

SPICE CODE: THE CULINARY ABODE



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The
MENU

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ALLERGENS



NUTS



MILK

SPECIALITY



VEGAN



SPICY



JAIN FRIENDLY



KID FRIENDLY

VEG

	TOMATO SHORBA	120
	SWEET CORN VEG SOUP	130
	HOT "N" SOUR VEG SOUP	120
	MAN CHOW VEG SOUP	130
	LEMON CORIANDER VEG SOUP	100
	TOM-YUM VEG SOUP	120

NON-VEG

	HOT "N" SOUR CHICKEN SOUP	130
	CHICKEN MANCHOW SOUP	150
	MURGH BADAMI SHORBA	150
	SWEET CORN CHICKEN SOUP	140
	CHICKEN NOODLES SOUP	150
	TOM YUM SEA-FOOD SOUP	180
	LAMB LEG SOUP	200
	MULLIGATAWNY SOUP	150

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GREEN SALAD ₹150/-

Mixed fresh green vegetable with lemon and chilli.



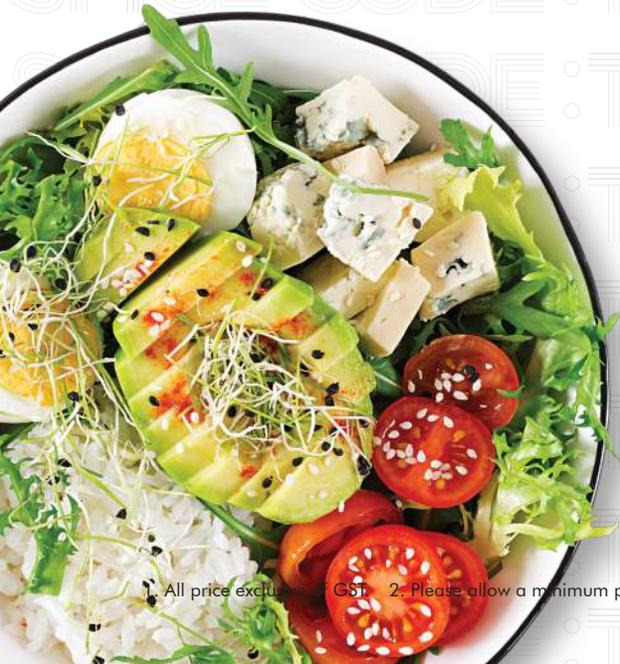
RUSSIAN SALAD ₹250/-

Mixed veg with fresh fruit and Mayonnaise dressing.



GREEK SALAD ₹299/-

Feta cheese, English cucumber, fresh lettuce, cherry tomato, and olive tossed in olive oil and juice.



JAPANESE SALAD

299

HAWAIIAN VEG /CHICKEN SALAD

140/220

ORANGE TRIPLE SPROUT SALAD

199

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NON VEGETARIAN STARTERS

	CHICKEN SHIS-TAOUK (3 STICKS)	399
	RAYASH (MUTTON CHOPS)	599
	AL-FAHAM (FULL/HALF)	550/280
	BAR-B-QUE CHICKEN (FULL/HALF)	580/299
	ARABIC MIXED PLATTER (12 PCS)	999
	TANGDI KEBAB (4PCS)	399
	MURGH CHARCOAL KEBAB (FULL/HALF)	599/310
	TANDOORI CHICKEN (FULL/HALF)	550/280
	KALMI KEBAB (4 PCS)	399
	CHICKEN MALAI KEBAB (7PCS)	299
	CHICKEN TIKKA (7PCS)	299
	TANDOORI CHICKEN WINGS (6PCS)	249
	HARIYALI CHICKEN TIKKA (7PCS)	299
	ARABIC PRAWNS (3 STICKS)	599
	BARBEQUE FISH FILLET	499
	PATHAR - KA - GHOSHT	699
	GRILLED CRAB	499
	TANDOORI POMFERT	900
	CHILLI CHICKEN	240
	CHICKEN MANCHURIAN	240
	FISH 65	299
	FISH BUTTER LEMON	299
	CONGY CRISPY MUTTON	449
	CHICKEN SPRING ROLL	220
	HUNAN CHICKEN	280
	MONGOLIAN PRAWNS	399

