



INDIAN  SPICE [®]
A GROUP OF MULTICUISINE RESTAURANT

Menu

BEVERAGE

A drink is a liquid intended for human consumption. In addition to their basic function of satisfying thirst, drinks play important roles in human culture. Common types of drinks include plain drinking water, milk, coffee, tea, hot chocolate, juice and soft drinks.

Tea	35/-
Coffee	45/-
Hot Milk	50/-
Cold Coffee	90/-
Mineral Water	20/-
Coke/Thums Up/ Fanta/ Sprite / Maaza	MRP



MOCKTAIL

A non-alcoholic mixed drink is a cocktail-style beverage made without alcoholic ingredients. Cocktails rose in popularity during the 1980s, and became increasingly popular in the 2000s. The use of cocktails has proliferated deep into the drinking culture.

Fresh Lime Soda	150/-
Jal Jeera	65/-
Ice Lemon Tea	180/-
Mojito	180/-
Green Apple Mojito	180/-
Blue Ocean	180/-
Strawberry Crush	180/-

LASSI MILKSHAKE

Lassi is a popular traditional dahi-based drink that originated in the Indian subcontinent. Lassi is a blend of yoghurt, water, spices and sometimes fruit. Namkeen lassi is similar to doogh, while sweet and mango lassis are like milkshakes.

Butter Milk	50/-	
Masala Butter Milk	60/-	
Punjabi Lassi	80/-	
Strawberry Lassi	95/-	
Mango / Strawberry Milkshake	180/-	
Chocolate Milkshake	180/-	Oreo Milkshake
Cold Coffee With Ice-Cream	180/-	Sererro Rotcher shake
Kesar Pista Milkshake	200/-	Blueberry Cookie shake
		180/-
		200/-
		220/-



PAPAD / SALAD / RAITA

A salad is a dish consisting of a mixture of small pieces of food, usually vegetables or fruit. However, different varieties of salad may contain virtually any type of ready-to-eat food.

Roasted Papad	25/-
Fried Papad	30/-
Masala Papad	60/-
Cheese Masala Papad	70/-
Mix Veg Raita	70/-
Fresh Green Salad	120/-
Toast Salad	130/-
Russian Salad	150/-
Caesar Salad	150/-
Greek Salad	160/-
Mediterranean Salad	180/-



SOUP & SHORBA

Soup is a primarily liquid food, generally served warm or hot (but may be cool or cold), that is made by combining ingredients of vegetables with stock, or hot soups are additionally characterized by boiling solid ingredients in liquids in a pot until the flavors are extracted, forming a broth. Shorba is one of various kinds of soup or stew found in national cuisines across

Cream of Tomato Soup	110/-
Veg Manchow Soup	110/-
Veg Hot N' Sour Soup	110/-
Lemon Coriander Soup	110/-
Veg Sweet Corn Soup	120/-
Minestrone Soup Italian	130/-
Tomato Dhaniya Shorba	135/-



COFFEE

Espresso	120/-
Café Americano	160/-
Cappuccino	170/-
Café Latte	180/-

+ ADD ON

Hazelnut	50/-
Irish	50/-
Vanilla	50/-
Caramel	50/-
Hazelnut + Mocha	80/-



COFFEE ON THE ROCK / HOT DESSERT COFFEE

Café Mocha	210/-
Café Irish	210/-
Caramel Macchiato	210/-
Turkish Cappuccino	210/-
Iced Americano	190/-
Iced Coke Espresso	210/-
Iced Café Mocha	230/-
Iced Café Latte	190/-



COLD DESSERT COFFEE

Café Frappe	210/-
Hazelnut Frappe	240/-
Caramel Frappe	240/-
Mocha Frappe	240/-
Coffee Lush	250/-



COLD PREMIUM DESSERT

Irish Caramel Frappe	250/-
Peter Cookie Crunch	250/-
Peter Blast	250/-
GST Extra	



BREAKFAST

Bread Butter	120/-
Bread Butter Jam	130/-
Chole Bhature	150/-
Puri Bhaji	130/-
Poha	120/-
Upma	120/-
Misal Pav	150/-
Aloo Paratha	130/-
Paneer Paratha	150/-
Mix Veg Paratha	130/-
Fresh Juice Seasonal	150/-



