

(gf) = **gluten free** | (v) = **vegan**

small plates

spinach chaat | gf, v by request
chickpea & potato chaat on tostada | gf, v by request
octopus sour nimbu | gf |
amritsari fish tacos |
fried chicken 65, curry leaf mustard aioli |
truffle lamb keema sliders |
crispy cauliflower | v |
bao bun trio | chicken | lamb | paneer |
dosa croquettes, served with gunpowder coconut chutney | gf, v |
dip platter | smoked eggplant gf | hummus gf | fig naan & garlic naan |
samosa trio platter | potato | cheese | chicken |
goat cheese and truffle naan flatbread |

naan breads | made fresh to order

biggest garlic naan (**serves up to 4**) |
garlic naan (chili optional) | butter naan | laccha layered parantha
whole wheat roti (v) | gluten free bread (v)

large plates

traditional butter chicken, tomato cream reduction | gf |
8-hour braised lamb, wild garlic infused | **optional** spicy vindaloo sauce | gf |
jungle mutton mas curry, emulsified garlic onion and tomatoes | gf |
lamb chops over lamb biryani, tandoori grilled | gf |
shrimp alleppey, coconut cream served with lemon rice | gf |
wild mangosteen seabass malvani, dehydrated kokum | gf |
lamb lal mas, smoked, hand shredded | gf |
chicken tikka masala, chargrilled, fenugreek dust | gf |
chicken chettinad, coconut milk base, black pepper corns | gf |
rice biryani | gf | mutton | chicken | lamb | vegetables (v)
tandoori clay oven grilled | gf
boneless tandoori chicken | chicken seekh | creamy malai chicken | charred salmon

tandoori soy chops marinated in achari pickle | gf |
malai kofta in saffron sauce, lotus seed cream | gf |
dal makhni lentils, slow cooked overnight in ghee | gf |
malai cottage cheese tikka masala, chargrilled, fenugreek dust | gf |
“pindy cholley” chickpeas masala | gf, v |
methi mattar malai, fresh fenugreek in cream | gf |
okra masala, sauteed in light onion gravy | gf, v |
mixed vegetable korma in cardamon infused cream sauce | gf |
turmeric cauliflower & potatoes, cumin, onion, tomatoes | gf, v |

dessert

seasonal with limited availability | ask your server



“With a shared love for culinary adventure and deep-rooted passion for sharing our heritage, we have curated a menu that blends traditional recipes with a modern twist. As you explore our menu, you’re not just savoring dishes; you’re experiencing the warmth and hospitality that we infuse into every aspect of Spice Bazaar”

- Simran Bakshi & Kanika V Bakshi