

# Royal Spice

*Fine Indian Cuisine*

*A celebration called India...*

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# STARTERS

 <b>Veg Samosa</b>	Flaky Pastry Stuffed with potatoes, peas, herbs & spices	\$4.99
 <b>Veg Pakora (G/F)</b>	Cauliflower, potato, onions, spinach, carrots deep fried in chickpea flour batter	\$4.99
 <b>Onion Bhajia (G/F)</b>	Deep Fried Onion Slices marinated with Chickpea batter	\$4.99
 <b>Samosa Chat</b>	Flattened Samosa, topped with chickpeas, yogurt, minced onions-tomatoes & chutney	\$5.49
 <b>Aloo Tikki Chaat (G/F)</b>	Crispy potato patties served with chickpea masala	\$5.49
 <b>Dahi Bhalla Papdi</b>	Crispy Puries & lentil dumplings topped with potatoes, boiled chickpeas, chutney & yogurt	\$5.49
 <b>Papdi Chaat</b>	Crispy puries topped with potato, chickpea, chutney & yogurt	\$4.99
 <b>Gobhi Garlic (G/F)</b>	Crispy fried cauliflower tossed with garlic	\$5.99
 <b>Paneer Pakora (G/F)</b>	Batter fried cottage cheese served with mint sauce	\$7.99
 <b>Chicken Pakora (G/F)</b>	Batter fried boneless chicken served with mint sauce	\$7.99
 <b>Chicken Wings (G/F)</b>	Overnight marinated chicken wings finished in clay oven or sauté with spices, served with mint and yogurt chutney	\$7.99
 <b>Fish Pakora (G/F)</b>	Batter fried Fish served with mint sauce	\$8.49
 <b>Keema Samosa</b>	Flaky pastry stuffed with Lamb Keema, peas, herbs & spices	\$5.99
 <b>Calamari Pakora (G/F)</b>	Crispy fried calamari served with mint sauce	\$7.99
 <b>Curried Mussels (G/F)</b>	Mussels simmered in onion sauce served with a Garlic Naan	\$9.99

## FROM THE TANDOOR

(served with mint and yogurt chutney)

 <b>Tandoori Paneer</b>	Cottage Cheese pieces barbequed on skewers in a traditional Indian Clay oven	\$14.99
 <b>Tandoori Veg</b>	Broccoli, cauliflower, bell pepper & potato barbequed on skewers in clay oven	\$14.99
 <b>Fish Tikka</b>	Marinated fish finished in clay oven	\$15.99
 <b>Chicken Tikka</b>	Marinated boneless pieces of chicken with yogurt ginger & spices	\$14.99
 <b>Chicken Malai Tikka</b>	Chicken marinated in cream cheese, ginger, garlic & exotic spices	\$15.99
 <b>Tandoori Chicken</b>	Chicken barbequed on skewers in Tandoor	\$15.99
 <b>Lamb Kebab</b>	Lamb meat marinated with yogurt, ginger- garlic paste & spices skewered in Tandoor	\$15.99
 <b>Seekh Kebab</b>	Minced Lamb Infused with Ginger, Chilies, Coriander, Cumin Skewered in Tandoor	\$15.99
 <b>Tandoori Prawns</b>	Prawns barbequed on skewers in Tandoor	\$17.99

-  **Tandoori Platter** \$20.99  
Make your own platter with a blend of any of above four tandoori entrees'
-  **Lamb Chops** \$21.99  
Marinated Lamb Chops with yogurt, ginger- garlic paste & spices skewered in Tandoor

## SOUPS

(Gluten Free)

-  **Dal Soup** \$3.99  
Lentil based soup
-  **Tomato Soup** \$4.99  
Tomato based soup stock flavored with spices, cumin & fresh cilantro
-  **Vegetable Soup** \$4.99  
Mélange of vegetables flavored with coconut milk
-  **Mulligatawny Soup** \$5.99  
Lentil & Chicken based soup with fresh herbs & spices

## CURRIES

(Entrée is served with portion of Rice or Plain Naan)