SANDWICHES

Veg Sandwich	160/-
Veg Cheese Sandwich	180/-
Veg Cheese Grilled Sandwich	220/-
Coleslaw Sandwich	260/-
Veg Club Sandwich	280/-



APPETIZER

French Fries	
-Salted	120/-
-Peri Peri	130/-
Hot Garlic	150/-
Potato Wedges	140/-



VEG PIZZA

Margerita Pizza	250/-
Peppy Paneer Pizza	270/-
Mexican Pizza	290/-
Veg Farmer Pizza	290/-



NON-VEG PIZZA

Spicy Bhuna Chicken And Sausage Pizza	400/-
Tandoori Chicken Pizza	380/-
Chicken Bulgobi Pizza	380/-



ITALIAN

Baked Macroni Pineapple	280/-
Baked Vegetable Pineapple	280/-
Alfredo Pasta	290/330/-
Arrabiata Pasta	290/330
Cheese Lasagna	350/-
Cream Or Tomato	280/320/-



RAMEN

	VEG	NON VEG
Cream Cheese Garlic Ramen	255/-	290/-
Gochujang Cheese Ramen	280/-	300/-
Peri Peri Ramen	255/-	290/-



KOREAN / JAPANESE SPECIALS

Japanese Omu Rice	310/330/-
Korean Soupy Ramen	300/350/-
Kimchi Fried Rice	350/370/370/-
Japanese Katsu (Chicken/Fish)	360/-



GARLIC BREAD

Garlic bread consists of bread, topped with garlic and olive oil or butter and may include additional herbs, such as oregano or chives. It is then either grilled or broiled until toasted or baked in a conventional or bread oven.

Cheese Chilli Toast	135/-
Garlic Bread	125/-
Garlic Bread with Cheese	175/-
Garlic Bread Chilli Cheese	185/-
Garlic Bread Supreme	195/-



FLAVORS OF TANDOOR (STARTER)

A tandoor also known as tannour is a cylindrical clay or metal oven used in cooking and baking. The tandoor is used for cooking in Southern, Central, and Western Asia, as well as in the South Caucasus.

Tandoori Gobi 205/-

Tandoori Aloo 215/-

Veg. Seekh Nazrana 225/-

Hara Bhara Kebab 230/-

Tandoori Paneer Tikka Dry 255/-

Aloo Nazakat 255/-

Tandoori Malai Tikka 265/-

Paneer Haryali Tikka 265/-

Achari Paneer Tikka Dry 275/-

Afgani Paneer Tikka Dry 285/-

Cheese Paneer Tikka Dry 295/-

Paneer Ke Sholey 295/-

Makhmali Paneer Tikka 295/-

Tandoori Platter 395/-



BURGER

Veg Burger 100/-

Veg Cheese Burger 120/-



CHINESE

Chinese cuisine is an important part of Chinese culture, which includes cuisine originating from the diverse regions of China, as well as from Chinese people in other parts of the world.

Spring Roll	195/-
Veg. Manchurian (Dry / Gravy)	195/-
Dragon Potato	195/-
Crispy Veg.	195/-
Veg. Lollipop	210/-
Chilli Garlic Mushroom	215/-
Paneer Chilli (Dry Gravy)	245/-
Paneer Schezwan (Dry / Gravy)	245/-
Paneer Manchurian (Dry / Gravy)	265/-
Mushroom Salt & Pepper	265/-
Paneer 65	265/-



RICE/NOODLES

Noodles are a type of food made from unleavened dough which is rolled flat and cut, or extruded, into long strips or strings. Noodles can be refrigerated for short-term storage or dried and stored for future use. Noodles are usually cooked in boiling water, sometimes with cooking oil or salt added. Chinese cuisine is an important part of Chinese culture, which includes cuisine originating from the diverse regions of China, as well as from Chinese people in other parts of the world.