1. All price exclusive of GST. 2. Please allow a minimum prep time of 20 minutes.



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NON VEGETARIAN STARTERS

	EGG CHILLI DRY	199
	APPOLO FISH	299
	SZECHWAN CHICKEN DRY	250
	CONGY CRISPY CHICKEN	299
	CHICKEN LOLLIPOP	199
	CHICKEN PEPPER ROAST	299
	CHICKEN SPECIAL 99	299
	DRAGON CHICKEN	299
	CHICKEN SATAY	350
	THREAD CHICKEN	350
	SHANGHAI PRAWNS	399
	PRAWNS PEPPER ROAST	399



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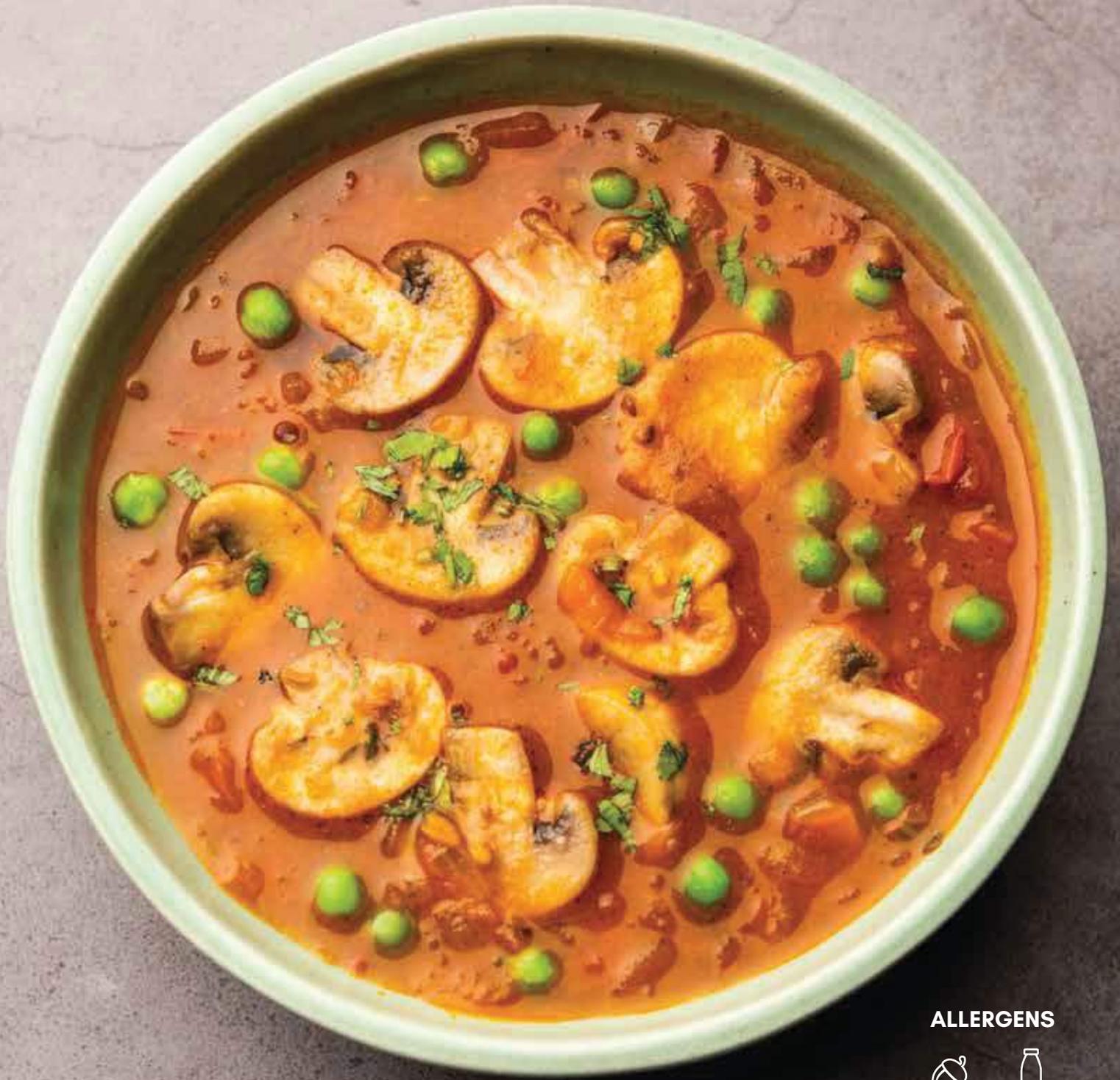


