



Spice Odyssey

FOOD MENU

www.spiceodyssey.in

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spiceodysseycafe



- VEGETABLE DIMSUM**
 Delicate parcels filled with a flavorful blend of fresh vegetables, steamed to perfection to preserve their natural taste and texture, creating a light and satisfying appetizer option.

- VEGETABLE MANCHURIAN (DRY / GRAVY)**
 Perfectly crafted balls meet a luscious Manchurian sauce for a flavorful and wholesome experience.

- GREEN CHILLI CHICKEN**
 Tender chicken pieces marinated in a zesty green chill marinade, offering a bold and tangy flavor profile that's sure to tantalize your senses.

- PRAWN CHILLI (SALT / PEPPER)**
 Juicy prawns tossed in a zesty chilli sauce, offering a harmonious fusion of tangy and spicy flavors that will leave you craving more.

- 269 CHICKEN DIMSUM 169**
 Grilled paneer with smokey charcoals 'Lehsuni' in this recipe stands for a kicking punchy flavour of garlic in this starter.

- 269 DRUMS OF HEAVENS 299**
 Heavenly flavor of our Drums of Heaven, where succulent chicken wings are coated in a lip-smacking sauce for an irresistible treat.

- 299 CRISPY FRIED PRAWNS 449**
 Savor the ocean's bounty with our Crispy Fried Prawn, where every bite promises a crunchy symphony of seafood perfection.

449



Rice & Noodles



Relish our culinary tales with rice and noodles that tantalize taste buds. A symphony of flavors unveils tradition, offering an essence of India at Spice Odyssey.



- 229 VEG SCHEZWAN FRIED RICE 249**
 A fiery fusion of perfectly cooked rice and bold Schezwan spices that promises an unforgettable culinary adventure.
- 239 VEG BURNT GARLIC FRIED RICE 289**
 Fried rice with punch of Burnt Garlic and tender chunks of chicken.
- 179 VEGETABLE FRIED NOODLES 259**
 A colorful medley of crisp veggies and noodles that guarantees a flavorful and wholesome experience.
- 229 CHICKEN FRIED RICE 249**
 Tender chunks of chicken dance with fragrant rice to create a classic and satisfying dish.
- 239 CHICKEN BURNT GARLIC FRIED RICE 289**
 Fried rice with punch of Burnt Garlic and tender chunks of chicken.
- 179 CHECKEN SCHEZWAN FRIED RICE 259**
 A fiery fusion of perfectly cooked rice and bold Schezwan spices with chicken.

▪ **VEGETABLE HAKKA NOODLES**

The fine art of Hakka cuisine meets a delightful assortment of vegetables for a noodle dish like no other.

▪ **VEG SCHEZWAN NOODLES**

The bold and spicy notes of Schezwan sauce perfectly coat each strand for a delightful kick.

▪ **VEG BURMESE KHAO SUEY**

A rich coconut broth, fragrant spices, and a variety of toppings come together in this comforting bowl, offering a taste of Southeast Asia in every spoonful.

▪ **NON-VEG BURMESE KHAO SUEY**

A rich coconut broth, fragrant spices, and a variety of toppings come together in this comforting bowl, offering a taste of Southeast Asia in every spoonful.

210

249

379

399

▪ **CHICKEN HAKKA NOODLES**

Succulent chicken takes center stage in our Chicken Hakka Noodles.

249

▪ **CHICKEN SCHEZWAN NOODLES**

Schezwan sauce and tender chicken chunks perfectly coat each strand for a delightful kick.

269

▪ **THAI COCONUT LIME CHICKEN**

A luscious and aromatic dish that combines the richness of coconut milk with the zesty freshness of lime, creating a tropical delight.

310



▪ **VEG CHINA BOX**

A garden of flavors, vibrant vegetables stir-fried to perfection.

359

▪ **ITALIAN SIZZLER**

Taste the allure of Italy in every sizzle, with pasta, grilled veggies, and savory sauces.

