TANDOORI CLASSIC

Made with spices yoghurt, ginger garlic, cooked on skewers.

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2 Legs Quarters \$11

4 Legs Quarters

Chicken Tikka (7 pcs) \$14

Paneer Tikka (Cottage \$14

cheese 7pcs)

DRESSERT/DRINK

Rasmalai 3 pcs

\$4

(Cottage cheese soaked in sweet thickened milk, Cardamom flavor)

Gulab Jamun

54

(Spongy milk balls soaked in Rose scented sugar syrup)

Mango Lassi

(Yoghurt based drink)

\$4

NAAN BREAD

* Made from All-purpose flour, cooked in clay oven

Plain Naan	\$2
Butter Naan	\$2
Garlic Naan	\$3
Chilly Naan	\$3

LUNCH COMBO DEALS

Tuesday to Friday from 11:30 am to 2:30 pm All Combos served with Samosa, Dal, Rice and Naan

Veg Combo (Pick one dish)

Aloo Gobi \$10 Mix Veg Curry \$10

Veg Korma \$11 Chana Masala \$10

Palak \$12 Paneer Tikka \$12

Paneer Masala

Non-Veg Combo (Pick one dish)

Butter Chicken \$12

Chicken Tikka Masala

4 12

Choose the protein and sauce from the list below...

Curry

Chicken Goat Lamb Shrimp

Korma

Chicken Goat Lamb Shrimp \$12 \$13 \$14 \$14

Kadai

Chicken Goat Lamb Shrimp

Vindaloo

Chicken Goat Lamb Shrimp

\$12 \$13 \$14 \$14

Extra Rice / Extra Raita \$2



SPICE KITCHEN

INDIAN FOOD TO GO...

130 AM - 8:00 PM TUESDAY - SUNDAY 4073340905

731 S DILLARD ST, UNIT 105 WINTER GARDEN FL 34787 USA WWW.SPICEKITCHENUSACOM





STARTERS

Samosa \$3

Triangular patties stuffed with potatoes, peas and mild spices

Samosa Chat \$1

Samosa crushed & topped with chickpeas curry, yoghurt, mint sauce, tamarind sauce & onions

Chicken 65 \$9

Strips of chicken marinated with spices, deepfried and thawed in tangy sauce with onions

Gobi Manchurian \$11

Cauliflower cooked with Soy, vinegar, chili sauce, ginger, garlic and chopped veggies

Paneer Chilly \$12

Paneer cooked with Soy, vinegar, chili sauce, ginger, garlic and chopped veggies

Chicken Chilly \$12

Chicken cooked with Soy, vinegar, chili sauce, ginger, garlic and chopped veggies

VEGETARIAN CURRIES

Our Popular curries are served with rice

Tadka Dal \$11

*Yellow lentils flavored with curry leave; onion, tomatoes, ginger, garlic & cilantro

Chana Masala \$1

Chick peas cooked with onion, tomatoes and spices in thick gravy

Mix Veg Curry \$12

Mixed fresh veggies in a curry sauce

Aloo Gobi

Cauliflower and potatoes in a semi gravy flavored with spices

Bindi Masala

Crispy Okra cooked with onion, bell pepper. tomatoes & spices

Paneer Tikka Masala \$1

Cottage Cheese cooked in tomato, onion & cream cheese

Palak Paneer \$13

Spinach & Cottage Cheese in a creamy sauce

Baingan Bharta

Mashed eggplant cooked with onions, tomatoes and spices

Veg Korma

Mixed fresh veggies in a cream based sauce with crushed cashew nuts

NON-VEGETARIAN CURRIES

Our Popular curries are served with rice

Butter Chicken

A flavorful tomato based gravy cooked with cream, mild spices & fenugreek leaves

Chicken Tikka Masala

A flavorful delicacy cooked with mild spices, cream, bell pepper & onions

Curry

Onion & tomato based gravy cooked with medium balanced spices and curry leaves for flavor

Chicken	Goat	Lamb	Shrimp
\$14	\$16	\$17	\$17

Kadai

A flavorful delicacy cooked with mild spices, cream, bell pepper & onions

Chicken	Goat	Lamb	Shrimp
\$14	\$16	\$17	\$17

Korma

Medium spiced curry cooked with cream, cashew, onion, tomato and fenugreek leaves

Chicken	Goat	Lamb	Shrimp
\$14	\$16	\$17	\$17

Vindaloo

512

A Goan classic curry sauce made with onion, tomato, spices & vinegar

Chicken	Goat	Lamb	Shrimp
\$ 14	\$16	\$17	\$17

Chetinadu

Curry sauce made with onion, tomato, flavored with roasted & grated spiced

Chicken	Goat	Lamb	Shrimp
\$14	\$16	\$17	\$ 17

BIRYANI

* Basmati Rice cooked with aromatic spices & herbs, served with Raita (yoghurt sauce)

Vegetable Biryani	\$12
Chicken Biryani	\$14
Goat Biryani	\$16
Lamb Biryani	\$17
Shrimp Biryani	\$17