



570-629-DLVR (3587)

<http://www.hungrywedeliver.net>

# Spice Route Indian-Chns-Thai

## Delivery Hours

**Wed-Thur 11:30am-2:30pm and 4pm-8:30pm, Fri-Sat 11:30am-2:30pm and 4pm-9pm, Sunday 12pm-2:30pm and 4pm-8pm---\$15 minimum (Delivery fee not included in minimum)**

## APPETIZER (Indian)

- Vegetable Samosa (2pcs) \$6.00  
*Triangular turnovers filled with potatoes, green peas, served with mint, tamarind chutney*
- Aloo Papdi Chaat \$7.00  
*Flour crisp, chopped potatoes, spices, yogurt*
- Samosa Chat \$8.00  
*Mildly spiced potato patties with chickpeas, mint, tamarind, yougurt*
- Bhel Puri \$7.00  
*Savory snack, puffed rice, onion, tomato, cilantro & tamarind chutney*
- Tandoori Vegetables \$9.99  
*Fresh seasonal vegetables marinated in yogurt and cooked in clay oven*
- Achari Paneer Tikka (Tandoori) \$14.00  
*Home made cottage cheese marinated with Indian pickles and cooked in tandoor*
- Pepper Fry (Chicken or Lamb or Fish)  
*Your choice of meat cooked in ginger, dry red chili, black pepper & coconut powder*

## APPETIZER (Pan-Asian)

- Cauliflower Manchurian \$9.99  
*Crispy cauliflower with garlic, ginger, and coriander in medium spicy sauce*
- Avocado Fritters with dipping \$9.00  
*Tempura flour and avocado sauce*
- Steamed or Pan Fried Dumpling (Veg/Chicken/Shrimp) (6) \$7.00  
*Homemade dumplings served with soya garlic sauce*
- Vegetable Spring Roll (3) \$7.00  
*Cabbage, carrot, onion, spring onion, bean sprout*
- Lotus Stem Honey & Sesame \$7.00  
*Lotus root, spring, onion, honey, garlic, dry chili paste*
- Crispy Chicken Honey & Sesame \$10.00  
*Chicken, spring onion, honey, garlic, dry Chili*
- Fried Chicken Wings \$11.99  
*Ginger, garlic, rice flour & chef special Asian sauce*
- Drums of Heaven \$11.99  
*Pulled chicken drumstick, soya sauce, garlic, ginger in medium spicy*

## SPICE ROUTE LUNCH MENU

**Lunch From 12pm to 2:30pm Tues-Fri. All entrees served along with steamed rice except noodles & fried rice.**

- Chilli Panner (cheese) \$11.99  
*cooked with soy, green chilies, onion*
- Chili Chicken Lunch \$12.99  
*Diced Chicken cooked with soy, green chilies, onion*
- Chili Lamb Lunch \$13.99  
*Sliced lamb, cooked with soy, green chilies, onion*
- Chili Fish Lunch \$13.99  
*Tilapia cooked with soy, green chilies, onion*
- Spice Route Vegetables Lunch \$11.99  
*Seasonal veggies (with your choice of vegetables)*
- Thai Vegetable Curry Lunch \$11.99  
*Seasonal vegetable in coconut curry base*
- Paneer Makhani Lunch \$11.99  
*Cottage cheese cooked in creamy tomato base sauce*
- Palak Paneer Lunch \$11.99  
*Cottage cheese cooked in spinach*
- Chana Masala Lunch \$11.99  
*Chickpeas cooked in onion-tomato base*
- Fried Rice Vegetable Lunch \$11.99  
*Rice stir fried w/ mix vegs*
- Hakka Noodles Vegetable Lunch \$11.99  
*Noodles stir fried w/ mix vegs*
- Kung Pao Chicken Lunch \$12.99  
*Diced chicken, peanut, red chili, hoisin sauce*
- Szechuan Chicken Lunch \$12.99  
*Chicken cooked in authentic spicy Szechuan sauce*
- Kadhai Chicken Lunch \$12.99  
*Chicken cooked in chunks of tomato, peppers, onions & spices*
- Chicken Korma Lunch \$12.99  
*Chicken cooked in creamy onion & cashew gravy*
- Chicken Tikka Masala Lunch \$12.99  
*Chicken cooked i authentic creamy tomato & cashew gravy*
- Lamb Korma Lunch \$13.99  
*Boneless lamb, cooked in creamy onion and cashew sauce*
- Lamb Rogan Josh Lunch \$13.99  
*Tenderized pan roasted lamb, chili powder, coriander powder, ginger & garlic*
- Goan Shrimp Curry Lunch \$13.99  
*Shrimp cooked in authentic Indian style*
- Hot Garlic Shrimp Lunch \$13.99  
*Shrimp, garlic, onion, chili paste, tomato sauce*
- Fish Moiley Lunch \$13.99  
*Tilapia cooked Indian style in a*