KID FRIENDLY

VEGETARIAN STARTERS

VEG HARA BHARA KEBAB	199
SABJI TANDOORI STICKS	229
PANEER TIKKA	280
MOTI MALAI SHEEKH	299
STUFFED MUSHROOM	260
GOBI MANCHURIAN	199
CRISPY VEGETABLE SZECHWAN STYLE	230
CRACKLING SPINACH POTATO	199
BABYCORN SALT & PEPPER	199
DRAGON BABYCORN	250
PANEER 65/DRAGON PANEER	299
VEG BALL MANCHURIAN	199
VEG SPRING ROLL	199
VEG TARO NEST	220
MUSHROOM CHILLI	190
THREAD PANEER	299

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**KADAI VEGETABLE**

299

A home-style preparation of hand-picked seasonal garden vegetables, finished with aromatic Indian spices.

**VEGETABLE KOLHAPURI**

299

A spicy mix of fresh vegetables cooked with chilies and Kolhapuri masala for a bold, flavorful taste.

MALAI KOFTA

329

Soft cottage cheese dumplings simmered in a rich cashew and onion-based gravy, topped with a layer of creamy malai.

MUSHROOM KAJU MUTTER

280

A delightful blend of mushrooms and green peas cooked in a creamy, cashew-based onion-tomato gravy.

PANEER BABYCORN MASALA

299

A classic combination of soft paneer and tender baby corn, cooked in a flavorful masala.

NAVRATAN KORMA

329

A luxurious mix of vegetables and fresh fruits, garnished with pineapple and grated cheese, for a subtly sweet and savory experience.

ALOO GOBI MASALA

220

Potatoes and cauliflower cooked with spices and green chilies, served in a semi-gravy masala for a flavorful dish.



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PALAK PANEER 299

Cottage cheese simmered in a flavorful spinach gravy, enhanced with aromatic Indian spices.



PANEER KHURCHAN 340

Marinated cottage cheese tossed with colorful bell peppers and onions in pounded spices for a flavorful dish.

SABJI NIJAMI HANDI 280

Garden-fresh vegetables cooked in Hyderabadi-style spice masala for a rich and aromatic taste.

MAKAI MIRCH DO-PYAZA 280

Fresh baby corn, capsicum, and onion cubes cooked in a semi-gravy made with spiced onion masala.

PANEER BUTTER MASALA 350

Soft cottage cheese simmered in traditional Makhni gravy, finished with butter and a touch of cream.

JEERA ALOO 199

Spiced potato cubes sautéed with cumin seeds, offering a flavorful and aromatic Indian side dish.

KAJU MASALA 350

A creamy, rich curry made with cashews cooked in a spiced onion-tomato base.

