

Our Menu

Appetizers



Wings (Tikka / Thai Chili / 65) 6pcs **\$8**

American classic bone-in chicken wings in your choice of sauce

Wings (Tikka / Thai Chili / 65) 12pcs **\$14**

American classic bone-in chicken wings in your choice of sauce

Mac & Cheese Tikka **\$8**

Mouth watering mac and cheese with traditional tandoori tikka

Samosa Chaat **\$9**

Savory potato pastery smashed and garnished with chickpeas and fresh veggies and chutneys

Savan Puri **\$8**

Indian Street food classic of crispy flour discs topped with fresh veggies, spiced yogurt, and chutneys

Masala Fries (add Keema +\$7) **\$7**

Crispy masala potato fries topped with keema mince.

Chur Mur **\$9**

A popular savoury street snack recipe made with puffed rice, finely chopped veggies and chaat chutneys.

Sweet Potato Chaat **\$13**

Fried sweet potatoes w/ onions, cilantro, golden raisins, spiced cashews, topped with chutneys, sev.

Bang Bang Gobi **\$11**

Pan-fried specialty battered cauliflower with a sweet and spicy sauce.

Paneer/ Palak Pakora **\$12**

Paneer cubes with fresh coriander battered and fried into golden fritters

Peanut Masala **\$7**

Roasted peanuts sauteed with fresh onions, chillis, and cilantro

Chole Batura **\$12**

Vegan Friendly chickpea curry served with a fried savory bread and topped with onions and cilantro

Chicken Lollipop **\$12**

Succulent chicken wings served with schezwan sauce

Amritsari Fish Pakora **\$16**

White fish battered and golden fried fritters

Rava Tawa Fish **\$15**

South Indian delicacy in a rice batter and pan fried fish fillets



Tandoori

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Zafrani Tikka (Chicken/Paneer)

\$13

Boneless chicken subtly marinated and flavored with saffron and spices.

Chatpat Tikka (Chicken/Paneer)

\$13

Boneless chicken subtly marinated and flavored with tangy blend of spices

Tandoori Salmon

\$19

Boneless Salmon fillet spice rubbed and grilled

Lamb Seekh Kabab

\$16

Minced and ground lamb spice infused and grilled into juicy kababs

Tandoori Chicken

\$14

Grilled Bone In chicken on house specialty marinade

Reshmi Lamb Chops

\$26

Bone In juicy grilled lamb chops

Tandoori Promfret

\$22

Bone in whole promfret fish grilled in a chettinad marinade



Indo Chinese

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Spice Club Manchurian (Gobi/Baby Corn/Chicken/Shrimp +\$3)

\$12

Crispy battered and flash fried and sautéed in a house special spicy sauce

Hakka Noodles (Veg / Chicken)

\$12

Honey Chili Potatoes

\$11

Potato wedges slightly fried and sautéed in sweet and spicy sauce

Pepper Fry (Paneer/Chicken/Shrimp +\$3, Lamb +\$3)

\$12

Stir fried noodles sautéed with fresh veggies and herbs

Szechwan Fried Rice (Chicken / Veg)

\$12

Stir fried rice sautéed with fresh veggies and herbs

Choice of protein sautéed in a fiery pepper blend

Hot and Sour Soup

\$8

Tangy, yet spicy Soup, add chicken for +\$3



Chef Specialties

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Aam ka Murg

\$14

Boneless chicken simmered in mango curry

Nawabi Butter Chicken

\$15

Boneless butter chicken in a rich creamy curry

Malai Kofta

\$14

Veggie balls simmered in a creamy cashew curry

Mastani Mutton Curry

\$19

Bone in slow cooked goat curry with a spicy twist

Chicken Tariwala

\$15

A Northern delicacy marinated overnight and simmered in a light sauce of onions and tomatoes.

Adrakhi Handi Mix Veg

\$15

Ginger flavored veg preparation tossed with onions, bellpeppers and spices

Mushroom Matar Masala

\$14

Sliced mushrooms and peas slow simmered in a spiced gravy

Paneer E Khass

\$15

Our house specialty. Small cubes of homemade cheese with cashew gravy

Lamb Rogan Josh

\$19

Boneless lamb, onions, and whole spices blended curry

Malabar Fish Curry

\$19

Boneless Fish stew with a hint of coconut

Dal Makhani

\$14

Black Lentil stew

Lasuni Dal

\$14

Vegan. Gluten-free. Yellow lentils delicately tempered and cooked with exotic spices on low heat with a cilantro garnish

