahi Khorma** - Boneless chicken cooked in creamy cashew - onion sauce
- Tandoori Chicken** - Bone-in chicken pieces tandoori marination, Kashmiri chilli and spices
-  **Chicken Vindaloo** - Chicken breast cooked with potatoes and fermented chili paste
- Chicken Malabar Curry** - Chicken breast cooked in a coconut gravy, potatoes and curry leaves

LAMB OR GOAT (choice of one)

- Lamb Pasanda** - Boneless leg of Lamb cooked in creamy cashew - onion sauce
- Lamb Rogan Josh** - Yoghurt marinated lamb, roasted fragrant spices, in onion tomato gravy
- Lamb Saag** - Boneless lamb cooked in mildly spiced spinach gravy
-  **Lamb Vindaloo** - Lamb cooked in fermented chilli paste & potatoes
-  **Goat Curry** - Fresh tender goat cooked with spices, browned onion sauce, tomatoes & curry leaves

FISH OR SHRIMP (choice of one)

- Fish Moilee (contains gluten)** - Mild Kerala spices, turmeric, ginger-garlic & coconut milk
-  **Goan Fish Curry** - Spiced curry cooked with fresh fish fillet chunks Tamarind & coconut blend
-  **Kerala Fish Curry** - Tangy & spicy curry, Malabar tamarind (smoked), crushed garlic, spices roasted in coconut oil
-  **Prawn Malabar Fry** - Tawa grilled prawns with onion, chilli, curry leaves and Kerala spices
- Prawn Kebab (dry) or with Tikka masala sauce** - Tandoor grilled prawn kebabs cooked in creamy tomato sauce & mild spices
-  **Prawn Malai Curry** - Mild spiced creamy curry with prawns

GRAIN STORIES All rice dishes are gluten free and may contain nuts, dried fruits and raisins.

Biryani—A mixed rice dish with spices, traditionally made with chicken, lamb or goat, seafood. All Biryani's are served with 4oz raita (onion yoghurt relish)


Chicken Biryani | (V) Vegetable Biryani | Lamb / Goat Biryani
Shrimp Biryani

Spice Village Special Asian Chicken Fried Rice

Cooked rice tossed with spring vegetables, chicken pieces and egg

(V) Lemon Rice (contains nuts)

Flavorful basmati rice tossed with whole spices – red chilli, mustard seeds, curry leaves, lemon

 **Lamb or Goat or Beef Fry** - A popular Kerala dish, best with Kerala parotta
Beef pieces roasted with Kerala spices, shallots, crushed black pepper.

Beef Malabar - A popular beef stew with coconut gravy
potato and tempering spices - mustard seeds, curry leaves

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DINNER MENU

SALADS & SOUP

Health conscious bowls



 **Chickpea Cilantro Salad** - Chickpeas, diced potatoes, tomato, cilantro, mixed with whipped yoghurt, chat masala and tamarind

Prawn Mango Salad - Mango and passionfruit marinated shrimps
Avocado, red onion, cherry tomato, cucumber, spices, citrus dressing

 **Mulligatawny Soup** - Vegetables & yellow lentil blend, curry leaves


FIRST BITES

Refined appetizers to awaken the senses


  **Coconut Grilled Prawns** - Coconut 'paste', green chilli, coconut slivers


'Calicos' Calamari - Breaded calamari tossed in mild spices, onion and curry leaves



  **Paneer Tikka** - Tandoor cooked Indian cottage cheese, liquid smoke, mint


 **Samosas (2 pcs)** - Home-made tri-point puff pastry with stuffing
Potatoes and green peas **Kheema (Minced Lamb)**

 **Madras style Chicken 65** - Succulent boneless chicken pieces, spicy marination
Crispy fried, curry leaves and green chilli


 **Street Style Lollipops** - Crispy frenched chicken winglets, ginger tamarind glaze, sesame seed

 **Tasting of Tikkas (2pcs each)**
Malai Chicken (creamy cheesy marination), Chicken Hariyali (mint marination),
Chicken Tikka (tandoor spice marination)

  **Sada (Plain) Dosa Plate** Paper-thin rice and lentil crepe
Coconut chutney, tomato chutney, spiced sambar (lentil and vegetable stew)
Add on's - Ghee (clarified butter) Potato Masala  Mysore Masala





 **Banana Blossom Cutlets** - Banana flower, panko bread crumbs, house beet root raita

Street Style Chilli Chicken - Indo-Chinese spiced garlic sauce, bell peppers

 **'Butter Chicken' Sliders**
Pulled tandoori chicken, butter chicken sauce, pepper jack, red cabbage slaw
Add on - Fries

 **Lasooni Cauliflower or Mushroom**
Crispy cauliflower or mushroom florets tossed in tangy tomato garlic sauce

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DINNER MENU

FROM THE FIRE & GRILL

Signatures kissed by clay, flame and grill

Flat grilled Tiger Shrimps - Lemon rice, House seafood curry sauce

Tandoor Grilled Lamb Rack Chettinad - Cassava mash, hearty Chettinad sauce, coconut

