SPICE ROOT
MODERN INDIAN CUISINE

DINNER (Daily) 5:00 – 10:00PM
LUNCH (Tuesday - Sunday) 11:30 – 2:30PM
23 Spring Street, Williamstown, MA 01267
413-458-5200 • www.spiceroot.com

STARTERS

PAPPADUM (Three pieces) 2.25
Lentil wafers served with onion relish and mint chutney.

SAMOSA (Two pieces) 4.25
Triangular pastries stuffed with spiced potatoes, green peas.

MEAT SAMOSA (Two pieces) 4.50
Triangular pastries stuffed with ground lamb, green peas

RAGARA PATTIES 5.25
Spiced potatoes patties layered with chickpeas, yogurt, tamarind, mint chutney

KALMI KABOB *HOT* 5.50
Chicken wings marinated and grilled in clay oven.

ROTI CANAI (*a must try*) 6.95
Coconut chicken curry, pan grilled bread.

BAGHARI JHINGA 7.95
Tangy shrimp, creamy tomato sauce, mustard seeds, curry leaves.

SPICE ROOT VEGGIE PLATTER 7.95
A mélange of vegetable fritters and lentil vada

SPICE ROOT MEAT PLATTER 8.95
A mélange of kalmi kabob, meat samosa, chicken tikka, lamb kabob, chicken malai kabob

BHAJIAS
Vegetable fritters 3.75

CRAB CAKE (Two pieces) 6.95
Minced crab meat, curry leaves, green chillies, lemon, spicy mango ginger chutney.

BREADS - *a must try*

NAN (Leavened white flour bread) plain 2.95
With garlic and cilantro; or onion and bell pepper; or rosemary; or honey and sesame; or nuts and raisins; cheese or sugar and cinnamon 3.25

BULLET NAN *HOT* 3.25

PARATHA (multilayered whole wheat bread)
Plain 3.50
with spiced potato or mint 3.95

POORI (puffy deep fried bread) 3.95

ROTI (non fat whole wheat bread) 2.95

KIDS MEALS

Served with Nan bread; rice; and choice of mango ice cream or rice pudding

CHICKEN MALAI KABOBS 6.95
MOZZARELLA STICKS 6.95
CHICKEN NUGGETS 6.95

SOUPS AND SIDES

MULLIGATAWNY SOUP 3.95
Tangy lentil soup

SPINACH SOUP 3.95
Spinach soup with a touch of cream

RAITA 2.95
A yogurt relish.

PICKLE (lime or Mango) 2.95

CHICK PEA SALAD 4.25
Lettuce, tomatoes, red onions, cucumber, garlic croutons, yogurt tamarind dressing

MANGO CHUTNEY- sweet mango relish 2.95

MINT CHUTNEY 1.00

TAMARIND CHUTNEY 1.00

ONION CHUTNEY 1.00

RICE

BASMATI RICE 1.50

BROWN RICE 1.95

--- ENTREES --

Add Veggies for just $2.00 to your entree.
Every entree is served with a serving of rice.
Entrées can be prepared mild, medium or hot.

SEAFOOD

Add garden veggies in entree for $2.00

SHRIMP MASALA 14.95
Shrimp in delicious creamy tomato sauce.

SHRIMP JALFREZI 14.95
Sauteed tangy shrimp with carrots, bell pepper, cauliflower, onion and ginger.

KUNJU PAPPAS 13.95
Shrimp, tangy tamarind, tomato and coconut milk sauce.

SHRIMP COCONUT 14.95
Shrimp, coconut sauce, touch of curry leaves, mustard seeds.

SHRIMP VINDALOO *HOT HOT* 14.95
Shrimp and potatoes, very hot tangy sauce.

SALMON MOILEY 14.95
Marinated fish, turmeric, coconut milk, delicious creamy sauce.

SALMON SPICE CURRY *MEDIUM HOT* 14.95
Fish cooked in well seasoned tomato and onion sauce, tempered with garlic and cumin

SHRIMP BIRYANI *MEDIUM HOT* 14.95
Shrimp wrapped in basmati rice, mint, rose water, nuts &raisins

TANDOORI *Grilled in a Clay Oven.*

Served with Basmati Rice and Chana Masala

CHICKEN TANDOORI 12.95
Chicken on the bone, marinated overnight, grilled.

CHICKEN TIKKA 14.95
Boneless chicken breast, yogurt, ginger, garlic marinade grilled.

SEEKH KABOB 14.95
Ground lamb with mild spices, skewered, grilled.

SHRIMP MALAI KABOB 15.95
Grilled shrimp, mild marinade, dash of saffron.

CHICKEN MALAI KABOB 14.95
Grilled chicken breast, very mild marinade, ginger, white pepper.

VEGAN SPECIALS

No animal stock, meat, fish or dairy products

ALOO GOBI 10.95
Potato & cauliflower, tempered with turmeric, ginger, coriander.

CHANA MASALA 10.95
Chickpeas, fresh tomato sauce, hint of ginger, coriander.

ALOO BAINGAN 10.95
Eggplant and potatoes, onions, ginger, hint of fenugreek leaves.

ALOO METHI 9.95
sauteed potatoes, cumin seeds and fenugreek leaves.

TOFU JALFREZI 11.95
Tofu, carrots, bell peppers, cauliflower, onions sauteed, mild tangy sauce.

KADHAI BHINDI ALOO 11.95
Fresh okra & potatoes sauteed, onions, bell peppers tempered fenugreek leaves.

VEGETABLE COCONUT 10.95
Garden veggies cooked in coconut milk, mustard seeds, curry leaves and mild herbs

TOFU SAG 11.95
Tofu in mild spinach gravy with a touch of ginger

DAL SAG 9.95
Yellow lentils, spinach, garlic, cumin and ginger.

