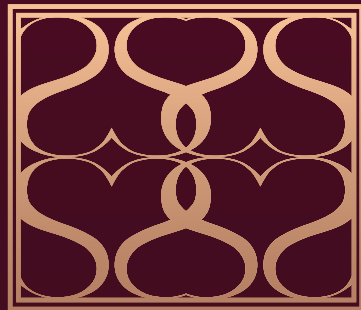




SPICED

BARANGAROO

ECLECTIC INDIAN



CHEF INNOVATIVE DISHES

LYCHEE SCALLOPS 26.90

Tender scallops finished with a subtle hint of lychee and a light glaze.

STUFFED SALMON (D) 26.90

Indian-spiced salmon paired with beetroot mash.

BOTTI KEBAB 25.90

Slow-marinated lamb skewers, flame with smoky flavour and spices.

LAMB CUTLETS (D) 25.90

Juicy grilled lamb chops marinated with aromatic spices, a delectable choice for meat lovers.

GARLIC & KAFFIR LIME PRAWNS (G)(V) 25.90

Succulent prawns tossed in roasted garlic, fresh kaffir lime, and a touch of chilli and aromatic seafood delight.

GARLIC & KAFFIR LIME TOFU (D)(V) 22.90

Delicate tofu layered with bold garlic and fresh kaffir lime fragrance.

KATHAL BAO (D) 22.90

Fluffy bao buns filled with spiced young jackfruit, topped with fresh herbs and house-made sauces for a delicious plant-based treat.

BEETROOT TIKKI (N) 22.90

Crispy beetroot patties blended with spices, served golden brown.

GREEN PEAS & MINT ARANCHINI (V) 22.90

Aranchini stuffed with green peas and fresh mint, offering a refreshing twist on a classic favourite.



ENTRÉE (VEGETARIAN)

CHILLI PANEER (D)(G)(S) 25.90

Diced cottage cheese stir-fried in spicy chilli pepper sauce.

PANEER TIKKA TACOS (D)(N) 24.90

Indian styled Tacos with scrambled cottage cheese and avocado drizzled with honey mustard sauce.

MUSHROOM ROYALE (D) 22.90

Melange of vegetables stuffed in mushrooms, baked to perfection.

SCHEZWAN MOMOS (D)(G)(S) 22.90

Momos tossed in schetzwan sauce.

PERI PERI PANEER TIKKA (D) 24.90

Creamy paneer cubes cooked in a rich, aromatic saffron infused sauce with a hint of traditional Indian spices.

MASALA SOYA CHAAP (D)(G) 22.90

Spicy soya chunks marinated with yogurt and mixed in bold Indian flavours.

FRIED MOMOS (D)(G) 21.90

Handmade dough filled, folded, then deep-fried to crispy perfection.

KARARI ALOO CHAAT (G)(J) 18.90

Fried potatoes tossed in a sweet and sour sauce.

PAPDI CHAT (D) (J) 17.90

Semolina flakes topped with potato, chickpeas drizzled with tamarind sauce & yogurt.

SAMOSA (G) 16.90

Triangular shaped crispy pastry filled with potatoes, aromatic spices.



ENTRÉE

(NON-VEGETARIAN)
(N - NUT FREE AVAILABLE)

LAMB SEEKH KEBABS (D) 26.90

Soft minced lamb infused with traditional spices and cooked in clay oven.

MACCHLI AMRITSARI (G) 25.90

Fish chunks marinated in chickpea batter & Punjabi spices, deep fried and served with mint chutney.

AFGHANI MURG TIKKA (D)(G) 25.90

Chicken chunks tossed with creamy cashew marinade, finished in clay oven.

CHICKEN SCHEZWAN MOMO (D)(🌶️) 24.90

Momo tossed in schezwan sauce.

CHILLI CHICKEN (DESI STYLE) (D)(🌶️) 24.90

Tantalising chunks of succulent chicken, stir-fried in spicy chilli pepper sauce.

TANDOORI CHICKEN (D) 24.90

Marinated chicken maryland grilled to perfection, a classic Indian favourite.

CHICKEN TIKKA (D) 24.90

Chicken chunks marinated in yogurt with spices and roasted in clay oven.

