



The Spice Indian

RESTAURANT



Our Menu

Dine In - Takeaway

.....
02 8406 4718 | 0493 968 760
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27 Station Street Hornsby, 2077

Entrees

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| Chicken Momos | \$ 13.90 |
| Chicken mince which is pre marinated with onion, garlic, coriander, cabbage and nepalese spices | |
| Fried Momos | \$ 15.90 |
| Fried momos stuffed with a lightly spiced vegetable or chicken filling, served with sauce | |
| Vegetable Samosa | \$ 11.90 |
| Lightly spiced potato and pea filling wrapped in pastry and served with tamarind sauce | |
| Aloo Tikki | \$ 10.90 |
| Potatoes, onions and special spices combined into a croquette and deep fried with tamarind sauce | |
| Pani Puri | \$ 11.50 |
| Pastry shells served with potato & chickpea mixture topped with tamarind sauce & tangy spicy jaljeera water | |
| Paneer Tikka | \$ 18.90 |
| Overnight marinated cottage cheese pieces with spices then cooked in a clay oven & served with mint chutney | |
| Seekh Kebab | \$ 17.90 |
| Lamb mince, herbs and special spices cooked in a clay oven and served with mint chutney | |
| Chicken Tikka (4 Pcs) | \$ 17.90 |
| Boneless juicy pieces of chicken marinated in aromatic Indian herbs and cooked in a clay oven | |
| Tandoori Prawns (6 Pcs) | \$ 20.90 |
| Fresh king prawns marinated in aromatic herbs, spices and yoghurt, cooked in clay oven | |
| Lamb Cutlets (3 Pcs) | \$ 25.90 |
| Lamb cutlets marinated in tandoori spices yogurt and roasted in tandoor | |
| Tandoori Chicken | Half \$ 18.90 / Full \$ 25.90 |
| Chicken delicately marinated in fresh aromatic spices and herbs, tenderly cooked in traditional clay oven | |
| Vegetarian Platter | \$ 24.90 |
| Vegetable samosa, aloo tikki and paneer tikka | |
| Amritsari Fish Fry (300gm) | \$ 19.90 |
| Lightly battered fish fry in Indian spices, ginger, garlic and gram flour. It's crunchy and light to eat | |
| Tandoori Soya Chaap | \$ 18.90 |
| Tandoori soya chaap is a delicious vegetarian appetizer stuffed with soya, marinated in tandoori spices; simple delicious filling and nutritious | |
| Tandoori Kalimirch Chicken | \$ 19.90 |
| Tandoori chicken grilled with bold black-pepper smoky spices. | |
| Chicken 65 | \$ 21.90 |
| Crispy, spicy fried chicken bursting with bold South Indian flavors. | |
| Onion Bhaji | \$ 10.90 |
| Crispy onion fritters seasoned with spices, delivering irresistible savory crunch | |
| Dahi Papri Chaat | \$ 13.90 |
| Dahi papdi chaat is a crispy sweet, spicy and tangy chaat that packs whole lot of flavour | |
| Non-Vegetarian Platter | \$ 28.90 |
| A combination of chicken tikka kebab, lamb cutlets & seekh kebab | |
| Gobhi Manchurian | \$ 19.90 |
| Crispy cauliflower tossed in spicy tangy Manchurian sauce for delight. | |
| Chilli Paneer | \$ 19.90 |
| Crispy paneer tossed in spicy, tangy Indo-Chinese flavors. | |
| Chilli Chicken | \$ 19.90 |
| Chilli chicken is a sweet, spicy & slightly sour crispy appetizer made with chicken, bell pepper, garlic, chilli sauce & soya sauce | |
| Chilli Prawn | \$ 25.90 |
| Juicy prawns tossed in spicy tangy chilli sauce for delight. | |
| Chowmein | Half \$ 17.90 / Full \$ 20.90 |
| Noodles cooked with mix veg, soya sauce, red chili and water | |