Tandoor Mix Grill - Assortment of tandoor smoked meats & veggies

Tandoori chicken, lamb chop, salmon, malai shrimps and vegetable. Masala sauce **as an Add on**

Baingan Bartha - Tandoori roasted eggplant cooked with chillies, ginger, tomatoes
Coriander leaves and finished with green peas. Served with basmati rice

SOUL OF CURRY

Rich and slow-simmered classics with a modern soul

Salmon Mollee (contains gluten) - Lightly spiced, creamy, coconut based sauce, basmati rice
A popular Kerala dish, a must try with our string hoppers **as an Add on**

Tikka Masala - Tikka means small pieces of meat or vegetarian protein like paneer. Masala Sauce is the curry base made with onion, tomatoes, and an Indian spice blend in which the above tikka is marinated and cooked. It is finished with some cream or yogurt.

Recommended protein options:

Paneer Tikka | Chicken | Shrimp

Lamb Shank - Chefs special Mughlai sauce, fingerling potatoes

Try it with our Kerala parotta **as an Add on** or butter naan bread **as an Add on**

Khorma - Mild, creamy, curry sauce from Northern India. It has a very distinctive silky, rich flavor from the mixture of yogurt, cream and pureed nuts; blended with toasted spices.

Recommended protein options:

Paneer & mixed vegetable | Chicken | Lamb | Shrimp

Kollam Mutton Curry - Fresh tender goat cooked with spices

browned onion sauce, tomatoes & curry leaves. A perfect balance of spice and flavor.

Served with rice or try it with naan **as an Add on** or Malabar parotta **as an Add on**

Beef Coconut Fry - Tender beef pieces slow cooked and pan roasted with
Kerala whole spice meat masala, shallots, coconut slivers, ginger garlic, curry leaves
It's a Malabar tradition to have it with Kerala parotta **as an Add on**

Beef Potato Curry - Beef slow cooked with potatoes in a onion-tomato gravy and mild spices
Best had with naan bread **as an Add on**

Vindaloo - A Portuguese inspired spicy, vinegary Goan gravy - caramelized onions, tangy vinegar & robust Indian spices. Our Vindaloo curry is well balanced and controlled with the right amount of heat

Recommended protein options:

Mixed vegetable | Chicken | Lamb

Eggplant Theeyal - A sweet n sour eggplant preparation toasted coconut gravy,
tamarind and jaggery

Saagwala - Saag is spinach or palak prepared by blending steamed and pureed spinach with cream,
mild Indian spices.

Recommended protein options:

Aloo Gobi | Paneer | Chicken | Lamb | Shrimp

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DINNER MENU

Grain Stories

Each grain carries a heritage

All rice dishes are gluten free and may contain nuts, dried fruits and raisins

Thalassery Chicken Dum Biryani - "Jeeragasamba" rice slow cooked with boneless chicken thighs
Signature biryani spice, quail eggs

(V) Lemon Rice - Flavorful basmati rice tossed with whole spices –
Red chilli, mustard seeds, peanut, curry leaves and lemon juice

Spice Village Signature 'Asian Chicken Fried Rice'
Cooked rice tossed with spring vegetables, chicken pieces and egg

Goat or Lamb Dum Biryani - Flavored basmati rice cooked with 'Bombay' style biryani masala
spiced lamb (boneless) or goat (bone-in), herbs and whole spices

LITTLE LUXURIES

Small tastings

Yellow Dal (Tadka Dal) - Tempered yellow lentils, cumin, ginger & spices

Dal Makhani - Medley of kidney beans, black beans, split peas, green moong lentil,
cream, butter

Extra Rice



Idiyappam (String Hoppers) 2 pcs

Side order of veggies

Raita (4oz)



Pappadum & Chutnies

Sweet Mango Chutney

Hot Pickle

Onion / Chilli / Lemon

KNEADED COMFORT

Traditional Punjabi leavened bread freshly baked in tandoor oven

Butter Naan

Rosemary Naan



Poori

Garlic Naan



Tandoori Roti

Puffed whole wheat bread

Minced garlic, cilantro

Whole wheat bread

Kashmiri Naan

Onion Kulcha



Chicken Tikka Naan

Nuts, raisins, coconut, sugar

Onion, bell peppers, cilantro

Shredded chicken tikka stuffing

Kerala Parotta

Flaky South Indian bread

SWEET CRAVINGS

Guilt free desserts

(V) Home-made Mango Mousse

Mango pulp, mango chunks, whipping cream, saffron, agar-agar, sweetener

(V) Elaneer Payasam

House infused tender coconut & crushed cardamom pods, coconut water, condensed milk

Gulab Jamun

Fried milk balls soaked in honey syrup (flavored with rose petals, cardamom & saffron)

Kheer

South Indian rice pudding with milk, sugar, cardamom, saffron, dried fruits and nuts

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