

STARTERS

- Samosa
(4 pcs in each portion)
Vegetable R39
Chicken R42
Mince R49
Pakoda R40



Assorted veggies in Gram Flour Paste and deep fried.

Onion Bhajjyas R40

Slices onions dipped in Gram Flour paste and deep fried

Paneer Pakoda R69

Cottage cheese dipped in spicy Gram flour paste & deep fried.

Mushroom Chilli R79

Mushrooms pan-fried with onion & pepper in special sauce

Chilli Chicken R85

Chicken, pan fried with peppers & onions in special sauce

Chicken 65 R79

Chicken Pieces, marinated in Secret spices & Deep fried

Paneer Chilli R79

Cottage Cheese, with green peppers & onions in special ingredients sauce

Calamari Chilli R85

Calamari Rings Pan Fried with Peppers & onions in special sauces

Prawns Chilli R105

Queen Prawns, and Pan Fried with peppers & the onion in special sauce

Prawn Fried R99

D-shelled prawns Marinated and fries

Fish Pakoda R95

Tender pieces of fish marinated in spices & Gram Flour, deep fried

Veg Manchurian R79

Veggie dumplings in a special sauce

Starter Platter R379

(Choose any 5 starters from the above)



ACCOMPANIMENTS

- Kachumber Salad R30
Sambles R30
Cucumber Raita R35
Peach/Mint Chutney/ Lemon Pickle R15 each
Poppadum R15 each
Plain Basmati Rice R30
Jeera Rice R35
Lemon Rice R40
Kashmir Pulao R50



TANDOORI

[CLAY OVEN]

Chicken Reshmi Kebab R85

DEBONED chicken marinated in Reshmi Spices

Paneer Tikka R85

Indian Cottage Cheese marinated in Yoghurt Masara & cooked in Clay Oven

Chicken Seek Kebab R85

An exotic combination of Minced chicken & Spices prepared on skewer

Chicken Tikka R85

Deboned Cubed Chicken, and marinated in Indian Spices cooked in Clay Oven

Malai Chicken Tikka R95

Chicken Pieces, blended with cashew Nuts, cream & spices.

Tandoori Chicken 1/2 R85

1/2 Chicken, and marinated in Indian Spices & Yoghurt Served with d.

Tandoori Chicken Full R145

Full chicken, and marinated in Spices & Yoghurt. Serve with chips or butter Naan Bread.

Tandoori Lamb Chops R145

4 Tender Lamb Chops, and marinated in spices & the Yoghurt. Served with chips or Butter Naan Bread.

Lamb Seekh Kebab R95

Flavored Lamb Mince, and skewered and marinated Spices.



SEAFOOD CURRIES

Fish Masala R145

Fillet Fish, spiced and prepared in delicious Gravy.

Mix Seafood Curry R145

Prawns, Fish, Mussels & Calamari laden with tomato & Onion Sauce

Madras Prawn Curry R165

Prawns traditionally South Indian style with Coconut

Prawn korma R165

Prawns cooked with Crushed cashew Nuts in a rich creamy Sauce

Prawn Vindaloo R165

Prawn coupled with Potatoes in thick Tasty Gravy

Prawn Masala R165

Prawns cooked in Masala gravy



CHICKEN

Kasturi Chicken R115

Chicken in Kasturi Herbs & tomato & Onion.

Chicken Curry R115

Chicken traditionally cooked in Indian Spices

Chicken Vindaloo R115

Chicken coupled with Potatoes in thick Tasty Gravy

Chicken Palak R115

Chicken cooked in a blend of spinach & and a cream

Chicken Jal Frieze R115

Chicken cooked with Tomato, Onion & Green Peppers

Chicken Daal R115

Chicken cooked with Yellow Daal & an array of spices

Chicken Karai R115

Chicken in Green Peppers, onion, garlic & and Fenugreek

Chicken Bhuna Gosht R115

Chicken cooked in blend of spices, tomato & onions

Chicken Madras R115

Chicken prepared in Traditional South Indian Style, with coconut & and a spices.

Chicken Tikka Masala R120

Chicken pieces, cooked in Tikka Masala Gravy

Butter Chicken R120

Chicken pieces, cooked with a Tomato & Creamy Melted Butter Gravy.

