

Spicy India

ADD SPICE TO LIFE

Gather with your family and enjoy the meal Indian Cuisine is a combination of subtle tastes. Flavors are as varied as the climate of india and as exotic as the people of india. Fragrant spices, pungent and warm spices, from the four corners of the country, are delicately blended in meticulous proportions to create the dishes we present to you. Our presentations - as we prefer to call our dishes - are rooted in the soil of southern india and are prepared in our restaurent exactly as in our own homes.



Reddy

Welcomes you at
243 W Stamford St,
Abilene - Texas 79601
325 - 215 - 4770

www.spicyindia.us



appetizers



VEG

Samosa Crispy Turnovers filled with potatoes, Peas and vegetables	\$ 4.99
Cut Mirchi Batter fried green peppers cut in to small pieces	\$ 6.99
Onion or Spinach Pakora Batter fried sliced onions or spinach mixed with basin flour & spices	\$ 6.99
Paneer Pakora Batter fried sliced paneer mixed with basin flour & spices	\$ 9.99
Veg Manchuria Batter fried mix-veg tossed with onions, bell peppers and special manchurian sauce	\$ 9.99
Gobi Manchurian Batter fried cauliflower tossed with onions bell peppers and special manchurian sauce	\$ 9.99
Baby Corn Manchurian Cut baby corn batter fried and tossed with chilli sauce	\$ 9.99
Chilli Paneer Cubes of Indian cottage cheese tossed with 65 sauce	\$ 10.99
Samosa Chat	\$ 7.99
Papidi Chat	\$ 7.99
Bhel Pooi	\$ 7.99

NON VEG

Chicken Lollipop Chicken wings marinated in a spicy tangy sauce	\$ 11.99
Chicken 555 Boneless chicken strips fried and tossed with spicy sauce	\$ 11.99
Chicken 65 Boneless chicken batter fried and tossed with 65 sauce	\$ 11.99
Spicy India Chicken Fry Bone-in Chicken tossed in a special masala	\$ 11.99
Chilli Chicken Boneless chicken batter fired and tossed in a traditional chilli sauce	\$ 11.99
Chicken Pakora Batter fried sliced chicken mixed with basin flour & spices	\$ 11.99
Apollo Fish Batter fried fish shrimp tossed with a special sauce	\$ 12.99
Chilli Shrimp Batter fried shrimp tossed with a special sauce	\$ 12.99
Shrimp 65 Batter fried shrimp tossed with a special sauce	\$ 12.99
Goat Pepper Fry Tender Goat pan fried with onion, fresh ground black pepper and spices	\$ 11.99

biryani

(Served with Raitha or Salan)

Basmati Rice and meat marinated in herbs and spices.
Cooked in Dum style



Vegetable Dum Biryani	\$ 12.99
Spicy Indian Chicken Dum Biryani	\$ 14.99
Spicy India Boneless Chicken Biryani	\$ 14.99
Goat Dum Biryani	\$ 17.99
Lamb Biryani	\$ 17.99
Shrimp Dum Biryani	\$ 15.99
Fish Biryani	\$ 15.99
Egg Dum Biryani	\$ 11.99



kebabs

(Served with Plain Nann)



Paneer Tikka	\$ 14.99
Chicken Tikka	\$ 15.99
Hariyali Kebab	\$ 16.99
Malai Kebab	\$ 16.99
Chicken Tandoori	\$ 15.99
Kebab Platter	\$ 16.99
Sheek Kabab	\$ 13.99



एन्ट्रीज़

(Served with Basmati Rice)

VEG. CURRIES

Mirchi Ka Salan \$ 10.99

Chillies and Peanuts cooked with dry coconut, cumin seeds and bay leaf

Mushroom Mutter Masala \$ 13.99

Mushroom and green peas cooked in a butter sauce

Kadia Vegetable \$ 13.99

Vegetable, Onion and peppers cooked in onion sauce

Malai Kofta \$ 13.99

Golden brown cheese ball cooked in creamy sauce

Vegetable Korma \$ 13.99

Vegetable and Indian cottage cheese cooked in a rich mild sauce with nuts and cream

Vegetable Chettinad \$ 13.99

Vegetable cooked in a spicy chettinad sauce in a south

Indian style \$ 12.99

Dal-Tadka / Tomato / Spinach cooked yellow lentils tempered with oil and ghee along with fresh spices

Gongura Dal \$ 12.99

Cooked Gongura and yellow lentils tempered with oil and ghee along with fresh spices and tomatoes

Gutti Vankaya (Egg Plant) \$ 12.99

Indian Eggplant curry (Andhra Style)

Paneer Tikka Masala \$ 13.99

Fried cottage cheese, bell peppers and onion cubes cooked with butter creamy sauce

Palak Paneer \$ 13.99

Cottage cheese cooked with blended Indian spices and spinach sauce

Mutter Paneer \$ 14.99

Fried cottage cheese and green peas cooked in a creamy butter sauce

Paneer Butter Masala \$ 14.99

Fried cottage cheese cooked in a creamy butter sauce

Aloo Gobi Curry or Dry \$ 12.99

Potato and Gobi cooked with traditional spices

Okra Masala or Fry \$ 12.99

Fresh Okra cooked south Indian style with a hint of tamarind or fried and tossed peanuts and coconut

