



# SpiceKlub

## PAPAD

ROOMALI CHEESE PAPAD 🌶️ JO	23
ROASTED PAPAD JO	9
ROASTED MOONG DAL PAPAD <i>new</i>	11
MASALA PAPAD JO	14
PAPADS OF INDIA JO	25

## SOUP

CLEAR VEGETABLE SOUP <i>new</i> JO	25
TOMATO PUDINA SOUP JO	27
MASALA MINISTRONE SOUP JO	27
PERI MANCHOW SOUP 🌶️🌶️	30
MORINGA SOUP <i>new</i>	30

## SALAD

GREEN SALAD JO	30
Lettuce, carrot, tomatoes, cucumber, fig, feta, cheese and Indian spices	
SPROUTS SALAD	30
Sprouts, onions, cucumber, edamame, tomatoes and chutney dressing	
TANDOORI PUMPKIN SALAD <i>new</i>	44
Pumpkin cooked in a clay pot served with lime chilli dressing, feta cheese, onion caviar	
FRUIT SALAD <i>new</i>	40
Our unique fruit salad served with feta made fresh on table	

GF - Gluten Free | JO - Jain on request | VO - Vegan on request  
 🌶️ - Spicy 🌶️🌶️ - Very spicy

## APPETIZERS

### CHAAT & STREET FOOD

PAPDI CHAAT JO	41
Crispy papdi topped with yoghurt spheres and chutneys	
PANI PURI JO/VO	39
Famous Mumbai street food served the SpiceKlub way	
DAHI AVOCADO PURI JO	42
Wheat shells filled with curd spheres, avocado topped with chutneys & green gram noodles	
VADA PAV	41
Mini pavs, served with a spicy potato mousse, crispy boondi, spices and sauces	
KATHI ROLL 🌶️ JO	38
Indian spiced cottage cheese wrapped in Roomali roti, served with chutney spheres	
CORN TIKKI GF/JO/VO	36
Buttered corn kernels blended with potato and spices	
DAL BATTI <i>new</i> 🌶️🌶️ JO	44
The famous Rajasthani dish served the SpiceKlub way. Sorghum & wheat balls stuffed with cheese served with spicy dal & ghee foam	
CHOLE KULCHA 🌶️	39
Buttery mini bread stuffed with spicy chickpeas and coriander foam	

### SPICEKLUB FAVORITES

SPICEKLUB PALAK CHAAT JO/VO	44
Crispy spinach topped with yoghurt, chutneys and spices in a unique SpiceKlub way	
SWEET POTATO CHAAT <i>new</i>	42
Sweet potato served with fresh curd cooked in orange dressing	
DAHI KE KEBAB GF/JO	38
Hung yoghurt blended with gram flour and flavored with spices served with mint curd spherification	
CLASSIC NAANZA JO	42
Mini naans stuffed with spiced cottage cheese, topped with cheese	
PAV BHAJI FONDUE JO	46
Pav bhaji mousse topped with cheese and onions served with crispy pav	

## BITES

TASTE OF GUJARAT <i>new</i> JO	48
SpiceKlub's signature khaman dhokla, white dhokla patra, khandvi & fafda	
PANEER LAPETA GF/JO	38
Slices of cottage cheese wrapped in green chutney and papad, topped with green chutney spheres	
FRITTER PLATTER <i>new</i>	36
Lotus root chips, onion & potato pakoda, kurkure bhindi, crudites served with a herby cream cheese	
SOYA KHEEMA LIFafa	46
Filo pastry stuffed with minced soya kheema served with tomato chutney	
DECONSTRUCTED DHOKLA GF/JO	40
Khaman dhokla served the SpiceKlub way	


## KEBAB

GALOUTI KEBAB	41
Aromatic melt in your mouth kebabs served on shirmal, an awadhi speciality	
HARA BHARA KEBAB JO	38
Spinach and green peas kebabs stuffed with soft cheese	


## TANDOOR

SOYA CHAAP TIKKA 🌶️ JO	42
Soft soya marinated in hung yoghurt and flavoured with fragrant spices, barbecued in clay oven with onions & capsicum served with coriander foam	
AFGHANI SOYA CHAAP <i>new</i> JO	42
High protein appetizer made of soya marinated with creamy Afghani masala & cooked in a clay oven	
ALOO BHARWAN	40
Potato cylinders marinated in yoghurt and spices, stuffed with cheese and peppers topped with green chilli and garlic caviar	
MALAI BROCCOLI GF/JO	42
Fresh broccoli florets, marinated in malai and cheese with a tinge of black pepper, charred to perfection	
PANEER TIKKA GF/JO	40
Cottage cheese cubes marinated in hung yoghurt & flavored with spices, barbecued with onions and capsicum in a clay oven	
HAZARI PANEER TIKKA 🌶️ GF	42
Cottage cheese cubes marinated in hung yoghurt, topped with onions, ginger, chillies & coriander barbecued in a clay oven	
EDAMAME TRUFFLE NAANZA <i>new</i>	44
Mini stuffed flatbread cooked in a clay oven	
MUSHROOM AND SPINACH SHASHLIK 🌶️ GF	38
Barbecued mushroom stuffed with spinach and cheese	
TANDOORI MUSHROOM <i>new</i>	44
Barbecued Portobello mushroom in a clay oven stuffed with spinach, cheese and drizzled with truffle oil	

