



The Spice Route

Indian Swahili Fusion

APPETIZERS

Vegetarian

Vegetable Kaju Roll | 1000

Vegetable rolls stuffed with cashewnuts & flavoured with mint

Chilly Garlic Mushrooms | 1200

Masala buttured mushrooms, fried & tossed in spices

Chilly Paneer Special | 1500

Deep fried cottage cheese with onions, chillies, tomatoes & fresh mint

Methi Bhajia | 950

Chopped Fenugreek, garlic ginger, chilli cumin seed Indian spicy

Tandoor Paneer Tikka | 1300

Cubes of homemade cottage cheese marinated with shahi jeera delicately cooked on skewers in the Tandoor oven with onions, sweet pepper & tomatoes

Vegetable Garlic Balls | 1100

Deep fried garlic, chillies, ginger, mixed vegetables and spices

Mixed Vegetable Kebab | 1200

Skewers of mixed vegetables cooked in the Tandoor oven

Aloo Tikki | 1100

Mashed potatoes, chopped chilli, chopped ginger deep fried

Tandoori Salad | 1100

Onion, capsicum, tomato, paneer, pineapple, mushroom, mint sauce & spices

APPETIZERS FROM THE TANDOOR OVEN

Non-Vegetarian

Murgh Malai Tikka Tandoor | 1300

A mild preparation of boneless chicken cubes marinated in yoghurt, cream cheese & coriander

Chicken Nilgiri Tikka | 1350

Barbeque boneless chicken breast pieces marinated in fresh coriander, chillies, garlic, mint, yoghurt & coated with toasted gram flour

Murgh Burrat Tikka | 1300

Boneless cubes of tender chicken spicily marinated & cooked in the Tandoor oven

Tandoor Chicken Wings | 1400

Chef Pawar's special straight from the Tandoor oven

Chicken Loli Pop | 1300

Uptuned deep fried chicken wings with chopped chilli and ginger coated with gram flour

Seekh Kebab | 1300

Skewers of spicy mutton mince cooked in the Tandoor oven

Fish Tikka Tandoor | 1300

Boneless cubes of tender fish, spicily marinated with gram flour, yoghurt, ajawan & cooked in the Tandoor oven

Chilly Garlic Fish | 1300

Marinated fish fillet, deep fried with assorted spices

Prawns | 3100

Off the shell prawns with chopped chilli gram flour, corn flour, Indian spicy deep fried

Tandoor King Prawns | 3400

Local Tiger prawns, grilled in the Tandoor oven served with Chef Pawar's special sauce

Tandoor Mixed Platter (Serves 4 Persons) | 5000

A selection of specialties from our Tandoor oven with Indian spices



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CURRY SPECIALS

Vegetarian

Palak Paneer | 1350

A Punjabi home favourite of cheese & spinach

Paneer Makhani | 1400

Homemade cottage cheese, spices and a special Makhani Sauce

Vegetable Korma | 1250

A delightful mix of peas, corn, cauliflower, carrots and beans, cooked in a cashewnut sauce

Matter Corn Masala | 1150

Onions, tomatoes, cream, spices with sauce

Subzi Makhini | 1100

Delightful mix of beans, corn flour beans cooked with tomato cashewnut sauce

Dum Aloo | 1200

Stuffed potatoes cooked in a special tomato based Makhani sauce ala Kashmiri

Paneer Mushroom Bhurji | 1300

Grated cottage cheese with sliced mushrooms in a delightful mix

Kadai Paneer | 1200

Paneer cooked in tomato, onion, green pepper & spices

Malai Kofta | 1250

Mixed vegetable dumplings deep fried and cooked in a creamy gravy

Dal Bukhara | 1300

Black lentils cooked slowly in the Tandoor oven overnight & tempered with garlic, green chilies, cream & butter

Dal Tadak Fry | 1350

A mix of yellow lentils cooked with onion, tomatoes, garlic and finished with butter

CURRY SPECIALS

Non-Vegetarian

Swahili Chicken Makhani | 1500

Tandoor cooked boneless chicken pieces in our special Makhani sauce blended with mixed spices

Jeera Chicken | 1500

Boneless chicken, chopped tomato, chopped ginger, chopped garlic, cumin seed, medium dry sauce

Swahili Chicken Curry | 1400

Boneless chicken pieces cooked with an onion, ginger & garlic sauce

Chicken Tikka Masala | 1400

Barbecue chicken pieces, in our Indian spices

Murgh Palak Bahar (Spinach Chicken) | 1400

Boneless chicken pieces cooked in fresh spinach & kasoori methi (dry fenugreek powder from India)

Rogan Josh Kashmiri | 1500

Mutton curry prepared with onions smoothly blended into a thick sauce

Mutton Vindaloo | 1400

Boneless mutton with potato cubes, red sauce and Indian spices

Keema Mattar Adraki | 1450

Homemade lamb mince cooked with peas, ginger & masala

Swahili Saag Meat | 1450

Boneless mutton pieces mixed with spinach methi (fenugreek) and garnished with boiled eggs

Swahili Nilgiri Prawns Masala | 4000

Queen size prawns cooked with cocconut milk, green chilies and coriander

Kadai Prawns | 4000

Prawns cooked in tomato, onion, green pepper & spices

Egg Curry | 1250

Onions, tomatoes, cream, spices with sauces

Egg Bhurji | 1300

Scrambled egg cooked in tomato, onion, green pepper & spices



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RICES

Chicken Biryani | 1350

Basmati rice mixed with chicken, spices & mint leaves

Mutton Biryani | 1400

Basmati rice mixed with boneless mutton pieces, spices & fried onions

Vegetable Biryani | 1150

Basmati rice mixed with vegetables, spices, fried onions & mint leaves

Basmati Rice | 700

Steamed rice

Matter Pulau | 700

Basmati rice with garden peas

Jerra Rice | 700

Basmati rice with cumin

BREADS

Plain or Buttttered Naan | 350

Garlic Naan | 400

Chilly Naan | 350

Dhania Naan | 350

Cheese Kulcha | 600

Cheese filled Naan

Aloo Kulcha | 550

Potato filled Naan

DESSERTS

Gajar Halwa | 700

Fresh carrot pudding

Gulab Jamun | 750

Sticky sponge balls in a rich syrup

Papaya Layasum | 750

Pawpaw, yogurt, syrup, cardamom, pistaccio & almonds

Kheer | 500

Rice pudding, coconut cream, almonds & pistachio nuts

Seasonal Fruit Platter | 650

Ice Cream | 400 per scoop

Vanilla, strawberry, chocolate

Delia's Kulfi Ice Cream | 650 per scoop

Delia's Purple Tea & Hibiscus Sorbet | 650 per scoop