NON - VEG. CURRIES

Chicken Saag \$ 13.99

Chicken cooked in a fresh spinach sauce

Chicken Kadai \$ 13.99

Onion sauce made with special Indian spices, onions and bell peppers

Chicken Tikka Masala \$ 14.99

Chicken Tikka cooked in a creamy sauce

Spicy Indian Chicken Curry \$ 14.99

Chicken cooked with traditional Andhra spicy sauce

Chicken Chettinad \$ 14.99

Chicken cooked in spicy chettinad sauce

Butter Chicken \$ 14.99

Boneless tandoori chicken cooked in creamy butter sauce

Gongura Chicken Curry \$ 14.99

Chicken cooked with traditional Andhra spicy sauce and sour greens

Methi Chicken Curry \$ 14.99

Chicken cooked with methi leaves traditional andhra spicy sauce and sour greens

Chicken Korma \$ 14.99

Chicken and Indian cottage cheese cooked in a rich mild sauce with nuts and cream

Chicken Vindaloo \$ 14.99

Curry made with chicken and potatoes, flavored with a touch of vinegar and garlic

Spicy Indian Goat Curry \$ 16.99

Spiced Indian curry with tender pieces of goat

Goat Rogan Gosh \$ 16.99

Goat cooked to a kashimiri tradition with chilli powder and ginger powder

Gongura Mutton \$ 16.99

Goat cooked with traditional Andhra spicy sauce and sour greens

Lamb Vindaloo \$ 16.99

Curry made with Lamb and potatoes, flavored with a touch of vinegar and garlic

Lamb Curry / Rogan Gosh \$ 16.99

Spiced Indian curry with tender pieces of Lamb

Spicy Indian Fish Curry \$ 15.99

Fish cooked in a coconut and tamarind paste

Shrimp Masala \$ 15.99

Spiced shrimp cooked in south Indian style

Malabar Fish / Shrimp Curry \$ 15.99

Fish / Shrimp cooked in a coconut sauce garnished with curry leaves





इन्डिअन फ्रीड राइस

(Served with Hot Sauce)

फ्रीड राइस



Vegetable Fried Rice	\$ 12.99
Egg Fried Rice	\$ 11.99
Chicken Fried Rice	\$ 13.99



नूडल्स

Vegetable Noodles	\$ 12.99
Egg Noodles	\$ 11.99
Chicken Noodles	\$ 13.99

इन्डिअन फ्रीड राइस



Curd Rice	\$ 7.99
Tamarind Rice	\$ 7.99
Lemon Rice	\$ 7.99



ब्रेड

Plain Nann	\$ 1.99
Butter Nann	\$ 2.99
Chilli Nann	\$ 2.99
Garlic Nann	\$ 2.99
Tandoori Nann	\$ 2.99
Onion Kulcha	\$ 2.99
Chapathi	\$ 1.99

बेवेंज



Mango Lassi	\$ 2.99
Salt or Sweet Lassi	\$ 2.99
Coke / Diet Coke / Dr.Pepper	\$ 1.99
Sprite / Fanta / Root Beer	\$ 1.99
Chai Tea	\$ 2.99
Coffee	\$ 2.99
Sweet / Unsweet Tea	\$ 1.99
Lemonade	\$ 1.99

डेसर्ट्स



Gajar (Carrot) Halwa	\$ 6.99
Gulab Jamun	\$ 6.99
Rasmalai	\$ 6.99
Ice Cream (2 Scoops)	\$ 5.99



SPICY INDIA SPECIAL COCKTAILS



सव्या रसा लोज़ोठ

\$ 9.99

As interesting as the name is, so is the taste. This drink encompasses the flavours of the south, courtesy curry leaves. Prepared by mixing Bacardi white rum, mint and lime, curry leaves are then added with soda and sprite. The end result is a one-of-a-kind cocktail. Savva Rassa in Pune credits itself with the birth of this unusual drink.



इपुगारकाने लोज़ोठ

\$ 9.99



This healthy concoction has great benefits and is the perfect way to cool off in the summer. It is made by mixing good old ganne ka juice with vodka. You could add some chaat masala and cumin powder for a greater depth of flavor as well. Top it off with strips of sugarcane soaked in vodka and mint leaves to lend you palate a refreshing taste. Don't forget to chew on the sugarcane sticks once you are done sipping this great cocktail.

गुआवा लारु

\$ 9.99

If you love 'Peru' then you are in luck because this spiked guava juice is the perfect cooler. Add a dash of vodka to guava juice, a slice of lemon and tobasco. Blend the ingredients together and pour the mixture into a chilled glass rimmed with chilli powder. The spicy red chilli powder and the cloying sweetness of the guava juice toned down by vodka is sure to elevate the flavour of this elegant cocktail. So go ahead and sip along!