Chicken Korma R120

Chicken with crushed Cashew Nuts & almond in rich creamy sauce.

Chicken Badami R120

Chicken with crushed cashew Nuts & almond in rich creamy sauce.



BIRYANI

Vegetarian Biryani R105

Rice seasoned with spices & cooked with mixed Vegetables.

Chicken Biryani R120

Chicken Marinated in herbs & spices cooked with Basmati Rice

Lamb Biryani R135

Lamb marinated in herbs & spices Cooked with Basmati Rice

Mixed Sea Food Biryani R145

Mixed seafood Marinated with herbs & spices with Basmati Rice

Fish Biryani R150

Fish seasoned with herbs & spices cooked with Basmati Rice

Prawn Biryani R165

Prawn Seasoned in herbs and spices with Basmati Rice





LAMB

Lamb Keema Masala R125

Mince mixed with Peas in Thick Masala Gravy

Lamb Curry R132

Traditionally cooked Tender Lamb pieces

Lamb Vindaloo R132

Lamb coupled with Potatoes in a thick Tasty Gravy

Lamb Daal Gosht R132

Lamb pieces cooked with Yellow daal & are spices.

Lamb Buda Gosht R132

Lamb cooked in spices & crushed Tomato & Onion

Lamb Palak R132

Tender Lamb pieces cooked in a creamy bowl Spinach

Lamb Jal Frieze R132

Lamb cooked with tomato, onion, green Peppers.

Lamb Rogan Josh R132

Lamb cooked with tomato, onion & Ginger Garlic

Lamb Korma R140

Lamb cooked in crushed cashew Nut & creamy sauce.

Lamb Badami R140

Lamb in crushed cashews & Almond & creamy sauce.

Lamb Madras R132

Lamb in South Indian Style Coconut & spices.



NAAN / ROTI

Plain Naan R20

Butter Naan R22

Garlic/ chilli Garlic Naan R25

Roghani Naan R25

Cheese/cheese or garlic Naan R35

Aaloo Paratha R35

Aaloo cheese or chilli Paratha R40

Onion kulcha R35

Romali Roti R18

Tandoori Roti R15

Keema Paratha R40

Kashmiri Naan R40

Latcha Paratha R30



VEGETARIAN

Chana Masala R90

Chickpeas cooked in Tomato & Onion Gravy.

Daal Fry R90

Yellow Lentils fried with onion & tomato

Daal Makhni R95

Black Lentils & Kidney Beans in melted butter Gravy.

Aaloo Gobhi Matar R90

Cauliflower, potatoes & Peas cooked with Indian spices.

Aaloo Palak R90

Potatoes prepared in creamy Spinach

Bombay Potato R90

Potatoes spiced and braised in Thick Gravy

Paneer Matar R100

Cottage cheese with Peas done in succulent Gravy

Paneer Palak R100

Cottage cheese cooked with a Creamy Spinach

Paneer Tikka Masala R100

Cottage cheese blended with special Tikka spices

Paneer Korma R10

Cottage Cheese cooked with cashews & and creamy sauce

Paneer Makhni R110

Cottage cheese cooked with tomato & melted butter gravy

Navaratan Korma R105

Mixed Veggies cooked with cashews & creamy sauce

Matar Mushroom R95

Mushrooms & Peas flavoured with tangy gravy

Vegetarian Jal Frieze R90

Mixed veg cooked with onions, tomato & pepper in gravy



Bunny Chow & Roti Roll

Lamb Bunny Chow R105

Chicken Bunny Chow R94

Veg Bunny Chow R85

Paneer Masala Bunny R100

Lamb Roti Roll R100

Chicken Roti Roll R85

VEG Roti Roll R80

Paneer Masala Roti Roll R90



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Takeaway Menu

For Restaurant Orders

+27 67 624 5925 / +27 65 729 3625

Make Reservation for Dinner or Special

Event : Wedding Celebrations,

Anniversaries, and Corporate Functions and

Birthdays.

Outdoor Catering is available on Request.

All Meals are halaal. Options of Mild
Medium or Hot are Available.

We use only freshest, and finest ingredients in
all our meals.

Vegan options are available. We ask for
Recommendation.

We are fully licensed

