



# INDIAN SPICE <sup>®</sup>

A GROUP OF MULTICUISINE RESTAURANTS

# Menu



# BEVERAGE

A drink is a liquid intended for human consumption. In addition to their basic function of satisfying thirst, drinks play important roles in human culture. Common types of drinks include plain drinking water, milk, coffee, tea, hot chocolate, juice and soft drinks.

Tea	35/-
Coffee	45/-
Hot Milk	50/-
Cold Coffee	90/-
Mineral Water	20/-
Coke/ Thums Up/ Fanta/ Sprite / Maaza	MRP



# MOCKTAIL

A non-alcoholic mixed drink is a cocktail-style beverage made without alcoholic ingredients. Cocktails rose in popularity during the 1980s, and became increasingly popular in the 2000s. The use of cocktails has proliferated deep into the drinking culture.

Fresh Lime Soda	55/-
Jal Jeera	65/-
Ice Lemon Tea	95/-
Mojito	95/-
Blue Ocean	95/-
Strawberry Crush	95/-
Virgin Mint Mojito	120/-
Strawberry Punch	125/-



# LASSI MILKSHAKE

Lassi is a popular traditional dahi-based drink that originated in the Indian subcontinent. Lassi is a blend of yoghurt, water, spices and sometimes fruit. Namkeen lassi is similar to doogh, while sweet and mango lassis are like milkshakes.

Chass	30/-
Masala Chass	35/-
Punjabi Lassi	80/-
Strawberry Lassi	95/-
Mango / Strawberry Milkshake	120/-
Chocolate Milkshake	120/-
Cold Coffee With Ice-Cream	120/-
Kesar Pista Milkshake	125/-



## SOUP & SHORBA

Soup is a primarily liquid food, generally served warm or hot (but may be cool or cold), that is made by combining ingredients of vegetables with stock, or hot soups are additionally characterized by boiling solid ingredients in liquids in a pot until the flavors are extracted, forming a broth. Shorba is one of various kinds of soup or stew found in national cuisines across

<b>Cream of Tomato Soup</b>	<b>110/-</b>
<b>Veg Manchow Soup</b>	<b>110/-</b>
<b>Veg Hot N' Sour Soup</b>	<b>110/-</b>
<b>Lemon Coriander Soup</b>	<b>110/-</b>
<b>Veg Sweet Corn Soup</b>	<b>120/-</b>
<b>Tomato Dhaniya Shorba</b>	<b>135/-</b>



## PAPAD-SALAD-RAITA

A salad is a dish consisting of a mixture of small pieces of food, usually vegetables or fruit. However, different varieties of salad may contain virtually any type of ready-to-eat food.

<b>Roasted Papad</b>	<b>25/-</b>
<b>Fried Papad</b>	<b>30/-</b>
<b>Masala Papad</b>	<b>40/-</b>
<b>Cheese Masala Papad</b>	<b>55/-</b>
<b>Mix Veg Raita</b>	<b>70/-</b>
<b>Fresh Green Salad</b>	<b>95/-</b>
<b>French Fries</b>	<b>90/-</b>



## FLAVORS OF TANDOOR (STARTER)

A tandoor also known as tannour is a cylindrical clay or metal oven used in cooking and baking. The tandoor is used for cooking in Southern, Central, and Western Asia, as well as in the South Caucasus.