Chicken

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| Butter Chicken (OZ or Indian Style) | \$ 22.90 |
| Marinated chicken cooked with spices and served in a mild cream tomato sauce | |
| Chicken Korma | \$ 22.90 |
| A mild combination of cashews and spices served in a creamy sauce | |
| Chicken Vindaloo | \$ 22.90 |
| A hot and tangy preparation with mustard seed and hot spices | |
| Kadai Chicken | \$ 22.90 |
| Boneless chicken tossed in tomato gravy with capsicum, onion and tomato | |
| Chicken Tikka Masala | \$ 22.90 |
| Marinated chicken cooked with onions and capsicum in a spicy sauce | |
| Mango Chicken | \$ 22.90 |
| Boneless chicken pieces cooked in a mild sauce made with mango pulp, tempered with mustard seeds & fresh curry leaf | |
| Chicken Saag | \$ 22.90 |
| Chicken cooked with fresh spinach, fenugreek leaves and spices | |
| Chicken Madras | \$ 22.90 |
| Coconut flavored curry with hot madras curry powder and spices | |
| Chicken Jalfrezi | \$ 22.90 |
| Boneless chicken pieces cooked in a mildtomato-based sauce with fresh vegetable | |
| Kali Mirch Chicken | \$ 22.90 |
| Tender chicken seasoned with bold black pepper. | |

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Lamb

- Lamb Rogan Josh** \$ 23.90
A traditional lamb curry cooked with kashmiri red chillies and garam masala
- Lamb Saag** \$ 23.90
Tender pieces of lamb cooked with aromatic methi, touch of english spinach, fresh coriander & various spices
- Lamb Vindaloo** \$ 23.90
Diced lamb braised with red chillies and fresh ginger
- Lamb Korma** \$ 23.90
A mild lamb curry prepared with almonds and yoghurt
- Lamb Madras** \$ 23.90
Coconut flavored curry with hot madras and spices

Goat Curry

- Goat Masala** \$ 24.90
Goat masala is delightful mutton recipe which is full of flavourful spices and is soft and succulent, since the meat takes a long time to cook

Beef

- Beef Vindaloo** \$ 23.90
A hot & tangy beef curry prepared with mustard seeds and hot spices
- Beef Korma** \$ 23.90
A mild beef curry prepared with almonds and yoghurt
- Beef Kadai** \$ 23.90
A beef dish prepared with tomatoes, onions & capsicum
- Beef Madras** \$ 23.90
Coconut flavored curry with hot madras curry powder and spices

Sea Food

- Prawn Malabar** \$ 24.90
Coconut flavored dish cooked with in a tomato and onion
- Prawn Jalfrezi** \$ 24.90
King prawns cooked with capsicum, tomatoes, onions, chillies & ginger in a lightly curry sauce
- Prawn Masala** \$ 24.90
A tomato & onion flavored prawn dish, cooked with spices

Vegetables

- Dal Tadka** \$ 19.90
Yellow lentils cooked with green chillies, garlic, onion, tomato and garnish with coriander
- Dal Makhani** \$ 20.90
Black lentils cooked with butter, spices and cream
- Vegetable Korma** \$ 20.90
Mixed vegetable tossed in butter and cooked in a rich cashew nut sauce
- Mixed Vegetable** \$ 20.90
Seasonal mixed vegetables are cooked along with spices
- Aloo Baingan** \$ 20.90
Fantastic combination of eggplant and potatoes roasted together in different spices
- Aloo Mutter** \$ 20.90
Potato and peas cooked with mild spices finished with tomato, green chili, and coriander
- Vegetable Jalfrezi** \$ 20.90
A semi-dry mélange of vegetables, peppers, and onions in a tomato gravy and green peas
- Malai Kofta** \$ 20.90
Small, round, and crispy koftas with a gorgeous dry fruit filling cooked and soaked in a creamy gravy
- Kadai Paneer** \$ 20.90
Indian cottage cheese cooked in tomato onion gravy with special spices
- Palak Paneer** \$ 20.90
Soft paneer or cottage cubes cooked in smooth spinach curry
- Shahi Paneer** \$ 20.90
Cottage cheese in a thick gravy of cream, tomato, and spices flavored with cardamom
- Paneer Tikka Masala** \$ 20.90
Chunks of marinated Indian cottage cheese cooked with onion, capsicum with spicy gravy
- Saron Da Saag** \$ 20.90
A Punjabi-style North Indian dish cooked with spinach, Chinese broccoli, ginger, and garlic
- Bhindi Do Pyaaza** \$ 20.90
Okra deep fried and then sautéed with spices, tomatoes, ginger, garlic, and onion
- Kaju Butter Masala** \$ 22.90
Creamy masala with rich cashew-infused aromatic gravy.
- Paneer Bhurji** \$ 22.90
Crumbled paneer with spices, onions, tomatoes, and aromatics.
- Mutter Paneer** \$ 20.90
Soft paneer and peas simmered in rich spiced gravy.