## RICE

JEERA RICE <i>GF JO VO</i>	24
STEAMED RICE <i>GF JO VO</i>	20
VEG DUM BIRYANI <i>GF JO</i>	44
PANEER TIKKA BIRYANI  <i>GF JO</i>	46
AVOCADO BIRYANI <i>new GF JO</i>	44
KHICHDI <i>GF JO</i>	34
MASALA KHICHDI <i>GF JO</i>	36

## RAITA

BOONDI PAPRIKA <i>JO</i>	14
CUCUMBER RAITA <i>JO</i>	14
PAHARI <i>new JO</i>	15
PINEAPPLE & JALAPEÑO RAITA <i>new</i>  <i>JO</i>	15

## BREAD

### ROTI

PLAIN <i>VO</i>	9
WHOLEWHEAT MULTIGRAIN <i>JO VO</i>	10
BUTTER <i>JO</i>	9
CHILLI GARLIC	9
MAKKAI KI ROTI <i>JO VO</i>	9

### NAAN

NAAN <i>JO</i>	11
BUTTER <i>JO</i>	11
GARLIC BUTTER	12
CHILLI CHEESE GARLIC	14
CHILLI GARLIC BUTTER	12
CHEESE <i>JO</i>	12

### ROOMALI

PLAIN <i>JO</i>	11
BUTTER <i>JO</i>	11

















### PARATHA

LACHHA PARATHA	12
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### KULCHA

BUTTER	12
ONION	13
GLUTEN FREE ROTI	14
<i>GF JO VO</i>	

## MAINS

CHOLE 	40
A North Indian staple, Kabuli chickpeas cooked in a buttery spicy sauce	
CORN PALAK LASOONI <i>GF JO VO</i>	40
American corn combined with creamy spinach and flavored with garlic & spices	
BHINDI KURKURE  <i>JO VO</i>	44
Crispy lady finger in a spicy smoked gravy	
LAAL SOYA <i>new</i>  	48
Our vegetarian version of the traditional spicy Rajasthani gravy	
SOYA CHAAP GHASSI <i>new</i> 	44
Mangalorean style curry made with roasted chillies, spices and coconut milk	
SOYA TIKKA MASALA  <i>JO</i>	44
Pieces of soya cooked in Indian spices and served in a spicy tikka gravy	
KATHAL MAKHANI <i>GF JO</i>	46
Smoked tomato gravy. Our vegetarian version of the popular Punjabi dish	
MUSHROOM MASALA <i>new</i> 	46
Shimeji, oyster, portobello, button mushrooms cooked with onion, tomato and drizzled with truffle oil	
KHEEMA BOCCONCINI MASALA <i>new</i>	42
Minced soya cooked with Indian spices and fresh buffalo cheese, served with pav	
PATHAR KE ALU <i>new</i>  	48
Stuffed potato with a spicy Rajasthani gravy	
PANEER KADAI  <i>GF JO</i>	44
Cottage cheese cooked in a delicious onion, capsicum and coriander masala	
TRUFFLE SAAG WITH BURRATA <i>new GF</i>	65
Green leafy vegetable gravy with Burrata cheese drizzled with truffle oil	
STUFFED PANEER BAKE <i>new JO</i>	46
Cottage cheese stuffed with spinach topped with a blend of two creamy gravies	
MOTI PANEER MAKHANI <i>GF JO</i>	44
Cubes of cottage cheese cooked in a creamy, aromatic gravy	
PANEER TIKKA MASALA  <i>GF JO</i>	48
An Indian staple, spiced cottage cheese served in a spicy tomato sauce	
FILO PANEER <i>new JO</i>	40
Crisp baked filo sheets stuffed with paneer served with herby white gravy	
NAVARATAN KURMA <i>GF JO</i>	40
Assorted vegetables tossed in a rich cashew gravy	
VEG KADAI  <i>GF JO VO</i>	42
Fresh vegetables sauteed and cooked in an onion and coriander masala	
VEG KOHLAPURI   <i>GF JO VO</i>	42
Assorted vegetables cooked in a spicy sauce	
VEG TAWA KHADA MASALA   <i>GF JO VO</i>	44
Medly of vegetables sauteed over high flame cooked in an spiced onion sauce	
VEG LABABDAR <i>new GF JO</i>	42
A blend of cashew and tomato gravies with exotic vegetables and cottage cheese	

