



# SOUTHERN SPICE INDIAN RESTAURANT

## Lunch Menu

**Address:** Baytown Plaza

**Phone:** (345) 949 5550

**Cuisine:** Indian

*Dine in customers enjoy, with all entrees, a free soda or juice or a Cayman beer (Caybrew, Cay Light, White Tip, Ironshore Bock).*

**Delivery times:** Mon-Sat 11.30am-2.30pm and 5.30pm-10pm

### APPETIZERS

<b>Samosa (2 piece)</b>	<b>CI\$3.95</b>
Seasoned potatoes and peas in pastry wrap, deep fried	
<b>Lamb Samosa (2 piece)</b>	<b>CI\$4.95</b>
<b>Paneer or Chicken Tikka</b>	<b>CI\$5.95</b>
Indian cheese or chicken marinated in aromatic spices and yogurt, roasted in clay oven	
<b>Pakorras</b>	<b>CI\$5.95</b>
Chicken seasoned with tandoor spices and batter fried	
<b>Batter Fried Fish</b>	<b>CI\$6.95</b>
Fillet of Grouper with hot garlic sauce	
<b>Hummus</b>	<b>CI\$4.95</b>
Made with chick peas, Tahini, garlic, lemon, served with naan bread	

### BIRYANI

<b>Vegetable Biryani</b>	<b>CI\$10.95</b>
Vegetables and rice with a signature blend of aromatic spices	
<b>Chicken Biryani</b>	<b>CI\$10.95</b>
Chicken and rice with a signature blend of aromatic spices	
<b>Lamb Biryani</b>	<b>CI\$11.95</b>
Lamb and rice with a signature blend of aromatic spices	

**Shrimp Biryani****CI\$12.95**

Shrimp and rice with a signature blend of aromatic spices

## LAMB DISHES

**Lamb Rogan Josh****CI\$11.95**

Classic Kashmir "Red Lamb" Gets its name from the unique Kashmir dried red chilis used to prepare it

**Madras Lamb Curry****CI\$11.95**

Lamb simmered in onion, tomato and rich coconut gravy

**Lamb Korma****CI\$11.95**

Cooked in mild creamy sauce

**Lamb Jalfraise****CI\$11.95**

Cooked to perfection with bell peppers that gives a distinct flavor to the dish

**Saag Lamb****CI\$11.95**

Delicious North Indian dish. Thanks to the spinach, very healthy too

**Lamb Pepper Fry****CI\$11.95**

Lamb tossed iwth onion, tomato, black pepper and curry leaves

## SANDWICHES

**Paneer Tikka Sandwich****CI\$8.95**

Indian cheese cubes cooked in a tandoor marinade, served with mint chutney

**Chicken Tikka Sandwich****CI\$8.95**

Chicken cubes cooked in a tandoor marinade, with mint chutney

**Lamb Sandwich****CI\$8.95**

Minced lamb fold in tomato, onion and cucumber raita

**Beef Sandwich****CI\$8.95**

Ancho chili crusted, shaved beef, with chipolte BBQ sauce

## SEAFOOD

**Tandoori Prawn Butter Masala****CI\$12.95**

Prawn cooked with tandoori marinate and finished with tomato butter cream sauce

<b>Shrimp Jalfraisse</b>	<b>CI\$12.95</b>
Cooked to perfection with bell peppers which gives distinct flavor to dish	
<b>Shrimp Shai Korma</b>	<b>CI\$12.95</b>
Shrimp with cashew and almond Mogal gravy	
<b>Madras Shrimp Curry</b>	<b>CI\$12.95</b>
Cooked in traditional South Indian style	
<b>Grouper or Shrimp Moilee</b>	<b>CI\$12.95</b>
Cooked in Saffron coconut lime sauce	
<b>Fish Vepudu</b>	<b>CI\$12.95</b>
Crispy fried fish in special South Indian gravy	

## CHICKEN

<b>Butter Chicken</b>	<b>CI\$10.95</b>
Who hasn't heard of Butter Chicken! An iconic Indian dish know as Chicken Makhani	
<b>Chicken Tikka Masala</b>	<b>CI\$10.95</b>
Tikka means "pieces, chunks or bits". Pre-marinated chicken is grilled and added to a thick, creamy gravy	
<b>Chicken Vindaloo</b>	<b>CI\$10.95</b>
Tangy and spicy, this curry is almost a staple food in Goa	
<b>Madras Chicken Curry</b>	<b>CI\$10.95</b>
Chicken simmered in onion, tomato and rich coconut gravy, with traditional South Indian spices	
<b>Chicken Jalfraisse</b>	<b>CI\$10.95</b>
Cooked to perfection with bell peppers which gives a distinct flavor to the dish	
<b>Kozhi Varutha Curry</b>	<b>CI\$10.95</b>
Chicken with broiled South Indian spices	
<b>Saag Chicken</b>	<b>CI\$10.95</b>
Delicious North Indian dish. thanks to the spinach, very healthy too	
<b>Chicken Pepper Fry</b>	<b>CI\$10.95</b>
Chciken tossed with onion, tomato, black pepper and curry leaves	
<b>Chicken Korma</b>	<b>CI\$10.95</b>
Chicken in a mild creamy sauce and spices	

<b>Chicken Shai Korma</b>	<b>CI\$10.95</b>
Chicken with cashew and almond Mogal gravy	
<b>Kadai Chicken</b>	<b>CI\$10.95</b>
Chicken with onion, peppers, tomato and Kadai Masala	

## ACCOMPANIMENTS

<b>Steamed rice of Saffron rice</b>	<b>CI\$3.5</b>
<b>Tadka Dhal</b>	<b>CI\$7.95</b>
The most popular dhal dish in India!	
<b>Raitha</b>	<b>CI\$2.5</b>

## VEGETARIAN

<b>Paneer Butter Masala</b>	<b>CI\$10.95</b>
Paneer in creamy butter tomato sauce	
<b>Mutter Paneer</b>	<b>CI\$10.95</b>
North Indian dish with peas and cottage cheese, It's an all time favorite	
<b>Malai Kofta</b>	<b>CI\$10.95</b>
This vegetarian alternative to meatballs is prepared with potatoes and cottage cheese (paneer), deep fried and served with thick, rich yellow cashew gravy	
<b>Saag Paneer</b>	<b>CI\$10.95</b>
Delicious North Indian dish. Thanks to the spinach, very healthy too	
<b>Chick Peas Masala</b>	<b>CI\$10.95</b>
Chick peas cooked in a zesty onion tomato masala	
<b>Dingri Dolma</b>	<b>CI\$10.95</b>
Paneer with mushroom in onion, tomato, cashew gravy	
<b>Poori and Potato Masala</b>	<b>CI\$8.95</b>
Fried Whole Wheat Bread, Indian famous dish	
<b>Chappati</b>	<b>CI\$8.95</b>
Served with vegetable korma	

## HOME MADE DESSERTS

<b>Sticky Toffee Pudding</b>	<b>CI\$5.95</b>
Served with caramel cream sauce and vanilla ice cream	
<b>Gulab Jamun</b>	<b>CI\$4.95</b>
served with vanilla ice cream	
<b>Bailey's Cheesecake</b>	<b>CI\$5.95</b>
served with espresso chocolate sauce	
<b>Kulfi</b>	<b>CI\$4.95</b>
served with a fruit sauce	
<b>White &amp; Dark Chocolate Bread Pudding</b>	<b>CI\$5.95</b>
served with vanilla ice cream	
<b>Vanilla Ice Cream</b>	<b>CI\$3.95</b>

Last updated: Thu 19 Nov, 2020