VEGETARIAN SPECIALS

Served with Basmati Rice

MALAI KOFTA 10.95
Vegetable dumplings, velvety almond and cashew sauce, tempered with raisins.

SABJI SAG MALAI 11.95
Cauliflower, eggplant, potatoes, ginger infused spinach sauce.

SAG PANEER 10.95
Paneer cheese tossed in mild spinach sauce.

MATAR PANEER 10.95
Paneer cheese and green peas, fresh tomato, tempered onions, cumin, ginger.

VEGETABLE MASALA 10.95
Fresh vegetables, delicious creamy tomato sauce.

VEGETABLE BIRYANI 9.95
Mix vegetables, sauteed in aromatic basmati rice,mint, nuts raisins.

DAL MAKHANI 9.95
Black lentils simmered in herbs & spices.

NAVRATAN (nine jewels) KORMA 11.95
Eclectic mix of (nine jewels) vegetables, fruits, nuts and paneer (cottage cheese) in delicious creamy sauce.

CHICKEN SPECIALS

Add garden veggies in entree for $2.00

CHICKEN TIKKA MASALA 14.95
Grilled chicken, wrapped in delicious creamy tomato sauce.

CHICKEN MANGO 12.95
Boneless chicken, mango mint sauce.

CHICKEN KORMA 14.95
Grilled chicken, rich cashew, raisins, almond sauce.

CHICKEN COCONUT 13.95
Chicken & potatoes, coconut milk sauce, mustard seeds, dry red chilly.

CHICKEN SAG 13.95
Mildly spiced chicken, creamy spinach sauce, tempered with ginger.

CHICKEN JALFREZI 13.95
sauteed tangy chicken, carrots, bell peppers, cauliflower, onions, ginger.

CHICKEN VINDALOO *VERY HOT* 13.95
Marinated chicken, very hot tangy sauce.

CHICKEN SPICE CURRY *MEDIUM HOT* 12.95
Chicken, onion tomato sa uce, tempered ginger, fresh coriander.

CHICKEN BIRYANI *MEDIUM HOT* 12.95
Chicken, sauteed in aromatic basmati rice, mint, rose water, nuts and raisins.

CHICKEN METHI 13.95
Chicken, tossed in yogurt, fenugreek leaves, onion and ginger.

LAMB SPECIALS (Halal Meat)

Add garden veggies in entree for $2.00

LAMB MASALA 14.95
Lamb chunks, delicious creamy tomato sauce.

LAMB KORMA 14.95
Mild lamb, rich cashew almond sauce, tempered with raisins.

LAMB COCONUT 14.95
Lamb & potatoes, coconut sauce, flavored mustard seeds, dry red chilly.

LAMB SAG 14.95
Marinated lamb, wrapped in mild spinach sauce,tempered with ginger.

LAMB VINDALOO *VERY HOT* 14.95
Ginger infused lamb, potatoes, very hot tangy sauce.

LAMB BIRYANI *MEDIUM HOT* 14.95
Lamb chunks, sauteed aromatic basmati rice, tempered, mint, nuts, raisins.

ROGAN JOSH 14.95
Marinated lamb chunks, tossed with ginger, garlic, tomato & onion sauce.

Lamb Jalfrezi 14.95
marinated tangy lamb, carrots, bell peppers, cauliflower, onions, ginger

SIGNATURES

Served with Basmati Rice and Chana Masala

CHEF'S SPECIAL GRILLED LAMB CHOPS ...21.95
New Zealand Rack of lamb, marinated overnight in coriander, sour cream, peppercorn, ground spices.

TANDOORI MEDLEY 17.95
A mélange of kabobs: Chicken tikka, Chicken tandoori, shrimp kabob, Seekh kabob, chicken malai kabob.

MEDLEY 15.95
chicken, lamb and shrimp together cooked in sauce of your choice. Served with Basmati Rice.

MASALA -- Delicious creamy tomato sauce; or
KORMA -- Rich cashew, raisins, almond sauce; or
COCONUT -- Coconut sauce, tempered mustard seeds, curry leaves; or
VINDALOO -- Hot tangy sauce; or
BIRYANI -- sauteed in aromatic basmati rice, mint, nuts raisins

DINNER SPECIALS -For Traditional Students Only- -Served with a serving of nan, Basmati rice, Chana masala. Includes a beverage: choice of soda or tea or coffee. 10% off appetizer if ordering student dinner specials.

CHICKEN OR LAMB CHOICES $12.95

- TIKKA MASALA- (Delicious creamy tomato sauce)
- KORMA- (Rich cashew, raisins, almond sauce)
- SAG TIKKA- (Mild spinach sauce)
- SPICE CURRY- *MEDIUM HOT* (Tomato onion sauce)
- BIRYANI- *MEDIUM HOT* (Wrapped in aromatic basmati rice, nuts, raisins, mint)
- MANGO MASALA- (Mild mango & mint sauce curry)
- CHICKEN TANDOORI -(Grilled chicken on the bone marinated overnight)

VEGETARIAN CHOICES $11.95

- SAG PANEER (Paneer cheese in mild spinach sauce)
- MALAI KOFTA (Vegetable dumplings in velvety almond sauce)
- ALOO GOBI (Potatoes & Cauliflower sauteed)
- MATAR PANEER (paneer cheese, green peas, tomato, onion, cumin, ginger)
- ALOO BAINGAN (Eggplant & potatoes, sauté style)
- CHANA MASALA (Chick peas, tomato & onion sauce)
- VEG BIRYANI *MEDIUM HOT* (veggies sauteed in aromatic basmati rice, nuts, raisins, mint)

Add a scoop of Mango or Pistachio Kulfi Ice Cream or Small Rice Pudding to your dinner for . . .$ 1.50 each

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