

## Entree

- 1. Momo (LF, NF) (5pcs) .....\$8.5**  
Chicken or vegetable dumplings with ginger garlic, spring onion & coriander steamed & served with roasted tomato sauce
- 2. Samosa (LF, NF) (2pcs) .....\$7.9**  
Home-made pastry triangles stuffed with lightly spiced potatoes and green peas, served with tamarind chutney
- 3. Vegetable Pakora (LF, NF, GF) (4 pcs) .....\$7.9**  
Seasonal vegetables coated in chickpea batter, blended with ground spices & delicately fried, served with tamarind sauce
- 4. Onion Bhaji (LF, NF, GF) .....\$7.9**  
Sliced onion marinated in a spiced chickpea batter & fried until golden brown, served with tamarind sauce
- 5. Chicken Tikka (GF, NF)..(4 pcs) \$10.9 / 8 pcs .....\$18.9**  
Tender pieces of chicken fillet marinated in spiced yoghurt & cooked in the tandoor, served with mint & yoghurt sauce
- 6. Seekh Kebab (GF, NF) ..(4pcs) \$10.9 / 8pcs.....\$18.9**  
Lamb & chicken mince flavoured with herbs & spices, rolled on a skewer & cooked in the tandoor served with mint & yoghurt sauce
- 7. Almond Chicken Tikka (GF) 4pcs\$10.9 / 8pcs .....\$18.9**  
Tender juicy pieces of chicken fillet lightly marinated in a creamy yoghurt sauce with ginger, garlic & lemon juice, enriched with almond paste & served with mint & yoghurt sauce.
- 7.1 Tandoori Paneer Tikka .....\$11.9**  
Cottage cheese (Paneer)marinated in mint, yoghurt, coriander & chef's special spices cooked in tandoor.
- 8. Samosa Chaat (NF).....\$11.9**  
Home made Samosa & Topped with chickpeas, onion masala mixture, tamarind and mint sauce.
- 9. Fish Pakora (NF,GF) (4 pcs) .....\$10.9**  
Succulent pieces of fish fillet lightly marinated in traditional herbs & spices, delicately fried, served with mint & yoghurt
- 10. Mixed Entree .....\$12.9**  
Piece of samosa, vegetable pakora, chicken tikka, chicken momo and seekh kebab served with tamarind & mint sauce

## Chicken

- 11. Butter Chicken(GF) .....\$16.9**  
Succulent pieces of tandoori chicken in creamy gravy of tomatoes & delicate spices, enriched with ground nuts & butter
- 12. Mild Chicken Curry (GF, NF, LF) .....\$16.9**  
Tender pieces of chicken prepared in a tomato and onion gravy with chef special spices.
- 13. Chicken Korma (GF).....\$16.9**  
Boneless pieces of chicken fillet in a light and fragrant gravy, enriched with a creamy almond base
- 14. Mango Chicken(GF, NF) .....\$16.9**  
Boneless pieces of chicken fillet simmered in a fine and tangy mango gravy, enriched with cream

- 15. Saag Chicken (GF, NF).....\$17.9**  
Traditional chicken curry enriched with our special spinach gravy
- 16. Chicken Tikka Masala (GF, NF) .....\$17.9**  
Tender pieces of chicken tikka prepared in a tomato and onion gravy with capsicum
- 17. Chilli Chicken (LF, NF).....\$17.9**  
A spicy stir fry with marinated chicken cubes flavoured with chilli, vinegar and soy sauce tossed with fresh onion and capsicum
- 18. Chicken Vindaloo (GF, NF, LF).....\$17.9**  
Traditional chicken curry in a fiery gravy of ginger, garlic & chilli for all the spice lovers

## Lamb and Goat

- 19. Lamb Rogan Josh (GF, NF, LF) .....\$17.9**  
Boneless lamb curry cooked in a rich and intense tomato base enriched with dried kashmiri chilli and cumin
- 20. Lamb Korma (GF).....\$17.9**  
Tender lamb cubes cooked in a light and creamy almond based sauce flavoured with cardamom, ginger and fennel
- 21. Lamb Madras (GF, NF, LF).....\$17.5**  
Tender lamb pieces cooked in rich coconut cream, enriched with mustard seeds, curry leaves & blend of curry powder
- 22. Saag Lamb (GF, NF).....\$17.5**  
Traditional lamb curry enriched with our special spinach gravy
- 23. Bhoona Gosht (GF, NF, LF) .....\$17.9**  
Dry roasted marinated lamb, flavoured with black pepper, fenugreek, dried chilli, capsicum, spring onion, fresh coriander & garam masala
- 24. Lamb Vindaloo (GF, LF, NF).....\$17.9**  
Fiery hot curry of boneless pieces of lamb cooked in ginger, garlic, garam masala & ground chilli, for all the spice lovers
- 25. Goat Curry (GF, NF, LF) .....\$18.9**  
Tender pieces of goat cooked in a spiced gravy enriched with fenugreek, cardamom, coriander and bay leaves