399

▪ **OLD DELHI MAKHNI SIZZLER**

A tribute to heritage, savor the rich flavors of Old Delhi with a Makhani-inspired sizzle.

399

▪ **NON-VEG CHINA BOX**

Savory delights, succulent chicken wok-tossed with bold Chinese spices.

359

▪ **CHIPOTLE SIZZLER**

A spicy symphony, featuring chipotle-infused delights, grilled to perfection for a bold sizzle.

399



Continental

Continental Starter



Delight in Continental starters that tease your taste buds. A medley of flavors unveils culinary elegance, inviting you to savor global essence at Spice Odyssey.



- FRENCH FRIES** 149 / 169 / 189
(SALTED / PERI-PERI / CHEESE LOADED)
- BAKED NACHOS** 250/ 310
A crispy and cheesy delight that's perfect for sharing or savoring all to yourself.
- CHEESE BALLS** 280
Irresistibly gooey and crispy, our Cheese Balls are bite-sized bursts of cheesy joy that make the perfect appetizer or snack.
- COTTAGE CHEESE TACOS** 269
Marrying the creamy goodness of cottage cheese with vibrant Mexican flavors.
- VEGETABLE CHEESE CROQUETS** 289
Crispy on the outside, soft on the inside, these Vegetable Cheese Croquets are a delightful fusion of flavors that will leave your taste buds dancing.
- GARLIC BREAD (PLAIN / CHEESE)** 99 / 149
Crisp bread slices infused with garlic, butter, and herbs for a flavorful bite.
- MAGIC MUSHROOM** 259
A savory blend of mushrooms and spices that captivate your palate.
- CHICKEN BREEZZA** 310
Succulent chicken bites with a breeze of flavors.
- CHICKEN CHEEZA** 299
A cheesy twist to your chicken cravings, our Chicken Cheeza combines the best of both worlds for a delightful cheesy chicken indulgence.
- FRIED CHICKEN WINGS (BBQ TOSSED)** 279
Crispy and seasoned to perfection, our Fried Chicken Wings are a classic favorite that promises a satisfying, crunch in every bite.
- CHICKEN TACOS** 275
Experience the bold and savory delights of our Chicken Tacos, a delicious combination of seasoned chicken and fresh toppings in a taco shell.
- FISH & CHIPS WITH TARTAR SAUCE** 290
Golden-brown, crispy fish paired with perfectly cooked chips for a taste of British seaside tradition served with tartar sauce.



Sandwiches



Treat yourself to our Sandwich Symphony - a medley of vibrant flavors in every bite. Handcrafted with culinary finesse, it's a global taste experience to relish.



• BOMBAY CHEESE SANDWICH

A cheesy twist on classic Bombay snacks, these Irresistible bites are a fusion of local flavors and gooey goodness that will leave you craving more.

169

• BOMBAY SNACKS

Dive into the vibrant flavors of Bombay with our tantalizing assortment of street-style snacks, a delightful journey for your faste buds.

199

• VEG CLUB SANDWICH

Indulge in the layers of freshness and crunch with our Veg Club Sandwich, a vegetarian delight that promises a symphony of flavors in every bite.

199

• CRISPY CHICKEN SANDWICH

Our Crispy Chicken Sandwich is a flavor-packed adventure that caters to your cravings for crunchy indulgence.

269

• CHICKEN CLUB SANDWICH

Savory grilled chicken, fresh lettuce, and creamy mayo.

269

• GRILLED CHICKEN SANDWICH

Herb garlic marinated chicken, olives, cheddar in whole wheat bread.

310

Burger



Bite into burger bliss at Spice Odyssey. Our juicy creations redefine comfort with a twist. Simplicity meets flavor in each bite - it's burger brilliance, no compromise.



• VEG BURGER

A symphony of garden-fresh goodness, our Veg Burger is a crunchy and flavorful delight for the vegetarian palate.

