



THE SPICE ROUTE  
RESTAURANT

# DINING MENU





Nawabi Salad

Beetroot Raita

Chicken Tikka

Swahili Chicken Soup



## Salads

### Beetroot Raita

Cooling cucumber and yoghurt, chaat masala, beetroot infusion, mint

7,000

### Nawabi Salad

Greek-style mixed greens, avocado, tomatoes, cucumber, feta cheese, roasted cashew nuts

20,000

### Chicken Tikka

Chicken tikka skewer on mixed greens, red onion, lemon mustard vinaigrette

22,000

## Soups

### Pumpkin Soup

Squash medley, smoked paprika, touch of cream, roasted pumpkin seeds

12,000

### Swahili Chicken Soup

Boneless chicken, local spices, mixed vegetables

15,000



A black oval plate featuring two long, cylindrical mutton seekh kebabs with a rich red marinade. They are served on a bed of shredded white onions, garnished with fresh green herbs. Accompanying items include sliced cucumbers, a tomato slice, and a small white bowl of green chutney.

**Mutton Seekh**

A black oval plate containing several pieces of golden-brown paneer tikka. The paneer is marinated and grilled, served with a mix of fresh vegetables including red and green bell peppers, onions, and tomatoes. The dish is garnished with fresh herbs and a lemon wedge.

**Paneer Tikka**

A black oval plate with several pieces of golden-brown garlic fish tikka. The fish is marinated and grilled, served with a mix of fresh vegetables including red and green bell peppers, onions, and tomatoes. The dish is garnished with fresh herbs and a lemon wedge.

**Garlic Fish Tikka**





A white plate with several golden-brown, triangular samosas. They are served on a bed of red chutney, garnished with fresh green herbs and shredded cheese.

**Spice Route Samosa**





## Vegetarian Starters

<b>Paneer Tikka</b> 	18,000
Grilled cottage cheese kebab, tandoori masala, on sizzler	
<b>Aloo Corn Tikki</b> 	14,000
Crispy corn and potato cutlets, coriander-mint chutney sauce	
<b>Manchurian</b> 	15,000
Mixed vegetable rounds, dry indo-chinese sauce, spring onions, sesame seeds	
<b>Spice Route Samosa</b> 	12,000
Vegetable samosa trio, beetroot raita, coriander-mint chutney, crunchy sev	

## Non-Vegetarian Starters

<b>Prawns Kali Mirch</b>	26,000
Black pepper seasoned prawns, herbs, garlic butter finish	
<b>Chicken Tikka</b>	18,000
Grilled chicken tikka kebab, tandoori masala, on sizzler	
<b>Garlic Fish Tikka</b>	20,000
Grilled fish tikka kebab, garlic, turmeric, lemon, served on sizzler	
<b>BBQ Chicken Wings</b>	18,000
Smoky tandoori masala wings, roasted garlic yogurt dip sauce	
<b>Mutton-Seekh</b>	20,000
Chili-butter glazed spiced mutton mince, served on sizzler	





**Paneer Lababdar**



**Seasonal Saag**



**Kadai Prawns**



**Dal Tadka**



**Goan Fish Curry**








**Famous Butter Chicken**





## Vegetarian Curries

<b>Paneer Lababdar</b> 	22,000
Cottage cheese, tomato and cashew gravy, cream finish	
<b>Seasonal Saag</b> 	22,000
Seasonal vegetables and spinach curry, tempered with garlic and cumin	
<b>Dal Makhani</b> 	18,000
Slow cooked black lentils, tomato butter gravy, cream finish	
<b>Dal Tadka</b> 	18,000
Yellow mung lentils, cumin, garlic, tempered with kashmiri chili	
<b>Subzi Makhanwala</b> 	18,000
Mixed vegetables, creamy tomato sauce, touch of fenugreek	

## Non-Vegetarian Curries

<b>Famous Butter Chicken</b>	28,000
Chicken tikka, rich butter tomato sauce, cream finish	
<b>Swahili Makange</b>	25,000
Fried chicken on the bone, local spices, bell pepper, tomato gravy	
<b>Goan Fish Curry</b>	27,000
Fish tikka, tamarind, tomato and coconut sauce	
<b>Kadai Prawns</b>	34,000
Prawns, bell peppers, tomato and onion gravy	
<b>Mutton Gosht Keema</b>	28,000
Mutton mince, spiced tomato and ginger sauce	



**Chicken Biryani**

**Fillet Steak**

**Jumbo Tandoori Prawns**



## *Biryani*

Saffron infused aromatic layered basmati rice, masala, egg, fried onions, and pomegranate

Vegetable 	16,000
Chicken	25,000
Prawns	28,000

## *Choma Bbg*

Light tandoori masala marinated, served with pili-pili and sweet tamarind sauces

Whole Fish Catch of the Day	35,000
Jumbo Tandoori Prawns	55,000
Half Tandoori Chicken	25,000
Pork Ribs	39,000
Fillet Steak	38,000





Tandoori Naan Bread

Masala Chips

Sautéed Seasonal Vegetables



## *Sides*

<b>Tandoori Naan Bread</b> Plain, butter, or garlic	5,000
<b>Swahili Chapati</b>	4,000
<b>Steamed Rice</b>	5,000
<b>Hand Cut Chips</b>	5,000
<b>Masala Chips</b>	10,000
<b>Sauteed Seasonal Vegetables</b>	5,000
<b>Mashed Potatoes</b>	5,000
<b>Kachumbari</b>	5,000

## *Desserts*

<b>Ice Cream Bowl</b> Vanilla, Chocolate, or Strawberry	15,000
<b>Fruit Skewers with Chocolate Sauce</b>	12,000
<b>Chocolate Cake</b>	16,000

 vegetarian  vegan

Take Away Charges Apply Each Container: 500 TZS Each Bag And Container

\*Prices Are In Tanzanian Shillings And Are Inclusive Of Taxes