

VEGETARIAN

Aloo Gobi \$17.00
Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.

Aloo Saag \$17.00
Potatoes cooked with spinach and spices.

Mili Juli Subzi (Mix Vegetable) \$17.00
Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.

Aloo Baingan ki Sabzi \$17.90
Sautéed eggplant and potato cooked with ginger, garlic, onions and tomatoes finished with freshly ground spices.

Subz-E- Bhar(Subzi Bhaji) \$17.90
Finely chopped seasonal vegetables cooked with garlic, ghee and a special mix of spices.

Malai Kofta \$18.80
Home made Indian cottage cheese, potatoes and spices mixed together and then finished in hot oil and served with a creamy gravy made of crushed cashews and spices.

Mattar Paneer \$17.90
Peas and home made Indian cottage cheese cooked with tomatoes, spices and herbs.

Palak Paneer \$17.90
Cubes of home made Indian cottage cheese cooked with spinach and spices.

Shahi Paneer \$17.90
Home made Indian cottage cheese cut in cubes and cooked with cream, tomatoes and crushed almonds.

Paneer Shimla Mirch \$17.90
Home made Indian cottage cheese cooked with capsicum, onions, tomatoes and spices. Specially recommended by King of Spices.

Daal Makhani \$17.00
Black lentils and kidney beans cooked with ghee and spices.

Daal Fry (Tarka daal) \$17.00
Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric.

Jeera Aloo \$15.20
Diced potatoes cooked with cumin seeds and spices. This is a dry dish.

Kadai Mashroom \$17.90
This mouth watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. It has a thick gravy.

Pindi Chana \$17.90
Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices and amchur, giving the dish unique North Indian flavours.

Mushroom Mattar \$17.90
Mushrooms and green peas cooked with garlic, cream and spices.

Aloo Mattar \$17.90
Potatoes and peas cooked with tomatoes and ground spices.

Chana Masala \$17.90
Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices and amchur, giving the dish unique North Indian flavours.

Vegetarian Biryani \$21.50
Basmati rice cooked with mixed seasonal vegetables. Infused with freshly ground spices and garnished with coriander. A delicious wholesome meal served with raita, mixed pickle and papadoms.

CHINESE KI KADAI SE

Chilli Chicken \$21.60
This Indo-Chinese influenced dish has become increasingly popular in the Punjab. Fresh chicken coated in cornflour and spices then fried. Cooked with capsicum, onion, spring onion and finished with sauce and our home made chilli chutney. As name describes this dish is served can make mild medium or hot

Chicken Manchurian \$21.60
Tender chicken pieces marinated with egg and plain flour, ginger garlic paste with soya chili, tomato souce souce finish with corn flour can serve dry or with gravy.

Chilli Mashroom \$21.60
Mashroom pieces marinated with ginger garlic paste with soya chili, tomato souce souce finish with corn flour can serve dry or with gravy.

Gobi Manchurian \$21.60
Gobi pieces marinated with ginger garlic paste with soya chili, tomato souce souce finish with corn flour can serve dry or with gravy.

Chilli Paneer \$21.60
This Indo-Chinese influenced dish has become increasingly popular with vegetarians in the Punjab. Home made paneer coated in cornflour. Cooked with capsicum, onion, spring onion and finished with soy sauce and our home made chilli chutney. As name describes this dish is only served spicy.

Vegetable Manchurian \$21.60
All the veggie marinated withs ginger garlic chili, soya sauce and deep fried finish with homemade sauce) can served dry or with gravy on request.

BIRYANI

Basmati rice cooked with chicken, lamb or prawns. Infused with fresh spices and garnished with fresh coriander. A delicious wholesome meal served with raita, mixed pickle and papadoms.

Chicken Biryani \$22.50

Lamb Biryani \$24.30

Prawn Biryani \$27.00

Goat Biryani \$26.00

BREADS

Naan \$4.05
Leavened bread made of refined flour baked in the tandoor.

Garlic Naan \$4.95
Leavened bread sprinkled with crushed garlic, baked in the tandoor.

Keema Naan \$5.40
Naan with a stuffing of spiced lamb mince.