179

• CHICKEN BURGER

Tender chicken meets classic burger bliss.

199

• VEG DOUBLE DECKER

Double the layers, double the satisfaction - our Veg Double Decker Burger boasts stacked veggie patties and a medley of flavors for a hearty vegetarian feast.

220

• CHICKEN DOUBLE DECKER

Our Chicken Double Decker packs a punch with layers of juicy chicken patties and savory goodness.

270

• PANEER ZINGER BURGER

Elevate your burger experience with the spicy kick of our Paneer Zinger Burger, featuring marinated paneer in a crispy coating for a zesty bite.

199

• CHICKEN ZINGER BURGER

Crispy, spicy, and Irresistibly delicious.

199

• CHICKEN BBQ BURGER

Burger, featuring barbecue-glazed chicken for a savory and satisfying bite.

189

Pasta



Pasta pleasure at Spice Odyssey. Al dente wonders redefine comfort. Flavorful simplicity, it's pasta paradise. No compromise!



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| • VEG ARABIATA PASTA
Tangy tomato sauce with a kick of chili flakes, tossed with your choice of veggies or meat, delivering a spicy Italian favorite. | 229 | • CHICKEN ARABIATA PASTA
Spicy tomato sauce meets tender chunks of chicken, delivering an Italian favorite with a bold kick of flavor. | 249 |
| • VEG ALFREDO PASTA
Creamy Indulgence awaits in our Alfredo pasta, featuring rich Parmesan cheese sauce, served with vegetables. | 229 | • CHICKEN ALFREDO PASTA
Parmesan cheese sauce, served with chicken. | 249 |
| • VEG MAC & CHEESE PASTA
Classic Mac & Cheese pasta, creamy and cheesy, offering a nostalgic taste of home in every bite. | 279 | • CHICKEN MAC & CHEESE PASTA
Creamy and cheesy, offering a nostalgic taste of home in every bite. | 299 |
| • VEG OLIO AGLIO PASTA
Our Ollio Aglio pasta combines garlic in olive oil with chili flakes and parsley, creating a light and aromatic fused dish that's sure to please. | 229 | • CHICKEN OLIO AGLIO PASTA
Combines garlic in olive oil with chili flakes and parsley, with chicken chunks. | 249 |
| • VEG MIX SAUCE PASTA
Creamy tomato sauce meets velvety cream. | 229 | • CHICKEN MIX SAUCE PASTA
Creamy tomato sauce meets velvety cream for a luscious Pink Sauce pasta. | 249 |
| • VEG LASAGNA
Layers of pasta, veggies, and creamy béchamel sauce baked to perfection. | 310 | • CHICKEN LASAGNA
Revel in the rich layers of pasta, savory chicken, and indulgent béchamel sauce. | 379 |

Pizza



Indulge in pizza perfection at Spice Odyssey. Our crispy crust, divine flavors, and artisanal touch create a slice of paradise. No compromises – just pure satisfaction in every mouthwatering bite!



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|--|------------|---|------------|
| • ITALIAN PIZZA
Experience the authentic taste of Italy with our classic Italian Pizza, crafted with a perfect harmony of fresh ingredients and traditional flavors. | 399 | • CORN CHEESE PIZZA
Indulge in a cheesy symphony adorned with sweet corn, our Corn Cheese Pizza promises a delightful fusion of textures and tastes in every slice. | 299 |
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• PANEER TIKKA PIZZA

Elevate your pizza experience with the Indian twist of succulent paneer tikka, delivering a burst of spicy and savory flavors.

• MEXICAN VEG PIZZA

Embark on a south-of-the-border flavor adventure with our Mexican Pizza, with veggies, promising a fiesta for your taste buds.

299 ■ MEXICAN NON-VEG PIZZA

Embark on a south-of-the-border flavor adventure with our Mexican Pizza, with chicken, promising a fiesta for your taste buds.

