



570-629-DLVR (3587)

<http://www.hungrywedeliver.net>

Spice Kitchen

Delivery Hours

Tue-Thur 12pm-2:30pm & 4pm-8:30pm, Fri-Sat 12pm-2:30pm & 4pm-9:30pm, Sun 12pm-2:30pm & 4pm-8pm --- \$15 minimum (Delivery fee not included in minimum)

Our food contains common allergens like-eggs, dairy, shellfish, fish, nuts, wheat, soybeans, please ask for details.

Appetizers (Indo-Chinese)

Spring Roll	\$8.00
<i>Cabbage, carrot, onion, spring onion and bean sprouts.</i>	
Cauliflower Manchurian	\$10.00
<i>Cabbage, carrot, onion, spring onion and bean sprouts.</i>	
Fried Baby Corn	\$10.00
<i>Baby corn fried and tossed with onion garlic salt and pepper.</i>	
Honey Chili Fries	\$10.00
<i>Steak cut fries tossed in a homemade honey chili sauce</i>	
Drums of Heaven	\$12.00
<i>Pulled chicken drumstick, soy sauce, garlic, onion, spring onion and fresh chili</i>	
Steamed or Pan Fried Dumplings	
<i>Cabbage, carrot, bamboo shoots, tofu and spring onion.</i>	
Sesame Chicken	\$12.00
<i>Chicken, corn flower, wheat flower, honey and sesame.</i>	
Fried Shrimp Salt and Pepper	\$8.00
<i>Shrimp, bread crumbs, coconut powder, garlic, onion and fresh chili.</i>	
Lettuce Wraps with Chicken	\$12.00
<i>Diced chicken, basil, onion, garlic, chili and two sauces.</i>	
Pan Fried Tilapia	\$12.00
<i>Filet of tilapia marinated with house spices and pan fried.</i>	

Appetizers (Indian)

Vegetable Samosas (2 pieces)	\$6.00
<i>Phyllo pastry triangle, potato and green pea filling.</i>	
Aloo Papdi Chaat	\$7.00
<i>Flour crisp, chopped potato, spices and yogurt.</i>	
Dahi Bhalla	\$8.00
<i>Soaked fried flour balls topped with sweet yogurt, Indian chutneys and spices.</i>	
Samosa Chaat	\$8.00
<i>Mildly spiced potato patties with chickpeas, mint, tamarind and yogurt.</i>	
Bhel Puri	\$7.00
<i>Crispy puffed rice, gram flour noodles and peanuts tossed with mint and tamarind chutneys.</i>	
Tandoori Vegetables	\$12.00
<i>Fresh seasonal vegetables marinated in yogurt and cooked in a clay oven.</i>	

Lunch Specials

Only Available Tuesday - Friday from 12pm-2:30pm, Traditional choices comes with White Rice only

Thai Entrees

Vegetable Massamam Curry	\$15.00
<i>Bamboo shoot, with a coconut-based gravy</i>	
Vegetable Penang Curry	\$15.00
<i>Seasonal vegetables, coconut milk, with a penang (Malay) sauce</i>	
Shrimp with Thai Basil	\$20.00
<i>Shrimp, basil, onion, soy sauce, oyster sauce, and vinegar</i>	
Shrimp with Penang Curry	\$20.00
<i>Shrimp, coconut milk, Penang curry paste, and basil</i>	
Shrimp with Massamam Curry	\$20.00
<i>Shrimp, coconut milk, massaman curry paste, eggplant, and basil</i>	
Sliced Chicken with Massamam Curry	\$18.00
<i>Sliced chicken, bell pepper, onion, sliced bamboo shoot, with a coconut-based gravy</i>	
Sliced Chicken with Penang Curry	\$18.00
<i>Sliced chicken, coconut milk, with a penang (Malay) sauce</i>	
Sliced Lamb Massamam	\$20.00
<i>Sliced lamb, bell pepper, onion, sliced bamboo shoot, with a coconut-based gravy</i>	
Sliced Lamb Penang Curry	\$20.00
<i>Sliced lamb, coconut milk, with a penang (Malay) sauce</i>	
Pad Thai Noodle	
<i>Flat rice noodle, pad Thai, sauce, peanut, chive and bean sprouts</i>	

Tandoor Selections

Tandoori Paneer Tikka	\$16.00
<i>Homemade cottage cheese marinated with Indian pickles and cooked in tandoor</i>	
Tandoori Chicken (With Bone)	\$25.00
<i>Full (4 Pieces)</i>	
Chicken Tikka	\$17.00
Tandori Salmon	\$22.00
Tandoori Shrimp	\$24.00
Lamb Chops	\$26.00
Lamb Seekh Kebab	\$14.00

