

SOUPS

(All our soups are served with dinner roll & truffle masala stick)

- * Mozzarella Spinach 450
- 🔥 Missal 400
- *🌱 Smoked Tomato Masala Pudina 375
- *🌱🔥 Peri Peri Manchow 375

PAPADS

- *🌱🍷🔥 Tostada 350
Khichia papad with tomato, cucumber, chutney and coriander foam
- *🌱🍷 Papads of India 375
Aloo papad, sabudana papad, khichia, papad chura, urad dal black pepper papad, mathiya, shell papad
- * Roomali Papad
Cheese.....400 / Chilli & Butter.....350 /
Chilli, Butter & Masala.....350/ Chipotle & Butter.....350
- *🌱🍷 Masala Papad 150
Preference: Fried or Roasted
Choose your toppings: Onion & Tomato / Onion / Plain Masala
- *🌱🍷 Roasted Papad 125
- *🌱🍷 Roasted Moong Dal Papad 125
- *🌱🍷 Assorted Roasted Papad 125
(Classic, Moong Dal)

SALADS

- *🌱🍷 Khatta Meetha 325
(Shredded raw mango, star fruit, dark red plum, guava, cucumber with sweet and tangy dressing topped with feta cheese)
- 🍷 Reconstructed Alu Bomb 375
(The famous Mumbai street food served the SPICEKLUB way)
- *🌱🍷 Chana Chaat Tartare 400
(Black Chickpeas with avocado and Indian spices)
- *🌱🍷🔥 Chura Salad 350
(Pappadum, Khakra tossed with tomato, cucumber, raw mango, 1 damame, avocado, onion, green chilli caviar)

🍷 Indicates Gluten-free

🌱 Items marked can be served Vegan on request

* Items marked can be served Jain on request

🔥 Spicy

🔥🔥 Very Spicy

7% Service Charge & Govt Taxes Applicable

APPETIZERS

- *⑩ **Black Velvet 550**
(Activated charcoal khaman dhokla served in form of a pastry with cream cheese chilli frosting)
- *🌶️ **Dahi Vada Tart 500**
(Black Lentil dumpling served on a tart with chutneys)
- * **Sago Tacos 500**
(Sabudana papad with Goan style cottage cheese)
- * **Corn Chaat 600**
(On a bed of corn chowder with deep fried corn tikki & Indian Chutneys)
- * **SK Khichu 625**
(We have given a twist to traditional rice khichu. Served like a hummus with extra virgin olive oil, sambaryu masala, nylon sev along with puffed Naan)
- Tokri Chaat 600**
(Potato basket with mushrooms and masala foam)
- * **Dal Baati 2.0 600**
(New twist to the traditional Rajasthani Dish)
- *④🌶️ **Masala Pav 525**
(Popular Mumbai Street Food. Served deconstructed with Crisp Air Bread)
- 🌶️ **Crostini 550**
(Brioche cut into slices toasted with mince spicy soya chaap)
- *⑩ **Palak Cheese Cigars 550**
(Cheese wrapped in a spinach leaf and then batter fried)
- * **Waffle 575**
(Dosa batter made into waffle served with chutney and our home made sweet potato vegetable)
- * **Palak Chaat 650**
(Spinach leaves coated with Chickpea batter, deep fried, and then drizzled with curd, chutneys, and masalas. Made fresh on the table)
- * **Papdi Chaat 600**
(Round unleavened fried wheat flour disc, served with yogurt sphere, tamarind chutney & coriander foam)
- *🌶️ **Pav Bhaji Fondue 650**
(Spiced mixture of mashed vegetables cheese transformed into a mousse served in a fondue pot with crisp breads. A dish from Mumbai streets given a twist at **SpiceKlub**)
- ✓④🌶️ **Vada Pav 600**
(Famous street food from Mumbai. The potato vada converted to a mousse served with bread & chutneys)
- *✓⑩🌶️ **Pani Puri 600**
(Famous Mumbai street food. Spiced water served with wheat shell, white & green Chickpea, tamarind chutney & green gram)