## SEAFOOD (Indian/Pan-Asian)

- Fish Chili \$19.00  
*Tilapia, soy sauce, green chili, onion*
- Whole Fried Red Snapper w/Hot Garlic Sauce \$22.00  
*Garlic, onion, chili paste, tomato puree*
- Shrimp with Black Pepper \$19.00  
*Shrimp, table ground black pepper, soy sauce*
- Shrimp with Hot Garlic Sauce \$19.00  
*Shrimp, garlic, onion, chili paste, tomato puree*
- Shrimp Szechwan \$19.00  
*Shrimp Cooked in Spicy Szechuan sauce*
- Shrimp Vindaloo \$19.00  
*Potatoes with shrimp cooked in a spicy chili sauce*
- Shrimp Masala \$19.00  
*Pan-roasted jumbo shrimp, sauteed onion, tomato, ginger, garlic*
- Kadhai Shrimp \$20.00  
*Jumbo prawns coked with diced peppers, tomatoes, fresh herbs and dry spices*
- Fish/Shrimp Goan Curry \$19.00  
*Fish/Shrimp cooked in authentic Indian style*

## VEGETARIAN (Indian)

- Dal Makhani \$13.99  
*Black gram, powdered fenugreek leaf, butter*
- Tadka Dal \$12.99  
*Yellow pigeon peas, tomato, garlic, red chili, cumin seed*
- Chana Masala \$13.99  
*Chickpea boiled in garam masala, asafetida, Mango powder*
- Aloo Gobhi Masala \$14.00  
*Cauliflower florets, potato, onion & tomato gravy*
- Punjabi Bhindi \$14.00  
*Slit okra, sliced onion, cumin seed tempering*
- Malai Kofta \$15.99  
*Cottage cheese & potato dumpling, raisin & dry fruit stuffing, mustard temperind*
- Baingan Bhartha \$14.00  
*Eggplant concasse, green peas, tomato, onion, garlic, whole red chili*
- Mattar Paneer \$15.00  
*Paneer & green peas cooked in onion tomato & cashew sauce*
- Kadhai Paneer \$15.00  
*Cottage cheese with chunks of tomatoes, onions & bell peppers*
- Palak Paneer \$15.00  
*Spinach & cottage cheese cubes*
- Paneer Makhni \$15.00  
*Cottage cheese in rich tomato sauce with cream & butter*

<i>sauce</i>	
Lettuce Wrap with Chicken	\$10.99
<i>Diced chicken, basil, onion, garlic,</i>	
<i>chili</i>	
Fried Shrimp Garlic, Onion &	\$15.00
Chili	
Asian Fried Calamari	\$11.99
<i>Batter fried Squid or Shrimp, onion,</i>	
<i>garlic, scallion</i>	
Hakka Style Chili Paneer	\$14.00
Hakka Style Chili Chicken	\$16.00
Hakka Style Chili Lamb	\$20.00