Vegetarian (Indo-Chinese) Entrees

Chili Paneer (Dry/Gravy)	\$16.00
<i>Homemade cottage cheese, chili paste, soy sauce, and fresh chili</i>	
Vegetable Manchurian	\$16.00
<i>Minced cabbage and carrot ball, chili paste, soy sauce, onion, ginger, and coriander</i>	
Spice Kitchen Vegetables	\$15.00
<i>Seasonal vegetables with choice of</i>	

Chicken (Indo-Chinese) Entrees

Chicken with Hot Garlic Sauce	\$18.00
<i>Diced chicken garlic, onion, chili paste, and tomato sauce</i>	
Kung Pao Chicken	\$18.00
<i>Diced chicken, peanut, dry red chili and hoisin sauce</i>	
Chicken Broccoli	\$18.00
<i>Sliced chicken broccoli, and Chinese rice wine</i>	
Chili Chicken (Dry/Gravy)	\$18.00
<i>Diced chicken, chili paste, soy sauce, and fresh chili</i>	
Chicken Manchurian	\$18.00
<i>Diced chicken, chili paste, soy sauce, ginger, and coriander</i>	
Chicken Black Bean Sauce	\$18.00
<i>Sliced chicken with a Chinese black bean sauce</i>	
Szechuan Chicken	\$18.00
<i>Authentic preparation of chicken in a spicy Szechuan sauce</i>	
Sweet & Sour Chicken	\$18.00
<i>Boneless chicken, green peppers and onions, and pineapple, served in a sweet and sour sauce</i>	

Chicken (Indian) Entrees

Chicken Tikka Masala	\$18.00
<i>Creamy grilled boneless chicken in a velvety tomato based sauce</i>	
Chicken Saagwala	\$18.00
<i>Boneless chicken cubes with spinach</i>	
Chicken Kadhai	\$18.00
<i>Chicken cooked with chunks of tomatoes, onions and bell peppers</i>	
Chicken Korma	\$18.00
<i>Chicken cooked in creamy cashew and onion gravy</i>	
Chicken Vindaloo	\$18.00
<i>Potatoes and boneless chicken cubes in a spicy gravy</i>	
Chicken Kalimirch	\$18.00
<i>Boneless chicken cooked in a South Indian delicacy sauce</i>	
Butter Chicken	\$18.00
<i>Creamy grilled boneless chicken in a velvety buttery sauce</i>	

Seafood (Indo-Chinese) Entrees

Fish Chili	\$19.00
<i>Tilapia, soy sauce, green chili, and onion</i>	
Whole Fried Red Snapper with Chili Garlic Sauce	\$22.00
<i>"Catch of the Day" fresh basil, tomato, assorted chili, garlic and pineapple</i>	
Shrimp with Black Pepper	\$20.00
<i>Shrimp, table ground black pepper, and soy sauce</i>	
Shrimp with Hot Garlic Sauce	\$20.00
<i>Shrimp, garlic, onion, chili paste,</i>	

Chicken 65	\$12.00
<i>Fried cubes of chicken marinated with spices and tossed with onions and chillies.</i>	
Chicken Pepper Fry	\$12.00
<i>Boneless chicken, dry red chili and black pepper and garlic.</i>	
Lamb Pepper Fry	\$14.00
<i>Boneless lamb, dry chili and black pepper and garlic.</i>	

Soups

Sweet Corn Soup	
Manchow Soup	
Hot & Sour Soup	
Lemon Coriander Soup	
Tomato Soup	\$6.00
Mulligatawny Lentil Soup	\$6.00

Sides

Raita	\$5.00
Boondi Raita	\$5.00
Plain Yogurt	\$4.50
Papadam	\$4.50
Green Salad	\$7.00
Steamed Broccoli	\$6.00
Fries	\$5.00
Chicken Nuggets (10 pieces)	\$8.00
Tikka Masala Sauce	\$10.00

Fried Rice / Noodles

Fried Rice	
<i>Veggies, chicken or shrimp with rice, soy sauce, cabbage, green peas and beansprouts and spring onion.</i>	
Chili Garlic Fried Rice	
<i>Veggies, chicken or shrimp with rice, chopped garlic, tomato sauce, spring onion, and chili paste.</i>	
Basil Fried Rice	
<i>Veggies, chicken or shrimp with rice, fresh red chili, diced green and red bell pepper, onion, spring onion and basil.</i>	
Hakka Noodles	
<i>Veggies, chicken or shrimp with flour noodle, soy sauce and shredded vegetables.</i>	
Chili Garlic Noodles	
<i>Veggies, chicken or shrimp with flour noodle, garlic, tomato puree, spring onion and chili paste.</i>	

Rice / Biryani

Basmati Rice	
Biryani Rice	
<i>Basmati rice, fried onion, mint, kewda essence and green cardamom powder.</i>	

