

CHAAT TO START

BHEL PURI - R22

A riotous mixture of puffed rice, potatoes, onion, roasted peanuts, puri and sev, served with a tangy tamarind date sauce and green chutney. Wonderfully spicy, salty, sweet and tart. **Origin: Mumbai.**
- Can be made without onion and garlic on request

SEV PURI - R20 - 7 per plate

Puri, with spicy potatoes, chopped onion, tomatoes and chaat masala, topped with garlic chutney and sprinkled with fine sev and coriander. **Origin: Mumbai.** - Can be made without onion and garlic on request

NEW RECIPE BOMBAY PAV BHAJI - R22

A thick gravy of mashed potatoes, diced tomatoes, finely grilled onion, green peas and chopped green pepper is made using a special blend of spices, unique to this dish. It is then served on grilled pav (bread roll) and topped with onion, tomato and coriander. **Origin: Mumbai.**

PANI PURI - R20 - 7 per plate

A round, hollow puri, made from semolina is fried crisp and filled with a mixture of potato, green moong and chickpeas, seasoned with chaat masala, tamarind date sauce and chilli sauce.
How To Eat: Dip the Puri into the 'Pani' (specially flavoured water) and, fast as you can, eat in one go! **Origin: South Bihar**

KHAMAN DHOKLA - R20 - 7 per plate

Light and fluffy steamed savoury cake made with a fermented batter of gram flour and chana dhal, spiced with green chilli and ginger. **Origin: Gujarat.** (Contains no onion or garlic)

NEW AMIRI KHAMAN - R21 - per plate

Crumbed Khaman Dhokla flavoured with a milk-based sauce and topped with sev, diced tomatoes, onions and dhanias. **Origin: Gujarat.**

NEW DAHI BATETA PURI - R20

A round, hollow puri, made from semolina is fried crisp and filled with a mixture of potato, green moong and chickpeas and topped with yoghurt and garnished with chaat masala, tamarind date sauce and chilli sauce. **Origin: Gujarat.**

RAJ KACHORI - R12.50 each

A large, flat kachori puri, deep fried, filled with a moong dhal mixture, potatoes and topped with yoghurt, chopped potatoes and onions, sev, tamarind date sauce, green chutney and coriander. **Origin: Rajasthan**
- Can be made without onion and garlic

NEW MIXED PLATE - R20

2 Sev Puri, 2 Khaman Dhokla and 3 Pani Puri.

LIGHT MEALS

NEW BOMBAY ALOO SANDWICH - R18

A toasted sandwich made the Bombay way! Flavoured potato filling with slices of onion and tomato.

NEW BOMBAY PANEER SANDWICH - R22

A toasted sandwich filled with a creamy paneer, corn, green pepper and onion filling.

NEW SHAHI VEGETABLE BIRYANI - R24

Authentically flavoured mixed vegetable biryani made using premium Lal Qilla Basmati rice. **Served with Raita or Dhall.**

ALOO PARATHA - R18

A perfectly spiced potato filling stuffed a flaky yet soft flatbread. **Served with Raita or Dhall.**

PANEER PARATHA - R22

Rich, creamy paneer and green pepper filling stuffed in a flaky yet soft flatbread. **Served with Raita or Dhall.**

ADDITIONAL - R6

Raita - Lightly spiced yoghurt with chopped onion, tomato and dhanias. Served cold.
Dhall - Delicious yellow moong gravy. Served hot.

SWEET

GITS GULAB JAMUN R12.50 - 4 per plate

Melt in your mouth fluffy Indian cheese rounds soaked in a sweet, lightly spiced syrup.

HOT DRINKS

SPICED TEA

CHAI GOLD MASALA TEA - R10.50

- available sweetened or unsweetened

CHAI GOLD ELAICHI TEA - R10.50

- available sweetened or unsweetened

HERBAL TEA

NEW LEMON LIGHT - R9.50

COLD DRINKS

NEW LIMBU PANI - R15

An Indian take on Lemonade. Made with freshly squeezed limes or lemons, a special sugar syrup and a hint of black salt. Cool and refreshing.

NEW THANDAI - R18

A truly unique Rajasthani drink. Spicy and sweet, the milk is flavoured with almond, rose, cardamom, pepper, saffron and sugar.

NEW BOMBAY CRUSH - R20

An indulgent rose flavoured milk with vermicelli, takmaria (basil seeds), and jelly topped with vanilla ice-cream.

IMPORTED INDIAN COOLDRINKS

THUMBS UP - R6.95

LIMCA - R6.95

LOCAL COOLDRINKS - FROM R8.95

PLACE YOUR ORDER AT THE TILL

THE
SNACK
BAR

PURE VEGETARIAN FOOD

OPENING TIMES:

Weekdays: 10am - 3.30pm

Saturday & Sunday: 10am - 2.30pm

CONTACT

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THE SPICE EMPORIUM

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