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SCAN ME





APPETIZER

- **Chips chilly** **\$ 13.99**

Crispy French fries sauteed in a tangy sauce with onions & peppers.

- **Chicken Chilly** **\$ 16.99**

Deep-fried chicken sauteed in a tangy sauce with onions & peppers.

- **Paneer Chilly** **\$ 16.99**

Fried cottage cheese sauteed in tangy sauce with peppers & onions.

- **Gobi Manchurian** **\$ 14.99**

Deep fried battered cauliflower sauteed in tangy sauce.

- **Mushroom Peppers** **\$ 10.99**

Mushrooms, bell peppers and our secret spices.

- **Chicken 65** **\$ 12.99**

Deep fried marinated chicken with curry leaves and green chilies.

- **Tandoori Chicken** **\$ 15.99**

Chicken thighs marinated in yogurt and tandoori spices then roasted in a tandoor oven.

- **Samosa Chaat** **\$ 11.99**

Samosa served with yogurt, chickpeas w/h chaat masala.

- **Aloo Tikki Chaat** **\$ 10.99**

Crispy potato patties topped with spiced chickpeas, chutneys, and yogurt.

- **Onion Pakoda** **\$ 8.99**

Deep Fried Onion slices coated with seasoned gram flour.

- **Mix Veg Pakoda** **\$ 9.99**

Deep fried mixed veggies dipped in seasoned batter.

- **Chicken Pakoda** **\$ 9.99**

Deep fried Chicken thighs coated w/h seasoned gram flour and Spices Masala.

- **Garlic Shrimp** **\$ 14.99**

Crispy golden shrimp tossed in a savory garlic batter

- **Fish Pakoda** **\$ 14.99**

Deep fried fish fillets seasoned w/h our special house spices blend.

- **Lamb Stir fry** **\$ 15.99**

Boneless Lamb stir fried w/h onion and green pepper.

- **Samosa (2-piece)** **\$ 6.99**

Deep fry Pastry filled with potatoes, green peas and spices.

- **Naan Wrap** **\$ 10.99**

Oven fresh Naan, rolled with grilled chicken or paneer with tomatoes and onions.



MAIN COURSE: VEGETARIAN

- **Aloo Gobi**   \$ 11.99
Potatoes and cauliflower cooked with our our secret spices.
- **Mattar Paneer**  \$ 15.99
Combination of green peas and cottage cheese(paneer).
- **Palak Paneer**  \$ 15.99
Spinach cooked with cottage cheese.
- **Kadhai Paneer**  \$ 15.99
Paneer cooked with green peppers, onion, ginger with other spices.
- **Tofu Masala**   \$ 14.99
Semi dry version of tofu cooked with bell peppers, onion, ginger garlic with other spices.
- **Rajma Masala**   \$ 14.99
Red kidney bean curry cooked with our Spices special curry sauce.
- **Paneer Korma**  \$ 14.99
Cottage cheese cooked in traditional method in cashew based gravy.
- **Mattar Mushroom**  \$ 14.99
Combination of green peas and mushroom cooked in a semi-gravy way.
- **Palak Corn**  \$ 14.99
Mild creamy spinach cooked with sweet corn.
- **Three Bean Curry**   \$ 13.99
Combination of garbanzo, black, and red beans in a gravy version with secret spices.
- **Daal Makhani**  \$ 14.99
Black lentil cooked and topped with cream and butter.
- **Daal Tadka**   \$ 14.99
Yellow lentil cooked with heated spices on oil.
- **Paneer Butter Masala**  \$ 15.99
Cottage cheese cooked in **The Spices** special sauce with butter and cream.
- **Tofu Butter Masala**  \$ 15.99
Fried Tofu cooked in **The Spices** special sauce with butter and cream.
- **Mixed Vegetable Curry**   \$ 14.99
Seasoned mixed vegetables cooked with spices.
- **Navaratan Korma**  \$ 14.99
Combination of fresh vegetables cooked in cashew based gravy and nuts.
- **Chana Masala**   \$ 14.99
Combination of Garbanzo bean cooked in traditional method.



