

SPICE

COOLERS

- **ALLAM NIMAKKAI PANAKAM** 99
(Freshly squeezed lime, muddled ginger & water)
- **VASANTA NEER** 99
(Mix of tender coconut water, honey & mint)
- **MASALA MORU.** 99
(A chilled spiced butter milk an all time favorite of Kerala)
- **SOL KADHI** 99
(Mangalore 's home made, chilled sweet drink)

SOUPS

- **PAYA SOUP** 150
(Pepper infused South Indian mutton broth)
- **PRAWN SOUP** 150
(A South Indian spiced prawn broth)
- **THAKKALI RASAM** 99
(Tomato based South Indian stock)
- **NARANGAI PARIPPU SOUP** 99
(Lime & lentil based South Indian soup)
- **NUGGEKAAYI SOUP.** 99
(Drumstick broth)

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APPETIZERS

- **PUTTA GODUGULU MIRYALA** ✓ 175
(An Andhra preparation with mushroom & pepper)
- **MAKKA CHOLA MILAGU PIRATTAL** ✓ 175
(Babycorn cooked with pepper & it's a Tamilnadu delicacy)
- **URULAI ROAST** 175
(A Chennai street food with baby potatoes)
- **ALAMBE SUKKA** 175
(Fresh mushroom tossed with Mangalorean spices)
- **GODAMBI SPICE** 175
(Fried whole cashew nut and coconut tossed with crushed pepper and sea salt)
- **MUSHROOM GHEE ROAST** 175
(Fresh mushroom marinated and roasted over griddle with home made ghee and spices)
- **PANEER GHEE ROAST** 275
(Paneer marinated and roasted over griddle with home made ghee and spices)
- **CHICKEN GHEE ROAST** 275
(A Mangalorean delicacy, fiery red, tangy and spicy with flavor of ghee roasted spices)
- **MILAGU KOZHI VARUVAL** ✓ 275
(Tender chicken fried in pepper infused spices)
- **SPICE SPECIAL KOLI** 275
(Chef's special fried chicken treat)
- **MIRYALU MAMSAL VEPUDU** ✓ 325
(Mutton morsels cooked to perfection with pepper in Andhra style)

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- **ATTIRACHI VARUTHATHU** 325
(Rich brown mutton fried in Kerala spices)
- **SUKA MAMSAM** 325
(A delicious coconut based mutton dish full of spices to tease your taste buds.)
- **KANE (LADY FISH)** 325
(Rawa fry /Masala fry/Tawa fry/Chilly fry/)
- **MANJI (POMFRET)** 325
(Masala fry/Tawa fry/Chilly fry/)
- **AYALA (MACKEREL)** 325
(Masala fry/Tawa fry/Chilly fry/)
- **YETTI (PRAWNS)** 375
(Rawa fry /Masala fry/Tawa fry/Chilly fry/Ghee roast/)
- **ROYALLU VEPUDU** 375
(Prawns stir fried in Andhra spices)

FRESH CATCH OF THE DAY

(SELECT THE ORDER AT YOUR OWN STYLE PREPARATION)

- **LOBSTER** 900
(Masala fry/Tawa fry/Chilly fry/Ghee roast)
- **JUMBO YEDI (CRAB)** 650
(Tawa Masala fry/Pepper Masala/Thokku (Onion, tomato masala))
- **MANJI (POMFRET)** 325
(Masala fry/Tawa fry/Chilly fry/)
- **JUMBO YETTI (PRAWNS)** 650
(Masala fry/Tawa fry/Chilly fry/Ghee roast)

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FROM OUR SPICE KITCHEN

- **TARKKARI KHORMA**.....200
(A Karnataka style khorma with mixed vegetable)
- **NUGGEKAYI PULIMUNCHI**.....200
(Drumstick cooked in tamarind based tangy masala)
- **PALKATTI THOKKU.**.....275
(Madras style preparation with paneer, onion & tomato)
- **TARKKARI PALLYA**.....200
(Traditional South Indian vegetable side dish)
- **PATTANI KALAN CURRY**.....200
(Kerala style mushroom & green peas curry)
- **TOMATO PAPPU**200
(Tomato based lentil cooked in Andhra spices)
- **MYSORE BELETAUVE**200
(A subtle tempered Lentil preparation from Mysore)
- **BASALE KADALA CURRY**200
(A must eat spice special delicacy, chickpeas cooked in Chef's special gravy)
- **KORI GASSI**300
(Traditional Mangalorean chicken curry)
- **MYSORE KOLI SARU**300
(Mysore style chicken curry)
- **KOZHI VARUTHARACHA CURRY**.....300
(Home style spiced Kerala chicken curry)

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- **CHICKEN MALABAR** 300
(Succulent chicken cooked in coconut gravy)
- **MADRAS ATTU KARI KUZHAMBU** 425
(Traditional Chennai style mutton curry)
- **KARAIKUDI CHOPS MASALA** 425
(Mutton chops cooked in signature chettinad style)
- **KERALA MEEN CURRY** 425
(Fish curry in tangy gravy made of coconut with blend of spices)
- **CHEMMEEN ULARTHIYATHU** 475
(Prawns sauteed in Malabar spices)
- **CHEMMEEN CURRY** 475
(Prawns stired in hot spices & a warm blend of coconut milk is sure to put a spell on your taste buds)
- **AYALA MULAKITTATHU** 475
(Mackerel in a spicy red gravy flavoured with kokum)

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CHOOSE YOUR FAVOURITE COMBINATION

- **SPICE BASKET** 150
(Assortment of appam, Kerala paratha ,chapathi & neer dosa)
- **KERALA PARATHA** 40
(Multi layered pan fried Indian bread from Kerala)
- **APPAM** 40
(A delicious pancake prepared from fermented rice batter)
- **NEER DOSA** 40
(A thin rice pan cake)
- **CHAPATHI** 40
(Thin whole wheat bread baked on griddle)
- **KAL DOSA** 40
(Rice pan cake from Karnataka)

RICE

- **AMARAVATI MUTTON BIRYANI** 425
(Popular Andhra style mutton biryani)
- **THALASSERY CHICKEN BIRYANI** 300
(An aromatic & authentic biryani from Malabar, a must try for all biryani lovers)
- **VEGETABLE BIRYANI** 250
(Favourite biryani from Andhra)
- **COCONUT RICE** 210
(Rice tempered with fresh coconut , mustard seeds and curry leaves)
- **STEAMED RICE** 210
- **RED BOILED RICE** 210

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DESSERTS

- **ELANEER PAYASAM** 125
(Fresh tender coconut cooked with coconut water and coconut milk)
- **COCONUT PUDDING** 125
(Classic coconut based dessert)
- **BADAM HALWA.** 125
(A delicious dessert of pureed almonds, ghee, sugar & saffron)
- **ADA PRADHAMAN** 125
(Pressed rice nibbles cooked with coconut milk & jaggery)
- **GULAB JAMUN** 125
(Soft fried mawa balls soaked in sugar syrup)
- **RASMALAI** 125
(Soft cheese dumplings soaked in saffron flavoured milk)
- **CUT FRUIT PLATTER** 125
(Assortment of seasonal cut fruits)
- **CHOICE OF ICE CREAM** 125