Onion Kulcha \$4.50
Naan with a stuffing of onions and spices.

Chicken Naan \$5.85
Naan with a stuffing of mildly spiced chicken.

Paneer Kulcha \$5.40
Naan stuffed with home made Indian cottage cheese and spices.

Chocolate Naan \$5.40

Paneer & Garlic Kulcha \$5.40
Naan sprinkled with crushed garlic, stuffed with home made Indian cottage cheese and spices.

Kashmiri Naan \$5.40
Naan topped with nuts and sultanas.

Vegetable Kulcha \$5.40
Naan stuffed with fresh seasoned vegetables and spices.

Tandoori Roti \$4.05
Unleavened wholemeal flour bread baked in the tandoor.

Lachha Parantha \$4.95
Unleavened wholemeal flour bread layered with lashings of ghee. Baked in the tandoor.

Aloo Parantha \$4.95
Unleavened wholemeal flour bread stuffed with potatoes, onions and spices.

Mozzarella Cheese Naan \$6.30
Naan stuffed with mozzarella cheese and spices.

RICE

Basmati Rice \$5.85
Plain, steamed Basmati rice.

Jeera Rice \$6.75
Basmati rice cooked with cumin seeds.

Kashmiri Pulao \$7.10
Basmati rice mixed with cashews, almonds, m sultanas and desiccated coconut.

Peas Pulao \$7.10
Basmati rice cooked with sauteed peas, onions and spices.

Mixed Vegetable Pulao \$7.10
Basmati rice cooked with fresh seasonal vegetables and spices.

Chicken Pulao \$14.30
Basmati rice cooked with tender boneless chicken, peas, onions and spices.

DESERTS

Gulab Jamun \$7.50
Serving hot 2 pc per portion

Rasgulla \$7.50
Serving cold 2pc per portion

SIDE DISHES

Papadom 4 pc \$2.70

Raita \$4.95
Yoghurt, cucumber mixed with Freshly ground spices.

Mint Chutney \$4.95
Yoghurt mixed with fresh ground mint, green chili with freshly ground spices.

Kechumber \$4.95
Diced tomato, onion, cucumber, coriander with touch fresh lemon juice and spices.

Tamarind Chutney \$4.95
A sweet but tangy sauce, a perfect match for our vegetarian starters.

Home Made Chilly Chutney \$4.95
Freshly home made chilly chutney

Mixed Vegetable Pickle \$4.95

Mango Chutney \$4.95

Garden Salad \$14.30
Onions, cucumber, cabbage and tomatoes with lemon juice and a special mix of spices.

Onion Salad \$4.95
Special cut of red onion touch of lemon juice with freshly ground spices.

KING OF
Spices
INDIAN CUISINE



Savor the Spice
A Culinary Journey Through India in
Every Bite!

Contact:
03 3999000

Address 4 Clayton place Ravenswood

STARTERS

Vegetable Samosa \$7.70

Flaky pastry, filled with diced potatoes, peas and cumin seed, then fried golden brown. 2 Samosas per portion.

Pakoras \$7.20

Fresh vegetables dipped in a spiced chickpea batter and finished in hot oil.

Onion Bhaji \$7.20

Onion rings dipped in a spiced chick pea batter and finished in hot oil. 3 Onion Bhajis per portion.

Paneer Aloo Tikki \$11.70

An interesting mixture of potatoes, home made Indian cottage cheese, onions and fresh coriander made into patties and finished in hot oil. A must for all vegetarians. 6 Tikkis per portion.

Paneer Pakoras \$11.70

Home made Indian cottage cheese layered with spinach, then lightly dipped in a spiced chick pea batter and finished in hot oil. 6 Pakoras per portion.

Paneer Tikka \$18.00

Home made Indian cottage cheese marinated in yogurt and spices, skewered with green pepper and onions and roasted in the Tandoor. 6 pieces per portion.

Tandoori Mushrooms \$15.30

Mushrooms dipped in a spicy garlic and yogurt marinade and cooked in the tandoor. 8 pieces per portion.

Tandoori Prawns \$19.80

Marinated prawns cooked in the tandoor. 6 pieces per portion.