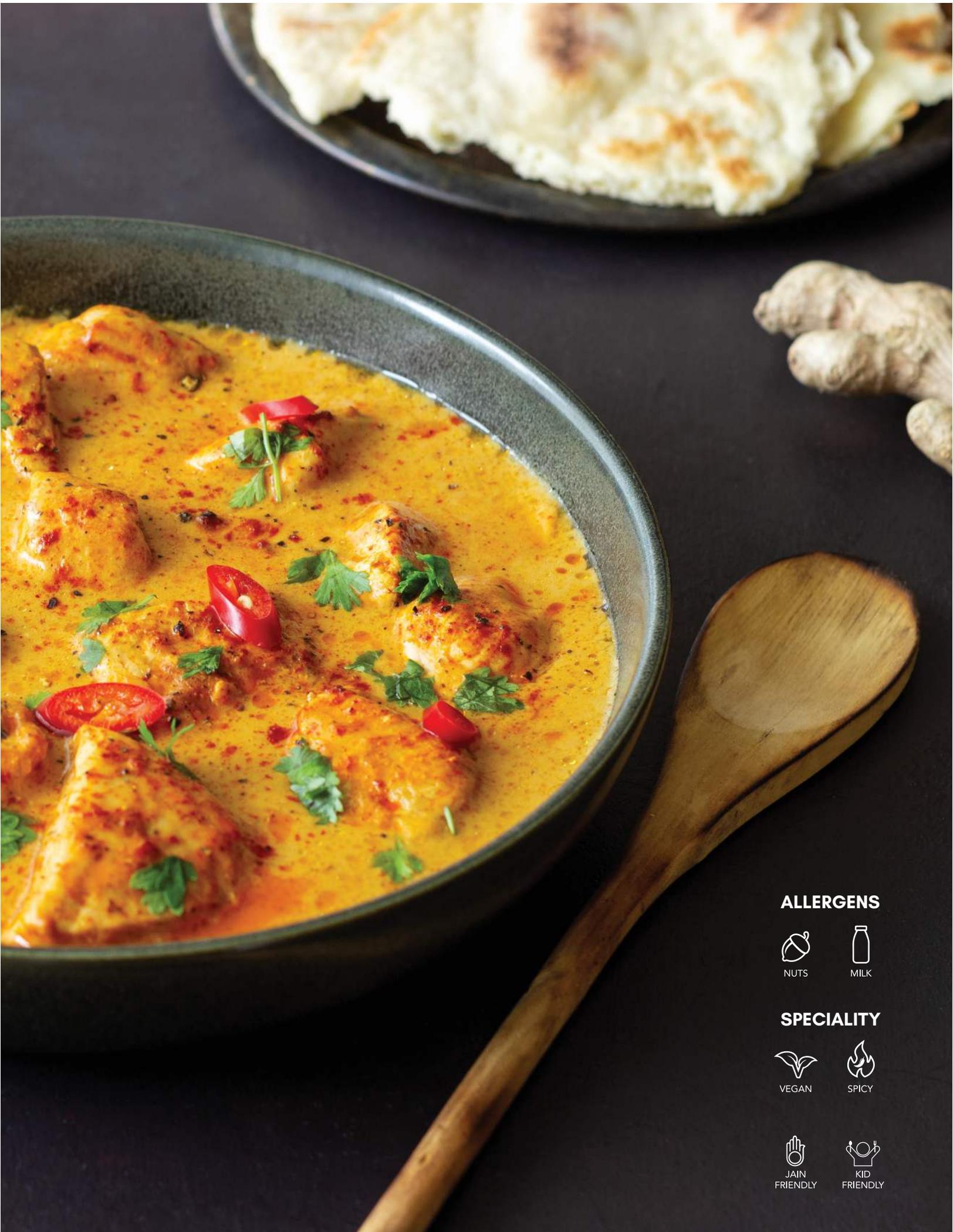
DAL AAPKI PASAND

DAL MAKHANI 299

Black lentils and kidney beans slow-cooked overnight, blended with tomato purée, ginger, garlic, and cream for a velvety finish.

YELLOW DAL TADKA/DAL FRY 180

Yellow lentils tempered with the chef's special spices for a classic, hearty dish.



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CHICKEN KORMA	350
A delicate blend of chicken cooked in a creamy, cashew-based onion gravy.	
CHICKEN HYDERABADI MASALA	350
A mouthwatering dish of boneless chicken cooked with tempered curry leaves, green chilies, and an onion-based gravy.	
CHICKEN MAKHNI	399
A popular favorite featuring boneless tandoori chicken simmered in a rich and creamy tomato gravy.	
METHI CHICKEN HYDERABADI	360
A delightful combination of marinated chicken, fresh fenugreek, and aromatic South Indian spices.	
CHICKEN CHETTINAD	350
Spicy South Indian curry made with marinated chicken, coconut, and bold Chettinad spices.	
CHICKEN KATORI	399
Crispy chicken cups filled with flavorful, spiced fillings, offering a perfect fusion of textures and flavors.	
ACHARI CHICKEN	350
Chicken cooked with tangy green chili pickle for a unique and flavorful twist.	
CHICKEN ZABARDUST	370
Chicken cooked with aromatic curry leaves and green chilies for a bold, spicy flavor.	
CHICKEN BHUNA MASALA	360
A rich and flavorful dish with tender chicken cooked in a spiced onion-tomato gravy.	
KADAI MURGH	350
Chicken cooked with onions, bell peppers, and traditional kadai spices.	
MURGH MUSSALAM	399
Whole chicken delicately cooked in rich, flavorful gravy.	

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NON-VEGETARIAN MAIN COURSE



MUTTON KOLHAPURI 420

Tender mutton pieces cooked with a blend of chilies and Indian spices for a fiery, masala-rich flavor.

MUTTON ROGAN JOSH 420

An authentic Kashmiri delicacy featuring tender mutton in a flavorful, aromatic gravy.

MUTTON KHEEMA MUTTER 460

Minced mutton cooked with special spices and green peas, garnished with a boiled egg for added richness.



BHUNA GHOSHT 420

Lamb pieces slow-cooked with fresh peppercorns for a robust and earthy flavor.