Veg. Fried Rice	195/-
Veg. Hakka Noodles	195/-
Chinese Bhel	210/-
Veg. Schezwan Fried Rice	210/-
Chilli Garlic Hakka Noodles	215/-
Schezwan Hakka Noodles	215/-
Chilli Garlic Fried Rice	215/-
Veg. Tripple Schezwan Fried Rice	265/-



CHINESE COMBINATION

Fried Rice with Manchurian & Veg. Lollipop	240/-
Hakka Noodles with Manchurian & Spring Roll	240/-
Fried Rice with Manchurian & Paneer Chilli	260/-
Hakka Noodles with Manchurian & Paneer Schezwan	260/-



INDIAN SPICE SPECIAL

Paneer Angoori Masala	299/-
Paneer Pasanda	299/-
Paneer Patiyala	299/-
Paneer Grilled Masala	299/-
Lahori Tawa Masala	299/-
Paneer Afgani Masala	320/-
Kaju Paneer Najakat Kofta	320/-



PUNJABI DI RASOI

(11:00 AM to 3:30 PM - 7:00 PM to 11:00 PM)

Punjabi cuisine is a culinary style originating in the Punjab, a region in the northern part of the Indian subcontinent, which is now divided between Punjab, India and Punjab, Pakistan. This cuisine has a rich tradition of many distinct and local ways of cooking.

VEGGIES

Jeera Aloo	210/-
Veg. Kolhapuri	230/-
Veg. Jalfrezi	230/-
Mix Veg.	230/-
Veg. Jaipuri	230/-
Veg. Lababdar	230/-
Lasooni Palak	230/-
Veg. Keema	230/-
Sabzi Mili Juli	230/-
Dum Aloo Punjabi	230/-
Aloo Gobi	230/-
Veg. Angara	240/-
Matar Mushroom	245/-

HANDI

Mix Veg. Handi	230/-
Diwani Handi	240/-
Baby Corn Handi	240/-
Hydrabadi Handi	240/-
Mushroom Handi	245/-
Paneer Handi	250/-



KAJU

Kaju Masala	265/-
Kaju Curry (sweet)	265/-
Makhani Kaju (sweet)	270/-

KADAI

Mix Veg. Kadai	230/-
Mushroom Kadai	240/-
Kofta Kadai	240/-
Paneer Kadai	250/-



KOFTA

Malai Kofta (Sweet)	260/-
Birbali Kofta	260/-
Kofta Lajawab	265/-
Makhmali Kofta	270/-

PANEER

Palak Paneer	240/-
Paneer Makhani	250/-
Paneer Butter Masala	250/-
Paneer Khurchan	260/-
Paneer Lababdar	260/-
Paneer Bhurji	260/-
Paneer Tikka Masala	260/-
Paneer Lajawab	260/-
Paneer Do Pyaza	265/-
Cheese Butter Masala	270/-



SHORBA (NON-VEG)

Murgh Shorba	170/-
Mutton Shorba	200/-



SOUP (NON-VEG)

Chicken Manchow Soup	200/-
Chicken Sweet Corn Soup	190/-
Chicken Lemon Coriander Soup	190/-
Chicken Hot & Sour Soup	180/-
Chicken Clear Soup	180/-



STARTERS NON-VEG

Green Chicken Dry	330/-
Murgh Chatpata	410/-
Chicken Tawa Dry	330/-
Chicken Kalimiri	330/-
Chicken Sukka	410/-
Mutton Green Dry	410/-



MAIN COURSE (CHICKEN)

Murg Mussallam (Half/Full) 460/760/-

Roast Chicken Handi (Half/Full) 460/760/-

Murg Da Tikka Masala 410/-

Murg Lahori 410/-

Murg Lajawab 410/-

Tawa Chicken Masala 390/-

Murg Kheema Masala 390/-

Chicken Sultana 390/-

Chicken Lasooni 380/-

Chicken Kadhi 380/-

Chicken Mughlai 380/-

Methi Chicken 380/-

Chicken Do Pyaza 380/-

Chicken Hyderabadi Masala 380/-

Chicken Afghani Masala 380/-

Chicken Banjara Masala 380/-

Chicken Achari Masala 380/-

Chicken Peshawari 380/-

Chicken Patiyala 380/-



STARTERS SEA-FOOD

Pomfret Tawa	510/-
Surmai Tawa Fry	530/-
Pomfret Rawa Fry	510/-
Surmai Rawa Fry	530/-
Surmai New Tawa	530/-
Prawn Koliwada (Surmai/Prawns)	390/-
Fish Chapsala (Surmai/Prawns)	390/-