329

329

• SPICE ODYSSEY SPECIAL VEG PIZZA

Delight in our Spice Odyssey Special Pizza, a tantalizing blend of exotic spices and premium toppings with meat.

349

■ SPICE ODYSSEY SPECIAL NON-VEG PIZZA

Delight in our Spice Odyssey Special Pizza, a tantalizing blend of exotic spices and premium toppings with veggies.

349

Continental Main Course



Discover global satisfaction with our Main Course Continentals. Simple, authentic flavors crafted to perfection, each dish is a journey through culinary delights.



COTTAGE CHEESE STEAK

Juliy cottage cheese marinated and grilled to perfection, served with herb rice and veggies.

310 ■ CHICKEN STEAK

A mouthwatering delight featuring marinated and grilled chicken, bringing a savory and hearty experience to your plate.

399

GRILLED FISH WITH LEMON BUTTER SAUCE

Succulent grilled fish, adorned with zesty lemon butter sauce for exquisite flavor.

399 ■ GRILLED CHICKEN BREAST

Tender and flavorful grilled chicken breast, a protein-packed sensation for the health-conscious.

399

ROASTED CHICKEN

Succulent roasted chicken, seasoned to perfection, delivering a classic and comforting taste.

399







For any queries or feedback mail us at

 spiceodysseyat@gmail.com

 2H/116, Bhootnath Road Patna -26





WELCOME TO SPICE ODYSSEY

Spice Odyssey is a restaurant in Patna that combines history and innovation, serving great cuisine in a refined setting. The restaurant evokes a history of India's spice-rich past, enticing the senses and satisfying the taste buds.

Spice Odyssey is more than just an eating experience; it's a luxurious experience that goes beyond the ordinary. The restaurant's dedication to offering a great dining experience extends beyond the plate, encouraging visitors to savor the life's finest moments. Every meal tells a narrative, and Spice Odyssey is more than a restaurant; it's an oasis for individuals who value the artistry of good cuisine.


Spice
Odyssey

Soup

▪ **VEG HOT & SOUR** 149

A bowlful of pure veggie joy.

▪ **VEG MANCHOW SOUP** 149

A symphony of veggie goodness with crunchy veggies & savory soup.

▪ **CREAM OF TOMATO SOUP** 159 / 179

A velvety symphony of ripe tomatoes, enriched with cream.

▪ **CREAM OF MUSHROOM** 159 / 179

Luxuriously smooth with earthy richness of mushrooms, creating a savory delight for mushroom enthusiasts.

▪ **CREAM OF BROCCOLI ALMOND SOUP** 159 / 189

Velvety blend of broccoli and almonds create comforting indulgence.



▪ **NON-VEG HOT & SOUR** 179

Chicken in savory broth - a delicious escape in every spoon.

▪ **NON-VEG MANCHOW SOUP** 179

Chicken and crispy noodles - a savory chicken medley in every sip.

▪ **MURGH BADAMI SHORBA** ₹169

Indulge in the rich allure of almond-infused chicken soup, a royal treat that captivates the senses with every savory sip.

Salad

▪ **ONION SALAD** 99

Thinly sliced onions seasoned with salt, lemon juice and optional spices like chilli powder.

▪ **GREEN SALAD** 149

Fresh mix of lettuce, cucumber, tomatoes, and bell peppers served with dressing.

▪ **VEG CEASER SALAD** 279

Crisp greens, crunchy croutons, and a creamy dressing come together in our Veg Caesar Salad.

▪ **VEG RUSSIAN SALAD** 279

Veggies and creamy mayo dressing, our Russian Salad is a classic blend of sweet and savory that promises a taste of nostalgia.

▪ **FRESH FRUIT SALAD** 279

Our Fresh Fruit Salad is a colorful mosaic of seasonal fruits to refresh your senses.

▪ **CHICKEN TIKKA SALAD** 335

Our Chicken Tikka Salad, featuring marinated grilled chicken, fresh greens, and a zesty dressing.