Chooza Tikka \$20.70

Fillets of chicken marinated in yogurt and spices overnight, then skewered and cooked in the tandoor. 4 pieces per portion.

Malai Tikka \$20.70

Fillets of chicken marinated in yogurt, crushed cashews, white pepper, cheese, fresh ground spices, then cooked in the tandoor. 4 pieces per portion.

Achaari Tikka \$20.70

Fillets of chicken marinated overnight in King of Spices's own mix of yogurt, mustard, fenugreek and onion seeds, then cooked in the tandoor. 4 pieces per portion.

Tandoori Chicken

Tender spring chicken marinated in traditional Indian masala with fresh herbs and freshly-ground spices and yoghurt, skewered and cooked in the tandoor.

Full \$24.30

Half \$14.40

Fish Tikka \$16.70

Filleted fish marinated in yogurt, mustard oil and spices, skewered and cooked in the tandoor. 6 pieces per portion.

Prawn Pakoras \$16.20

Prawns dipped in a chickpea flour with herbs and spices, then deep-fried. 6 pieces per portion.

Barra Kebab \$21.60

Lamb chops dipped in a spicy marinade, skewered and cooked in the tandoor. 4 pieces per portion.

Lamb Seekh Kebab \$21.60

Fresh mince mix with chopped onions, green chilies fresh coriander ginger garlic paste and freshly ground spices skewered at tandoori oven and finish with lemon juice and chat masala. 6 pieces per portion.

Chicken Seekh Kebab \$20.25

Fresh mince mix with chopped onions, green chilies fresh coriander ginger garlic paste and freshly ground spices skewered at tandoori oven and finish with lemon juice and chat masala. 6 pieces per portion.

Meat Platter for 2 \$27.00

Consists of Chooza Tikka, Malai Tikka, Achaari Tikka and Barra Kebab. A delightful array of Tandoori Kebabs.

Mixed Platter for 2 \$25.20

Consists of Vegetable Samosa, Onion Bhaji, Barra Kebab and Tandoori Chicken.

Vegetarian Platter for 2 \$22.50

Consists of Vegetable Samosa, Pakoras, Onion Bhaji, Paneer Pakoras and Paneer Aloo Tikki. A must for all vegetarians.

MAINS

Chicken Vindaloo \$19.40

A hot dish, made world famous by the Chefs of Goa. It has a Portugese influence. It is cooked with vinegar, capsicum and whole spices. Peas Pulao is a real compliment to this dish.

Lamb Vindaloo \$21.60

A hot dish, made world famous by the Chefs of Goa. It has a Portugese influence. It is cooked with vinegar, capsicum and whole spices. Peas Pulao is a real compliment to this dish.

Prawn Vindaloo \$24.30

A hot dish, made world famous by the Chefs of Goa. It has a Portugese influence. It is cooked with vinegar, capsicum and whole spices. Peas Pulao is a real compliment to this dish.

Goat Vindaloo \$23.90

A hot dish, made world famous by the Chefs of Goa. It has a Portugese influence. It is cooked with vinegar, capsicum and whole spices. Peas Pulao is a real compliment to this dish.

Butter Chicken \$21.60

A world famous Indian delicacy. Half cooked the tandoori way and finished the curry way, with crushed cashews, cream and spices.

Butter Prawns \$27.00

Prawns cooked in a mild butter sauce with a touch of fenugreek.

Mango Chicken \$20.70

Due to popular demand King of Spices has created its own unique recipe for Mango Chicken. Succulent chicken cooked in the tandoor and finished in our mouthwatering fragrant mango sauce.

Kadai Chicken \$21.60

This mouth watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. It has a thick gravy and goes really well with one of our tandoori breads.

Kadai Lamb \$23.40

This mouth watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. It has a thick gravy and goes really well with one of our tandoori breads.

Kadai Prawns \$26.10

This mouth watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. It has a thick gravy and goes really well with one of our tandoori breads.

Kadai Goat \$23.90

This mouth watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. It has a thick gravy and goes really well with one of our tandoori breads.

Bhuna Chicken \$21.20

Boneless spring chicken cooked with ginger, garlic, fresh coriander, capsicum, onions and spices.

