

SPICE | NINE

Cuisine of India

Carry Out Menu

Appetizers

Delhi's special Samosa 2 pcs\$ 3.99

Golden brown fried pastries with stuffing of potato, green peas, paneer (cottage cheese), raisins and our chef's blend of exotic herbs and spices. Served with tender chana (garbanzo beans) , red (tamrind) chutney and green (clintaro & mint) chutney. A very popular appetizer from New Delhi.

Tempting Tikkis 2 pcs.....\$ 3.99

Golden Brown Potato cutlets are another hit from North India. It's fried with stuffing of panner(cottage cheese), clintro and our home made exotic herbs and spices. Served with tender chana (garbanzo beans) , red (tamrind) chutney and green (clintaro & mint) chutney and fresh red onions.

Assorted Vegatable Pakora 6 pcs.....\$ 3.99

Fresh vegetables – spinach, cauliflower,potato, egg plant, onion & jalapeno battered with chick pea /lentil and lightly fried to golden brown. An all time favorite.

Crispy Paneer Pakora 6 pcs.....\$ 4.99

(soft paneer (cottage cheese) battered with lentil/chick peas and filled with exotic spices, lightly fried to golden brown. Served with red (tamrind) chutney , green (clintaro & mint) chutney.

Vegetable cutlet 2 pcs..... \$3.99

(Fresh vegeables – carrot, onion,cabbage,potato , green peas & clintaro is used to make this cutlet, lightly fried and served on a bed of onion rings and fresh cabbage with green (clintaro & mint) chutney and toamato ketchup.

Delectable Dahi Bhalla Papri :4.99

Dahi bhalla papri are lentil (moong /urad dal) based savory balls and crispy fried dough wafers which are smothered with frothy fresh yogurt and sprinkled with spices like chilli powder, roasted cumin powder,doused with a tangy-sweet tamarind chutney and green fresh cilantro and mint chutney –topped with tender garbanzo beans and boiled potato. A cold appetizer...tangy and yummy. A must try if you like yogurt.

Mouth watering Aloo Chaat:\$3.99

Boiled Potatoes lightly fried with chopped onions, tomato, cilantro garnished with Chat Masala and roasted cumin seeds and green chutney (cilantro/mint) and topped with roasted peanuts.

Soups and Salads

Cream of tomato soup.....\$ 2.99

The all time favourite soup, garnished with crisp golden Croutons and a dash of cream

Lentil soup.....\$ 2.99

A delicate puree of lentils and pulses with chopped fresh seasonal vegetables and traditional spices.

Sweet Corn soup..... \$3.99

(corn chowder with carrots and cabbage – a vegetarian delight)

Chicken Clear suop:..... \$3.99

(Clear soup with diced chicken – hot served with freshly ground black pepper)

Tandoori Chicken salad:..... \$4.99

lettuce, spring onion, tandoori chicken pieces with italian dressing and freshly ground black pepper.

Fresh cachumber salad :\$2.99

chopped tomato,cucumber, onion, bell pepper, cilantro with Indian spices and herbs and freshly squeezed lemon.

Garden salad:.....\$ 2.99

Fresh lettuce, tomato, cucumber, onion & chillies served with fresh lemon.

Lettuce salad:.....\$ 2.99
Lettuce, tomato with ceaser salad dressing and bread croutons. (With chicken 4.99)

Chana Salad:.....\$ 3.99
(Boiled garbanzo beans with chopped onion, tomato and cucumber – lightly salted and served with fresh lemon and spices.)

Lentil Sprout Salad:.....\$ 3.99
(Moth/Matki , moong sprouted salad with chopped onion, tomato, cucumber and boiled potatoes with cilantro and spices and freshly squeezed lemon.

Lunch & Dinner

Vegetarian Entrees

DAALS

Yellow toor daal.....\$4.99
Yellow daal – the most popular daal from India tempered with cumin seeds, cilantro powder, hint of fenugreek leaves, crushed pepper and fresh lemon juice.

Yellow and Black daal -dhaba style.....\$4.99
A delicacy cooked overnight -Assorted lentils include chick peas lentil /Urad tempered with onions garlic and special herbs.

Daal makhani.....\$5.99
(Our chef's speciality. A black lentil delicacy gently cooked with exotic spices simmered overnight finished with garlic, ginger and liberal cream..

During the days of British rule in India, Dal Makhani found favour with the connoisseurs of food - the Mughals and Nawabs. A blend of black gram, Bengal gram and red kidney beans are cooked on a slow charcoal fire for upto 16 hours and then delicately tempered and seasoned with exotic spices and light cream, Dal Makhani is by far India's favourite lentil delicacy. Not only is it rich in taste and flavour it is also a premium product which is served at banquets, marriages and special parties as a symbol of class. Best served with tandoori "roti" or "phulka" - Indian flatbread puffed over an open fire. Dal Makhani offers you the authentic taste of an Indian meal.