Indian Naan

- Plain Naan** \$ 4.50
Plain flour bread traditionally cooked in a clay oven
- Garlic Naan** \$ 5.00
Garlic-flavored plain flour bread traditionally cooked in a clay oven
- Cheese Naan** \$ 6.50
Naan bread stuffed with cheese
- Cheese & Garlic Naan** \$ 6.50
Naan bread stuffed with cheese and garlic
- Cheese, Garlic & Onion Naan** \$ 7.50
- Chilli Naan** \$ 5.50
- Peshwari Naan** \$ 6.50
Naand bread filled with dried fruits and shredded coconut
- Tandoori Roti** \$ 4.50
Crispy wholemeal Indian Bread cooked in tandoor
- Butter Naan** \$ 6.00
Soft, fluffy naan made with refined flour, butter.
- Lachha Paratha** \$ 6.50
- Keema Naan** \$ 6.50

Rice

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| Plain Rice Simply steamed basmati rice plain or saffron | \$ 4.50 |
| Jeera Rice Basmati rice cooked with cumin seeds | \$ 7.00 |
| Peas Pulao Basmati rice cooked with peas | \$ 9.90 |
| Kashmiri Pulao Traditionally mild pulao rice prepared with dry nuts & sultanas | \$ 8.90 |

Kids Menu

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| Chicken Nuggets (8 Pcs) | \$ 10.90 |
| Chips | \$ 8.90 |
| Kids Juice Apple / Orange | \$ 4.50 |

Dessert

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| Gulab Jamun (2pc) | \$ 9.90 |
| Ras Malai (2pc) | \$ 10.90 |
| Mango Kulfi | \$ 7.90 |
| Pistachio Kulfi | \$ 7.90 |

Biryani

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| Vegetable Briyani Vegetables cooked with special spices, chopped mint, and fresh coriander mixed with steamed basmati rice | \$ 23.90 |
| Chicken Briyani Chicken cooked with special spices, chopped mint, and fresh coriander mixed with steamed basmati rice | \$ 24.90 |
| Goat Briyani Goat cooked with special spices, mint, and coriander mixed with steamed basmati rice | \$ 25.90 |
| Lamb Briyani Lamb cooked with special spices, chopped mint, and fresh coriander mixed with steamed basmati rice | \$ 25.90 |
| Prawn Briyani Fragrant basmati rice layered with succulent prawns, aromatic spices, and slow-cooked perfection. | \$ 25.90 |

Side Dishes

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| Papadum | \$ 4.90 |
| Mint Sauce / Cucumber Raita | \$ 4.50 |
| Mango Chutney / Tomato & Onion Chutney | \$ 4.50 |
| Mixed Pickle / Coconut Banana | \$ 4.50 |

Drinks

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| Mango Lassi / Sweet Lassi / Salted Lassi | \$ 6.50 |
| Cans | \$ 4.50 |
| Soft Drinks 1.25 Liters | \$ 6.90 |

Dine in Only *Banquet Menus*

The Spice Indian Banquet

Entree: Lamb Chop, Chicken Tikka, Seekh Kabab, Onion Bhaji
Any Four Curries (Inc. Sea Food)

Tandoori Bread, Rice, Side Dish Platter, Dessert. (Min 4 People)

\$45.00 per person

Maharaja Banquet

Entree: Veg. Smosa, Onion Bhaji, Seekh Kabab, Chicken Tikka
Mains: Rogan Josh, Butter Chicken, Beef Korma, Dal Makhani
Tandoori Bread, Rice, Side Dish Platter, Dessert. (Min 4 People)

\$42.00 per person

(byo \$2 per person)