

# Rajasthan

- Laal Maas** £9.00  
A spicy lamb or venison curry spiced with lots of red chillies, cardamom, garlic and onions.
- Sweet Potato Sabzi (v)** £6.00  
Delicately spiced curry with fennel, fenugreek and onion seeds.
- Dal Banjara (v+)** £5.00  
4 types of lentils are cooked in the regional style with cloves, cinnamon and chillies.

# Goa

- Goan Prawns** £12.00  
Local langoustines with mango in a sweet, sour and spicy ambotik masala.
- Goan Beef** £9.00  
A traditional curry from Goa, spicy, slightly sweet and sour with white wine vinegar and jaggery.
- Kozhy Kuruma** £8.50  
A classic South Indian Korma with ground cashew nuts.
- Vegetable Makhanwala (v)** £6.00  
Seasonal vegetable curry with a rich coconut and yoghurt sauce.

# Kerala

- Malabar Coast Curry** £12.00  
An exotic curry of seasonal white fish or local langoustines which has at its heart an aromatic infusion of mustard seeds, curry leaves and coconut.
- Kozhi Peralen** £8.50  
Aromatic country-style chicken from the Keralan hill country with star anise and freshly roasted spices.
- Thoran (v+)** £5.00  
Shredded cabbage simply stir fried in coconut oil with grated coconut, mustard seeds and curry leaves.
- Sambar (v+)** £5.00  
The ubiquitous South Indian dal with three types of lentils and seasonal vegetables.

*The delicate flavours of lemongrass, curry leaves and rampe combine to tantalise your taste buds as the spice route begins to journey further east.*

# Kashmir

- Rogan Josh** £9.00  
A spicy meat dish from Kashmir who's name comes from the intense rich red gravy flavoured with black cardamom, cloves, fennel and Kashmiri chillies.

# Punjab

- Punjabi Chicken** £8.50  
Homestyle chicken curry with onions, tomato and yoghurt.
- Vegetable Sabzi (v+)** £6.00  
A classically spiced seasonal vegetable curry.
- Dal Makhani (v+)** £5.00  
A rich, smoky dal with whole black lentils and kidney beans.

# South India

*The flavours of coconut, tamarind and curry leaves characterise curries as we follow the spice route south through Goa and Kerala*

- Kukul Mas (Chicken Curry)** £8.50  
This curry combines the classic trio of lemongrass, curry leaves and rampe with coconut milk and pan roasted spices.
- Harak Mas (Beef Curry)** £9.00  
Beef marinated in dry roasted spices before being slow-cooked with onions and garlic.
- Mango Curry (v)** £6.00  
Sweet and spicy curry with mangoes, seasonal vegetables, coconut and rampe
- Paripoo (Dal Curry) (v)** £5.00  
The flavours of this dal are quite exquisite, the sweet notes from coconut and rampe balance the lemongrass, garlic and chillies.

*The cuisine of Bali sees a marriage of the flavours of India and the Orient*

# To Bali

- Balinese Chicken** £8.50  
Adapted from one of our all time favourite recipes "Ayam Betutu" this is a chicken curry which fuses the flavours of India and Indonesia wonderfully.
- Beef Rendang** £9.00  
Variations of this dish are found all along the spice route from Malaysia to Bali, ours features roasted coconut, lemongrass and galangal.
- Satay Chicken** £6.00  
Marinated chicken served with a spicy peanut sauce.

# North India

*Characterised by aromatic spices and rich, often earthy flavours, our menu traces the spice route from the peaks of the Himalaya to the desert plains of Rajasthan.*

# Sri Lanka

v(vegetarian) v+ (vegan)

## Appetizers, Rice and Breads

Onion Pakoras (v+)	£3.00
North Indian style onions coated in gram flour with fresh coriander and spices.	
Vegetable Bhajis (v+)	£3.00
South Indian style vegetables coated in gram flour with curry leaves and spices.	
Steamed Rice (v+)	£2.50
Basmati rice steamed without salt for you to season as you prefer.	
Spiced Rice (v+)	£3.00
Basmati rice steamed with cinnamon, cloves, cardamom and cumin seeds.	
Pea Pilau (v+)	£3.50
Basmati rice fried with onions, cinnamon, cloves, cardamom and cumin seeds then steamed with peas.	
Plain Naan (v)	£1.50
Garlic & Coriander Naan (v)	£2.00

### *How do you re-heat?*

*We provide re-heating instructions on all dishes which with the exception of some appetizers can be re-heated in either a microwave or conventional oven.*

### *How hot are the dishes?*

*Our dishes are typically medium spiced unless otherwise specified. If you have a delicate palate and would like a milder dish let us know and we can guide you when ordering.*

### *Healthy options?*

*Like many health conscious Indians we have replaced ghee with healthy alternatives, we use rapeseed and coconut oil in our dishes.*

Please contact us should you require allergy advice.



## Authentic Regional Cuisine

**NO READY-MADE SAUCES  
NO SPICE BLENDS  
NO PASTES**

*Premium ingredients*

*Slow cooked from scratch*

*Re-heat in oven or microwave*

*Vac-pac on request*

*Collect from our curry hut*

*Check website or call us for delivery  
details and opening times*

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## Authentic Regional Cuisine

*Travel the spice route with our  
authentic regional food from India,  
Sri-Lanka and Indonesia*

**FRESH FROZEN FOR YOUR CONVENIENCE**