Bread

Roti	\$3.00
<i>Unleavened whole wheat dough</i>	
Laccha Paratha	\$5.00
<i>Unleavened whole wheat dough</i>	
Naan	\$3.00
<i>Leavened refined flour dough, and milk.</i>	
Garlic Naan	\$4.00
<i>Leavened refined flour dough, milk and garlic.</i>	
Onion Kulcha	\$5.00
<i>Leavened refined flour dough, milk and onion stuffing.</i>	

Desserts

Ras Malai	\$6.00
<i>Creamed cheese patty served in condensed milk</i>	

<i>sauce</i>	
Chili Tofu	\$15.00
<i>Diced tofu, chili paste, soy sauce, and fresh chili</i>	
Eggplant Szechuan	\$15.00
<i>Eggplant with a spicy Szechuan sauce</i>	
Spice Kitchen Bean Curd	\$15.00
<i>Seasoned vegetables, tofu, and soy sauce</i>	

Vegetarian (Indian) Entrees

Dal Makhani	\$15.00
<i>Black gram, powdered fenugreek leaf, and butter</i>	
Tadka Dal	\$14.00
<i>Yellow pigeon peas, tomato, garlic, red chili, and cumin seed</i>	
Channa Masala	\$14.00
<i>Chickpeas boiled in garam masala, asafetida, and mango powder</i>	
Malai Kofta	\$16.00
<i>Cottage cheese and potato dumpling, raisin and dry fruit stuffing, and mustard temperind</i>	
Kadhai Paneer	\$16.00
<i>Cottage cheese with chunks of tomatoes, onions and bell peppers</i>	
Palak Paneer	\$16.00
<i>Spinach and cottage cheese cubes</i>	
Paneer Makhni	\$15.00
<i>Cottage cheese in a rich tomato sauce with cream and butter</i>	
Aloo Gobi	\$15.00
<i>Cauliflower and potatoes cooked in an onion tomato gravy</i>	
Vegetable Korma	\$15.00
<i>Mixed veggies cooked in a creamy onion and cashew gravy</i>	

<i>and tomato</i>	
Shrimp Szechuan	\$20.00
<i>Shrimp cooked in spicy Szechuan sauce</i>	

Seafood (Indian) Entrees

Shrimp Vindaloo	\$20.00
<i>Potatoes and shrimp in a spicy gravy</i>	
Shrimp Masala	\$20.00
<i>Pan-roasted jumbo shrimp, sauteed onion, tomato, ginger, and garlic</i>	
Kadhai Shrimp	\$20.00
<i>Jumbo prawns cooked with diced peppers, tomatoes, fresh herbs, and dried spices</i>	
Fish or Shrimp Goan Curry	
<i>Fish or Shrimp cooked in authentic Indian Style</i>	

Lamb (Indo-Chinese) Entrees

Chili Lamb	\$20.00
<i>Sliced lamb, ginger, onion, dried red chili, and soy sauce</i>	
Lamb Ginger & Spring Onion	\$20.00
<i>Shredded lamb, sliced ginger, and green and red pepper</i>	
Szechuan Lamb	\$20.00
<i>Authentic preparation of lamb in a spicy Szechuan sauce</i>	

Goat / Lamb (Indian) Entrees

Lamb Kadhai	\$20.00
<i>Lamb cooked with chunks of tomatoes, onions, and bell peppers</i>	
Lamb Korma	\$20.00
<i>Lamb cooked in creamy cashew and onion gravy</i>	
Lamb Saagwala	\$20.00
<i>Boneless lamb cubes with spinach</i>	
Lamb Vindaloo	\$20.00
<i>Potatoes and boneless lamb cubes in a spicy gravy</i>	
Lamb Rogan Josh	\$20.00
<i>Tenderized pan-roasted lamb, red chili powder, coriander powder, and ginger and garlic paste</i>	
Baby Goat Masala	\$20.00
<i>Bone-in goat, onion and tomato gravy, and whole garam masala</i>	
Baby Goat Curry	\$20.00
<i>Bone-in goat in a curry sauce</i>	
Goat Bhuna	\$20.00
<i>Bone-in goat, bay leaf, green cardamom, cinnamon stick, and ginger and garlic paste</i>	

Gajar Halwa	\$6.00
<i>Freshly grated carrots cooked with sweetened milk & served warm</i>	
Gulab Jumun	\$6.00
<i>Deep-fried roundel of cottage cheese and flour in sweetened syrup</i>	
Moong Dal Halwa	\$6.00
<i>Ground Moong Dal cooked with sweetened milk & nuts. Served warm</i>	
Mango Cheesecake	\$7.00
Tiramisu	\$7.00