



163 Glebe Point Road, Glebe 2037

Phone: (02) 8964 6735

Opening Hours:

5pm - 10pm

Open 7 Days

www.spiceart.com.au

20% Discount applies for Take-Away

All dishes served are MSG and gluten-free.

Prices are subject to change with no prior notice.

BYO \$2 per person

Appetizers

Vegetarian

Honey Chilli Cauliflower (Chefs Speciality)..... \$8.90

Pieces of cauliflower cooked in chef's special sauce, garnished with chillis. Highly recommended.

Onion Bhajia (Pakoda)..... \$6.90

Sliced onions deep fried in gram flour batter consisting of freshly ground spices

Vegetable Samosa..... \$6.90

Deep fried patties stuffed with fresh potatoes, green peas and freshly ground Indian spices

Paneer Pakoda..... \$7.90

Cubes of Indian cottage cheese deep fried in a unique gram flour batter prepared with a combination of freshly ground spices

Samosa Chat..... \$7.90

Samosas finished with chickpeas, topped with lip smacking combination of yoghurt, mint and tamarind chutney

Non-Vegetarian

Meat Samosa..... \$7.90

Deep fried patties stuffed with fresh Meat mince, green peas and freshly ground Indian spices.

Makhmali Murg Tikka (Mild)..... \$11.90

Bite sized pieces of boneless chicken, dipped in a marinade of yoghurt, cream and cheese, cooked in a clay oven (Tandoor)

Chicken Tikka (Medium)..... \$11.90

Boneless pieces of chicken marinated in yoghurt and Indian spices, cooked in a clay oven (Tandoor)

Khaas Seekh Kabab..... \$11.90

Finely minced lamb blended with our chef's own combination of herbs and spices, skewered and cooked in a clay oven (Tandoor)

Fish Koliwada..... \$13.90

Hand cut strips marinated with ginger, garlic and caraway seeds and deep fried and served piping hot

Tandoori Jhinga..... \$13.90

King Prawns marinated in yoghurt and Indian spices, cooked in tandoor.

Mains

Vegetarian

Daal Tadka..... \$10.90

Yellow lentils with chopped onions and tomatoes flavoured with garlic and cumin

Daal Makhani..... \$10.90

A classic lentil delicacy tossed with onions, tomatoes, ginger, garlic, cream and spices

Chana Pindi..... \$11.90

Chickpeas cooked in a traditional method with over 16 types of spices - spicy, sweet and sour

Aloo Gobi..... \$11.90

Cauliflower and potatoes cooked in spices and herbs flavoured with pickle

Malai Kofta..... \$12.90

Homemade cheese dumplings with nuts and herbs cooked in chef's special sauce

Mutter Mushroom..... \$12.90

Mushrooms cooked with peas in tomato based sauce

Palak Paneer..... \$12.90

Combination and seasoned pureed spinach with cottage cheese (Paneer)

Sabj-e-khas..... \$12.90

Seasonal fresh vegetables cooked in korma sauce

Paneer Pudina Kalimirch..... \$12.90

Cottage cheese cooked with pepper mint in a hot Indian sauce

Chicken

Chicken Lababdar (Butter Chicken).....	\$15.90
<i>Tender chicken tikka simmered in butter and tomato sauce accented with a subtle seasoning of coriander and ginger</i>	
Tandoori Chicken.....	\$15.90(FULL) \$8.90(HALF)
<i>Chicken marinated in Indian spices, cooked in a Tandoor. Very famous North Indian recipe</i>	
Mango Chicken.....	\$15.90
<i>Boneless chicken pieces cooked in a mild mango sauce</i>	
Kadai-Se-Murg.....	\$15.90
<i>Chunks of chicken seasoned with our special house browned masala with onion onions, bell peppers and tomatoes</i>	
Murg Korma.....	\$15.90
<i>Tender cubes of chicken in a delicious creamy gravy with a distinctive coriander and cumin flavour</i>	
Chicken Tikka Masala.....	\$15.90
<i>Breasts of chicken deboned & cooked in a tastefully seasoned delicate onion, tomato & cream sauce.</i>	
Chicken Jalfrazie.....	\$15.90
<i>Boneless cubes of spring chicken, cooked in mildly spiced tomato sauce, enhanced with bell peppers, tomatoes & onions.</i>	
Murg Methi Malai.....	\$15.90
<i>Chicken fillet with fenugreek flavour, cooked in creamy sauce</i>	