## Beef

- 26. Beef Rogan Josh (GF, NF, LF) .....\$17.9**  
Boneless beef pieces cooked in a rich and intense tomato base enriched with dried kashmiri chilli and cumin
- 27. Beef Korma (GF) .....\$17.9**  
Tender beef cubes cooked in a light and creamy almond based sauce flavoured with cardamom, ginger and fennel
- 28. Beef Madras (GF, NF, LF).....\$17.9**  
Tender beef pieces cooked in rich coconut cream, enriched with mustard seeds, curry leaves & special blend of curry powder
- 28.1 Beef Vindaloo (GF, LF, NF).....\$17.9**  
Fiery hot curry of boneless pieces of beef cooked in ginger, garlic, garam masala & ground chilli, for all the spice lovers

## Seafood

- 29. Goan Fish Curry (GF,LF,NF) .....\$19.9**  
Aromatic barramundi curry flavoured with onion, tomatoes and coconut milk
- 30. Prawn Malabari Curry (GF,LF,NF) .....\$20.9**  
Rich prawn curry with onion and tomatoes infused with the flavours of green chilli, ginger, garlic, capsicum, garam masala and coconut milk
- 31. Prawn Masala (GF, LF, NF).....\$20.9**  
Rich prawn curry in a spiced tomato & onion gravy with capsicums
- 32. Chilli Prawns (LF, NF) .....\$20.9**  
Prawns pan fried with seasonal vegetables, flavored with soy sauce lemon juice & hint of chilli

## Vegetarian

- 33. Mixed Vegetable Curry (GF, LF, NF) .....\$14.9**  
Mixed vegetable curry of cauliflower, potatoes, green beans, flavoured with cumin seeds and fresh coriander
- 34. Navrattan Korma (GF) .....\$15.5**  
Seasonal vegetables tossed in a spiced butter and finished in a creamy almond nut based mild sauce
- 35. Daal Makhani (GF, NF) .....\$14.9**  
Black lentils and kidney beans flavoured with cumin and garlic, slowly cooked overnight on a slow fired tandoor into a thick rich consistency
- 36. Daal Tadka (GF, LF, NF).....\$14.9**  
White and yellow lentils spiced with turmeric, cumin & coriander cooked in a rich gravy
- 37. Aloo Channa Masala (GF, LF, NF).....\$14.9**  
Chickpeas and potatoes in a black cardamom and ginger spice infusion, finished in a tomato based masala sauce
- 38. Palak Paneer (GF, NF).....\$15.9**  
Cubes of home-made cottage cheese in our special spinach and onion gravy with whole spices
- 39. Kadai Paneer (GF, NF).....\$15.9**  
Cubes of cottage cheese tossed with onions, capsicum and tomatoes in a tangy masala gravy
- 40. Paneer Butter Masala (GF, NF).....\$15.9**  
Cubes of cottage cheese in a rich tomato base flavoured with subtle spices, creamy almond and yoghurt
- 41. Malai Kofta (GF). .....\$15.9**  
Cottage cheese and potato dumpling filled with dried fruits in a creamy sauce with chef special spices
- 42. Mushroom Masala (GF, NF).....\$15.5**  
Mushrooms and fresh peas cooked in a tomato based sauce with a dash of cream
- 43. Eggplant Masala (GF, LF, NF)... .....\$14.9**  
A unique blend of eggplant and potatoes in a tomato based sauce with ground spices

## Biryani

(Nut free and lactose free option available)

- 44. Chicken / Lamb Biryani (GF).....\$18.9**  
Your choice of meat spiced with mint & cumin, slowly cooked with basmati rice enriched with saffron, onion, coriander & tomatoes, served with a side of cucumber raita
- 44.1 Chicken Tikka Biryani (GF).....\$18.9**  
Chicken tikka cooked with mint and cumin and add rice enriched with saffron onion coriander and tomatoes served with cucumber raita.
- 45. Prawn Biryani (GF).....\$18.9**  
Prawns cooked in our chef special recipe with basmati rice enriched with saffron, onion, coriander and ground spices, served with a side of cucumber raita
- 46. Vegetarian Biryani(GF).....\$17.9**  
Mixed vegetables cooked in basmati rice enriched with saffron, onion, coriander & ground spices, served with a side of cucumber raita