Aloo Gobi

\$14

Dry potato and cauliflower sauteed delicacy

Punjabi Chole

\$14

Chickpea stew with onions

Royal Rajma

\$14

Indiana corn and peas simmered in a rich dry fruits creamy curry

Baingan Bharta

\$15

Baked eggplant, then minced with garlic and onions and dry gravy



Curries



Mughali Makhni Veg/Chicken/Paneer \$13

Mughlai delicacy! Rich Creamy tomato and buttery curry

Mughali Makhni Goat/Lamb/Fish/Shrimp \$16

Mughlai delicacy! Rich Creamy tomato and buttery curry

Korma Kasuri Veg/Chicken/Paneer \$13

Authentic blend of spices in a mild creamy dry fruit curry

Korma Kasuri Goat/Lamb/Fish/Shrimp \$16

Authentic blend of spices in a mild creamy dry fruit curry

Peshawari Pistacha Veg/Chicken/Paneer \$13

Rich pistachio curry slow cooked with fresh herbs

Peshawari Pistacha Goat/Lamb/Fish/Shrimp \$16

Rich pistachio curry slow cooked with fresh herbs

Andhra Curry Veg/Chicken/Paneer \$13

Tangy Southern Indian delight with a touch tamarind, and lemon

Andhra Curry \$16

Tangy Southern Indian delight with a touch tamarind, and lemon

Shahi Saag Veg/Chicken/Paneer \$13

A mouthwatering slow simmered spinach curry

Shahi Saag Goat/Lamb/Fish/Shrimp \$16

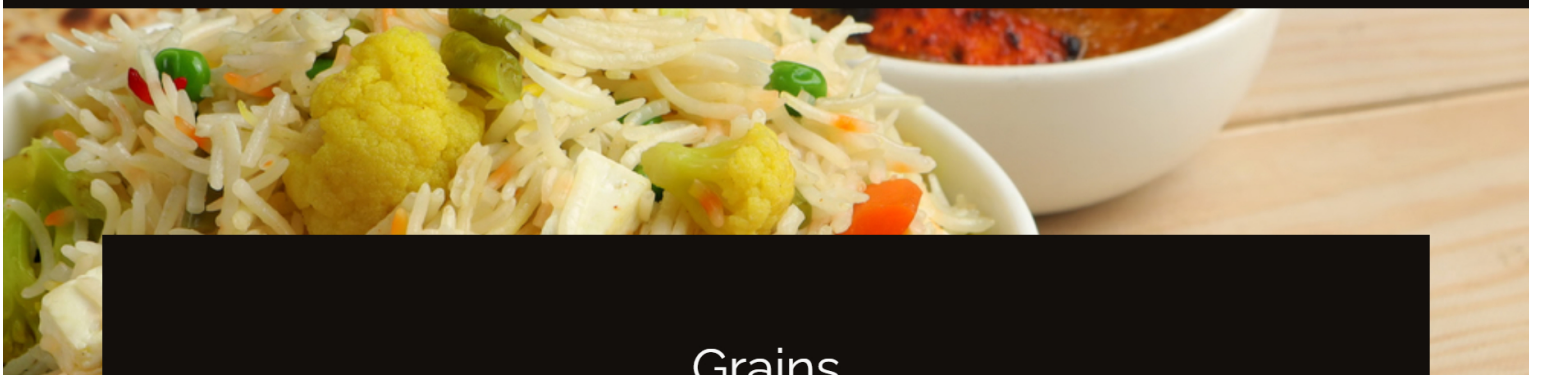
A mouthwatering slow simmered spinach curry

Kadai Veg/Chicken/Paneer \$13

Onions and peppers based curry with secret blend of spices

Kadai Goat/Lamb/Fish/Shrimp \$16

Onions and peppers based curry with secret blend of spices



Grains



Tandoori Aloo Paratha \$5.25

Tandoori Roti \$3.50

Keema Naan \$6

Rice (Jeera/Saffron) \$6.00

Naan (Chili/ Garlic / Butter) \$3.50

Basmati Rice \$4.00

Onion Kulcha \$4

Dum Biryani (Chicken, Paneer, Veggie, Goat Fry +\$4) \$13.00



Desserts



Badam Halwa \$7.00


Kesari Rabri \$9.00


Falooda \$9.00


Double Ka Meetha \$9.00


Kulfi \$8.00

Ras Malai / Gulab Jamun \$6.00

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 Monday - Thursday
11:00 AM - 3:00 PM & 5:00 PM-10:00 PM

Friday - Saturday
11:00 AM - 11:00 PM

Sunday
11:00 AM - 10:00 PM

INDIAN BISTRO & BAR
SPICE CLUB

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