▪ **CHICKEN CEASER SALAD** 299

Protein-packed delight with our Chicken Caesar Salad, where succulent chicken meets the classic Caesar ensemble.

▪ **NON-VEG RUSSIAN SALAD** 299

Chicken and creamy mayo dressing with a classic blend of sweet and savory that promises a taste of nostalgia.

Indian

Tandoori Delicacies



Tandoori delights take you on a journey through India's culinary poetry. A symphony of spices and the warmth of clay ovens tell stories of tradition, allowing you to enjoy the essence of Indian culture.

- PANEER TIKKA** 279
Fresh cottage cheese marinated in spice infused yoghurt and glazed golden in the tandoor.
- MALAI PANEER TIKKA** 289
Cottage cheese marinated with creamy yoghurt and seasoned with odyssey spices and placed in hot tandoor.
- HARIYALI PANEER TIKKA** 269
Tandoor grilled paneer with an interesting combination of basil and fresh green herbs.
- HARA BHARA KABAB** 249
The Kebab filled with greens, damn good smoky flavour since they are grilled in tandoor.
- STUFFED MUSHROOM TIKKA** 289
Tikka is filled with cheesy garlic and corn, makes a delicious tandoori marinade, skewer the mushrooms and grill for a smoky finish.
- NAZAKAT AALOO** 289
Crispy fried potato shells are filled with paneer and potato mixture, marinated in yoghurt sauce and grilled.
- TANDOORI VEG PLATTER** 359
Platter contains: Paneer tikka, stuffed Mushroom tikka and Nazakat aloo.
- DAHI KEBAB** 249
Spiced and savory patties with hung yoghurt.
- VEG SEEKH KEBAB** 249
Minced vegetables blended with exotic herb and barbequed till lightly crisp.
- LEHSUNI PANEER TIKKA** 269
Grilled paneer with smokey charcoals 'Lehsuni' in this recipe stands for a kicking punchy flavour of garlic in this starter.
- TANDOORI CHICKEN (Half / Full)** 259 / 459
Marinated Chicken in yoghurt and spices, barbequed in the clay oven.
- CHICKEN TANGRI KEBAB (Half / Full)** 259 / 459
Chicken drumstick marinated in our own special herbs and spices along with curd and cream.
- CHICKEN TIKKA** 279
Boneless pieces of Chicken, marinated in spiced yoghurt, threaded on a metal skewer and cooked on live charcoal.
- CHICKEN MALAI KEBAB** 299
Mughlai recipe, chicken pieces marinated in yoghurt, fresh cream, cheese spread, ginger-garlic paste

- PAHADI CHICKEN TIKKA** 279

It is earthy, mountain people recipe made using green herbs and hung curd.
- CHICKEN SEEKH KEBAB** 279

Juicy and flavourful meat seasoned with herbs; warm spices and aromatics then skewered and grilled to perfection.
- LEHSUNI CHICKEN TIKKA** 289

Made with succulent chunks of chicken marinated in generous amount of garlic and few seasonings.
- CHICKEN KALI MIRCH TIKKA** 269

Boneless Chicken marinated in yoghurt, spiced with black pepper and grilled gently in the tandoor.
- NON-VEG TANDOORI PLATTER** 599

Platter contains chicken tikka, fish tikka and mutton seekh kebab (2 pieces each)
- MURGH ONION CHEESE KEBAB** 310

Murgh onion cheese prepared with chicken breasts, mozzarella cheese, egg and a melange of spices.
- MUTTON SEEKH KEBAB** 389

Skewered minced leg of lamb, spiced with fresh Spice Odyssey herbs and seared on glowing charcoal.
- FISH TIKKA** 349

Chunks of Salmon marinated in Spice Odyssey pounded spices, grilled to perfection.
- TANDOORI PRAWNS** 425

The grilled Shrimp skewers loaded with the bold Indian flavours.
- CHELLO KEBAB** 390

Indulge in a symphony of grilled perfection, where succulent kebabs promise a burst of flavors in every savory bite.