CHICKEN TIKKA TACOS (D)(N)(G) 23.90

Indian styled Tacos with Chicken Tikka and Avocado. A must try!!!! Enjoy with a glass of Asahi Beer on tap.

CHICKEN FRIED MOMOS (D) 23.90

Handmade dough filled, folded, then deep-fried to crispy perfection.



SHARING IS CARING

MIX PLATTER 64.90



Two pieces each of Afghani Chicken Tikka / Lamb chops / Peri-Peri Paneer Tikka / Chicken Tikka.

(Add two draught beer for just 21.90)

NON VEG PLATTER EXOTICA 54.90



Two pieces each of Tandoor Chicken / Lamb Seekh Kebab / Macchli Amritsari / Chicken Tikka.

(Add two draught beer for just 21.90)

VEG PLATTER ROYALE 44.90



Two pieces each of Mushroom Royale / Masala Soya Chaap / Peri-Peri Paneer Tikka / Beetroot Tikki.

(Add two draught beer for just 21.90)



ACCOMPANIMENTS

BIRYANI



CHICKEN BIRYANI (D)	36.90
LAMB BIRYANI (D)	37.90
GOAT BIRYANI (D)	37.90
VEGETABLE BIRYANI (D)	32.90



BANQUET

LUNCH ONLY
(MON-FRI)

MIDDAY FEAST

(MINIMUM FOUR GUEST)

Entrée: **Samosa**

Mains: **Dal Bukhara, (Butter Chicken or Kadhai Paneer)**

Sides: **Accompanied by Assorted Naans and Rice**

**Only one refill allowed per mains*

**Add a glass of mocktail for just 9.90 per person*

39.90 (P.P.)

MIDDAY FEAST WITH DRINKS

(MINIMUM TWO GUEST)

Welcome: **Pappadums with Relish**

Entrée: **Samosa, Chicken Tikka**

Mains: **Dal Bukhara, (Butter Chicken or Kadhai Chicken)
(or Kadhai Paneer)**

Sides: **Accompanied by Assorted Naans and Rice**

**Inclusive of 1 round of House Beer/House Wine/Soft Drinks for the table*

49.90 (P.P.)



ALL DAY BANQUET

DOUBLE DELIGHT

(MINIMUM FOUR GUEST)

Entrée: **Beetroot Tikki, Chicken Tikka**

Mains: **Palak Paneer, (Dhaba Gosht or Butter Chicken)**

Sides: **Accompanied by Assorted Naans and Rice**

**Add a glass of mocktail for just 9.90 per person*

54.90 (P.P.)

TRIO OF INDIAN DELIGHT

(MINIMUM FOUR GUEST)

Entrée: **Samosa, Chicken Tikka, Prawn Pepper Fry**

Mains: **Dal Bukhara, (Subz Banjara or Veg Stew Korma) and
(Chicken Kadhai or Kadhai Paneer or Xacutti Chicken)**

Sides: **Accompanied by Assorted Naans and Rice**

**Add a glass of mocktail for just 9.90 per person*

68.90 (P.P.)

ROYAL INDIAN FEAST

(MINIMUM FOUR GUEST)

Welcome: **Hummus with Corn Chips**

Entrée: **Samosa, Chicken Tikka, Mushroom Royale, Machli Amritsari**

Mains: **(Desi Bakra or Dhaba Ghost) and (Chicken Xacutti or Butter Chicken) and (Palak Paneer or Zesty Okra)**

Sides: **Accompanied by Assorted Naans, Rice, and Dessert for the table**

**Inclusive of 1 round of House Beer / House Wine / Soft Drinks for the table*

88.90 (P.P.)

BANQUET TERMS & CONDITIONS

- Group of 8+ must choose a banquet menu.
- Vegetarian options available upon request.
- Take away is not allowed in banquet.
- Unlimited mains, rice & assorted naans included.
- Drinks package must be selected by the entire table.

