

O-SPICE

THE INDIAN KITCHEN

नमस्ते

IN THE BUSTLING STREETS OF INDIA, WHERE EVERY
CORNER HAS A STORY, THERE EXISTS A PLACE WHERE
THE AROMA OF FRESH DISHES & BOLD RICHNESS OF
NORTH INDIAN GRAVIES ARE SERVED.

WELCOME TO O-SPICE, WHERE TRADITION MEETS
CONVENIENCE, AND AUTHENTICITY IS SERVED,
ONE PLATE AT A TIME.





SOUPS



VEGETARIAN

Tomato Dhaniya Shorba

INR 150

(Aromatic coriander-infused tomato broth)

NON-VEGETARIAN

Chicken Badami Shorba

INR 150

(Rich & Creamy almond-flavored chicken soup)





GOURMET APPETIZERS



VEGETARIAN

Tandoor Sizzler Platter

INR 500

(A chef's selection of sizzling tandoori delights)

Soya Chaap

INR 250

(Spiced soy skewers with a fiery twist)

Chef Signature Barbeque

INR 350

(An exquisite selection of slow-grilled meats & vegetables)

Dahi Ke Kabab

INR 240

(Delicately spiced hung curd kebabs with a crispy crust)

Tandoori Bharwan Mushroom

INR 350

(Stuffed mushrooms infused with aromatic herbs)

Peshawari Paneer Tikka

INR 350

(Cottage cheese marinated in royal spices)



NON-VEGETARIAN

Tandoor Sizzler Platter **INR 600**

(A chef's selection of sizzling tandoori delights)

Chef Signature Barbeque **INR 500**

(An exquisite selection of
slow-grilled meats & Chicken)

Mutton Galouti Kabab **INR 550**

(Melt-in-your-mouth minced lamb kebabs
with saffron essence)

Tandoori Prawns **INR 650**

(Succulent prawns char-grilled with zesty spices)

Angaara Tandoori Chicken **INR 350** (4PCS)

(Smoky, spice-marinated grilled chicken) **INR 500** (8PCS)

Kebab-e-kohat **INR 520**

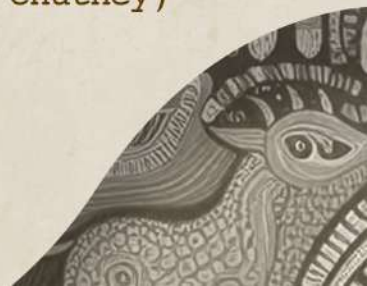
(Minced mutton and chicken cooked with ground spices)

Murgh Malai Tikka **INR 350**

(Creamy and succulent chicken skewers)

Amritsari Fish Fry **INR 600**

(Ajwain flavoured marinated fish with green chutney)





MAIN COURSE



VEGETARIAN

Paneer Lababdar

INR 450

(Cottage cheese in a velvety tomato & cashew gravy)

Dal Makhani

INR 350

(A slow-cooked creamy black lentil delicacy)

Bhindi Kurkuri

INR 250

(Crispy okra spiced to perfection)

Exotic Vegetable Kolapuri

INR 350

(A fiery mix of fresh vegetables in kolhapuri spices)

Kaju Curry Royale

INR 600

(Cashew-based creamy curry with aromatic spices)

Amritsari Chhole

INR 250

(Tradional punjabi-style chickpeas with bold flavors)

Daal Tadka Royale

INR 275

(Yellow lentils tempered with clarified butter & spices)



VEGETARIAN

Shaam Savery Kofta

INR 450

(Deep-fried dumplings simmered in saffron two different gravy)

Supreme Butter Paneer

INR 450

(A signature house special)

Kadhai Paneer

INR 450

(Cottage cheese cooked in a chef's special bell pepper and kadhai masala)

NON-VEGETARIAN

Murgh Makhani (Butter Chicken)

INR 550

(A five-star rendition of the classic dish)

Nalli Nihari

INR 650(4PCS)

(Slow-cooked lamb shanks in a rich, aromatic gravy)

INR 800(6PCS)

Laal Maas

INR 700(4PCS)

(A fiery feast from the heart of Rajasthan)

INR 850(6PCS)

Tawa Macchi

INR 550

(Ginger garlic paste with mustered oil made in bengali style)

Chicken Saagwala

INR 450(4PCS)

(Spinach-infused chicken delicacy)

INR 600(6PCS)





ARTISANAL BREAD & PREMIUM RICE



VEGETARIAN

Butter/Cheeze/Garlic Naan **INR 60**
(Soft, oven-baked indian bread glazed with butter)

Jeera Rice **INR 220**
(Aromatic cumin-flavoured basmati rice)

Lemon Rice **INR 220**
(A fragrant blend of zesty lemon)

Tandoori Roti **INR 50**

Roomali Roti **INR 60**
(Thin, hand-tossed bread)

Millet Roti **INR 60**
(Traditonal indian flatbreads with a healthy twist)

BREAD BASKET **INR 200**

Hyderabadi Dum Biryani **INR 350**
(Basma rice layered with saffron and aromatic spices)

NON-VEGETARIAN

Hyderabadi Dum Biryani **INR 500/700**
(CHICKEN/MUTTON)





ACCOMPANIMENTS & SIDES



VEGETARIAN

Boondi Raita

INR 150

(Spiced yogurt with crispy gram flour pearls)

Burnt Garlic & Mint Raita

INR 175

(A refreshing takes on the classic raita)

Papad Chaat

INR 150

(Crunchy lentil wafers topped with
a medley of flavors)

Chana Chaat

INR 200

(Zesty chickpea salad with
tamarind dressing)





DESSERTS- A SWEET FINALE



Shahi Tukda

INR 200

(Royal bread pudding with saffron-infused syrup)

Moong Dal Halwa

INR 150

(A rich lentil-based dessert with ghee & nuts)

Gulab Jamun (with Ice Cream)

INR 150/200

(Milk dumplings served with gourmet ice cream)





PREMIUM BEVERAGES & SIGNATURE DRINKS



Masala Chai (Fragrant spiced tea brewed to perfection)	INR 100
Filter Coffee (Authentic south indian-style brewed coffee)	INR 100
Masala Chhaach (Chilled spiced buttermilk)	INR 150
Mojito Royale (A refreshing lime and mint infusion)	INR 150
Rose Sharbat (A fragrant rose drink with cooling properties)	INR 200
Mineral Water	INR 30



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