## SIDES

Raita	\$3.00
<i>Cucumber &amp; Tomato</i>	
Boondi Raita	\$3.00
Plain Yougurt	\$3.00
Papadam	\$3.00
Green Salad	\$5.00
Steamed Broccoli	\$5.00
Fries	\$5.00
Nuggets	\$5.00

## BREAD (Indian)

Tandoori Roti	\$3.00
<i>Unleavened whole wheat dough</i>	
Butter Naan	\$3.00
<i>Leavened refined flour dough, egg,</i>	
<i>milk</i>	
Garlic Naan	\$3.50
<i>Leavened refined flour dough. milk,</i>	
<i>garlic, fresh cilantro</i>	
Laccha Paratha	\$4.99
<i>Layered whole wheat dough</i>	
Onion Kulcha	\$4.00
<i>Leavened flour dough, milk, onion</i>	
<i>stuffing</i>	

## SOUPS

Mulligatawny Lentil Soup	\$6.99
<i>Lentils blended with aromatic herbs</i>	
<i>and spices</i>	
Sweet Corn Soup (Veg or	
Chicken)	
<i>Cream of sweet corn, cabbage,</i>	
<i>and carrots</i>	
Man chow soup (Veg / Chicken)	
<i>Ginger, carrot, zucchini, baby corn,</i>	
<i>mushroom</i>	
Tom Kha Kai (Thai Lemon	\$7.00
Grass Soup)	

## FRIED RICE / NOODLES

Spice Route Fried Rice Veg or	\$12.00
Chicken or Shrimp	
<i>Rice, soy sauce, cabbage, green</i>	
<i>peas, bean sprout &amp; spring onion</i>	
Chili Garlic Fried Rice Veg /	\$12.00
Chicken / Shrimp	
<i>Rice, chopped garlic, tomato</i>	
<i>sauce, spring onion, chili paste</i>	
Pineapple Fried Rice Veg or	\$12.00
Chicken or Shrimp	
<i>Rice, fresh red chili, onion, spring</i>	
<i>onion, coconut milk</i>	
Spice Route Hakka Noodles	\$12.00
Veg	
<i>Flour noodle, soy sauce, shredded</i>	
<i>vegetables</i>	
Chili Garlic Noodles Veg	\$12.00
<i>Flour noodles, garlic, tomato</i>	
<i>ketchup, spring onion, chili paste</i>	

## RICE - BIRYANI

Basmati Rice	
Vegetable Biryani Rice	\$15.00
<i>Basmati Rice, fried onion, mint,</i>	

*coconut based curry*

## CHICKEN (Indian)

Murgh Tikka Masala	\$15.99
<i>Creamy grilled boneless chicken in</i>	
<i>a velvety curry tomato sauce</i>	
Murgh Saagwala	\$15.99
<i>Boneless chicken cubes with</i>	
<i>spinach</i>	
Murgh Kadhai	\$15.99
<i>Chicken cooked in chunks of</i>	
<i>tomato, peppers, onions &amp; spices</i>	
Murg Makhni/Butter Chicken	\$15.99
<i>Chicken cooked in a rich tomato</i>	
<i>sauce with cream &amp; butter</i>	
Murgh Vindaloo	\$15.99
<i>Potatoes &amp; boneless chicken</i>	
<i>cubes in a spicy gravy</i>	
Chicken Chattinad	\$15.99
<i>Boneless chicken cooked in South</i>	
<i>Indian delicacy sauce</i>	
Chicken Korma	\$15.99
<i>Chicken cooked in a flavorful</i>	
<i>cashew &amp; almond curry</i>	