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- ⑩ **Tandoori Mushroom 600**
(Barbecued mushrooms in a clay oven stuffed with spinach and cheese drizzled with truffle oil)
- ★V⑩ **Vegetable Seekh Kabab 600**
(Minced vegetables mixed with spices wrapped on to skewers cooked in a clay oven and stuffed with cheese mousse)
- ★ **Nannza 650**
(Mini stuffed flat bread cooked in a clay pot oven served the Italian Pizza way)
- Galouti Kebab 600**
(Aromatic melt-in-your-mouth kebabs served on a shirmal, an Awadhi specialty)
- ★⑩ **Dahi ke Kebab 600**
(Hung yoghurt blended with gram flour and flavoured with spices, soft mouth melting texture served with mint curd spherification)
- ★⑩ **Paneer Lapeta 600**
(Slices of cottage cheese wrapped in green chutney and papad, served with green chutney spheres)
- Chole Sliders 600**
(Mini bread kulcha topped with spiced chickpea & coriander foam served like a burger)
- ★ **Hara Bhara Kebab 600**
(Spinach & green peas kebabs stuffed with soft cheddar cheese & fried)
- ★⑩ **Paneer Tikka 600**
(8 pieces of Cottage cheese cubes marinated in hung yogurt and flavoured with fragrant spices, barbecued in a clay oven with onions, capsicum served with coriander foam)
- ⑩🔥 **Hazari Paneer Tikka 600**
(8 pieces of Cottage cheese cubes marinated in hung yogurt and topped with onions, ginger, chillies and coriander, barbecued in a clay oven with onions and capsicum)
- ★⑩ **Kesari Paneer tikka 600**
(8 pieces of Cottage cheese cubes marinated in hung yogurt and flavoured with cream and saffron, barbecued in a clay oven with onions & capsicum served with saffron foam)
- ⑩ **Aloo Bharwan 650**
(Potato cylinders marinated in yogurt and spices, stuffed with cheese and peppers topped with green chilli and garlic caviars)

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MAIN COURSE

- 🔥 **Paneer Bhuna Masala 625**
(Semi dry spicy gravy with cottage cheese)
- *🍷🍷 **Paneer Khurchan 625**
(Famous North Indian Spicy semi dry gravy with cottage cheese, tomato, capsicum & Onion)
- *🍷🍷 **Paneer Lazeez 650**
(Spicy version of our popular Makhani gravy)
- *🍷 **Moti Paneer Makhani 650**
(Cubes of cottage cheese cooked in aromatic spices, tomato and cream gravy)
- *🍷🍷 **Paneer Tikka Masala 650**
(Paneer tikka served in spicy tomato gravy)
- *🍷 **Paneer Palak 600**
(Spinach gravy cooked with cottage cheese)
- *🍷 **Paneer Kadai 600**
(Cottage cheese sauteed and cooked in an onion, capsicum and coriander masala)
- 🍷🍷 **Paneer Chole 650**
(Chickpea cooked in Indian Spices & Special Ghee from Punjab along with cottage cheese)
- 🔥 **Mushroom Masala 650**
(Shiitake, oyster, portabella & button mushrooms cooked with onion, tomato & Indian spices drizzled with truffle oil)
- 🔥 **Kheema Bocconcini Masala 600**
(Healthy Minced soy cooked with Indian spices & fresh buffalo cheese with low fat, served with pav)
- 🍷🍷 **Plant Based Lal Mass 650**
(Our vegetarian version of the traditional spicy Rajasthani gravy)
- Plant Based Cafreal 600**
(Popular Goan dish served with soya chaap and pav)
- 🍷 **Truffle Buratta Saag 700**
(Green leafy vegetable gravy with Buratta cheese drizzled with truffle oil)
- 🍷 **Seekh Kebab Masala 600**
(Semi dry brown spicy gravy with soy based seekh which is cooked in a clay pot oven)
- Malai Kofta 600**
(Dumplings of cottage cheese served in a rich creamy sauce)
- *🍷🍷 **Corn Palak Lasooni 525**
(Goodness of American corn combined with creamy spinach and flavoured with garlic)
- Alu Gobi 575**
(Our deconstructed version. Served the SK way)
- Alu Pahadi 600**
(Green spicy masala with baby potatoes and topped with cheese)

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Modern Indian Cuisine