

the **Spice Route** Gourmet®

SHURUART (ENTREE)

Samosas (2 pcs.) 5.9

Spiced vegetables encased in a crusty homemade pastry, served with tamarind/mint sauce.

Onion Pakora (4 pcs.) 6.9 (GF)

Sliced onion wrapped in gram flour, served with tamarind and mint sauce.

Hara Bhara Kebab (5 pcs.) 7.9

Spinach and potato cutlets filled with cottage cheese and herbs, served with tamarind sauce and mint chutney.

Bhara Khumb (5pcs.) 8.9 (GF)

Mushrooms filled with spicy mixture and cooked dry on pan.

Macchli (5 pcs.) 9.9 (GF)

Calamari rings and fish deep-fried in a spicy batter made of gram flour and Indian spices

Fish Pakora 9.9. (G.F., DF)

Marinated fish delicately spiced with ginger and garlic dipped in batter and deep-fried

Mixed Entree (for two) 11.9

Assortment of samosas, pakoras, hara bhara kebabs and macchli, served with tamarind sauce and mint chutney.

Chicken Pakora 7.9 (GF)

Boneless chicken wrapped in gram flour, served with tamarind and mint sauce.

The spice Route Dips 9.9

Three Traditional Indian Dips served with Naan and Roti

BHATTI SE

(FROM THE TANDOOR / CLAY OVEN)

Tandoori Chicken (Whole/Half) 14.9/9.9 (GF)

Chicken marinated in yoghurt with fresh herbs and Spices and roasted in clay oven, served with mint chutney.

Chicken Wings 8.9 (GF)

Chicken marinated in yoghurt with fresh herbs and Spices and roasted in clay oven, served with mint chutney.

Chicken Tikka 8.9 (GF)

Chicken Tikka is a succulent and boneless kebabs, marinated in whisk yoghurt and traditional ingredients.

Tandoori Jhinga (Prawns) 20.9 (GF)

Prawns marinated in Tandoori spices and fresh herbs, cooked in the clay oven, served with mint chutney.

Seekh Kebab 9.9 (GF)

Seekh Kebabs made of lamb mince are rolled on skewers and baked in Tandoor, served with mint chutney.

Rajah Prawns 15.9 (GF/DF)

Fresh King Prawns delicately Spiced, Dipped in better and deep-fried

The Spice Route-Tandoori Platter 18.9(GF)

Assortment of Tandoori Chicken, Chicken Tikka, Tandoori Jhinga and Seekh Kebabs, served with mint chutney alongwith Naan or Roti.

THE SPICE ROUTE PARAMPRIK CURRIES

THE SPICE ROUTE TRADITIONAL CURRIES

At Spice Route we give you the flexibility to choose your favorite meal and flavour blended with traditional herbs and spices by our experienced chefs.

MEAT/VEG OPTIONS:

Beef 15.9

Lamb 16.9

Chicken 14.9

Veg. 14.9

FLAVOUR OPTIONS:

Vindaloo (GF/DF)

This hot traditional goan dish tastes better if allowed to 'pickle' for a day. Six C Spices- Coriander, Cardamon Cloves Chillies, Cinnamon, Cumin seeds and vinegar uplifts its tangy taste, but very salty.

Korma (GF)

Flavoured with fennel and cooked with crushed fenugreek, simmered in a sauce, made with pureed tomatoes, almonds and cashewnuts for the lighthearted, The curry contains cream and nuts.

Jalfrezi (GF)

Jalfrezi is not a traditional Indian dish it is a method of cooking. It literally means "hot-fry" but is probably better translated as "Stir-fry". The chef uses the jalfrezi method to stir-fry green peppers, onions and plenty of green chillies as the basis for a curry with just a little sauce.

Bhoona (GF/DF)

Meat or Vegetable are tossed with this ever classic sub-continent Indian preparation -the Bhoona. Ours is a classical sauce and not necessarily hot, a specially made of roasted and ground spices cooked in a pot.

Madras (GF)

This coastal is a top South Indian favorite. The Madras gravy is cooked with mustard seeds, coconut milk and Flavored with aromatic curry leaves.