वदोका ज़ोज़ेरा

\$ 9.99



This is another popular drink that is found in Indian house holds. This drink not only aids digestion but also drives dehydration away. Prepare jaljeera and add 30ml vodka in each glass of the drink. If you want to take your celebration a notch higher, you could even add 60ml vodka to it. A hit among friends.



इशरबी लान्द्रुत बिइइ

\$ 9.99

This one is straight from the Punjab hinterland. The sharabi mango lassi is a great break from your regular lassi. Add a little drama to this drink by making your own mango lassi intoxicated with Malibu and Bailey's Irish cream! To make your own mango-flavored lassi at home, use equal parts of mango pulp, curd and sugar and mix using a blender. Add 45ml Malibu and 25ml Bailey's Irish cream to the mango lassi. Transfer the contents into a glass and garnish with mango slice and mint.



कुटकुलुबेर ठठुठु

\$ 9.99



If you do not like your cocktails too sweet, then the cucumber cooler is the perfect drink for you. Just the right amount of sweetness, this drink is prepared by adding mint leaves to gin. In tall glasses filled with ice, combine the gin, cucumber soda and cucumber slices. Squeeze a wedge of lime into each glass and stir. This will be the perfect summer cooler and big on taste. We bet you're gonna love it.

तलरानुदे लठुठुठु

\$ 9.99

Give your good old mojito a makeover by adding tamarind paste to tequila. Shake tamarind paste with tequila and triple sec and then add the remaining ingredients. Shake well and pour into a salt-rimmed glass over ice. Your cocktail nights will never be the same again.



रठुठुठु इशुकानुठु

\$ 9.99



Turn the run-off-the-mill shikanji into something more interesting. Add a dash of vodka to the drink and see how it makes you boozy. Prepared by adding 60ml vodka to 30ml lime juice with 8-10 mint leaves. Then pour the mixture into a glass and top it up with sprite.

कुषुठु ठठुठुठु

\$ 9.99

This drink is not only a great cocktail but will cool you off by a few degrees. The khus in the drink will also rid you of dehydration, to prepare, add 45ml of dry gin, 15ml of khus syrup and 15ml of lime juice. Add a pinch of salt and top it off with sprite.



चटवैरा - 60.00ml

Absolute	\$ 8.50
Smirnoff	\$ 8.50
Grey Goose	\$ 9.50
Van Gogh	\$ 9.50



टैक्वोरा - 60.00ml

Patron Silver	\$ 10.00
Patron Anejo	\$ 13.00
Patron Reposado	\$ 12.00
Corzo Silve	\$ 10.00
Corzo Anejo	\$ 13.00
Corzo Reposado	\$ 12.00



ड्रॉन - 60.00ml

Bombay	\$ 7.00
Bombay Sapphire	\$ 7.25
Plymouth	\$ 7.50
Hendrick's	\$ 8.00



ब्लेन्डेड इटॉटके - 60.00ml

J.W. Black	\$ 9.00
J.W. Red	\$ 7.50
Dewars	\$ 7.50
Chivas Regal	\$ 8.00



इंग्लिश लाइट - 60.00ml

Macallan 12	\$ 9.00
Macallan 15	\$ 11.00
The Glenlivet 12	\$ 11.50
Glenfiddich 12	\$ 10.00



ब्लेन्डेड इटॉटके - 60.00ml

Bacardi	\$ 8.00
Old Monk	\$ 8.00
Captain Morgan	\$ 8.00
Malibu Coconut	\$ 6.75



जैम्सोन् वॉशेडरु - 60.00ml

Jameson	\$ 7.00
Bushmills	\$ 8.00



रैम्यमार्ट - 60.00ml

Remy Martin VSOP	\$ 11.00
Hennessy VSOP	\$ 12.00
Grand Manier	\$ 8.00



जिम्बीम - 60.00ml

Jim Beam	\$ 7.00
Eagle Rare	\$ 8.00
Wvan Williams	\$ 9.00
Berkshire Mountain	\$ 8.50
Jefferson Reserve	\$ 9.00



बुटलैड ब्रेडरड - 12 oz

BUD LIGHT	\$ 3.95
COORS LIGHT	\$ 3.95
CORONA EXTRA	\$ 4.95
DOS XX	\$ 4.95
HEINKEN	\$ 4.95
MICHELOB ULTRA	\$ 3.95
KINGFISHER	\$ 5.50



वाइने



SUTTER HOME CABERNET	187 ML	\$ 4.50	750 ML	\$ 16.00
SUTTER HOME CHARD	\$ 4.50	\$ 16.00		
SUTTER HOME MERLOT	\$ 4.50	\$ 16.00		
SUTTER HOME MOSCATO	\$ 4.50	\$ 16.00		
SUTTER HOME P GRIGIO	\$ 4.50	\$ 16.00		
SUTTER HOME WHITE ZIN	\$ 4.50	\$ 16.00		
REAL SANGRIA	\$ 5.50	\$ 15.00		



स्पाइस्य इंडिया



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Thank
you!