### VEGETARIAN (Gluten Free)

-  **Dal Makhani** \$11.99  
Black lentil simmered overnight on slow charcoal fire finished with cream & butter
-  **Dal Tadka** \$11.99  
Yellow lentil tempered cumin seeds & chillies
-  **Kadhi Pakora** \$11.99  
A combination of dumpling in gram flour curry
-  **Chana Masala** \$12.99  
A favourite dish from North India has chickpeas cooked with herbs & spices
-  **Malai Kofta** \$14.99  
Soft cottage cheese dumplings simmered in aromatic cashew nut gravy
-  **Palak Kofta** \$14.99  
Spinach & vegetable dumplings served in creamy spinach sauce
-  **Mix Vegetable** \$13.99  
Mélange of vegetables cooked with Indian spices & herbs
-  **Vegetable Vindaloo** \$13.99  
Mélange of vegetables cooked with tangy tamarind based ginger & spice blend
-  **Eggplant Bharta** (Seasoned Roasted Eggplant) \$14.99  
Mashed Eggplant cooked with peas, onion & tomato
-  **Bhindi Masala** \$13.99  
Ladyfinger cooked with onions, Indian spices & herbs
-  **Shahi Paneer** \$13.99  
Cottage cheese cubes cooked in cashew based curry with added dry fruits, saffron
-  **Navratan Korma** \$13.99  
Mix Vegetable and paneer in cashew based gravy
-  **Aloo Gobhi** \$13.99  
Fresh cauliflower & potatoes cooked with onion & tomatoes
-  **Aloo Mutter** \$12.99  
Peas & potatoes in spiced creamy tomato based sauce
-  **Paneer Tikka Masala** \$13.99  
Marinated cottage cheese cubes grilled and cooked in rich tomato based gravy
-  **Paneer Makhni** \$13.99  
Cottage cheese cubes in rich tomato based gravy
-  **Paneer Saag** \$14.99  
Cottage cheese cooked with pureed spinach & spices

 <b>Paneer Handi</b> Cottage cheese in dry brown gravy base of onion with bell pepper & rich in spices	\$13.99
 <b>Chilli Paneer</b> Marinated cottage cheese deep fried, cooked with red chillies, onions, capsicum	\$14.49
 <b>Mutter Paneer</b> Cottage cheese & peas in tomato based gravy finished with cream	\$13.99
 <b>Kadhai Paneer</b> Cottage cheese in a thick gravy made with cream, tomatoes and spices	\$14.99

## NON-VEGETARIAN (Gluten Free)

 <b>Butter Chicken</b> Clay oven cooked chicken, in authentic rich tomato based gravy	\$15.99
 <b>Chilli Chicken</b> Fried chicken is cooked in the combination of Indian vegetables and Chinese flavour	\$14.99
 <b>Chicken Lababdar</b> Chicken in onion tomato and cream gravy	\$16.49
 <b>Lamb Roganjosh</b> Tender lamb simmered with onion tomatoes ginger garlic yogurt & spices	\$17.99
 <b>Goat Curry</b> Goat meat cooked in traditional Indian style tangy curry	\$15.99
 <b>Chicken Curry (w' bone)</b> chicken stewed in an onion and tomato-based sauce, flavored with spices	\$14.99

## Match your taste with Poultry/ Meat/ Seafood

 <b>Cashew Curry</b> Rich cashew paste blend with spices		
 <b>Coconut Curry</b> Roasted coconut gravy	<b>Chicken</b>	\$14.99
 <b>Vindaloo Curry</b> A spicy delight cooked in tamarind, ginger and spices		
 <b>Handi</b> Dry brown gravy base of onion enriched with bell pepper	<b>Fish</b>	\$14.99
 <b>Spinach Curry</b> Pureed fresh spinach flavored with herbs & spices		
 <b>Tikka Masala</b> Creamy tikka sauce base of tomatoes	<b>Beef</b>	\$14.99
 <b>Mango Curry</b> A tangy Mango puree infused with onion gravy	<b>Lamb</b>	\$15.99
 <b>Pomegranate Curry</b> A tangy puree infused with dried Afghani pomegranate seeds		
 <b>Kashmiri Curry</b> Onion-tomato gravy with mild spicy, creamy, rich in dry fruits & cherries	<b>Prawns</b>	\$15.99
 <b>Pasanda Curry</b> Curry sauce made with cream, coconut milk, almonds and mint		
 <b>Kadhai Curry</b> Thick gravy made with cream, tomatoes and spices		

## RICE DISHES

 <b>Steamed Rice</b>	\$2.99
 <b>Pulao Rice</b> Sautéed vegetable, cumin & peas tossed with rice	\$4.99
 <b>Coconut Rice</b> Rice cooked with coconut milk	\$3.99

## **BIRYANI** (Gluten Free)

(Unique blend of coarsely ground spice layered with scented rice accompanied with mixed Raita)

 <b>Vegetable</b>	\$14.99
 <b>Chicken</b>	\$15.99
 <b>Lamb</b>	\$17.99
 <b>Beef</b>	\$15.99
 <b>Prawn</b>	\$17.99
 <b>Goat (W' Bone)</b>	\$17.99