**Tandoori Gobi** 205/-

**Tandoori Aloo** 215/-

**Veg. Seekh Nazrana** 225/-

**Hara Bhara Kebab** 230/-

**Tandoori Paneer Tikka Dry** 255/-

**Aloo Nazakat** 255/-

**Tandoori Malai Tikka** 265/-

**Paneer Haryali Tikka** 265/-

**Achari Paneer Tikka Dry** 275/-

**Afgani Paneer Tikka Dry** 285/-

**Cheese Paneer Tikka Dry** 295/-

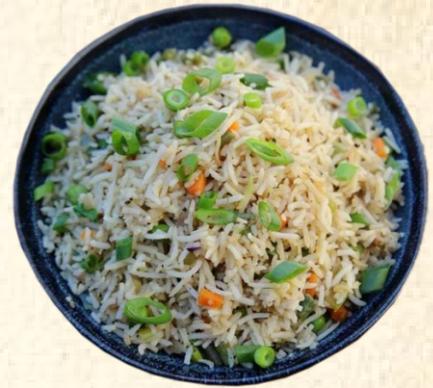
**Makhmali Paneer Tikka** 295/-



# RICE-NOODLES

Noodles are a type of food made from unleavened dough which is rolled flat and cut, or extruded, into long strips or strings. Noodles can be refrigerated for short-term storage or dried and stored for future use. Noodles are usually cooked in boiling water, sometimes with cooking oil or salt added Chinese cuisine is an important part of Chinese culture, which includes cuisine originating from the diverse regions of China, as well as from Chinese people in other parts of the world.

**Veg. Fried Rice** 195/-



**Veg. Hakka Noodles** 195/-

**Chinese Bhel** 210/-

**Veg. Schezwan Fried Rice** 210/-



**Chilli Garlic Hakka Noodles** 215/-

**Schezwan Hakka Noodles** 215/-

**Chilli Garlic Fried Rice** 215/-



**Veg. Tripple Schezwan Fried Rice** 265/-

## HOTEL-U-TRUN SPECIAL STARTERS (CHINESE)

Chinese cuisine is an important part of Chinese culture, which includes cuisine originating from the diverse regions of China, as well as from Chinese people in other parts of the world.

### Gobi Manchurian

(Dry / Semi-Gravy)

210/-



### Honey Chilli Potato

(Dry)

220/-

### Veg Manchurian

(Dry / Semi-Gravy)

210/-

### Crispy Fried Vegetables

(Dry)

220/-



### Baby Corn Chilli

230/-

### Veg 69

230/-

### Paper Fry Mushroom

239/-



### Chilli Paneer

249/-

### Chilli Mushroom

239/-

### Paneer 65

249/-

### Golden Fry Baby Corn Strip

239/-



### Veg Kothe

220/-

## INDIAN SPICE SPECIAL

**Paneer Angoori Masala** 299/-

**Paneer Pasanda** 299/-

**Paneer Patiyala** 299/-

**Lahori Tawa Masala** 299/-

**Paneer Afgani Masala** 320/-



## HOTEL-U-TRUN VEG. SPECIAL

**Aloo Palak** 210/-

**Aloo Methi** 210/-

**Aloo Chole** 210/-

**Aloo Muttor** 210/-

**Bhindi Masala** 220/-

**Bhindi Do Pyaza** 225/-

**Indore Sev Masala** 220/-

**Indore Sev Tomato** 225/-

**Indore Sev Paneer** 225/-

**Methi Muttar Malai** 230/-



# PUNJABI DI RASOI

(11:00 AM to 3:30 PM - 7:00 PM to 11:00 PM)

Punjabi cuisine is a culinary style originating in the Punjab, a region in the northern part of the Indian subcontinent, which is now divided between Punjab, India and Punjab, Pakistan. This cuisine has a rich tradition of many distinct and local ways of cooking.

## VEGGIES

Jeera Aloo	210/-
Veg. Kolhapuri	230/-
Veg. Jalfrezi	230/-
Mix Veg.	230/-
Veg. Jaipuri	230/-
Veg. Lababdar	230/-
Lasooni Palak	230/-
Veg. Keema	230/-
Sabzi Mili Juli	230/-
Dum Aloo Punjabi	230/-
Aloo Gobi	230/-
Veg. Angara	240/-
Matar Mushroom	245/-



## HANDI

Mix Veg. Handi	230/-
Diwani Handi	240/-
Baby Corn Handi	240/-
Hydrabadi Handi	240/-
Mushroom Handi	245/-
Paneer Handi	250/-

# PUNJABI DI RASOI

## KAJU

Kaju Masala	265/-
Kaju Curry (sweet)	265/-
Makhani Kaju (sweet)	270/-



## KADAI

Mix Veg. Kadai	230/-
Mushroom Kadai	240/-
Kofta Kadai	240/-
Paneer Kadai	250/-



## KOFTA

Malai Kofta (Sweet)	260/-
Birbali Kofta	260/-
Kofta Lajawab	265/-
Makhmali Kofta	270/-



