



NAMASTE

Welcome To Urban Spices Where We Draw Inspiration From Fresh Local Produce While Infusing Global Flavors To Create A Truly Amazing And Flavourful Dining Experience, Our Ingredients Are Sourced From Local Suppliers Ensuring The Freshest And Most Vibrant Taste Reaches To Your Tables.

Situated In The Heart Of Balmain, Urban Spices Brings To You Contemporary, Gourmet Style Authentic Neo Indian Food That Will Take To A Journey Of Flavours Thru The Various Regions Of India. Urban Spices Is Highly Regarded For Its Amazing Food, Refreshing Cocktails And Friendly Service.

Thank You For Taking Time To Read Our Vision. Now Please Relax And Enjoy The Real Urban Spices Experience. Thankyou



DISCLAIMERS

DIETARY - MOST OF OUR DISHES ARE GLUTEN FREE, DAIRY FREE HOWEVER THERE ARE CHANCES OF CROSS CONTAMINATION FROM OUR KITCHEN. IF YOU HAVE ANY OTHER DIETARY REQUIREMENTS, PLEASE LET THE STAFF KNOW.

Kids

CHICKEN NUGGETS WITH CHIPS \$12.50

FISH & CHIPS \$13.90

KIDS BUTTER CHICKEN WITH RICE \$12.90

KIDS MANGO CHICKEN WITH RICE \$12.90

Vegan

DAL TADKA (V) \$21.90

A flavourful and healthy Indian lentil dish finished with ghee, garlic, ginger, cumin seeds and fresh coriander.

SAAG ALOO (V) \$21.90

A popular Indian dish made with spinach and potatoes, spices and herbs

ALOO MATAR (V) \$21.90

Delicious north indian curry made with potato, tomato, green peas, onions, garlic, spices and herbs.

ALOO GOBHI (V) \$21.90

Boiled potato mixed with masala, tomato and cauliflower.

BHINDI DO PYAZA (V) \$22.90

Fresh okra tossed with red onion, tomato, dry masalapowder, herbs and spices

MATAR PALAK (V) \$22.90

Popular healthy indian dish made with spinach, green peas, onions, spices and herbs

MIX VEG JHALFREZI (V) \$22.90

Mix veggies cooked with thick tomato gravy, onions, herbs and spices

CHANA MASALA (V) \$22.90

An Authentic North Indian dish made in tomato sauce with chickpeas, tomatoes, cinnamon powder& garam masala

Urban Spices Maharaja Banquet

Non Veg

MINIMUM 4 PPL \$69.90PP

ENTREE

Papadum With Chutney Tray
Chicken Tikka
Lamb Seekh Kabab
Pudina Chicken Kebab
Amritsari Fish Fry

ACCOMPANIMENTS

Papadums
Yoghurt Cucumber
Fresh Mint Chutney
Sweet Mango Chutney

MAINS

Butter Chicken
Lamb Rogan Josh
Dhaba Egg curry
Goan fish Curry
Rice / Naan / Roti,

DESSERT

Kulfi or Gulab Jamun

Veg

MINIMUM 4 PPL \$64.90PP

ENTREE

Papadum With Chutney Tray
Samosa
Paneer Tikka
Hara Bhara Kabab
Mushroom Tikka

ACCOMPANIMENTS

Papadums
Yoghurt Cucumber
Fresh Mint Chutney
Sweet Mango Chutney

MAINS

Palak Paneer
Malai Kafta
Mix Veg Jhalfrzi
Dal Tadka
Rice / Naan / Roti

DESSERT

Kulfi or Gulab Jamun

Banquet for 2 ppl \$54.90 pp

MINIMUM 2 PPL

ENTREE

1 Pc Each
Chicken Tikka &
Samosa

MAINS

Butter Chicken,
Palak Paneer,
Rice, Naan,
Papad,
Mint Chutney,
Mango Chutney

DESSERT

Soup

MIX VEG SHORBA SOUP \$14.90

Healthy fresh veggies with coriander, tomato, onion, ginger, garlic, Pepper and salt

CHICKEN SHORBA SOUP \$16.90

Boiled chicken stock cooked with chicken, sweet corn, onion, ginger, garlic, carrot, pepper and salt.

The Best From Tandoor

TANDOORI SALMON TIKKA (4 PCS \$24.90) (8PCS \$43.90)

Chefs' speciality. Salmon fillets marinated with fresh ginger garlic, spices, and lime juice, grilled in the tandoor.

TANDOORI CHICKEN WITH BONE (HALF \$19.90) (FULL \$34.90)

Spring chicken cut into four, marinated in yoghurt, ginger, garlic, lemon juice, fresh ground spices and cooked in the tandoor.