## **BREADS**

 <b>Plain Naan</b> Soft unleavened bread baked in clay oven	\$2.49
 <b>Butter Naan</b> Layered bread with butter	\$3.99
 <b>Garlic Naan</b> Studded with fresh garlic & basil	\$3.49
 <b>Rosemary Naan</b> Naan studded with rosemary	\$3.99
 <b>Onion Naan</b> With onion & light spices	\$3.99
 <b>Peshwari Naan</b> Stuffed with pistachio, coconut, clarified butter & sugar	\$4.49
 <b>Kashmiri Naan</b> Stuffed with cashew, raisin & cherry	\$4.49
 <b>Palak Paneer Naan</b> Stuffed with spinach & cottage cheese with spices	\$3.99
 <b>Chicken Naan</b> Stuffed with chicken & onion with light spices	\$3.99
 <b>Keema Naan</b> Stuffed with minced lamb & spices	\$3.99
 <b>Plain/Mint/Lachha Paratha</b> Whole wheat bread baked in clay oven	\$2.49
 <b>Tawa/Tandoori Roti</b> Whole wheat bread baked in clay oven	\$1.99
 <b>Stuffed Paratha</b> (Potato, Cauliflower, Onion) Whole wheat bread baked on griddle with any of above stuffing	\$4.49
 <b>Parantha Chur Chur</b> (Potato, Cauliflower, Onion) Crushed whole wheat buttered bread stuffed with any of above	\$4.49

## **RAITA**

 <b>Plain Yogurt</b> Homemade curd	\$2.99
 <b>Mix Raita</b> Yogurt mixed with finely coarse vegetables	\$3.99
 <b>Boondi Raita</b> Yogurt mixed with tiny fried gram flour balls	\$3.99
 <b>Pineapple Raita</b> Yogurt mixed with pineapple	\$3.99

# SALADS

 <b>Lachha Onion Salad</b>	\$2.99
Onion rings marinated with lemon juice & seasoning	
 <b>Garden Green Salad</b>	\$5.49
Fresh greens served on a bed of lettuce	
 <b>Kachumber Salad</b>	\$5.49
Diced cucumber, bell peppers, onion, tomato, carrot with vinaigrette dressing	
 <b>Tandoori Caesar Salad</b>	\$7.99
Crunchy lettuce tossed with dressing topped with chicken	

# DESSERTS

 <b>Gulab Jamun</b>	\$4.49
Deep fried cottage cheese balls dipped in sweet syrup	
 <b>Sponge Rasgulla</b>	\$4.49
Dumplings of Cottage cheese cooked in light sugar syrup	
 <b>Rasmalai (G/F)</b>	\$4.49
Cheese dumplings, steeped in a concoction of reduced milk	
 <b>Rice Pudding (G/F)</b>	\$4.49
Indian sweet made with rice & milk flavored with cardamom	
 <b>Mango Cheese Cake</b>	\$4.49
A light & soft textured mango flavored cheese cake	
 <b>Gajar Ka Halwa (G/F)</b>	\$4.49
Shredded sweet Carrots simmered with milk	
 <b>Choice of Ice cream</b>	\$3.99
Cardamom, Mango, Rose, Coconut	

# HIGHLIGHTS

 <b>Choley Bhatura (Plain)</b>	\$13.99
Crispy puffed bhatura along with chickpea curry	
 <b>Choley Bhature (Stuffed)</b>	\$15.99
Crispy puffed bhatura stuffed with paneer served with chickpea curry	
 <b>Aloo Poori</b>	\$13.99
Puffed whole wheat bread(3pcs) served with potato gravy	
 <b>Extra Bhatura/Choley/Aloo/Poori</b>	\$5.99

# SIDE ORDERS

 <b>Pickle</b>	\$1.99
 <b>Mango Chutney</b>	\$1.99
 <b>Papadum (G/F)</b>	\$1.99
Crispy lentil flour wafers	
 <b>Mint/Tamarind Chutney</b>	\$1.49

# KIDS SELECTION

 <b>Masala Fries</b>	\$3.99
 <b>Chicken strips</b>	\$6.99
 <b>Butter Chicken Poutine</b>	\$6.99
 <b>Pasta with Butter sauce</b>	\$9.99

Please do inform your server if you are allergic to any ingredient.

Ask for Gluten Free & Vegan Options (G/F indicates Gluten free)

We do caterings for all occasions, please contact our Front Desk Manager for details.