SPICEHUT INDIANCUISINE



MOST OF OUR DISHES ARE GLUTEN FREE & LACTOSE FREE

www.SpiceHutCanada.com

APPETIZERS

ALL APPETIZERS ARE LACTOSE FREE

PAPADUMS (2PCS) \$3.95 Light crisp waffles made from lentils & spices VEGGIE PAKORA \$7.95 Savory pakora with potato, onion, spinch & cauliflower

CHICKEN PAKORA \$8.95 Savory pakora marinated in chickpea flour & blend of spices

FISH PAKORA \$9.95
Savory fish marinated in chickpea flour & blend of spices

VEGETABLE SAMOSA (2PCS) \$7.95 Savory pastries with potato & green pea filling & blend of spices CHICKEN SAMOSA (2PCS) \$8.95 Savory pastries with chicken filling & blend of spices

BEEF SAMOSA (2PCS) \$9.95 Savory pastries wiground beef filing & blend of spices







BUTTER DISHES

BUTTER CHICKEN \$16.95 GF BUTTER BEEF \$17.95 GF

Butter dishes is a type of curry made from chicken with a spiced tomato and butter (makhan) sauce. Its sauce is known for its rich texture. In addition sometimes the cream gives the curry sauce a silky smooth rich texture.

BUTTER LAMB \$18.95 GF BUTTER PRAWNS \$19.95 GF KORMA DISHES

Korma is defined as a dish where meat is braised with yogurt or stock. The flavour of a korma is based on a mixture of spices, including ground coriander and cumin, combined with yogurt kept below curdling temperature and incorporated slowly and carefully with the meat juices.

CHICKEN KORMA \$16,95 GF BEEF KORMA \$17.95 GF LAMB KORMA \$18.95 GF PRAWN KORMA \$19.95 GF

CURRY DISHES CHICKEN CURRY \$16,95 @

BEEF CURRY \$17.95 GF LF LAMB CURRY \$18.95 GF LF

PRAWN CURRY \$19.95 GF U FISH CURRY \$19.95 GF

CHICKEN MASALA \$16,95 GF

MASALA DISHES

BEEF MASALA \$17.95 GF LAMB MASALA \$18.95 GF PRAWN MASALA \$19.95 GF **COCONUT CURRY DISHES**

COCONUT PRAWN CURRY \$19.95

TANDOORI DISHES prepared by roasting meat marinated in yogurt and spices in a tandoor, a cylindrical clay oven. The dish originated from the Indian subcontinent and is popular in many other parts of the world.

TANDOORI CHICKEN \$18.95 (BONE-IN) GF

COCONUT CHICKEN CURRY \$16.95 @

COCONUT BEEF CURRY \$17.95 GF COCONUT LAMB CURRY \$18.95 GF

TANDOORI CHICKEN TIKKA \$18.95 (BONELESS) GF TANDOORI MALAI TIKKA \$18.95 (BONELESS) GE TANDOORI MINT CHICKEN TIKKA \$18.95 (BONELESS) GF

SERVED WITH RICE, BUTTER SAUCE, GREEN SALAD & ITALIAN DRESSING

TANDOORI BEEF KEBAB \$18.95 GF TANDOORI FISH TIKKA \$19.95 GP TANDOORI PRAWN TIKKA \$19.95GF

SAFFRON BASMATI RICE \$5.95 GF Rice cooked with a blend of spices & onions

BIRYANI DISHES

VEGETABLE BIRYANI \$15.95 GF
Basmati rice cooked with mixed vegetables, tomato, ginger, onions & spices CHICKEN BIRYANI \$16.95 GF

Basmati rice flavored with fragrant spices and saffron The dish is then covered, its lid secured with dough, and then the biryani is cooked over a low flame.

Basmati rice cooked with chicken, onion, tomato, ginger, garlic & spices BEEF BIRYANI \$17.95 GF
Basmati rice cooked with beef, onion, tomato, ginger, garlic & spices

LAMB BIRYANI \$18.95 GF Basmati rice cooked with lamb, onion, tomato, ginger, garlic & spices PRAWN BIRYANI \$19.95 GF
Basmati rice cooked with PRAWN, onion, tomato, ginger, garlic & spices

KARAHI DISHES

CHICKEN KARAHI \$16.95 GF UP

BEEF KARAHI \$17.95 GF LF

LAMB KARAHI \$18.95 GF UF

PRAWN KARAHI \$19.95 @ @

VINDALOO DISHES Classic curry dish from Goa, India, Prepared with potatoes, your choice of meat and Goan curry sauce.

