

APPETIZERS
ALL APPETIZERS ARE LACTOSE FREE

PAPADUMS (2PCS) \$5.95
Light crisp waffles made from lentils & spices

VEGGIE PAKORA \$9.95
Savory pakora with potato,onion, spinch & cauliflower

PANEER PAKORA \$11.95
Crispy, golden-fried nuggets of Indian cottage cheese enveloped in a spiced chickpea flour batter

CHICKEN PAKORA \$12.95
Savory pakora marinated in chickpea flour & blend of spices

FISH PAKORA \$13.95
Savory fish marinated in chickpea flour & blend of spices

PRAWN PAKORA \$14.95
Succulent prawns marinated in an exotic blend of spices, coated in a light chickpea flour batter

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

CHICKEN SAMOSA (2PCS) \$9.95
Savory pastries with chicken filling & blend of spices

BEEF SAMOSA (2PCS) \$10.95
Savory pastries with ground beef filing & blend of spices



Butter Chicken



Tandoori Prawns



Chicken Curry.



Tandoori Chicken Tikka

BUTTER DISHES

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 CHICKEN \$19.95
BUTTER BEEF \$21.95
BUTTER LAMB \$23.95
BUTTER PRAWNS \$24.95

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 \$19.95
BEEF KORMA \$21.95
LAMB KORMA \$23.95
PRAWN KORMA \$24.95

CURRY DISHES

CHICKEN CURRY \$19.95
BEEF CURRY \$21.95
LAMB CURRY \$23.95
PRAWN CURRY \$24.95
FISH CURRY \$24.95

MASALA DISHES

CHICKEN MASALA \$19.95
BEEF MASALA \$21.95
LAMB MASALA \$23.95
PRAWN MASALA \$24.95

COCONUT CURRY DISHES

COCONUT CHICKEN CURRY \$19.95
COCONUT BEEF CURRY \$21.95
COCONUT LAMB CURRY \$23.95
COCONUT PRAWN CURRY \$24.95

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.

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

TANDOORI CHICKEN TIKKA \$21.95 (BONELESS)
TANDOORI MALAI TIKKA \$21.95 (BONELESS)
TANDOORI MINT CHICKEN TIKKA \$21.95 (BONELESS)
TANDOORI CHICKEN \$21.95 (BONE-IN)
TANDOORI BEEF KEBAB \$21.95
TANDOORI FISH TIKKA \$24.95
TANDOORI PRAWN TIKKA \$24.95
TANDOORI MIXED PLATTER\$29.95
Chicken Tikka, Malai Tikka, Beef Kabob, Prawn Tikka

BIRYANI DISHES

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.

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

VEGETABLE BIRYANI \$19.95
Basmati rice cooked with mixed vegetables, tomato,ginger, onions & spices

CHICKEN BIRYANI \$19.95
Basmati rice cooked with chicken, onion, tomato, ginger, garlic & spices

BEEF BIRYANI \$21.95
Basmati rice cooked with beef, onion, tomato, ginger, garlic & spices

LAMB BIRYANI \$23.95
Basmati rice cooked with lamb, onion, tomato, ginger, garlic & spices

PRAWN BIRYANI \$24.95
Basmati rice cooked with prawn, onion, tomato, ginger, garlic & spices

KARAHI DISHES

CHICKEN KARAHI \$19.95
BEEF KARAHI \$21.95
LAMB KARAHI \$23.95
PRAWN KARAHI \$24.95

VINDALOO DISHES

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

CHICKEN VINDALOO \$19.95
BEEF VINDALOO \$21.95
LAMB VINDALOO \$23.95
PRAWN VINDALOO \$24.95

JALFREZI DISHES

CHICKEN JALFREZI \$19.95
BEEF JALFREZI \$21.95
LAMB JALFREZI \$23.95
PRAWN JALFREZI \$24.95

PALAK DISHES (SPINACH)

PALAK CHICKEN \$19.95
PALAK BEEF \$21.95
PALAK LAMB \$23.95
PALAK PRAWN \$24.95

MANGO CURRY DISHES

MANGO CHICKEN CURRY \$19.95
MANGO BEEF CURRY \$21.95
MANGO LAMB CURRY \$23.95
MANGO FISH CURRY \$24.95
MANGO PRAWN CURRY \$24.95