Bhuna Gosht \$23.40

Diced lamb cooked with ginger, garlic, onions and spices.

Chicken Madras \$19.80

A favourite with those who enjoy their curry hot. A South Indian dish with onions, ginger, garlic and spices. Vegetable Pulao is a real compliment with this dish.

Lamb Madras \$21.60

A favourite with those who enjoy their curry hot. A South Indian dish with onions, ginger, garlic and spices. Vegetable Pulao is a real compliment with this dish.

Goat Madras \$22.50

A favourite with those who enjoy their curry hot. A South Indian dish with onions, ginger, garlic and spices. Vegetable Pulao is a real compliment with this dish.

Goat Sagwalla \$22.50

An abundance of spinach, cooked with tomatoes, ginger, garlic and spices.

Chicken Saagwalla \$21.20

An abundance of spinach, cooked with tomatoes, ginger, garlic and spices.

Lamb Saagwalla \$21.60

An abundance of spinach, cooked with tomatoes, ginger, garlic and spices.

Prawn Saagwalla \$26.10

An abundance of spinach, cooked with tomatoes, ginger, garlic and spices.

Rogan Josh \$22.50

The master chefs of the Royal Mughal kitchens boasted about perfecting this dish. Lean lamb/ Goat cooked with roasted and crushed spices.

Goat Rogan Josh \$23.90

The master chefs of the Royal Mughal kitchens boasted about perfecting this dish. Lean lamb/ Goat cooked with roasted and crushed spices.

Lamb Korma \$22.50

Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices. Kashmiri Pulao is a real compliment with this dish.

Chicken korma \$20.70

Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices. Kashmiri Pulao is a real compliment with this dish.

Goat Korma \$22.50

Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices. Kashmiri Pulao is a real compliment with this dish.

Chicken Tikka Masala \$21.60

An internationally renowned dish. Boneless chicken cooked in a secret recipe of yogurt, cream and spices.

Chicken Jhalfreeze \$21.60

Jhalfreeze was one of the supreme dishes created during the days of the Raj. "Jhal" is hot and "freeze" is stir fried. Cooked with red capsicum, coconut milk, tomatoes, spring onions and spices.

Lamb Jhalfreeze \$23.00

Jhalfreeze was one of the supreme dishes created during the days of the Raj. "Jhal" is hot and "freeze" is stir fried. Cooked with red capsicum, coconut milk, tomatoes, spring onions and spices.

Prawn Jhalfreeze \$26.60

Jhalfreeze was one of the supreme dishes created during the days of the Raj. "Jhal" is hot and "freeze" is stir fried. Cooked with red capsicum, coconut milk, tomatoes, spring onions and spices.

Goat Jhalfreeze \$23.90

Jhalfreeze was one of the supreme dishes created during the days of the Raj. "Jhal" is hot and "freeze" is stir fried. Cooked with red capsicum, coconut milk, tomatoes, spring onions and spices.

Prawn Malabari \$26.60

A Bombay speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices.

Fish Malabari \$24.30

A Bombay speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices.

Acharri Chicken \$21.20

Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices. Intense in Indian pickle flavours, normally served hot.

Acharri Lamb \$23.00

Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices. Intense in Indian pickle flavours, normally served hot.

Achari Goat \$23.90

Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices. Intense in Indian pickle flavours, normally served hot.

Lamb Passanda \$23.00

Diced lamb lightly sauteed with onions, garlic, ginger, coriander and tomatoes. Then cooked with spices, yogurt and cream.

Goat Passanda \$23.90

Diced lamb lightly sauteed with onions, garlic, ginger, coriander and tomatoes. Then cooked with spices, yogurt and cream.

Lamb Dhansak \$23.90

Dhansak is a Parsi delicacy. Diced lean lamb cooked with lentils and vegetables, in a sauce tempered with coriander seeds, ginger, garlic and perfected with cooked pumpkin. Jeera rice is a real compliment with this dish.

Fish Goan Curry \$23.90

A popular West Indian fish dish. Cooked with ginger, garlic, onions, tomatoes and freshly ground spices.

