SOUPS

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

- * Mozzarella Spinach 450
- € Missal 400
- * Y Smoked Tomato Masala Pudina 375
- * V Peri Peri Manchow 375

PAPADS

- * √ ⊕ L Tostada 350
 - Khichia papad with tomato, cucumber, chutney and coriander foam
 - * V 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
- * Y @ Roasted Papad 125
- * Y ® Roasted Moong Dal Papad 125
- *Y® Assorted Roasted Papad 125 (Classic, Moong Da)

SALADS

- * V ® Khatta Meetha 325
 - (Shredded raw mango, star fruit, dark red plum, guava, cucumber with sweet and tangy dressing topped with feta cheese)
 - v @ Reconstructed Alu Bomb 375
 - (The famous Mumbai street food served the SPICEKLUB way)
- * V D Chana Chaat Tartare 400
 - (B ack Chickpeas with avocado and Indian spices)
- * V ⊕ Chura Salad 350

(Pappadum, Khakra tossed with tomato, cucumber, raw mango, I damame, avocado, on on, green chilli caviar)

- ① Indicates Gluten-free
- VII ems marked can be served Vegar on request
- * Items marked can be served Jain or request
- Spicy
- Wery Spicy



APPETIZERS

* 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 tikk & 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)

* 1 Masala Pav 525

(Popular Mumbai Street Lood, Served deconstructed with Crisp Air Bread)

Crostini 550

(Brioche cut into slices toasted with mince spicy soya chaap)

* @ 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 & corrender foam)

* Le Pav Bhaji Fondue 650

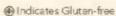
(Spiced mixture of mashed vegetables cheese transformed into a mousse served in a fondue pot with crisp breads. A dish from Mumbai streets given a twist at **Spiceklub**)

Y ⊕ € Vada Pav 600

(Famous street food from Mumba). The petato vada converted to a mousse served with bread & chutneys)

*Y 1 4 Pani Puri 600

(Famous Mumbai street food. Spiced water served with wheat shell, white & green Chickpea, tamarind chutney & green gram)



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^{*} Items marked can be served Jain or request







Tandoori Mushroom 600

(Barbecued mushrooms in a clay oven stuffed with spinach and cheese drizzled with truffle oil)

*V® 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)

* Dahi ke Kebab 600

(Hung yoghurt blended with gram flour and flavoured with spices, soft mouth melting texture served with mint curd spherification)

* 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 & fred)

*® 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)

Hazari Paneer Tikka 600

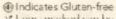
(8 pieces of Cottage cheese cubes marinated in hung yogurt and topped with onions, ginger, chillies and corrander, barbecued in a day oven with onions and capsicum)

*® Kesari Paneer tikka 600

(8 pieces of Cottage cheese cubes marinated in hung yogurt and flavoured with cream and saffron, barbecued in a clay even with onions & capsicum served with saffron foam)

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 (Sem dry spicy gravy with cottage cheese)

* (1) Paneer Khurchan 625

(Famous North Indian Spicy semi dry gravy with cottage cheese, temato, capsicum & Onion)

* 1 Paneer Lazeez 650

(Spicy version of our popular Makhani gravy)

* 1 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 l'unjab along with cottage cheese)

Mushroom Masala 650

(Shimeji, oyster, portabella & button mushrooms cooked with onion, tomato & Indian spices drizzled with truffle oil)

(Healthy Minced soy cooked with Indian spices & fresh buffalo cheese with low fat, served with pay)

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

(Semildry brown spicy gravy with soy based sheekh which is cocked in a clay pot oven)

Malai Kofta 600

(Dumplings of cottage cheese served in a rich creamy sauce)

* Y ® Corn Palak Lasooni 525

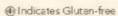
(Goodness of American corn combined with creamy spinach and flavoured with garlic)

Alu Gobi 575

(Our descentructed version. Served the SK way)

Alu Pahadi 600

(Green spicy masala with baby potatoes and topped with cheese)



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Wery Spicy