TANDOOR STARTERS NON-VEG



Murg Tandoori (Half/Full)	315/590/-
Murg Chillian Kebab	360/-
Murg Tikka Kebab	360/-
Murg Malai Kebab	360/-
Murg Bhatti Kebab	360/-
Murg Angara Kebab	360/-
Murg Pahadi Kebab	360/-
Murg Afghani Kebab	360/-
Murg Badami Kebab	360/-
Murg Banjara Kebab	360/-
Murg Lasooni Kebab	360/-
Murg Adraki Kebab	360/-
Chicken Seekh Kabab	350/-
Mutton Seekh Kabab	480/-
Kebab Ki Tokri	999/-



TANDOOR STARTERS SEA-FOOD

Pomfret Lasooni Tikka	530/-
Pomfret Ajwain Tikka	530/-
Pomfret Malai Pomfret	530/-
Surmai Tikka	550/-
Fish Kalimiri Tikka	430/-
Lasooni Prawns	530/-
Soya Chap Tandoori	300/-
Cheese Tikka Chap	320/-



CHINESE STARTERS NON-VEG



Chicken Satay Dry	310/-
Chicken Lollypop Sichuan	330/-
Chicken Lollypop Garlic	330/-
Chicken Butter	310/-
Chicken Hot Garlic	310/-
Chicken Burnt Chilly	320/-
Golden Fry Chicken	410/-
Chicken Chilly Dry	320/-
Chicken Satay	330/-
Chicken Lollipop	330/-
Chicken Butter Garlic	330/-
Chicken Hot Black Bean Dry	330/-
Chicken Spring Roll	330/-
Chicken In Green Pepper	330/-
Chicken Red Chilly Dry	330/-
Chicken Ginger & Garlic	330/-
Chicken Burnt Garlic	320/-

CHINESE STARTERS SEA-FOOD

Fish Finger	480/-
Fish Chilly Dry	490/-
Prawns Golden Fry	510/-
Butter Garlic Prawns	510/-
Fish & Chips	490/-



CHINESE MAINCOURSE NON-VEG

Chicken Hakka Noodles	280/-
Chicken Schezwan Noodles	290/-
Chicken Singapore Noodles	310/-
Chicken American Chopsuey	310/-
Chicken Triple Rice/Singapore Rice	350/-
Egg Fried Rice	290/-



MAIN COURSE - MUTTON

Mutton Handi (Half/Full)	500/860/-
Mutton Nalli Nihari	470/-
Mutton Rogan Josh	470/-
Mutton Dal Gosht	460/-
Mutton Sagwala	460/-
Mutton Bhoona Gosht	460/-
Mutton Kadhai	460/-
Mutton Do Pyaza	460/-



MAIN COURSE - SEA-FOOD

Fish Goan Curry (Surmai/Pomfret/Prawns)	500/530/510/-
Prawns Masala Curry	520/-
Surmai Kalavri Curry	530/-
Surmai Malvani Curry	530/-
Pomfret Malvani Curry	550/-
Prawns Malvani Curry	540/-



EGGS

Egg Omelette	160/-
Egg Bhurji	160/-
Egg Masala/Curry	190/-
Egg Half Fry	140/-
Egg Boiled	140/-
Egg Bhaji	190/-



DAL

Dal is a term used in the Indian subcontinent for dried, split pulses. The term is also used for various soups prepared from these pulses. These pulses are among the most important staple foods in South Asian countries, and form an important part of the cuisines of the Indian subcontinent.

Dal Fry/Palak/Methi	210/-
Dal Tadka	160/-
Chole Masala	200/-
Dal Lasooni	200/-
Dal Khichdi	200/-
Dal Makhani	230/-
Dal Khichadi Special Dal	240/-
Dhabha Dal	240/-



MINI MEAL

A meal is an eating occasion that takes place at a certain time and includes prepared food. The names used for specific meals in English vary, depending on the speaker's culture, the time of day, or the size of the meal. Meals occur primarily at homes, restaurants, and cafeterias, but may occur anywhere.