MUTTON CHOPS KALIMIRCHI 499

Tender lamb chops infused with a rich black pepper masala, offering a bold and spicy taste.

MUTTON KORMA 420

Succulent mutton pieces simmered in a creamy Mughlai-style gravy.

PRAWNS MASALA 499

Tiger prawns marinated and cooked in a flavorful onion-based gravy, finished with fresh green onions.

FISH TOMATO CURRY 420

Boneless fish cooked in a thick, tangy tomato gravy, prepared in authentic Hyderabad style.



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HYDERABADI MUTTON BIRYANI 450

A true specialty featuring tender mutton and aromatic rice cooked Dum-style, served with raita and mirchi ka salan.

HYDERABADI CHICKEN DUM BIRYANI 350

Flavorful basmati rice dum-cooked with succulent chicken, perfectly infused with spices for an aromatic delight.

VEGETABLE BIRYANI 220

Garden-fresh vegetables and basmati rice delicately dum-cooked with cinnamon, clove, cardamom, and other Indian spices for a fragrant and wholesome meal.

FISH BIRYANI 399

Delicately spiced basmati rice layered with flavorful boneless fish, cooked Dum-style for a fragrant and savory treat.

PRAWNS BIRYANI 420

Succulent prawns marinated with aromatic spices and cooked with basmati rice for a rich, seafood-infused biryani.

EGG BIRYANI 199

A wholesome biryani made with boiled eggs, layered with spiced basmati rice and fragrant masala.

VEG PULAO 220

Aromatic basmati rice cooked with garden-fresh vegetables and mild spices, offering a light and flavorful meal.

JEERA RICE 220

Fragrant basmati rice tempered with roasted cumin seeds, providing a simple yet aromatic side dish.

PANEER MUTTER PULAO 250

Soft paneer cubes and green peas cooked with flavorful rice and subtle spices for a hearty vegetarian delight.

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KAJU MUTTER PULAO 250

A rich and flavorful rice dish made with cashews and green peas, enhanced with aromatic Indian spices.

STEAM RICE 150

Perfectly steamed basmati rice, light and fluffy, ideal as an accompaniment to any dish.

CURD RICE 199

A South Indian classic, featuring cooked rice mixed with creamy yogurt and tempered with mustard seeds and curry leaves.

MIXED VEG RAITHA 80

PLAIN CURD 60

PINEAPPLE RAITHA 99

BOONDI RAITHA 120

MASALA PAPAD 150

ROASTED PAPAD 99

TANDOORI ROTI 40

ROOMALI ROTI 50

PLAIN NAN 55

BUTTER NAN 60

LACCHA PARATHA 60

PUDINA PARATHA 50

PLAIN KULCHA 40

STUFFED KULCHA 80

INDIAN BREADS

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SIZZLING BROWNIE	200
BROWNIE	170
DATES CAKE	170
ROSE PISTACHIO	190
RASMALAI TRES LECHES	220
GAJAR TART WITH ICE CREAM	240
CHOCOLATE CHEESE CAKE	250
APPLE PIE WITH ICE CREAM	220

REFRESHMENTS

SOFT DRINKS	30
FRESH LIME SODA	99
ICE TEA	129
COLD COFFEE (WITH ICE CREAM)	199
LASSI (Sweet, salt)	129
SAUDI COOL (GLASS/JUG)	149/699
SHARJA SHAKES	199
BOMBAY PUNCH	199
ALL FLAVOURED MILK SHAKES	179
CHOICE OF FRESH JUICE	120
MINERAL WATER	30



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CHILLY CHICKEN GRAVY	299
SWEET & SOUR CHICKEN	299
CHICKEN HONG KONG STYLE	299
CHICKEN IN OYSTER SAUCE	299
CHICKEN IN HOISIN SAUCE	299
MUTTON IN HOT GARLIC SAUCE	399
FISH IN BUTTER GARLIC SAUCE	299
THAI RED CURRY CHICKEN	499
THAI GREEN CURRY FISH	599
ALL THE VEG GRAVY	220

RICE & NOODLES

CHICKEN RICE / NOODLES	299
MUTTON RICE /NOODLES	399
SEAFOOD RICE /NOODLES	399
MIXED NONVEG RICE /NOODLES	499
PRAWNS RICE /NOODLES	499
AMERICAN CHOWPSY (NONVEG/VEG)	399/300
CHINEESE CHOWPSY (NONVEG/VEG)	370/300

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RESTAURANT

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