## DALS

DAL KABILA <i>GF JO VO</i>	36
Our chef's secret combination dals	
DAL MAKHANI <i>JO</i>	36
Kidney beans and lentils flavoured with white butter and cream cooked slowly overnight on a clay oven	
DAL MASALA TADKA  <i>GF JO VO</i>	34
Split black gram lentils cooked with Indian spices	

## DESSERTS

GOLA	26
Our take on your childhood favourite iced lolly	
RASGULLA CHEESECAKE	40
A SpiceKlub speciality, creamy cheesecake stuffed with rasgullas	
SPICEKLUB FALOODA	48
Our deconstructed version of the classic falooda	
FLOWER POT	46
Rasmalai and saffron mousse stuffed in a Belgian couverture chocolate pot, topped with chocolate soil served over a bed of pistachio soil	
PAAN MOUSSE	46
Rose leaf topped with paan mousse, cooled with liquid nitrogen	
BUBBLING KULFI 2.0	52
Saffron and malai kulfi converted to rocks served with an assortment of toppings	
OLD SCHOOL LOLLIES	46
Make your own Saffron and Chocolate Bournvita lollies	
HALWA SUSHI <i>new</i>	56
Gajjar, Moong dal Halwa rolled into a sushi served with gulab jamun caviar and Motichoor ice cream	
JALEBI NACHOS <i>new</i>	56
Chilled Jalebi made like nachos on your table	
MILLE FEUILLE <i>new</i>	48
Popular French pastry made with Crisp Puran Pohli layered with shrikand served with cardamom popcorn	

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Spice**Klub**

*Quattro*<sup>TM</sup>  
RISTORANTE

# BEVERAGES

## MOJITO

<b>Classic Mojito</b>	25
<b>Paan Mojito</b> <i>Sherbet made from betel leaves, poured over ice, topped with aerated water</i>	22
<b>Masala Mojito</b> <i>Indian spices muddled with mint leaves, poured over ice, topped with aerated water</i>	20
<b>Kalakhatta Mojito</b> <i>Indian spices muddled with mint leaves, poured over ice, topped with aerated water</i>	20
<b>Berry Mojito</b> <i>Strawberries muddled with mint and lemon, poured over ice, topped with aerated water</i>	20
<b>Ginger &amp; Watermelon Mojito</b> <i>Fresh ginger and watermelon syrup, muddled with mint and lemon, poured over ice, topped with aerated water</i>	20
<b>Mint &amp; Cucumber Mojito</b> <i>Fresh ginger and cucumber, muddled with mint and lemon, poured over ice, topped with aerated water</i>	22

## LASSI & COOLERS

<b>Malai Lassi</b> <i>Thick, sweet churned curd. A punjab specialty</i>	18
<b>Masala chaas</b> <i>Salted churned curd mixed with water; also known as buttermilk</i>	18
<b>Shikanji</b>	18
<b>Spiced watermelon cooler</b>	25
<b>Apple basil cooler</b>	25

## SPECIALS

<b>Lavender Margherita</b> <i>new</i> <i>Sweet Lavender Margherita with lemongrass</i>	23
<b>Coconut Water With Rose Caviar</b> <i>Fresh coconut water flash frozen served with rose caviar</i>	25
<b>Kokum margherita with chilli caviar</b> <i>Garcinia indica converted into frozen virgin margherita served with green chilli caviar</i>	23
<b>Strawberry orange punch</b> <i>new</i> <i>Blend of fresh strawberries and orange, topped with a Spiceklub surprise</i>	26
<b>Peru Mousse</b> <i>Guava pulp converted into a light fluffy mousse, sprinkled with red chili powder</i>	20
<b>Mango On The Rocks</b> <i>Mango juice converted to rocks, topped with mango juice</i>	26
<b>Gulabo</b> <i>Rose lemonade with rose caviar &amp; chia seeds</i>	20

## COOL BEVERAGES

<b>Lemon Iced Tea   Masala Iced Tea</b>	18
<b>Fresh Lime Soda Or Water</b>	17
<b>Coke   Sprite   Diet Coke</b>	9
<b>Thums up   Limca</b>	10

## HOT BEVERAGES

<b>Karak Chai   Masala Chai</b>	12   14
<b>Green Tea   Chamomile Tea</b>	12
<b>Espresso   Americano</b>	12   14
<b>Café Latte   Cappuccino</b>	17   20
<b>Mineral Water Small   Large</b>	6   13
<b>Sparkling Water</b>	12