Main Course



Welcome to the heart of Indian Kitchen, where spices weave stories of rich traditions. Each savory bite is a journey through vibrant kitchens, creating an authentic mosaic of flavors that resonate with the soul.



- SUBZ KADHAI** 299

A unique combination of baby potatoes, brinjals, cauliflower, peas and pepper tossed with pearl onions in richly spiced masala.
- VEG KOLHAPURI** 299

A blend of mixed vegetables cooked in a spicy coconut-based gravy.
- CORN PALAK** 259

Palak with sweet corn kernels - cooked together with spices to create a flavorful and wholesome vegetarian curry.
- MALAI KOFTA** 399

Deep-fried vegetable and paneer dumplings (koftas) served in a creamy and mildly spiced gravy.
- PANEER LABABDAR** 389

A creamy and indulgent North Indian dish made with Indian cottage cheese cooked in a rich tomato and cashew-based gravy, flavored with aromatic spices
- PANEER TIKKA MASALA** 379

Succulent pieces of marinated paneer grilled or roasted, then simmered in a creamy and flavorful tomato-based sauce, enriched with spices and cream.
- MUSHROOM MASALA** 325

A savory Indian dish made with mushrooms cooked in a flavorful onion and tomato-based gravy.

■ PALAK PANEER

Cottage cheese simmered in gravy of fresh spinach with a hint of dry fenugreek.

349**■ PANEER BUTTER MASALA**

Paneer cooked in a creamy tomato-based gravy, infused with butter and aromatic spices.

325**■ CHICKEN BUTTER MASALA**

Simmering marinated and grilled chicken in spicy, aromatic, buttery and tomato gravy.

369**■ CHICKEN CURRY**

Chicken stewed in a tomato based sauce seasoned with aromatic spices.

349**■ CHICKEN DO PYAZA**

Marinated chicken chunks cooked in variety of spices, yoghurt and kasoori methi.

349**■ CHICKEN GREEN MASALA**

Chicken cooked in lots of fresh cilantro / coriander aromatic herbs and few spices.

359**■ CHICKEN KADHAI**

Chicken toasted with green peppers in a traditional iron wok and spiced with coarsely crushed green chillies and coriander seeds.

359**■ CHICKEN LABABDAR**

Chicken cooked in a creamy tomato based gravy with aromatic spices.

399**■ MURGH MUSALLAM**

Mughal dish, chicken marinated in a blend of yogurt and spices, then roasted in rich gravy until tender.

769**■ CHICKEN LAPETA**

Irresistible chicken wrapped with masalas in thick gravy.

355**■ CHICKEN RARA MASALA**

Succulent chicken pieces simmered in blend of aromatic spices, onion and tomatoes.

359**■ CHICKEN TIKKA MASALA**

Classic curried dish with soft tender chunks of char-grilled chicken, simmered briefly in super aromatic tikka gravy.

349**■ MUTTON ROGAN JOSH**

A mildly spiced lamb curry cooked in traditional north Indian style flavoured with 'ROGAN' — spice tinged oil.

469**■ KHASI CURRY**

Tender pieces of goat meat simmered in a fragrant blend of traditional spices, onion and tomatoes.

475**■ MUTTON STEW**

Tender morsels of mutton cooked to perfection in savoury broth infused with aromatic spices.

449

▣ **PRAWN MALAI CURRY**

449

Succulent prawns are bathed in creamy coconut milk gravy. Infused with delicate blend of spices and fresh herbs.

▣ **SPICE ODYSSEY FISH CURRY**

369

Tender yet crispy fish is nestled in perfectly Spice Odyssey's spices, deeply flavourful curry and topped with garnishing ingredients for texture and vibrance.

▣ **KOSHA CHICKEN**

325

Bengali chicken kosha is timeless classic dry chicken curry with rich aromatic odyssey spices.

