

Shuruvat

Beverages

Bottled Water	25
Fresh Lime Water / Soda	40/50
Jal Jeera Water / Soda	40/50
Soft Drink	35
Canned Juice	80
Red Bull	180
Chaas	50
Lassi (Sweet / Salted)	80
Iced Tea	140
Fruit Punch	150
Virgin Colada	150
Virgin Mojito	150
Virgin Mary	150
Milk Shake	140
Cold Coffee	140
Cold Coffee with Ice-cream	160

Khane ke Saath

Accompaniments

Fresh Green Salad Fresh cut of cucumber, tomato, carrot, radish & beetroot	100
Corn Salad	180
Mix Veg Raita Chopped Cucumber, onion & tomato with curd	150
Cucumber Raita	150
Boondi-aur-Sev-ka Raita Well soaked boondi topped with curd & Crispy sev.	150
Pineapple Raita	150

We levy 5% GST

Mint & Potato Raita	150
Cubes of potatoes & fresh mint topped with cumin flavored curd.	
Urid Papad (Roasted / Fried)	30
Urid Masala Papad	50
Nagli Papad (Roasted / Fried)	40
Nagli Masala Papad	60
Rumali Khakhra	150
Masala Rumali Khakhra	180
Plain Curd	100

Shorba's

Indian Veg Soup

Tamatar Tulsi Shorba	160
Ripe tomato broth flavored with bay leaves & mint leaves.	
Lasuni Palak Ka Shorba	160
'A rich in iron soup' made from fresh chopped spinach & veg broth	
Garlic & Mushroom Shorba	170
Palak Makai Ka Shorba	170
Fresh spinach with American corn.	

Indian Non-Veg Soup

Mutton Yakhani Shorba	220
A mutton broth flavored with whole spices & flavored with cilantro.	
Murgh Palak Ka Shorba	200
A chicken broth made with fresh spinach.	
Murgh Nimbu Dhaniya Shorba	200
Chicken broth made with whole coriander & fresh lemon.	
Murgh Badami Shorba	200
A tasty chicken broth made from almond paste flavored with green spices.	

Tawa-aur-Kadai Se

Veg Starters

Channa Koliwada Kabuli chana marinated in koliwada masala & deep fried.	180
Harabhara Kebab Mix vegetables pan fried patties.	220
Aloo Corn Tikki Blend American corn & mashed potatoes with flavored of Indian spices	220
Paneer Koliwada Cottage cheese marinated in koliwada masala & deep fried	300
Paneer Hara Pyaz Ki Tikki A tasteful combination of cottage cheese spring onion mildly spiced & shallow fried.	250
Palak Cheese Ki Tikki Combination of fresh spinach & cottage cheese with Indian spice.	270

Non Veg Starters

Chicken Koliwada A cubes boneless chicken marinated in koliwada masala & deep fried.	300
Dhaniya Murgi Tikki A minced chicken with fresh coriander leaves & green chilli paste.	300
Fish Koliwada (Basa)	400
Basa Rava Fry	400
Prawns Koliwada / Tawa Fry	450
Pangas Koliwada / Tawa Fry	300

Tandoor-e-Khasiyat

Veg Starters

Paneer Rasila Tikka In house special	350
Paneer Tikka	320
Paneer Pudina Tikka	320
Paneer Malai Tikka	320
Paneer Peshwari Tikka Cubes paneer stuffed with cashew & chilli paste marinated in saffron base masala & grilled.	320
Cheese Chilly Corn Sheek Cheese & cottage cheese with corn skewed & grilled in tandoor.	300
Veg Sheek Kebab Mince vegetables with cheese & grilled in tandoor.	280
Chutneywala Tandoori Aloo Cubes of potatoes well marinated in pudina paste masala & grilled in tandoor.	280
Tandoori Mushroom / Baby Corn Mushroom or Baby corn marinated in tandoori masala & grilled in tandoor.	320
Subz-e-Platter (12 pcs) Assorted vegetables tikka's & kebab's	500