CHICKEN VINDALOO \$16.95 GF LE BEEF VINDALOO \$17.95 GF UF LAMB VINDALOO \$18.95 GF LF

PRAWN VINDALOO \$19.95 GF LF **JALFREZI DISHES** CHICKEN JALFREZI \$16.95 GF UF

BEEF JALFREZI \$17.95 @ UF

LAMB JALFREZI \$18.95 GF UF

PRAWN JALFREZI \$19.95 GF 🕒

PALAK DISHES (SPINACH)

PALAK CHICKEN \$16.95 @ PALAK BEEF \$17.95 GF PALAK LAMB \$18.95 GF

PALAK PRAWN \$19.95 GF

MANGO CURRY DISHES MANGO CHICKEN CURRY \$16.95 GF MANGO BEEF CURRY \$17.95 GF MANGO LAMB CURRY \$18.95 GF

MANGO FISH CURRY \$19.95 GF MANGO PRAWN CURRY \$19 95 GF

onion & blend of spices CHANA MASALA \$15.95 GF US Chickpeas cooked in a sauce, onions, tomato,

VEGETABLE DISHES

DAAL MAKHNI \$15.95 GF

VEGGIE KORMA \$15.95 GF

ginger & spices DAAL \$15.95 GF LF Yellow lentils cooked in a onion sauce, tomato, ginger & blend of spice AALO GOBI \$15.95 GF LF

Red kidney beans, lentils, cooked in a sauce, butter tomato, ginger, garlic cream & spices

Mixed vegetables, cooked in a creamy sauce,

ginger, garlic & spices VEGETABLE JALFREZI \$15.95 GF (F) tomato, ginger & spices

PALAK PANEER \$16.95 (spinach & cottage cheese) GF Spinach cooked in tomato sauce, cream onion, ginger MUTTAR PANEER \$16.95 (cottage cheese & green peas) GF Green peas & cottage cheese cooked in onions sauce, masala, tomato,

Mixed vegetables in tomato sauce

BUTTER VEGGIE \$15.95 GF

blend of spices



ROTI \$2.95 (F)

INDIAN NAAN BREAD

TRADITIONAL NAAN \$2.95

GARLIC NAAN \$3.95 VEGGIE STUFFED NAAN \$7.95 COCONUT NAAN \$7.95 Naan stuffed with shredded sweetend coconut & honey CHICKEN KEEMA NAAN \$8.95 Indian bread stuffed with minced chicken, marinated & cooked in a tandoor oven

BEEF KEEMA NAAN \$9.95
Indian bread stuffed with minced beef, marinated & cooked in a tandoor oven SALADS & SIDES all salads are gluten & lactose free

RAITA \$5.95 Yogurt dip with cucumbers, red onions, tomato & blend of spices EAST INDIAN SALAD \$7.95
Tomato, cucumbers, red onions, green chilli, blend of spices

SPICE HUT COMBO SPECIALS

MANGO CHUTNEY \$3.95
Traditional Indian chutney, made with mango chunks

ACHAR MIXED (PICKLES) \$3.95 Achar made with varieties of mixed vegetables & blend of spice

BUTTER CHICKEN COMBO \$29.95 Veggie pakora, butter chicken, traditional naan or rice, soft drink & gulab jaman.

BRIYANI COMBO \$30.95 Veggie pakora, chicken biryani, soft drink & gulab jaman BEEF COMBO \$31.95 Veggie pakora, any beef dish, traditional naan or rice soft drink & gulab jaman

LAMB COMBO \$33.95 Veggie pakora, any lamb dish, naan or rice, soft drink & gulab jaman PRAWN COMBO \$34.95 Veggie pakora, any prawn dish, naan or rice, soft drink & gulab jamun

INDIAN DESSERTS all desserts are gluten free

GULAB JAMAN \$5,95 Indian milk ball soaked in a honey syrup, served hot KHEER \$5.95 Rice pudding, cooked in milk, cardamom & pistachios

KULFI \$5.95 Indian frozen ice cream, flavoured with cardamom & pistachios

RAS MALAI (2pcs) \$5.95
Made from cottage cheese, sweetened, milk flavoured with cardamom, served chilled

Cauliflower cooked in a sauce, onions, potatoes,

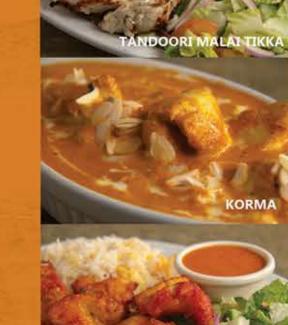
Green, red, yellow peppers cooked in a sauce, SHAHI PANEER \$16.95 (cottage cheese) GF Paneer cooked in a tomato sauce, cream, butter, onions, ginger & spices

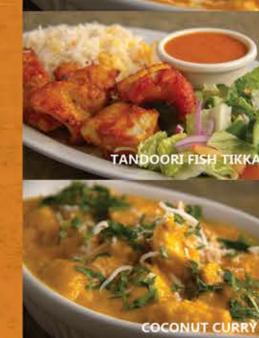
garlic, ginger & blend of spices KARAHI PANEER \$16.95 GF Cottage cheese cooked in a karahi with onion, green pepper, ginger, BHINDI MASALA \$16.95 GF LF Fried okra, cooked in a onions sauce, tomato, ginger & blend of spices

EGGPLANT BHARTA \$16.95 GF GF Egg plant roasted in a clay oven, cooked in onion sauce, ginger &

GF GLUTEN FREE LF LACTOSE FREE









AALO GOBI