Punjabi Chana masala.....\$5.99
A very popular dish from Punjab, North of India. Tender Garbanzo beans with roasted spices cooked to perfection. A must try.

Chana Masala is the one vegetarian dish that epitomises most of what one imagines about Indian cooking. An indispensable part of the Punjabi menu, it is a wholesome combination of sauteed chickpeas (Garbanzo beans) simmered in a paste of onions, tomatoes, peppers, and herbs. Tempered with garlic and ginger , an array of spices gives it a tangy, piquant taste. A wonderful dish, bursting with flavour, it is as nutritious as it is delicious. Sure to tease your taste buds, Chana Masala can be eaten as a centrepiece with roti, nan (flat bread) rice or bread or as a side dish instead of the customary "dal".

Rajma masala.....\$5.99
(kidney beans cooked with ginger, garlic tomato cilantro gravy)

A Classic curry from the snow capped mountains of Kashmir-the land the Mughal emperor Shah Jahan decribed as "Heaven on earth"!

Tasty red Kidney beans are simmered slowly in a medium-spicy tomato & onion curry. Savor a gourmet meal of Rajma Masala with fragrant Basmati Rice. Rajma Masala is also yummy with nan bread & chapattis.

Vege Entrees.....\$7.99

Saag paneer.....\$7.99

(spinach and mustard green cooked with ginger, garlic, onion and herbs topped with Paneer (cottage cheese))

Originating from the kitchen of the Maharaja of Orchreal way back in 1899, Palak Paneer combines fresh spinach and cottage cheese (ricotta) in a creamy curry. A vegetarian dish from the lush green fields of Punjab. "The Land of the Five Rivers", this puree of tender spinach leaves is slowly simmered with pure cubes of Indian cottage cheese cubes. Palak Paneer`s delicate natural flavours are enhanced by a subtle addition of spices and seasonings, creating a dish which is as tasty as it is wholesome. Absolutely delicious with rice or hot Indian bread nan, paratha or chapatti.

Saag tofu.....\$7.99

(spinach and mustard green cooked with ginger, garlic, onion and herbs topped with tofu)

Paneer Tikka Masala.....\$7.99

A delectable union of Moghul and North Indian cuisine, Paneer Tikka Masala is a delicious combination of charcoal grilled Indian cottage cheese (ricotta) cubes in a spicy sauce. The grilled cheese cubes are first marinated in a special mixture of red spices and yoghurt and

then roasted slowly in an Indian clay oven called a tandoor. The grilled cheese cubes are then cooked slowly in a delicate medium spicy sauce, which is rich in cream and butter.

A tongue tingling favourite of Indian gourmets, Paneer Tikka Masala is an ideal dish complemented by tandoori rotis and nans.

Mattar paneer.....\$7.99

Fresh cottage cheese cooked gently with tender green peas and exotic spices

Paneer Mushroom.....\$7.99

lightly spiced Fresh mushrooms gently cooked in a creamy textured curry sauce finished off with cottage cheese.

Mushroom Masala.....\$7.99

Fresh mushrooms gently cooked in creamy textured sauce with exotic spices and herbs.

Vege Masala.....\$7.99

Assorted vegetables like green peas, carrots, French beans, diced cottage cheese cooked in tomato, onion gravy in creamy textured sauce. A vegetarian delight.

Mixed Vegetables.....\$7.99

Potatos, cauliflower, French beans, carrot, mushroom, bell pepper lightly fried and cooked with ginger garlic, onion tomato and spices and herbs.

Bell pepper paneer.....\$7.99

Cottage cheese with green bell pepper cooked with special herbs and spices. Our Chef's special.

Delicious fritters in yogurt based curry. A very popular yogurt based dish from Punjab, North of India

Gobhi Mattar.....\$7.99
lightly spiced cauliflower and green peas gently cooked to perfection.

Mattar Masala.....\$7.99
lightly spiced green peas cooked in creamy textured sauce. Wow, it's a must try for green peas lovers.

Subz Mela.....\$7.99

Bhindi DoPiaza.....\$7.99
Tender Okra stir fried in exotic herbs and spices with onions and cilantro.

Kadhai Paneer.....\$7.99
A gourmet's delight. Cubes of fresh cottage cheese cooked in a 'kadhai' alongwith onion, tomatoes, bell pepper and exotic herbs & spices

Eggplant Curry.....\$7.99
A delicacy – Egg plant is roasted and cooked with fresh tomato ,onion and exotic herbs and spice. A traditional vegetarian speciality from Northern India, Baigan Bharta is eggplant roasted slowly over an open charcoal fire. It is then mashed and seasoned with fresh garlic and roasted spices and sauteed with onions and tomatoes. Finally topped with a dash of clarified butter, Baigan Bharta is the delight of every taste bud. Garnished with strips of green chillies and coriander, Baigan Bharta is a substantial side dish, that goes well with "raita" (chopped cucumber in yoghurt) and hot Indian flat breads like nan, paratha, chapatti or pitta bread.

Punjabi kadhi pakora.....\$7.99