Non-Veg Starters

Spice Treat Special Kebab Breast boneless stuff with mushroom, cheese & capsicum with chef secret recipe.	400
Tandoori Murgh (Full/Half) Whole chicken marinated in tandoori masala & cooked in tandoor.	700/400
Tandoori Haryali Murgh (Full/Half) Whole chicken marinated in fresh pudina paste & cooked in tandoor.	700/400
Tandoori Kalimiri Murgh (Full/Half) Whole chicken marinated in black pepper & cooked in tandoor.	700/400
Kebab-e-Khass Breast boneless chicken stuffed with minced chicken meat & cheese & marinated in chef special masala & charcoal grilled (our Restaurant Speciality)	400
Kebab-e-Lazeez Breast boneless chicken marinated in red chilli, yoghurt & mustard oil.	400

We levy 5% GST

Murgh Sholey Kebab Boneless chicken marinated with tandoori masala, coated with egg & cheese.	320
Murgh Tikka	320
Murgh Malai Tikka	320
Murgh Lasooni Kebab Tender pieces of chicken marinated in garlic, chilli paste & whole spices in yoghurt based masala.	320
Murgh Pahadi Kebab Cubes of chicken marinated in pudina paste with whole spices & yoghurt cooked in tandoor.	320
Murgh Kalimiri Tikka Cubes chicken marinated in special black pepper spicy & char grilled.	320
Murgh Sheek Kebab Minced chicken with Indian spices coated with fresh coriander & cooked in tandoor.	320
Chicken Banjara kebab Leg boneless chicken marinated with turmeric powder,ginger garlic paste & grilled in tandoor.	350
Tangdi Kebab (2pcs) Chicken leg marinated in chef secret masala & cooked in tandoor.	400
Tandoori Lollipop	320
Chicken Platter (14pcs) 7 types of chicken tikka's & kebab's.	750
Mutton Sheek Kebab Minced mutton threaded on skewer.	400
Mutton Lucknowi Sheek Kebab Minced mutton threaded on skewer, topped with chopped tomato,onion & capsicum.	400
Basa Golimirch Tandoori Basa fish marinated in black pepper & flavored masala.	400
Tandoori Jhinga Prawns marinated in tandoori masala & char grilled.	450
Lasuni Jhinga Prawns marinated in creamy yoghurt & garlic & char grilled.	450
Tandoori Khazana (24pcs) Assorted chicken kababs, mutton sheek, fish & prawns.	1500

Lazeez-e-Davaat

Veg Main Corse

Paneer Musallam (Full/Half) Stuffed paneer cooked in our chef secret gravy.	950 / 550
Hare Nariyal ki Subzi (Fresh Coconut Veg.) Our Chef secret recipe.	350
Subzi Diwani Handi Diced vegetables & pepper in tomato base gravy cooked in handi.	300
Subz-e Maratha Baby size mix veg dumpling cooked in Maharashtrian homemade gravy.	300
Subzi Do Ranga Our Restaurant speciality must try.	360
Veg Bhuna Mix veg & potato dumpling cooked in rich palak & onion gravy.	360
Veg Kadai	280
Veg Kolhapuri	280
Veg Hyderabad	280
Veg Lahori Diced mix vegetables cooked in onion gravy with makhana.	300
Veg Taka Tak Minced vegetables cooked rich onion gravy.	320
Bhindi Mirch Masala Bhindi & simla mirch cooked in home style.	280
Lasuni Palak /Methi	280
Palak Kofta Masala Fresh spinach & potato dumpling cooked in rich palak gravy.	320
Bukhara Kofta Curry Cottage cheese & Potato dumpling cooked in rich yellow gravy.	320
Malai Kofta	320
Aloo Gobi	250
Aloo Jeera	220
Mushroom & Babycorn Masala	300
Kaju Masala / Kaju Paneer Masala	350

Paneer Bhurji	300
Paneer Makhanwala	320
Paneer Tikka Masala	320
Paneer Mirch Masala	320
Paneer Pasanda Finger cut size paneer cooked in medium spicy onion gravy.	350
Paneer Nawabi Finger cut size paneer cooked in onion & cashew gravy.	350
Paneer Lababdar Stuffed cottage cheese with mint chutney & cooked in chatpata tomato masala.	350
Kadai Paneer	320
Palak Paneer	320
Chana Masala	250
Green Peas Masala	250
Sev Bhaji	200

