



“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

Please confirm your spice level with the server when ordering. Let your server know of any allergies or dietary needs. For parties of 5 or more a 20% service charge will be added to the bill. We accept a maximum of 2 cards per bill. This menu is subject to change without any notice due to market availability.





- spinach chaat | gf, v by request | 18  
 guntur shrimp tacos on thepla | 18  
 dip platter | smoked eggplant gf | hummus gf | fig naan & garlic naan | 22  
 dosa croquettes, served with gunpowder coconut chutney | gf, v | 17  
 chicken sixty-five fried wings, curry leaf mustard aioli | 18  
 truffle lamb keema sliders | 18  
 crispy cauliflower | v | 18  
 bao bun | chicken | lamb | paneer | 9 per piece  
 goat cheese and truffle naan flatbread | 12

**naan breads** | made fresh to order in clay oven

- biggest garlic naan (serves up to four) 24 | garlic naan (chili optional) 8 | butter naan 7  
 fig naan 8 | laccha layered parantha 8 | whole wheat roti (v) 7 | gluten free bread (v) 9

**King's Feast**

- three courses | small plate, mains & dessert | 62  
 four courses | small plates, mains, tandoori clay oven & dessert | 75  
 (served family style bread basket & rice. entire table participation needed)

**mains**

- traditional butter chicken, tomato cream reduction | gf | 34  
 lamb chops over lamb biryani, tandoori grilled | gf | 38  
 jungle mutton mas, emulsified garlic onion and tomatoes | gf | 34  
 8-hour braised lamb, wild garlic infused | optional in spicy vindaloo sauce | gf | 34  
 lamb lal mas, smoked, hand shredded | gf | 34  
 octopus sour nimbu, served with lemon rice | gf | 32  
 shrimp alleppey, coconut cream served with lemon rice | gf | 33  
 spiced mango & coconut chicken curry | gf | 32  
 chicken tikka masala, chargrilled, fenugreek dust | gf | 32  
 chicken chettinad, coconut milk base, black pepper corns | gf | 31  
 rice biryani | gf | mutton 33 | chicken 31 | lamb 33 | vegetables (v) 27

**tandoori clay oven grilled** | gf

- charred turmeric salmon 34 | creamy malai chicken 31 | boneless tandoori chicken 32  
 ten spice chicken seekh kabab 31 | tandoori soy chops in achari pickle | 28

**mains**

- malai kofta in saffron sauce, lotus seed cream | gf | 29  
 dal makhni lentils, slow cooked overnight in ghee | gf | 27  
 soy butter makhni, chargrilled finished with creamy tomato sauce | gf | 29  
 methi matter malai, fresh fenugreek in cream | gf | 27  
 garlic mushroom & peas masala, sauteed in onion and tomatoes | gf, v | 27  
 malai cottage cheese tikka masala, chargrilled, fenugreek dust | gf | 28  
 "pindy cholley" chickpeas | gf, v | 26  
 mixed vegetable korma in cardamon infused cream sauce | gf | 29  
 okra masala sauteed in light onion gravy | gf, v | 28  
 turmeric cauliflower & potatoes, cumin, onion, tomatoes | gf, v | 28

**dessert**

- "daulat ki chaat" chilled whipped saffron cream with nuts | 14  
 rasmalai 12 | gulab jamun 12 | moong dal halwa 12

**drinks**

- mango yogurt lassi 7 | sparkling water 7 | soda 4 | bottled 5