## Accompaniments

- 47. Steamed Rice (GF, LF, NF).....\$3.5**  
Plain steamed basmati rice
- 48. Saffron Rice (GF, LF, NF).....\$3.9**  
Basmati rice cooked with aromatic spices and saffron
- 49. Fresh Garden Salad (GF, LF, NF).....\$5.9**  
Fresh tomatoes, cucumber, capsicum, onion and lettuce tossed in a special vinaigrette
- 50. Cucumber raita (GF, NF).....\$4.9**  
Grated cucumber mixed in yoghurt, roasted cumin & pepper
- 51. Chutney (Each).....\$2.9**  
Sweet mango / Tamarind / Mint / Sweet chilli
- 52. Pickle ( Mixed ).....\$2.9**
- 53. Pappdams (GF) 4 pcs Crispy lentil wafers.....\$3.9**

## Breads

- 54. Plain Naan.....\$2.9**  
Leavened bread baked in the tandoor
- 55. Butter Naan.....\$3.5**  
Leavened bread baked in the tandoor with butter
- 56. Garlic Naan.....\$3.9**  
Leavened garlic bread baked in the tandoor
- 57. Tandoori Roti.....\$3.0**  
Whole-wheat bread baked in the tandoor
- 58. Cheese Naan.....\$4.0**  
Leavened bread stuffed with cheese & baked in the tandoor
- 59. Chilli Cheese Naan.....\$4.5**  
Leavened bread stuffed with cheese & fresh chilli, baked in the tandoor

- 60 Garlic Cheese Naan.....\$4.5**  
Leavened bread stuffed with cheese baked in the tandoor and topped with garlic
- 61. Kulcha Naan.....\$4.5**  
Leavened bread stuffed with lightly spiced potatoes mix and baked in the tandoor
- 62. Kashmiri Naan.....\$4.5**  
Leavened bread baked in the tandoor, stuffed with dried fruits & nuts
- 63. Keema Naan.....\$4.5**  
Leavened bread stuffed with lean lamb mince & baked in the tandoor

## Desserts and Drinks

- 64. Gulab Jamun (NF) 3 pcs.....\$6.9**  
Traditional dumplings prepared from milk powder and flavoured with cardamom and rose water syrup
- 65. Rasmalai (3 pcs).....\$6.9**  
Dumplings made from cottage cheese soaked in sweetened, thickened milk & delicately flavoured with cardamom,
- 66. Mango Lassi.....\$4.0**
- 67. Soft Drinks Can (375ml).....\$3.5**

GF=Gluten Free, LF=Lactose Free, NF=Nut Free

## Opening Hours

### Dinner

Sun - Thur 5:00pm - 9:30pm  
Fri - Sat 5:00pm - 10:00pm

## Book Your Order Online

 [www.kingdomofspices.com.au](http://www.kingdomofspices.com.au)



Shop 1/418 Payneham Rd,  
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# Kingdom of Spices

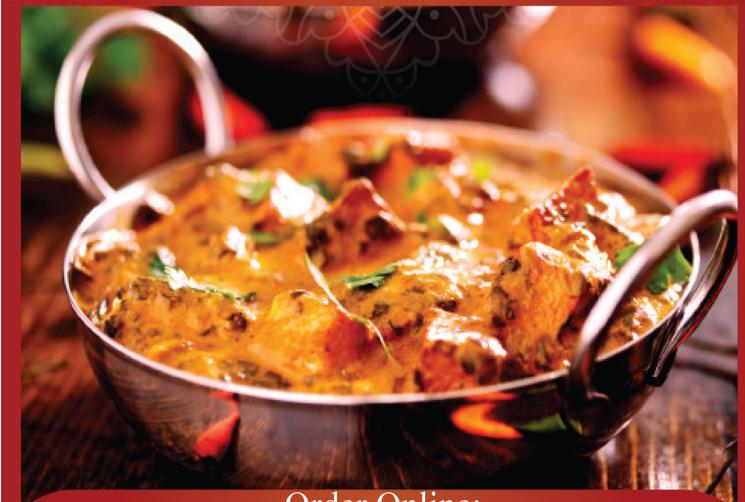
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## Menu

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