SAMUNDRI KHANA KHAZANA

(TREASURES OF THE SEA)

Prawns/Fish Bhoona 18.9 (GF)

The dish "bhoona" is a process where prawns/fish are added to spice, cooked in its own juices which results in deep strong flavours with little but thick sauce.

Prawns/Fish Saag 18.9 (GF)

Prawns or Fish are cooked in saag, a classic curry traditionally made with spinach

Goan King Prawn Curry 18.9 (GF)

If there is one combination of food in Goa that is eaten daily come hell or high-water, it is this classic goan, coconut curry. Cooked with king prawns in traditional Spices, mustard seeds and lemon juice.

Bengali Fish Curry 18.9 (GF)

A typical East Coast (Bengal) style fish curry with a perfect blend of mustard, coriander, turmeric and curry leaves and tomatoes.

Fish Malabari 18.9 (GF)

This irresistibly fragrant South Indian Seafood curry has a creamy coconut sauce that's tinted with turmeric.

*Complimentary Rice with Only Seafood, Curries.

KHANA KHAZANA

(TREASURES OF INDIAN CUISINE)

Chicken Tikka Masala 14.9 (GF)

Boneless chicken tikka cooked in creamy sauce prepared with ground cashews tomatoes, onions and capsicum.

Butter Chicken 14.9 (GF)

Succulent pieces of chicken tikka simmered in tomato and cream sauce mildly spiced.

Murg Saagwala 14.9 (GF)

Chargrilled chicken boti kebab simmered in part pureed, part chopped baby leaf spinach tossed with chopped garlic, roasted cumin and snipped red chilli seasoned with crumbled roasted fenugreek.

Murgh (chicken) Navrattan 14.9 (GF)

Murgh Navrattan is mild but 'heavy, thick creamy gravy Flavoured with mace and cardamom.

Murgh Shahi Korma 14.9 (GF)

A classic with a definite origin from the punjab with strong influences of the mughlai cuisine.

Chicken stuffed with minced whey cheese, chopped pistachios and almonds, Flavored with fennel, simmered in a rich Makhani sauce.

Hyderabadi Bhoona Ghost 15.9 (GF/DF)

A speciality from the royal state of Nizam - famous for royal banquets.

Bhoona is a fairly dry fried curry containing onion and Spices. It tends to be medium or hot and fairly palatable to the uninitiated.

Beef/Lamb Roganjosh 15.9 (GF/DF)

Succulent pieces of marinated Australian beef/lamb laced with kashmiri, Spices, fried onions simmered with traditional rogan (oil)

Beef/Lamb Dhaansak 15.9 (GF/DF)

The Parsi 'National' dish 'Dhaansak' is composed of two words, 'Dhaan' meaning rice and 'Sak' meaning the vegetable potpourri and lentil combination with beef/lamb.

Beef/Lamb Saag Ghost 15.9 (GF)

The succulent texture of meat is absorbed by the flavors of spinach and Indian Spices. This pan-cooked spinach curry is seasoned with ginger, cinnamon and seasoned with roasted fenugreek and simmered in coriander and fragrant herbs.

Rezala Lamb (Hot) 15.9 (GF/DF)

A typical example of a ceremonial dish cooked with lamb in yoghurt and red chillies with selected spices.

Lobra Korma (Lamb, Beef, Chicken or Veg) 15.9 (GF)

Cauliflowers, mushrooms, green peas and potatoes simmered in a mild or medium sauce with brown onions, spices and coconut.

Mango Curry (Lamb, Beef, Chicken or Veg) 15.9 (G.F.)

Succulent Mango cooked in rich tomato and onion gravy with mild creamy sauce.

SABJI MANDI

(VEGIE DELIGHTS)

Paneer Do Piazza 14.9 (GF)

Homemade cottage cheese with bell pepper, green chillies and spring onions.

Palak Paneer 14.9 (GF)

Freshly ground spinach leaves cooked with tender cottage cheese cubes, Indian spices finished with a touch of cream and butter.

Shahi Kofta Curry 14.9 (GF)

Vegetable dumplings stuffed with a rich mixture of cottage cheese, nuts and raisins, cooked in a mild creamy sauce

Dum Ke Aloo 14.9 (GF)

Royal potato, cottage cheese and raisin dumplings simmered in creamy saffron sauce.