Egg Preparation

Boiled Eggs	80
Egg Omelette / Half Fry	100
Egg Bhurji	100
Egg Curry / Masala	220

Seafood Main Course

Basa Pudina Masala Basa fish cooked in hand grounded green chilli & mint masala.	425
Jhinga Curry / Masala Prawns cooked in clay oven then tossed in mildly spiced tomato & coriander based masala.	450
Pangas Curry / Masala	350
Fish Lat Pat (Basa / Pangas)	425/350

Dawat-e-Spice Treat

Non-veg Main Course

	Full	Half	Por.
Murgh Musallam Whole tandoori chicken & mince chicken cooked in chef secret gravy.	1100	650	
Murgh Handi	1000	550	350
Murgh Malwani Handi / Khandesi Chicken cooked in fresh green chillies, whole Indian spices & cooked in specialty malwani or khandesi gravy.	1000	550	350
Murgh Kadai / Hyderabad			350
Murgh Tikka Masala / Makhani			350
Bhatti Ka Murgh Masala Tandoor cooked chicken with slit green chillies in tomato & onion base gravy.			400
Chicken Tambda Rassa Curry cut chicken cooked in onion gravy & serve with tambda rassa.			400
Chicken Chettinad Curry cut chicken cooked in south Indian style.			400
Murgh Maratha Baby size chicken dumpling cooked in Maharashtrian homemade gravy.			350
Murgh Ra Ra Combination of cubes of chicken & mince chicken with Indian spices.			380
Mutton Malwani Handi /Khandesi Mutton cooked in fresh green chillies, whole Indian spices & cooked in specialty Malwani or Khandehsi masala.	1200	700	450
Mutton Masala / Curry	1200	700	450
Bhuna Gosht Cubes of tender mutton cooked in brown onion paste & whole spice.			450
Latpat Mutton Malwan (Suka) Cubes of tender mutton cooked with fresh green chilies whole Indian spices & cooked in specialty malwan masala.			450
Mutton Tambda Rassa Curry cut mutton cooked in onion gravy & serve with tambda rassa.			450
Mutton Chettinad Curry cut mutton cooked in south Indian style.			450
Mutton Rogan Josh Mutton cooked in authentic style.			450
Extra Gravy (Veg/Chicken)		200/300	

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Dal Dhamaal

Dal Fry	200
Dal Tadka	220
Dal Kolhapuri	220
Dal Makhani	275
Dal Maharani	275
Mix dal & tempered with red chilli, garlic & curry leaves.	
Dal Palak	220
Dahi Pakoda Kadhi	250

Manpasand-e-Roti

Indian Bread

Tandoori Roti / Butter	20/30
A roti made of wheat flour.	
Naan / Butter	60/70
Bread made of maida, milk & butter.	
Kulcha / Butter	50/60
Bread made of maida, milk, butter & topped fresh coriander & black sesame.	
Lachedar Paratha	60
Layered paratha made with wheat flour.	
Garlic Naan	80
Bread made of maida, milk & butter topped with garlic.	
Cheese Garlic Naan	100
Maida bread stuffed with cheese & topped with garlic.	
Stuffed Paratha's (Aloo/ Gobi/Paneer)	80/80/100
Roti ki Tokri (5 types of roti's)	150
Chapati / Butter	20/30
Bhakri / Butter	30/40

Chawal Ki Khushboo (Rice & Biryani's)

Veg

Steamed Rice	150
Jeera Rice	170
Dal Khichadi / Tadka	200/220
Palak Khichadi / Tadka	200/220
Great combination of chopped spinach & lentil cooked in desi ghee.	
Veg Pulav / Green Peas Pulav	250
Basmati rice tossed with assorted vegetables or green peas.	
Paneer Pulav	280
Basmati rice cooked with cubes of paneer.	
Veg Dum Biryani	300
Assorted vegetables with Basmati rice, served with raita.	
Veg Hyderabad Dum Biryani	330
Assorted Vegetables with Basmati rice cooked in Hyderabad recipe served with raita.	
Paneer Tikka Biryani	350
Grilled paneer with Basmati rice, served with rita.	

Non - Veg

Egg Biryani	300
Chicken Dum Biryani	350
Chicken cooked with whole spices, on slow fire till well blended, served with raita.	
Chicken Hyderabad Dum Biryani	370
Chicken cooked with hyderabad spices on slow fire till well blended, served with raita.	
Chicken Tikka Biryani	370
Tandoor cooked boneless chicken with whole spices, on slow fire well blended, served with raita.	
Mutton Dum Biryani	450
Tender Mutton cooked with whole spices, on slow fire well blended, served with raita.	
Prawns Biryani	450
A delicious aromatic prawns biryani, reflecting the northern influence, served with raita.	