## CHICKEN (Pan Asian)

Chicken with Hot Garlic Sauce	\$15.99
<i>Diced chicken, garlic, onion, chili</i>	
<i>paste, tomato sauce</i>	
Kung Pao Chicken	\$15.99
<i>Diced chicken, peanuts, dry red</i>	
<i>chili, hoisin sauce</i>	
Chicken Broccoli	\$15.99
<i>Sliced chicken, broccoli, Chinese</i>	
<i>rice wine</i>	
Chili Chicken (Dry/Gravy)	\$15.99
<i>Diced Chicken, chili paste, soy</i>	
<i>sauce, fresh chili</i>	
Chicken Hong Kong	\$15.99
<i>Diced chicken, ginger, onion, dried</i>	
<i>red chili, soy sauce</i>	
Chicken Manchurian	\$15.99
<i>Diced chicken, chili paste, soy</i>	
<i>sauce, ginger, coriander</i>	
Chicken Black Bean Sauce	\$15.99
<i>Sliced chicken, Chinese black</i>	
<i>bean sauce</i>	
Szechwan Chicken	\$15.99
<i>Authentic preparation of chicken in</i>	
<i>a spicy Szechwan sauce</i>	
Sweet and Sour Chicken	\$15.99
<i>Boneless chicken, green peppers</i>	
<i>and onions, pineapple, served in a</i>	
<i>sweet and sour sauce</i>	
Chicken with String Beans	\$15.99
<i>Shredded chicken, string beans,</i>	
<i>black bean, garlic</i>	
Chicken Teriyaki	\$15.99
<i>Shredded chicken, bell peppers,</i>	
<i>Onion, Teriyaki sauce</i>	

## GOAT/LAMB (Indian)

Lamb Tikka Masala	\$19.00
<i>Boneless lamb cooked in a rich</i>	
<i>tomato sauce &amp; cream</i>	
Lamb Kadhai	\$19.00
<i>Lamb cooked in chunks of tomato,</i>	
<i>peppers, onions &amp; spices</i>	
Lamb Saagwala	\$19.00
<i>Boneless lamb cubes with spinach</i>	
Lamb Rogan Josh	\$19.00
<i>Tenderized pan-roasted lamb, red</i>	
<i>chili powder, coriander powder,</i>	
<i>ginger &amp; garlic</i>	
Lamb Korma	\$19.00
<i>Lamb cooked in a flavorful cashew</i>	
<i>&amp; almond curry</i>	
Baby Goat Masala	\$20.00
<i>Bone-in Goat, onion &amp; tomato</i>	
<i>gravy, whole garam masala</i>	
Chattinad - Goat/Lamb	\$20.00

Vegetable Korma	\$15.00
<i>Mixed vegetables with raisin and</i>	
<i>nuts simmered in cream sauce laced</i>	
<i>with spices</i>	

## VEGETARIAN (Pan-Asian Thai)

Chili Paneer (Dry/Gravy)	\$15.00
<i>Homemade cottage cheese, chili</i>	
<i>paste, soy sauce, fresh chili</i>	
Vegetable Manchurian	\$15.00
<i>Minced cabbage &amp; carrot ball, chili</i>	
<i>paste, soy sauce, onion &amp; ginger,</i>	
<i>garlic, cilantro</i>	
Kung Pao Potato	\$14.00
<i>Diced potato, bell peppers, onion,</i>	
<i>nuts, dry red chili</i>	
Spice Route Vegetables with	\$15.00
choice of sauces	
<i>Seasonal Vegetables</i>	
Eggplant Szchewan	\$14.00
<i>Eggplant with spicy Szchewan</i>	
<i>sauce</i>	
Chili Tofu	\$14.00
<i>Diced Tofu, chili paste, soy sauce,</i>	
<i>fresh chili</i>	

## TANDOOR SELECTIONS

***Our Tandoori selection is marinated in yogurt, freshly ground spices, a variety of herbs & natural and flavoring agents.***

***NO RICE PROVIDED***

Tandoori Chicken (with	\$15.00
Bones-2pcs)	
Murgh Tikka (Tandoor)	\$15.99
Tandoori Salmon (Tandoor)	\$19.00
Murgh Malai (Tandoor)	\$15.00
Tandoori Shrimp	\$22.00
Lamb Chops (Tandoor)	\$25.00
Lamb/Chicken Seekh Kabab	\$12.99
(Tandoor)	