ENHANCE YOUR EXPERIENCE WITH OUR
UNLIMITED DRINKS PACKAGE

₹ 29 PP FOR 90 MINS



MAINS (VEGETARIAN)

PALAK PANEER (D)	27.90
<i>Creamy spinach and paneer curry, a comforting vegetarian delight rich in flavour and nutrients.</i>	
KADHAI PANEER (D)(N)	26.90
<i>Creamy cottage cheese tossed with onion, capsicum, and chilli.</i>	
MALAI KOFTA (D)(G)	25.90
<i>Cottage cheese dumplings simmered in a rich cashew nut-based sauce.</i>	
ACHARI BAINGAN MASALA (V)(N)	25.90
<i>Lahori-style spicy eggplant masala, a flavourful North Indian dish with a kick of traditional spices.</i>	
SOYA CHAAP TAKA TAK (D)(G)	24.90
<i>Smoky tawa soya chaap tossed with tomato, onions, and bold Indian spices.</i>	
VEG STEW KORMA (V)	24.90
<i>Melange of vegetables tossed in coconut sauce with a hint of aromatic spices.</i>	
DHINGRI DOLMA (D)	24.90
<i>Mushrooms cooked in a creamy, spiced North Indian gravy with traditional Kashmiri flavours.</i>	
BHINDI DO PYAZA (V)	24.90
<i>Okra seasoned with coriander and sautéed in Punjabi tadka.</i>	
PESHAWARI BAIGAN (V)	24.90
<i>Eggplant simmered in coconut-based gravy enhanced with rich spices and herbs.</i>	
HING DHANIYA KE CHATPATTE AALO (G)(J)	23.90
<i>Potatoes tossed with hing (Asafoetida), fresh coriander and tangy spices.</i>	
DAL TADKA (V)(J)	21.90
<i>Punjabi roadside speciality! Lentils blended with clarified butter and roasted cumin seeds.</i>	
DAL BUKHARA (D)	22.90
<i>Black lentils cooked with butter, cream, and fenugreek, slow-cooked and finished with clarified butter and cream.</i>	



MAINS (NON-VEGETARIAN)

CHICKEN



CHICKEN KADHAI (D) 33.90

Chicken cooked with onion, capsicum, chilli, and tangy masala gravy. (Nuts free available)

CHICKEN VINDALOO 32.90

A spicy and tangy Goan dish, marinated in vinegar, garlic, and fiery red chillies, offering a bold Indian curry experience.

MAKHANI CHICKEN (D) 32.90

Mughlai butter chicken need no introduction.

HANDI CHICKEN (D) 32.90

Chicken morsels simmered in fiery red chilly and immersed in the chef's secret spices.

METHI MURG MASALA (D) 32.90

Fenugreek-infused chicken curry, rich with aromatic spices.

CHICKEN NILGIRI KORMA (N) 31.90

A fragrant korma from the hills of Nilgiri, redolent with aromatic spices.

SEAFOOD



PRAWN MASALEDAAR 34.90

Prawns lightly sautéed with fresh onion, tomato and spices garnished with coriander.

PRAWN MOILEE 34.90

Succulent prawns simmered in creamy coconut milk curry, scented with curry leaves and mild spices.

PUNJABI FISH CURRY (G) 34.90

A classic curried dish with soft tender chunks of fish, simmered in delicious & aromatic masala sauce.

MEEN MOILEE (G) 34.90

A very mild coconut milk-based fish stew.



MAINS (NON-VEGETARIAN)

LAMB / GOAT



NALLI NIHARI (G)	32.90
<i>Awadhi delicacy (lamb shank simmered in tomato-onion sauce and Indian spices).</i>	
LAMB NILGIRI KORMA (N)	32.90
<i>Fragrant korma from the hills of Nilgiri is redolent with aromatic spices.</i>	
DHABA GOSHT (D)	32.90
<i>North Indian road side style lamb curry cooked with fresh spices, garnished with coriander and green chilli.</i>	
LAMB/GOAT/CHICKEN SAAG GOSHT (D)	32.90
<i>Lamb/goat/chicken cooked with fresh spinach, fenugreek, onion and garlic.</i>	
KADHAI GOAT MASALA (D)	34.90
<i>Goat cooked with onion, capsicum, chilli and tangy masala gravy.</i>	
DESI BAKRA (D)	34.90
<i>Great grandfather's Punjabi style goat curry.</i>	
HANDI GOAT (D)(G)(N)	34.90
<i>Tender Goat Cooked with authentic Indian spices in a rich gravy.</i>	
BEEF/CHICKEN/LAMB VINDALOO (V)	33.90
<i>A vibrant blend of Indian and Portuguese spices, creating a bold and memorable flavour.</i>	
BEEF NILGIRI KORMA (N)	32.90
<i>Beef Nilgiri Korma, a fragrant korma from the hills of Nilgiri is redolent with aromatic spices.</i>	