## PANEER

Palak Paneer	240/-
Paneer Makhani	250/-
Paneer Butter Masala	250/-
Paneer Khurchan	260/-
Paneer Lababdar	260/-
Paneer Bhurji	260/-
Paneer Tikka Masala	260/-
Paneer Lajawab	260/-
Paneer Do Pyaza	265/-
Cheese Butter Masala	270/-



## TANDOOR SE

Roti is a round flatbread native to the Indian subcontinent made from stoneground wholemeal flour, traditionally known as atta, and water that is combined into a dough. Naan is a leavened, oven-baked flatbread found in the cuisines mainly of Western Asia, South Asia, Central Asia, Myanmar and the Caribbean

<b>Plain Chapati</b>	<b>25/-</b>
<b>Butter Chapati</b>	<b>30/-</b>
<b>Roti</b>	<b>30/-</b>
<b>Butter Roti</b>	<b>35/-</b>
<b>Naan</b>	<b>50/-</b>
<b>Butter Naan</b>	<b>55/-</b>
<b>Lachha Paratha</b>	<b>55/-</b>
<b>Missi Roti</b>	<b>70/-</b>
<b>Garlic Naan</b>	<b>80/-</b>
<b>Cheese Naan</b>	<b>110/-</b>
<b>Cheese Garlic Naan</b>	<b>125/-</b>
<b>Chilli Cheese Naan</b>	<b>125/-</b>



## BASMATI KHAJANA

Rice is the seed of the grass species *Oryza sativa* or *Oryza glaberrima*. As a cereal grain, it is the most widely consumed staple food for a large part of the world's human population, especially in Asia. It is the agricultural commodity with the third- highest worldwide production, after sugarcane and maize.

<b>Steamed Rice</b>	<b>140/-</b>
<b>Jeera Rice</b>	<b>160/-</b>
<b>Masala Rice</b>	<b>175/-</b>
<b>Butter Khichdi</b>	<b>200/-</b>
<b>Moti Pulao</b>	<b>200/-</b>
<b>Veg. Pulao</b>	<b>210/-</b>
<b>Veg. Biryani</b>	<b>240/-</b>
<b>Kashmiri Pulao</b>	<b>250/-</b>
<b>Spl. Dum Hyderabadi Biryani</b>	<b>260/-</b>



# DAL

Dal is a term used in the Indian subcontinent for dried, split pulses. The term is also used for various soups prepared from these pulses. These pulses are among the most important staple foods in South Asian countries, and form an important part of the cuisines of the Indian subcontinent.

**Dal Fry** 150/-

**Dal Tadka** 160/-

**Chole Masala** 200/-

**Dal Lasooni** 200/-

**Dal Khichdi** 200/-

**Dal Makhani** 230/-



# PARATHA WITH RAITA

A paratha is a flatbread that originated in the Indian subcontinent, prevalent throughout areas of India and Bangladesh where wheat is the traditional staple. Paratha is an amalgamation of the words parat and atta, which literally means layers of cooked dough.

**Aloo Paratha** 140/-

**Matar Paratha** 140/-

**Aloo Pyaz Paratha** 150/-

**Paneer Paratha** 150/-

**Paneer Pyaz Paratha** 160/-





**LONI KALBHOR**



**SASWAD PUNE**



**MAHABALESHWAR**



**SAPUTARA**



**BARDOLI**



**VADODARA 1**



**VADODARA 2**



**VIRPUR**



**CHOTILA**



**DWARKA PARK**



**DWARKA**



**BHARATPUR**



**KUTCH**



**GOA**



**KESHOD**



**SURENDRANAGAR**



**JUST BENGALI PUNE**



**SURAT**



**GANDHIDHAM**



**JASDHAN**

**\* Terms & Conditions**

- GST 5% applicable
- Minimum order time 25 minutes
- Order once taken may not be cancelled Parcel charge extra

**\*Breakfast Time - 08:00Am To 11:00Am**

**\*Lunch Time - 11:00Am to 03:30Pm**

**\*Hi-Tea Time - 04:00Pm to 06:00Pm**

**\*Dinner Time - 07:00Pm TO 11:00Pm**

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