Chinese Cuisine

Veg Soup

Tom Kha Soup	200
Exotic veggie cooked with sweet & sour broth & coconut milk.	
Talumein Soup	200
Exotic veggie cooked with steamed noodles & spicy broth.	
Manchow / Hot & Sour Soup	160
Sweet Corn Soup	160
Brunt Garlic Soup	160
Veg flavored with brunt garlic.	
Lemon Coriander Soup	160
Veg cooked in lemon & fresh coriander broth	
Tom Yum Soup	170
A sweet, Sour & spicy broth flovored with veggie. A House specialty	
Jade Soup	170
Veg cooked with exotic veggie & broth	
Pepper Lemon Soup	170
Veggies cooked in pepper & lemon broth.	

Non-Veg Soup

	Chicken	Prawns
Tom Kha Soup	240	260
Chicken or Prawns & exotic veggies cooked with sweet & sour broth & coconut milk.		
Talumein Soup	240	260
Chicken or Prawns & exotic veggies cooked with steamed noodles & spicy broth.		
Manchow / Hot & Sour Soup	200	220
Sweet Corn Soup	200	220
Burnt Garlic Soup	200	220
Chicken or Prawns flavored with brunt garlic.		
Lemon Coriander Soup	200	220
Chicken or Prawns cooked in lemon & fresh coriander broth.		
Tom Yum Soup	200	220
A sweet, sour & spicy broth flavored with Chicken or Prawns. A house specialty.		
Jade Soup	200	220
Chicken or Prawns cooked with exotic veggie & broth.		
Pepper Lemon Soup	200	220
Chicken or Prawns cooked in pepper & lemon broth.		

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Veg Starters

Veg Manchurian/ Chilly Veg/ Veg 65	260
Gobi Manchurian / Chilly Gobi	260
Spicy American Corn	270
Crispy Vegetables	270
Soyabean Chilly	230
Chilly Crispy Potatoes Cheese Short	260
Chilly Mushroom / Baby Corn	280
Mushroom / Baby Corn Manchurian	280
Paneer Dragon Paneer tossed with red & yellow capsicum & cashew nuts.	330
Kung Pao Paneer Paneer tossed in bbq sauce with peanuts.	330
Teriyaki Paneer	300
Crispy Thread Paneer Finger cut cottage cheese with schetzwan sauce & deep fried	300
Paneer Chilly / Manchurian / Schetzwan	300
Chinese Bhel	220

Nibblers

Veg. **Chicken**

Dim Sum Veg/Chicken stuffing in thin leave made out of refined flour & steamed.	270	350
Dim Sum (Choice of Sauce) (Chilly, Manchurian, SZ)	300	370
Wantons (Fried or Steamed) Wanton leaves stuff with Veg / Chicken & steamed or deep fried.	270	350
Thai Spring Rolls Mixed Veggies / Chicken roll & deep fried.	270	350
Dragon Rolls Mixed Veggies / Chicken made of mini roll & deep fried.	270	350

Non-Veg Starters

Chicken-65	350
Chilly Chicken/ Manchurian / Schezwan	330
Chicken Salt & Pepper	330
Spicy Hunan Chicken / Crispy Chicken	330
Teriyaki Chicken Succulent chicken marinated in honey, soya & tossed with veggies 'A Japanese Speciality'	350
Chicken Dragon Diced chicken tossed with red & yellow capsium & cashew nuts.	350
Kung Pao Chicken Diced chicken tossed in bbq sauce with peanuts.	350
Chicken Peri Peri Diced chicken with red & yellow capsicum cooked in peri peri sauce.	350
Crispy Thread Chicken Finger size chicken with schezwan sauce & deep fried.	330
Brunt Chilli Garlic Chicken Chicken cooked with cashewnuts in special sauce with burnt chilli garlic sauce.	330
Chicken Lollipop	330
Drums of Heaven Chicken lollipop tossed with schezwan sauce.	330
Black Pepper Chicken Stir fried chicken with red & yellow capsicum tossed in black pepper sauce.	350
Black Garlic Chicken Stir fried chicken tossed with soya & garlic sauce.	350
Roasted Chicken Wings in BBQ Sauce	300
Basa Chilly / Manchurian / Schezwan	400
Basa Black Bean Sauce	400
Fish Salt & Papper (Basa)	400
Prawns Salt & Pepper	450
Prawns Chilly / Manchurian / Schezwan	450
Prawns Black Bean Sauce	450
Prawns Butter Garlic Sauce	450
Prawns in Hoisin Sauce Stir fried prawns, red & yellow capsicum tossed in hoisin sauce.	450
Pataya Prawns Stir fried prawns cooked in Thai sauce.	450