Lamb

Rarha Gosht.....	\$17.90
<i>Highly recommended Chefs special</i>	
Rogan Josh.....	\$17.90
<i>Cubes of lamb leg deboned, cooked in mild tastefully seasoned onion & tomato gravy.</i>	
Bhuna Gosht.....	\$17.90
<i>Tender cubes of lamb leg cooked with onions, tomatoes, mild spices & enhanced with fresh bell peppers in thick rich sauce.</i>	
Lamb Korma.....	\$17.90
<i>Tender pieces of lamb cooked in cashew and almond gravy, finished with cream.</i>	
Lamb Saag.....	\$17.90
<i>Tender cubes of baby lamb leg cooked with fresh spinach, onions, tomatoes & fresh ground mild spices.</i>	
Lamb Chops.....	\$19.90
<i>Aromatic and succulent lamb cutlets cooked with peppercorns, chargrilled to perfection</i>	
Beef	
Beef Vindaloo.....	\$14.90
<i>Beef pieces cooked in robust, hot Vindaloo sauce</i>	
Beef Do-Pyaaza.....	\$14.90
<i>Beef cooked with diced onions, finished with fresh coriander</i>	
Beef Korma.....	\$14.90
<i>Tender pieces of beef cooked in cashew and almond gravy, finished with cream.</i>	
Madras Beef.....	\$14.90
<i>Beef cooked Madras style. Highly recommended</i>	

Seafood

Prawns Malai Curry.....	\$18.90
<i>Fresh prawns cooked in our Chef's signature mighlai sauce made with clarified butter, onions and tomatoes.</i>	
<i>Seasoned with our house graham masala with a hint of cinnamon and cloves</i>	
Punjabi Fish Curry.....	\$18.90
<i>Fresh Basa cubes cooked in onions and tomato gravy. Seasoned with our fresh ground curry mix of spices</i>	

CHETTINAD CURRY..... \$18.90

A famous dish from Kochin, cooked in peppercorn, finished in coconut cream. Choice of Chicken, Lamb, Beef or Seafood.

Rice

Dumpukht Biryani.....	\$14.90
<i>Choice of chicken, lamb, beef, prawns or vegetables in rice, flavoured with saffron and spices, dumpukht style with a lid of pastry</i>	
Peas Pulao.....	\$4.90
<i>Rice cooked with fresh farm peas, finished with butter</i>	
Basmati Chawal.....	\$3.00
<i>Steamed long grain rice</i>	

Breads

Tandoori Roti.....	\$2.50
Plain Naan.....	\$2.50
Butter Naan.....	\$3.00
Garlic Naan.....	\$3.00
Chilly Flake Naan.....	\$4.00
Cheese Naan.....	\$5.00
Pudina Parantha.....	\$4.00
<i>Whole meal roti with dried minted powder</i>	
Peshwari Naan.....	\$5.00
<i>Naan stuffed with raisins and nuts</i>	
Keema Naan.....	\$5.00
<i>Naan stuffed with lightly spiced mince of lamb</i>	
Amritsari Kulcha.....	\$5.00
<i>Naan stuffed with spiced mashed potatoes</i>	

Accompaniments

Cucumber Raita.....	\$4.00
Cucumber Salad.....	\$4.00
Roasted Papadum (4 servings).....	\$3.00
Choice of pickles (Mango, Chilli, Lime).....	\$2.00
Mango Chutney.....	\$2.00

Desserts

Kulfi (Mango, Pista).....	\$4.00
Gulab Jamun.....	\$4.00

Drinks

Soft drinks.....	\$3.00
Mineral Water (Still).....	\$3.00
Mineral Water (Sparkling).....	\$4.00
Juice.....	\$3.00
Lemon-Lime Bitters.....	\$4.00
Mango Lassi.....	\$4.00
Rose Lassi.....	\$4.00
Masala Chai.....	\$3.00