Dal Fry with Jeera Rice	170/-
Paneer Makhani With Paratha & Salad	180/-
Punjabi Chole With Rice & Salad	190/-
Dal Makhani with Lachha Paratha & Salad	190/-



MEAL

(Time 11.00 AM to 3.30 PM)

Punjabi Thali with Butter Milk & Sweet

(1 Subji, 1 Paneer, Rice, Dal, 2 Roti, Papad, Salad, Butter Milk, Gulab jamun (1 pcs))



220/-

TANDOOR SE

Roti is a round flatbread native to the Indian subcontinent made from stoneground wholemeal flour, traditionally known as atta, and water that is combined into a dough. Naan is a leavened, oven-baked flatbread found in the cuisines mainly of Western Asia, South Asia, Central Asia, Myanmar and the Caribbean

Tava Roti	30/-
Butter Tava Roti	40/-
Roti	60/-
Butter Roti	70/-
Kulcha	80/-
Butter Kulcha	90/-
Stuff Kulcha	120/-
Naan	60/-
Butter Naan	70/-
Garlic Naan	80/-
Cheese Naan	120/-
Cheese Garlic Naan	130/-
Cheese Chilli Naan	130/-
Laccha Paratha	80/-
Missi Roti	70/-
Chicken Keema Naan	180/-
Assorted Bread Basket	350/-

(Roti, Naan, Missi Roti, Lachha Paratha, Garlic Naan, Cheese Naan)



BASMATI KHAJANA

Rice is the seed of the grass species *Oryza sativa* or *Oryza glaberrima*. As a cereal grain, it is the most widely consumed staple food for a large part of the world's human population, especially in Asia. It is the agricultural commodity with the third- highest worldwide production, after sugarcane and maize.

Steamed Rice	140/-
Jeera Rice	160/-
Veg. Pulao	210/-
Veg. Biryani	240/-
Spl. Dum Hyderabadi Biryani	260/-
Kashmiri Pulao	225/-



SIZZLER

Sizzler is a United States-based restaurant chain with headquarters in Mission Viejo, California with locations mainly in California plus some in the adjacent states of Washington, Arizona, New Mexico, Idaho, Utah, & Oregon. It is known for steak, and salad bar items.

Mixed Veg Sizzler

350/-

Mixed veg. cutlet with vegetable & stuffed vegetables, accompanied with french fries, over a bed of rice with choice of sizzler sauce

Paneer Shashlik Sizzler

390/-

Cubes of paneer tikka with vegetables & stuffed vegetables, accompanied with french fries, over a bed of rice with choice of sizzler sauce

Chinese Combination Sizzler

390/-

Dry manchurian & schezwan lollipop with chopsuey over a bed of rice along with boiled vegetables & french fries topped with sizzler sauce.

Non Veg Chinese Combination Sizzler

500/-

Chef Special Sizzler

450/-

Non Veg Chef Special Sizzler

600/-



DESSERT

Gulab jamun (2 pcs)

100/-

Sizzling Brownie

250/-

ICE-CREAM

Vanilla Ice-Cream 120/-

Mango Ice-Cream 120/-

Strawberry Ice-Cream 120/-

Chocolate Ice-Cream 120/-

American Nut Ice-Cream 150/-

Rajbhog Ice-Cream 150/-

Kesar Pista Ice-Cream 150/-





MAHABALESWAR



SAPUTARA



DWARKA PARK



GOA



DWARKA



BARDOLI



VADODARA



CHOTILA



BHARATPUR



ANJAR



TANKARA



KESHOD



SURAT



GANDHIDHAM



JASDHAN



BHOPAL



UDAIPUR



DEOGHAR



AHMADNAGAR



INDORE



JUST BENGALI
PUNE



SURENDRANAGAR



GANDHINAGAR

*** Terms & Conditions**

- GST 5% applicable
- Minimum order time 25 minutes
- Order once taken may not be cancelled Parcel charge extra

*Breakfast Time - 08:00Am To 11:00Am

*Lunch Time - 11:00Am to 03:30Pm

*Hi-Tea Time - 04:00Pm to 06:00Pm

*Dinner Time - 07:00Pm TO 11:00Pm

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