Veg Main Course

Veg Manchurian / Chilly Veg	280
Gobi Manchurian / Chilly Gobi	280
Veg Balls in Hot Garlic Sauce	280
Exotic Vegetables in Lemon & Pepper Sauce Combination of exotic vegetables & cottage cheese in lemon pepper sauce.	350
Exotic Vegetables in Black Bean Sauce	350
Shanghai Exotic Vegetables Exotic mixed veggies cooked in special shanghai sauce.	350
Paneer Manchurian / Chilly	320
Cottage Cheese & Mushroom in Black Bean Sauce.	350
Vegetables in Thai Curry (Red or Green) Exotic veggies cooked in Thai Red or Green curry paste flavored with lime leaves & finally simmered in coconut milk.	370

Non-Veg Main Course

Chilly Chicken / Manchurian / Schezwan	350
Chicken & Mushroom in Oyster Sauce	350
Chicken Black Bean Sauce	350
Chicken Thai Curry (Red or Green) Diced chicken cooked in Thai Red or Green Curry paste flavored with lime leaves & finally simmered in coconut milk.	400
Chicken in Hot Garlic Sauce	350
Chicken in Green Pepper Sauce Diced chicken tossed with garlic, onion & green chilli & cooked in green pepper sauce.	350
Chilly Fish / Manchurian / Schezwan	400
Fish in Hoisin Sauce Basa fish cooked with red & green bell pepper in hoisin sauce.	400
Chilly Prawns / Manchurian / Schezwan	450
Prawns Ginger Garlic Sauce Stir fried prawns with red & yellow capsicum cooked in ginger garlic sauce.	450
Prawns Lemon Chilly Sauce	450

Rice & Noodles

	Veg	Chicken	Prawns
Fried Rice	250	300	360
Schezwan Fried Rice	260	330	370
Triple Fried Rice Combination of rice & noodles with stir fried egg & serve with schezwan gravy.	300	350	400
Burnt Garlic Fried Rice	260	330	400
Thai Herb Rice Basmati rice flavored with thai curry paste.	260	330	400
Shanghai Fried Rice Combination of Basmati rice & noodles with veggies & shanghai sauce.	300	330	400
Hong Kong Fried Rice Wok tossed Basmati rice mixed of red chilli flakes, cashew nut & star phool.	300	330	400
Hakka Noodles	250	300	360
Schezwan Noodles	260	330	360
Chilly Garlic Noodles Steamed noodles wok tossed with vegetables.	260	330	360
Hong Kong Noodles Wok tossed noodles mixed of red chilli flakes, cashew nut & star phool.	260	330	360
Sweet & Sour Crispy Noodles Thin crispy noodles tossed in sweet & sour sauce.	260	330	360
Pan Fried Noodles Chowmein tossed of both crispy & steamed noodles with veg gravy.	360	380	400
Garlic Basil Pot Rice / Noodles Fragrance rice or noodles cooked in white sauce with Veg / Chicken / Prawns.	360	380	400
Soya Chilli Pot Rice / Noodles Mixed vegetables or meat cooked in soya sauce & topped with Basmati rice with Veg / Chicken / Prawns	360	380	400
Burnt Garlic Pot Rice / Noodles Mixed Vegetables, Chicken or Prawns cooked in spicy sauce & topped with fragrance rice.	360	380	400

Kuch Meetha Ho Jaye

Sweets

Gulab Jamun	100
Choice of Ice Cream (Single Scoop)	60
Sizzling Brownie	200

Hot Beverages

Tea / Black Tea	30
Lemon Tea	30
Masala Tea	40
Nescafe	40
Hot Milk	40

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