▣ **KOSHA MUTTON**

485

A traditional Bengali delicacies, pieces of mutton are slow-cooked to perfection in a luscious gravy infused with aromatic spices, onion and tomatoes.

Bread



Enjoy the soulful flavors of our Indian Breads—each bite is a warm journey from our kitchen to your table. Crafted with a touch of Desi magic, relish the essence.



TANDOORI ROTI

Traditional tandoori bread baked in a clay oven

PLAIN ROTI
₹59

TAWA ROTI
25

BUTTER ROTI
69

MILLET ROTI
59

MISSI ROTI
59

RUMALI ROTI
95

NAAN

Traditional refined flour bread baked in a clay oven.

PLAIN NAAN
69

BUTTER NAAN
79

GARLIC NAAN
79

CHEESE GARLIC NAAN
99

LACCHA PARATHA

Layered and buttered whole wheat bread, crispy and flaky

85

KULCHA
(MASALA)

85

ROTI BASKET

A combination of tandoori roti, naan, laccha parantha, stuffed kulcha

249

Rice & Dal



Dive into the heart of Indian comfort with our recipes with Rice & Dal as an ingredient! Each spoonful narrates tales of home, rich flavors, and the warm embrace of traditional kitchens. A comforting journey awaits!



▣ **PLAIN RICE**

89

▣ **YAKHNI PULAV**

289

▣ **JEERA RICE**

169

▣ **KOLKATA CHICKEN BIRYANI**

299

▣ **KASHMIRI PULAV**

199

▣ **KOLKATA MUTTON BIRYANI**

399

▣ **KATHAL BIRYANI**

249

- DAL FRY** 229
 Tempting yellow lentils simmered in aromatic spices.
- DAL TADKA** 229
 Flavorful tempered lentils, a sizzling sensation of spices that will leave you craving, more.
- DAL MAKHNI** 269
 Creamy black lentils slow-cooked to perfection, an indulgent delight for the creamy curry enthusiasts.

- DAL GOSHT** 349
 A delectable fusion of lentils and tender meat, a hearty dish that marries the best of both worlds.
- MUDI GHONTO MUNGER DAL** 369
 Bengali delicacy with crispy fish heads and lentils, a unique and flavorful adventure for your palate.

Oriental

Oriental Starter



Enjoy our culinary tales with starters that tantalize taste buds. A symphony of spices unveils tradition, offering a glimpse into India's rich culture at Spice Odyssey.



- CRISPY SALTED CORN KERNELS** 249
 A mouthwatering fusion that takes sweet corn to new heights with a kick of garlic and spice.
- CHILLI-INFUSED BABY CORN SPEARS** 269
 Tender baby corn meets a tantalizing blend of spices, creating a savory sensation in every bite.
- CHILLI-INFUSED MUSHROOM (DRY / GRAVY)** 269
 Tender baby corn meets a tantalizing blend of spices, creating a savory sensation in every bite.
- GREEN CHILLI PANEER** 269
 Succulent paneer cubes tossed in a fiery green chilli sauce, delivering a perfect balance of heat and creaminess.
- HONEY CHILLI POTATOES** 239
 Experience the perfect balance of sweet and spicy with our Honey Chilly Potatoes.
- CHICKEN 65** 269
 Unleash the spice sensation with our Chicken 65, a fiery and flavorful dish that's a perfect blend of crispiness and bold spices.
- CHICKEN LOLIPOP** 299
 Succulent chicken drumettes are transformed into a crispy and saucy delight.
- CRISPY CHICKEN HOT & SPICY** 289
 A mouthwatering creation that combines crispiness with a bold kick.
- CHICKEN CHILLI (DRY / GRAVY)** 279
 Savor the boldness of Chicken Chilly, a dish where tender chicken meets fiery spices.
- CHICKEN DRAGON** 279
 Tender chicken enveloped in a soft dumpling wrapper, bursting with savory flavors.