VEGETABLE DISHES

DAAL MAKHNI \$17.95
Red kidney beans, lentils, cooked in a sauce, butter tomato, ginger, garlic cream & spices
VEGGIE KORMA \$17.95
Mixed vegetables, cooked in a creamy sauce, onion & blend of spices
CHANA MASALA \$17.95
Chickpeas cooked in a sauce, onions, tomato, ginger & spices
DAAL \$17.95
Yellow lentils cooked in a onion sauce, tomato, ginger & blend of spice
AALO GOBI \$17.95
Cauliflower cooked in a sauce, onions, potatoes, ginger, garlic & spices
VEGETABLE JALFREZI \$17.95
Green, red, yellow peppers cooked in a sauce, tomato, ginger & spices

SHAHI PANEER \$19.95 (cottage cheese)
Paneer cooked in a tomato sauce, cream, butter, onions, ginger & spices
PALAK PANEER \$19.95 (spinach & cottage cheese)
Spinach cooked in tomato sauce, cream onion, ginger
MUTTAR PANEER \$19.95 (cottage cheese & green peas)
Green peas & cottage cheese cooked in onions sauce, masala, tomato, garlic, ginger & blend of spices
KARAHI PANEER \$19.95
Cottage cheese cooked in a karahi with onion, green pepper, ginger, garlic & blend of spices
BHINDI MASALA\$17.95
Fried okra, cooked in a onions sauce, tomato, ginger & blend of spices
EGGPLANT BHARTA \$17.95
Egg plant roasted in a clay oven, cooked in onion sauce, ginger & blend of spices
BUTTER VEGGIE \$17.95
Mixed vegetables in tomato sauce
BUTTER SAUCE \$13.95
Famous butter sauce on it's own in a dish

GF
GLUTEN FREE

LF
LACTOSE FREE



CHANA MASALA

INDIAN NAAN BREAD

TRADITIONAL NAAN \$3.95

ROTI \$3.95 ^{LF}
Whole wheat Indian bread

GARLIC NAAN \$4.95

VEGGIE STUFFED NAAN \$7.95

COCONUT NAAN \$8.95

Naan stuffed with shredded sweetend coconut & honey

CHICKEN KEEMA NAAN \$9.95

Indian bread stuffed with minced chicken, marinated & cooked in a tandoor oven

BEEF KEEMA NAAN \$10.95

Indian bread stuffed with minced beef, marinated & cooked in a tandoor oven

SALADS & SIDES

all salads are gluten & lactose free

MANGO CHUTNEY \$4.95

Traditional Indian chutney, made with mango chunks

ACHAR MIXED (PICKLES) \$4.95

Achar made with varieties of mixed vegetables & blend of spice

RAITA \$6.95

Yogurt dip with cucumbers, red onions, tomato & blend of spices

SPICE HUT SALAD \$9.95

Tomato, cucumbers, red onions, green chilli, blend of spices

SPICE HUT COMBO SPECIALS

BUTTER CHICKEN COMBO \$34.95

Veggie pakora, butter chicken, traditional naan or rice, soft drink & gulab jaman.

BIRYANI COMBO \$34.95

Veggie pakora, chicken biryani, soft drink & gulab jaman

BEEF COMBO \$36.95

Veggie pakora, any beef dish, traditional naan or rice soft drink & gulab jaman

LAMB COMBO \$38.95

Veggie pakora, any lamb dish, naan or rice, soft drink & gulab jaman

PRAWN COMBO \$39.95

Veggie pakora, any prawn dish, naan or rice, soft drink & gulab jamun

INDIAN DESSERTS

GULAB JAMAN \$7.95

Indian milk ball soaked in a honey syrup, served hot

KHEER \$7.95 ^{GF}

Rice pudding, cooked in milk, cardamom & pistachios

KULFI \$7.95 ^{GF}

Indian frozen ice cream, flavoured with cardamom & pistachios

RAS MALAI (2pcs) \$7.95 ^{GF}

Made from cottage cheese, sweetened, milk flavoured with cardamom, served chilled

Gulab Jaman



BIRYANI



TANDOORI MALAI TIKKA



KORMA



TANDOORI FISH TIKKA



COCONUT CURRY



CURRY



AALO GOBI

SPICE HUT INDIAN CUISINE



www.SpiceHutCanada.com

MOST OF OUR DISHES ARE GLUTEN FREE & LACTOSE FREE