

29 Spices

# MENU

## STARTERS

Vg: Vegan, V: Vegetarian, GF: Gluten Free )

### HOT STARTERS

#### **SAMOSA (V) • 7,00**

*Spiced potatoes and peas savory filling, stuffed in a triangular shaped pastry.*

#### **DAL WADA (V, GF) • 8,50**

*Split chickpeas with onion, herbs and spices.*

#### **SAMOSA PAV (V) • 11.50**

*Deep fried samosa with spicy potatoes and peas savory filling sandwiched between pav flavored with home style mango chutney.*

#### **PRAWN KOLIWADA (GF) • 12,00**

*Crispy fried moderately spiced with carom seeds and herbs, juicy, tangy.*

#### **CHICKEN 365 (GF) • 10,50**

*Chicken coated with mildly spicy-sour blend and deep fried.*

### COLD STARTERS

#### **PANI-PURI (V, VG) • 9,50**

*Served cold. Crispy fried homemade dumplings made from flour and semolina filled with potato, white peas, onion and spices.*

#### **DAHI PURI (V) • 10,00**

*Crispy homemade dumplings stuffed with potato, mix of spices and flavored pomegranate yogurt.*

#### **MASALA PAPAD (V, VG, GF) • 6,00**

*Papadum with salsa, herbs and mint.*

## **TRADITIONAL INDIAN**

*(Vg: Vegan, V: Vegetarian, GF: Gluten Free)*

*Served with Rice*

### **DAL TADKA (V/VG, GF) • 17,00**

*Smooth and creamy mix of lentil tempered with Indian spices.*

### **NAVRATAN KORMA (V/VG, GF) • 20,00**

*A traditional merging of nine different vegetables and nuts cooked in mild sauce.*

### **SAAG PANEER (V, GF) • 20,00**

*Cottage Cheese prepared with herbs and spices in a spinach blend.*

### **DAL MAKHANI (V, GF) • 18,50**

*Black and split white Lentils, kidney beans with butter, onions, garlic and ginger.*

### **CHOLE (V/VG, GF) • 17,50**

*Indian chickpeas cooked with onion, tomato, ginger, garlic and homemade spices.*

### **MALAI KOFTA (V, GF) • 20,50**

*Deep fried homestyle Cheese, potato and herbs kofta in smooth, cream, onion and tomato gravy.*

### **PANEER MASTANI (V, GF) • 20,00**

*Indian Cottage Cheese cooked in rich buttery gravy.*

### **PANEER TIKKA MASALA (V, GF) • 20,50**

*Paneer Marinated with yoghurt and a blend of spice.*

### **PANEER JALFREZI (V, GF) • 20,50**

*Stir fry of Cottage cheese with seasoned vegetables and bell pepper.*

### **LAMB KORMA (GF) • 22,50**

*Lamb Cooked in a creamy curry sauce with coconut and varieties of nuts.*

### **KOLHAPURI CHICKEN (GF) • 22,00**

*Marinated flavorful chicken cooked with a range of roasted spices and paste.*

### **CHICKEN TIKKA MASALA (GF) • 21,50**

*Chicken marinated with yoghurt and a blend of fresh spices and lemon Juice.*

### **PRAWN MANGO (GF) • 25,00**

*Prawn, Mango & Coconut with house-blend spices tempered with fenugreek seeds and curry leaves.*

### **LAMB CURRY (GF) • 22,00**

*Lamb with homemade curry spice mix and creamy tomato sauce, simmered on low heat.*

**CHICKEN ROAST (GF) • 22,00**

*Roasted Chicken with fenugreek seeds, curry leaves & fragrant spices cooked in Onion-Tomato gravy.*

**ROGAN JOSH (GF) • 22,50**

*lamb braised with a gravy flavored with alkanet flower and aromatic spices.*

**BUTTER CHICKEN (GF) • 21,50**

*Chunks of grilled chicken (tandoori chicken) cooked in a smooth buttery and creamy tomato based gravy.*

**PRAWN MASALA (GF) • 24,00**

*Roasted tiger prawn with fragrant spices, fenugreek seeds and curry leaves cooked in Onion-Tomato gravy.*

