

TANDOORI CLASSIC

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

Paneer Tikka \$14

Chicken Tikka (boneless) \$15

Tandoori Legs (8pcs) \$15

Reshmi Kabab (minced chicken) \$15

Chicken, chopped onion, garlic ginger and mild spices cooked in tandoor

Malai kabab (Boneless) \$15

Chicken marinated with yogurt, mild spices, cream, cheese cooked in tandoor

Shrimp Tikka \$17

DESSERT / DRINK

Mango Lassi (16 Oz) \$4

(Yoghurt based drink)

Gulab Jamun (3 pcs) \$4

(Spongy milk balls soaked in Rose scented sugar syrup)

Rasmalai 3 pcs \$4

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

Rice Kheer \$5

Traditional North Indian Rice pudding made with basmati rice, Milk, sugar and cardamom

Soda (12 Oz Cans)

Bottle water \$1

Coke \$1.50

Sprite \$1.50

Diet Coke \$1.50

Pepsi \$1.50

NAAN BREAD

Made from all purpose flour, cooked in clay oven

Plain Naan/Butter Naan \$2

Garlic Naan/Chilly Naan \$3

LUNCH COMBO DEAL

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)

Extra Rice \$2

Extra Raita (8 Oz) \$2

Chana Masala \$10

Mix Veg Curry \$10

Aloo Gobi \$10

Veg Korma \$11

Paneer Tikka Masala \$12

Palak Paneer \$12

Non-veg Combo (Pick one dish)

Chicken Tikka Masala \$12

Butter Chicken \$12

Curry

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

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

Korma

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

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

Kadai

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

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

Vindaloo

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

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



SPICE KITCHEN

INDIAN CUISINE

1130 AM - 800 PM

TUESDAY - SUNDAY

4073340905

731 S DILLARD ST, UNIT 105

WINTER GARDEN FL 34787 USA

WWW.SPICEKITCHENUSA

Uber
Eats DOORDASH

STARTERS

Samosa \$3

Triangular patties stuffed with potatoes, peas and mild spices

Chicken samosa \$5

Samosa Chat \$6

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

Pani Puri \$8

Puri stuffed with potato beans, mild spices drenched in spices & sweet water and consumed

Gobi Manchurian \$10

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

Chicken 65 \$10

Strips of chicken marinated with spices, deep-fried and tased with onions, curry leaves and mustard seeds

Paneer Chilly \$12

Paneer cooked with Soy, vinegar, chill 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

Extra Rice \$2

Extra Raita (8 Oz) \$3

Tadka Dal \$11

Yellow lentils flavored with curry leaves, onion, tomatoes, ginger, garlic & cilantro

Bindi masala \$12

Crispy Okra cooked with onion, bell pepper tomatoes & spices

Aloo Gobi \$12

Cauliflower and potatoes in a semi-gravy flavored with spices

Veg Korma \$13

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

Baingan Bharta \$13

Mashed eggplant cooked with onions, tomatoes and spices

Mix Veg Curry \$12

Mixed fresh veggies in a curry sauce

Chana Masala \$12

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

Palak Paneer \$13

Spinach & Cottage Cheese in a creamy sauce

Dal makhani \$13

A traditional Punjabi dish made with black beans and pulses cream and butter

Malai Kofta \$13

kofta's (Balls) made of veggies & paneer deep fried and served in a rich creamy and flavorful gravy

Paneer Tikka Masala \$13

Cottage Cheese cooked in tomato, onion & cream cheese

NON-VEGETARIAN CURRIES

Our Popular curries are served with rice

Extra Rice \$2

Extra Raita (8 Oz) \$3

Chicken Tikka Masala \$15

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

Butter Chicken \$15

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

Whole fried fish \$17

whole pompano fish marinated in light spices and pan fried

Lamb Rogan Josh \$17

A classic curry flavored with garlic bay leaves, cardamom & yogurt a popular dish from Kashmir

Curry

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

Chicken **Goat** **Lamb** **Fish** **Shrimp**

\$15 \$16 \$17 \$17 \$17

Kadai

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

Chicken **Goat** **Lamb** **Shrimp**

\$15 \$16 \$17 \$17

Korma

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

Chicken **Goat** **Lamb** **Fish** **Shrimp**

\$15 \$16 \$17 \$17 \$17

Vindalo

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

Chicken **Goat** **Lamb** **Fish** **Shrimp**

\$15 \$16 \$17 \$17 \$17

Chetinadu

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

Chicken **Goat** **Lamb** **Shrimp**

\$15 \$16 \$17 \$17

BIRYANI

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

Vegetable Biryani \$12

Chicken Biryani \$15

Goat Biryani \$16

Lamb Biryani \$17

Shrimp Biryani \$17