## THAI SELECTION

Thai	
Curries-Pennag/Masaman/Red/Green	
<i>Choice of curry cooked in bamboo</i>	
<i>&amp; coconut curry based gravy.</i>	
Shrimp with Thai Basil	\$19.00
<i>Shrimp, basil, onion, soy sauce,</i>	
<i>oyster sauce, vinegar</i>	
Thai Fried Rice veg or chicken	
or shrimp	
<i>Rice, basil, chive, kafir lime leaf,</i>	
<i>spring onion, chili</i>	
Pad Thai Noodle veg-tofu	
<i>Flat rice noodle, pad Thai, sauce,</i>	
<i>peanut, chive, bean sprout</i>	
Assorted Vegetables in Oyster	\$14.00
Sauce	
<i>Sauteed vegetables cooked in</i>	
<i>oyster sauce</i>	

## DESSERTS

Ras Malai	\$5.00
<i>Creamed cheese patty (served in</i>	
<i>condensed milk)</i>	
Gulab Jamun	\$5.00
<i>Deep-fried roundel of cottage</i>	
<i>cheese &amp; flour in sweetened syrup</i>	
Gajar Halwa	\$5.00
<i>Freshly grated carrots, cooked with</i>	
<i>sweetened milk &amp; served warm</i>	
Moong Daal Halwa	\$5.00
<i>Ground Moong Daal cooked with</i>	
<i>sweetened milk &amp; nuts, served warm</i>	
Pistachio Kulfi with Falooda	\$6.00
<i>Flavored Indian Ice Cream, made</i>	
<i>from condensed milk</i>	
Mango Cheesecake	\$6.00

<i>kewda essence, green cardamon powder</i>	
Chicken Biryani Rice	\$15.99
<i>Basmati rice, fried onion, mint, kewda essence, cardamom powder</i>	
Lamb Biryani Rice	\$19.00
<i>Basmati rice, fried onion, mint, kewda essence, cardamom powder</i>	
Shrimp Biryani Rice	\$19.00
<i>Basmati rice, fried onion, mint, kewda essence, cardamom powder</i>	
Goat Biryani Rice	\$20.00
<i>Basmati rice, fried onion, mint, kewda essence, cardamom powder</i>	

## **LAMB/DUCK (Pan-Asian)**

Chili Lamb	\$19.00
<i>Sliced lamb, ginger, onion, dried red chili, soy sauce</i>	
Lamb Ginger & Spring Onion	\$19.00
<i>Shredded lamb, sliced ginger, green &amp; red peppers</i>	
Szechwan Lamb	\$19.00
<i>Sliced lamb, bell peppers, onion, carrot, spring onion &amp; Szechwan sauce</i>	
Chilly Duck	\$23.00
<i>Pan roasted duck, spring onion, onion, soy sauce, chili</i>	
Duck with Lychees and Plum Sauce	\$23.99
<i>Pa-roasted duck, whole lychee fruit, plum sauce, ginger</i>	
Duck with Mushrooms & Bamboo Shoots	\$23.99
<i>Duck, oyster sauce, black mushrooms, bamboo shoots</i>	

Tiramisu	\$6.00
Choice of Ice Cream (2 Scoops)	\$5.00

## **BEVERAGES**

Mango Lassi	\$5.00
Sweet Lassi	\$5.00
Salt Lassi	\$5.00
Fresh Lime Soda	\$5.00
Spice Route Jaljeera	\$5.00
Juices	\$4.00
<i>Apple, Pineapple, Orange, Cranberry, Lychee, Mango</i>	
Sparkling Water	\$6.00
Iced Tea	\$3.00
Thai Iced tea	\$3.50
Sodas	\$2.00
Water	\$3.00