MAIN COURSE: NON-VEG

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| <ul style="list-style-type: none">• Butter Chicken  \$ 16.99 <p>Chicken thigh pieces cooked in onion and tomato bases curry with cream.</p> | <ul style="list-style-type: none">• Fish/Shrimp Curry  \$ 17.99 <p>Marinated Shrimp cooked in tomato and onion based curry with coconut milk.</p> |
| <ul style="list-style-type: none">• Chicken Tikka Masala  \$ 16.99 <p>Seasoned Grilled chicken breast pieces cooked in tomato and spices.</p> | <ul style="list-style-type: none">• Fish/Shrimp Korma  \$ 17.99 <p>Marinated fish cooked in cashew base curry with cream.</p> |
| <ul style="list-style-type: none">• Chicken Curry  \$ 16.99 <p>Chicken thigh (bone-less) cooked with spices in traditional method.</p> | <ul style="list-style-type: none">• Mutton Curry  \$ 17.99 <p>Goat meat (bone-in) cooked in traditional method.</p> |
| <ul style="list-style-type: none">• Chicken Kadhai  \$ 16.99 <p>Marinated Bone less chicken cooked with onion and bell pepper.</p> | <ul style="list-style-type: none">• Lamb Curry  \$ 17.99 <p>Lamb meat (bone-less) cooked in tomato and onion-based gravy.</p> |
| <ul style="list-style-type: none">• Mushroom Chicken  \$ 16.99 <p>Slices of mashroom and boneless chicken cooked in tomato and onion base gravy.</p> | <ul style="list-style-type: none">• Lamb Kadhai  \$ 17.99 <p>Lamb meat (bone-less) cooked in tomato and onion base gravy.</p> |
| <ul style="list-style-type: none">• Sahi Chicken Korma  \$ 16.99 <p>Chicken cooked in cashew-based sauce with other spices.</p> | <ul style="list-style-type: none">• Lamb Vindalu  \$ 17.99 <p>Lamb cooked with potato-based spicy gravy with other ingredients.</p> |
| <ul style="list-style-type: none">• Lamb Korma  \$ 17.99 <p>Lamb pieces cooked in cashew based sauce with cream.</p> | <ul style="list-style-type: none">• Lamb Tikka Masala  \$ 17.99 <p>Lamb pieces cooked with tomato and onion based sauce with cream.</p> |
| <ul style="list-style-type: none">• Palak Chicken  \$ 16.99 <p>Tender chicken simmered in a creamy spiced spinach sauce</p> | <ul style="list-style-type: none">• Lamb Rogan Josh  \$ 17.99 <p>Lamb pieces cooked in sour cream base curry.</p> |
| <ul style="list-style-type: none">• Green Chicken Korma  \$ 16.99 <p>Chicken cooked in cilantro and serrano pepper in cashew base sauce.</p> | <ul style="list-style-type: none">• Palak Lamb  \$ 17.99 <p>Succulent lamb cooked in a rich, flavorful spinach gravy</p> |



NAAN/PARATHA

Plain/Butter Naan	\$ 3.99
Garlic Naan	\$ 4.99
Cheese Naan	\$ 5.99
Aloo Paratha	\$ 5.99
Cheese & Garlic Naan	\$ 6.99
Spicy Onion Naan	\$ 6.99
Paneer Stuffed Naan	\$ 6.99
Bullet Naan	\$ 6.99

CHOWMEIN



Veg Chowmein	\$ 12.99
Chicken Chowmein	\$ 14.99
Shrimp Chowmein	\$ 15.99
Mixed Chowmein	\$ 15.99

MOMO (DUMPLING) FRIED OR STEAM



Veg Momo (steamed)	\$ 13.99
Chicken Momo (steamed)	\$ 14.99
Chilly Momo Steamed: Veg/Chicken	\$ 15.99
Fried Chilly Momo: Veg/Chicken	\$ 15.99
Jhol Momo (Veg / Chicken)	\$ 17.99



RICE/BIRYANI



Plain Rice	\$ 2.99
Jeera Rice	\$ 9.99
Cashew Rice	\$ 11.99
Veg Fried Rice	\$ 10.99
Chicken Fried Rice	\$ 13.99
Egg Fried Rice	\$ 12.99
Chicken Biryani	\$ 16.99
Lamb Biryani	\$ 18.99
Mutton Biryani	\$ 18.99
Egg Biryani	\$ 14.99





DESSERTS

- Carrot Pudding \$ 3.99
- 2 Pcs Gulab Jamun \$ 3.99
- Kheer \$ 3.99
- Ice Cream \$ 3.99

DRINKS

- Can Soda (Choice) \$ 1.99
- Plain Lassi \$ 4.99
- Mango Lassi \$ 4.99
- Mango Lemonade \$ 3.99
- Masala Milk Tea \$ 4.99
- Black Masala Tea \$ 3.99





SPICES SPECIAL DISHES

- **Chicken Tikka**  \$ 17.99

chicken marinated in spiced yogurt, cooked in a traditional tandoor and served sizzling on a skillet with grilled veggies



- **Lamb Tikka**  \$ 19.99

Lamb marinated in spiced yogurt, cooked in a traditional tandoor and served sizzling on a skillet with grilled veggies. Side of Dipping Sauce



- **Lamb kebab**  \$ 19.99

Tender minced lamb seasoned with aromatic spices, tandoor-grilled and served sizzling on a skillet with veggies

- **Paneer Tikka**  \$17.99

Soft cubes of paneer marinated in spiced yogurt, tandoor-grilled and served sizzling on a skillet with veggies.

- **Lamb Chop**  \$17.99

Juicy lamb chops marinated in Indian spices, tandoor-grilled to perfection, and served sizzling on a skillet with veggies

- **Goat Taas**  \$20.99

A traditional Nepali delicacy of crispy pan fried goat pieces seasoned with bold spices, served with puff rice and Nepali style achar (pickles)