**CHICKEN KORMA (GF) • 21,50**

*Chicken Cooked in a creamy curry sauce with coconut and varieties of nuts.*

**BHUNA GOSHT (GF) • 23,00**

*Marinated Lamb cooked in it's juices with house-blend spices.*

**SIDES AND BREADS**

**JEERA RICE • 3,50**

**CHILLI CHEESE GARLIC NAAN • 4,50**

**BUTTER NAAN • 4,00**

**CHEESE NAAN • 4,00**

**GARLIC NAAN • 4,50**

**RAITA • 2,50**

**ONION SALAD • 3,00**

**PAPAD • 2,50**

**CHEF'S SPECIALS**

**3 COURSE TRADITIONAL: VEG • 34,00**

**3 COURSE TRADITIONAL: NON VEG • 36,00**

**STREET FOOD MENU OF THE DAY • 36,00**

## **STREET FOOD**

(Vg: Vegan, V: Vegetarian, GF: Gluten Free )

### HOT STREET FOOD

#### **DELHI SAMOSA CHAAT (V) • 14,00**

*Crispy pastries filled with spiced potato and fresh herbs. Served with tamarind and coriander chutney, and topped with bhujia, fresh onion, tomato, yoghurt and coriander.*

#### **HYDERABAD BIRYANI (V) • 19,50**

*Lamb • +2,00*

*Chicken • +2,00*

*Basmati rice cooked with fragrant spices, yoghurt, coriander, mint, onion, saffron, nuts and vegetables. Slow cooked until the aromatic flavors are released.*

## DESSERTS

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### **GAJAR KA HALWA (GF) • 8,00**

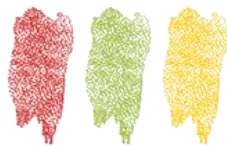
*Grated carrots slow cooked in milk and khoya.*

### **GULAB JAMUN • 6,50**

*Soft khoya donuts with cream and nuts.*

### **RASMALAI (GF) • 6,50**

*Spongy soft cheese dumplings that are cooked in sugar syrup and then soaked in creamy cardamom-saffron milk.*



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# DRINKS MENU

## COFFEE AND TEA

FRESH GINGER TEA • 4,00  
ASSORTMENT OF TEA • 3,50  
LATTE • 4,00  
FRESH MINT TEA • 4,00  
ESPRESSO • 2,50  
AMERICANO • 3,50  
CAPUCCINO • 4,00

## DESI

BUTTER MILK • 4,50  
MASALA TEA • 4,00  
MASALA TEAPOT • 12,00  
TURMERIC MILK • 5,50  
MANGO LASSI • 4,50  
JALJEERA • 4,50

## OTHER DRINKS

**SOFT DRINKS • 3,00**  
*Cola / Cola Light / Fanta / Sprite / Apple Juice / Iced Tea*

### SPARKLING/STILL WATER

*Small bottle(25 cl) • 3,00*

*Big bottle (1 Liter)) • 7,00*

## COCKTAILS

**DIRTY MANGO LASSI • 10,00**  
*Mango Lassi, Bacardi*

**INDIAN SPICED G&T • 11,00**  
*Bombay Sapphire, Tonic, coriander, chaat masala, green chili*

**GOA PUNCH • 11,50**  
*Coconut milk, Pineapple, mint, sugar, rum*

## **BEER**

KINGFISHER • 4,50  
DUVEL • 5,50  
IPA • 4,50  
COBRA • 4,50  
HEINEKEN • 3,50  
AMSTEL 0.0% • 3,50

## **CRAFT BEER**

2 CHEFS PILSNER • 5,50  
SUNSET SUZY • 5,50  
WHITE MAMBA – WITBIER • 5,50

## **DRAFT BEER**

FUNKY FALCON - PALE ALE • 6.00  
Mokum • 5.00

## **WINE**

### WHITE WINE

SAUVIGNON BLANC-URMENATA (GLASS/BOTTLE) • 4,00/ 22,00  
TREBBIANO- MASCIARELLI (GLASS/BOTTLE) • 5,00/ 25,00  
GEWURZTRAMINER (GLASS/BOTTLE) • 5,00/ 27,00

### RED WINE

NERO D'AVOLA- FEDELI (GLASS/BOTTLE) • 4,00/ 22,00  
PRIMITIVO- LUISA (GLASS/BOTTLE) • 5,00/ 25,00  
SHIRAZ- SULA (GLASS/BOTTLE) • 5,00/ 27,00

## **ROSÉ**

URMENATA (GLASS/BOTTLE) • 5,00/ 24,00

## **PROSECCO**

PRONOL (GLASS/BOTTLE) • 5,00/ 24,00