ACCOMPANIMENTS

BREADS

BUTTER NAAN	7
PLAIN NAAN	6
GARLIC NAAN	7
SAADI ROTI / MIRCHI ROTI 🌶️	6/7
LACCHA PARATHA	8
PESHAWARI NAAN (N)	9
MIRCHI PARANTHA 🌶️	8
CHEESE NAAN	9
CHILLI CHEESE NAAN 🌶️	9
CHEESE GARLIC NAAN	9
THEPLA (FLATBREAD)	10
GLUTEN FREE BREAD	9

SALADS & SIDES

CLASSIC GARDEN SALAD	12
LACCHA ONION SALAD	8
MIRCHI PYAAZ 🌶️	10
MANGO CHUTNEY (V)	5
PAPPADUMS & RELISH (G)	10.90
HUMMUS WITH CORN CHIPS (G)	9
PLAIN RAITA (D)	5
BETROOT CHUTNEY (D)	5
STEAM RICE	5.90
SAFFRON RICE (D)	6.90
BHUNE JEERA KA PULAO (D)	6.90

KIDS MENU

CHICKEN NUGGETS & FRIES	12	FISH FINGERS	12
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DESSERTS

GAJAR HALWA CANNOLI (D)(N)(G)	10	BIRTHDAY PLATTER (D)(N)(G) <i>For 4 Per Person</i>	35
GARAM GULAB JAMUN (D)(N)(G)	10	BIRTHDAY PLATTER (D)(N)(G) <i>For 2 Per Person</i>	20
BROWNIE FUDGE (D)(N)(G)	12	FRUIT CREAM VOLCANO (D)(N)(G)	10
STRAWBERRY CHEESE CAKE (D)	12	TIRAMISU (D)(N)(G)	10
GULAB JAMUN (D)(N)(G) <i>With Ice Cream</i>	12	VANILLA ICE-CREAM (V)	10



TERMS & CONDITIONS

SATURDAY SURCHARGE: 5%

SUNDAY SURCHARGE: 10%

PUBLIC HOLIDAYS SURCHARGE: 15%

GROUPS OF 8 OR MORE: 10% ROYALTY APPLIES

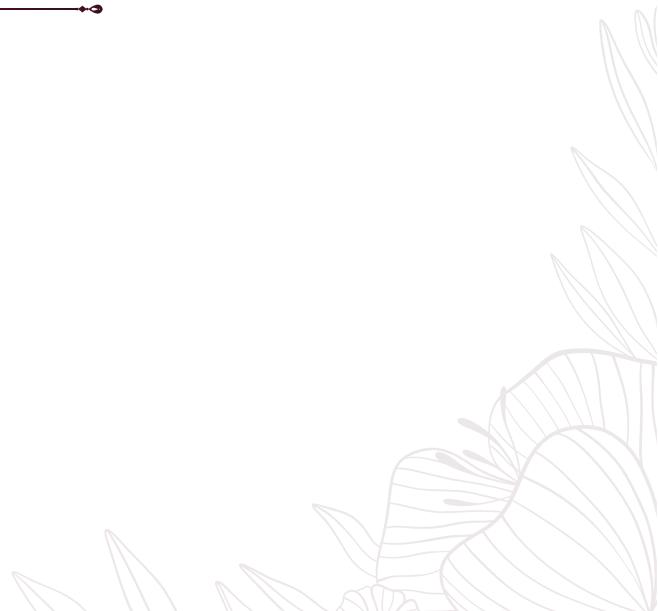
PLEASE INFORM STAFF OF ANY ALLERGIES IN ADVANCE.

OUTSIDE FOOD AND BEVERAGES ARE NOT PERMITTED.

ALL PRICES SHOWN IN AUD.

CARD SURCHARGE: 1.75% APPLIES

ALL GUESTS AT THE SAME TABLE MUST SELECT THE SAME BANQUET MENU—NO MIXED BANQUET OR À LA CARTE ORDERS.





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