Mushroom & Broccoli Thoran 14.9 (GF)

Quarters of button mushrooms tossed with broccoli florets in the South Indian style with freshly grated coconut sizzled with mustard seeds, curry leaves, asafoetida and snipped with red chilli.

Tadka Dal/Saag Dal 13.9 (GF/DF)

Lentils cooked and sizzled with chopped garlic and cumin with or without freshly ground spinach (Saag)

Dal Makhani 13.9 (G.F.)

Black un-skinned lentils soaked overnight with red kidney beans and then cooked very slowly until tender.

NAAN/ROTI

(TRADITIONAL INDIAN BREADS)
prepared to order - fresh from the clay oven

Naan 3.5

Bread made with plain flour, yoghurt and milk.

Garlic Naan 3.9

Naan Flavoured with fresh garlic.

Onion Kulcha 4.9

Naan stuffed with chopped onion, green chillies and fresh coriander.

Roti 3.5

Bread made with unleavened wholewheat flour.

Peshwari Naan 4.9

Naan stuffed with a blend of chopped cashewnuts, raisins, desiccated coconut and flavoured with cardamon.

Spinach Naan w/wo Cheese 4.9

Naan stuffed with cooked spinach, cheese and fresh herbs.

Chicken Naan w/wo Cheese 4.9

Naan stuffed with chopped tikka, fresh coriander, cheese and spices.

Keema Naan w/wo Cheese 4.9

Naan stuffed with lamb mince and cheese

Potato Naan 4.9

Naan Stuffed with potatoes and fresh herbs.

CHAAVAL

(RICE)

Pulav Rice 3 (GF/DF)

Basmati rice cooked in sealed pot.

Steamed Rice 3 (GF/DF)

Boiled Basmati Rice

Basmati Rice with cumin seeds 3.5 (GF/DF)

Boiled Basmati Rice cooked with cumin seeds for flavour.

Kasmmiri Pulav 6.5 (GF/DF)

Basmati Rice infused with saffron strands and cashwnuts.

Vegetable Pulau 7.5 (GF/DF)

Basmati rice with vegetables cooked in a sealed pot.

Dum Pukht Biryani

Beef 15.9

Lamb 16.9

Chicken 15.9

Veg. 15.9

Dum Pukht, meaning literally cooking off the steam and originated from Persia, where a prepared dish was sealed and buried in hot sand to mature, Basmati rice is kept on Dum with your choice of meat or chicken or vegetable with traditional spices.



the Spice Route
Gourmet®

SAATHIYA

(ACCOMPANIMENTS)

Pappadums 2 (GF/DF)

Masala Pappadums 2.5 (GF/DF)

Chopped onions, tomatoes and coriander leaves are garnished on Pappadums along with Indian Spices.

Mixed Raita 5.0

Yoghurt with onions, pineapple and cucumber mixed with herbs and Spices.

Cucumber Raita 5.0

Yoghurt and finely cut pieces of cucumber mixed with herbs and Spices.

Mixed Veg. Green Salad 5.0

Fresh Garden vegetables mixed with herbs and Spices.

THANDA (BEVERAGES) 5.0

Lassi is a traditional North Indian drink originated from Punjab region.

it is made blending yoghurt

Mango Lassi 5

Sweet Lassi 5

Salted Lassi 5

ALL SOFT DRINKS 2.5 EACH

Coke, coke Zero, Diet Coke, Fanta, Lamomade

DINNER FOR 2

\$59.90*
takeaway
dine-in extra \$5

Entree

Choice of One, either Onion bhaji Chicken Pakora, Bhara Khumb or Lamb Sheekh Kabab (GF)

Mains

Choice of any two curries (Includes seafood ok!)

Naan

Choice of any two naan breads

Extras

Papadums, Mango chutney, Raita, Green salad and rice

Drinks

Any two cans of soft drinks

Shop 4, 384-386 French Avenue

Frenchville QLD 4701

(Near Skippy's)

HOME DELIVERY TO SELECTED AREAS,
WITH A MINIMUM ORDER \$30.

Prices subject to change without notice. All prices include GST.
For any special requests/dietary requirements please advice.

any enquiries please call
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BYO

Take Out Menu

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Shop 4, 384-386 French Avenue
Frenchville QLD 4701



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Dine-in and Take Away
Indian Restaurant