TANDOORI FISH TIKKA (4 PCS \$21.90) (8 PCS \$37.90)

Chefs' speciality. Fish fillets marinated with fresh ginger garlic, spices, and lime juice, grilled in the tandoor.

TANDOORI NAWABI CHICKEN TIKKA (4 PCS 20.50) (8PCS 36.50)

Boneless chicken thigh fillets marinated overnight with yoghurt, garam masala, fenugreek leaves, lemon juice and cooked in the tandoor

TANDOORI PUDINA CHICKEN TIKKA (4PCS \$20.90) (8PCS \$36.90)

Boneless chicken thigh fillets marinated overnight with yoghurt, fresh mint paste, ginger, garlic, garam masala, lemon juice, cooked in tandoor

LEHSUNI LAMB SEEK KEBAB (4 PCS 21.50) (8 PCS \$38.50)

Minced lamb marinated with aromatic herbs, ginger, and garlic, then it is wrapped around the skewer and cooked in the tandoor.

TANDOORI SOYA CHAAP (12 PCS) \$16.90

A very popular dish from north India. Soya pieces marinated with ginger, garlic, yogurt, fresh chilies, turmeric, and spices then are cooked in the tandoor

ADRAKI TANDOORI LAMB CHOPS (2 PCS \$19.50) (4 PCS \$34.50)

Lamb Chops marinated with yoghurt, ginger, garlic, lemon juice, vinaigrette pepper cooked in tandoor, served with mash potatoes and mint sauce

HARIYALI TANDOORI PRAWN (6PCS \$21.90) (12 PCS \$38.90)

King prawns marinated with carom seeds, fresh coriander paste, mustard oil and lemon juice and cooked in the tandoor. served with mint sauce and masala katchumbar

ACHARI PANEER TIKKA (4 PCS 18.90) (8PCS 33.90)

Indian cottage cheese marinated with mustard oil, spices, ginger, garlic, yoghurt, salt, pepper and cooked in the tandoor.

TANDOORI MUSHROOM TIKKA (6PCS \$18.50) (12 PCS \$33.50)

Chef's special Mushroom marinade in ginger, garlic, pepper salt, yoghurt, mustard oil, masala powder and cooked in the tandoor.

Sharing Platter For 2 Ppl

NON VEG PLATTER 1PCS EACH \$26.90

Nawabi chicken tikka, Pudina Chicken tikka, lamb seek kebabs, tandoori prawn

VEG PLATTER 1 PCS EACH \$23.90

Mush tikka 2 pcs each , paneer tikka, onion bhaji, samosa

SEAFOOD PLATTER 1 PCS EACH \$28.90

Salmon tikka, fish tikka, tandoori prawns, fish fry

Street Food

MIX VEG HARA BHARA KABAB (5PCS) \$17.50

Mix veg kabab patties made with spinach, green peas, boiled potatoes, serve with beetroot, mint and tamarind sauce

SAMOSA (2 PCS) \$13.90 🌿

Mildly spiced potatoes, with green peas encased in a crispy pastry.

ONION BHAJI (4 PCS) \$17.50 🌿

Sliced onion fritters dipped in a spicy chickpea batter and pan-fried.

ALOO TIKKI CHAAT (4PCS) \$16.90 🌿

Mild spiced fried potato patties with fresh coriander, green peas, rolled in bread crumbs served with chickpeas, katchumbar, tamarind and mint sauce

PAPDI PALAK PATTA CHAAT \$15.90

Classic Indian street food. Delicious crispy pastry with spinach, potatoes, chickpeas topped with yoghurt, sev, tamarind chutney and mint chutneys

GOBHI MANCHURIAN (6-8 PCS) \$17.90 🌶️🌶️🌶️

Marinated in a sweet, tangy spicy batter and pan fried.

AMRITSARI FISH FRY (6 PCS) \$19.90 🌿

Fish fillets marinated in mustard oil, spices, lemon juice and pan fried.

PANIPURI (6 PCS) \$13.90 🌿

A classic street food delight. Crisp pastry filled with chickpea and potato, served with tamarind and chat masala flavoured water.

DAHI BATATA PURI (6PCS) \$14.90

A delightful crispy pastry full with lightly sweetened cold yoghurt with a pinch of black salt chaat masala, sev, chickpeas, tamarind chutney, mint chutney and spices

Urban Spices Signatures

\$28.90

CHANA MASALA WITH TWO BHATURE BREAD

An Authentic North Indian dish made in tomato sauce with chickpeas, tomatoes, cinnamon powder and garam masala served with 2 pieces of bhatura bread

POORI AND ALOO MATAR KI SABJI

thick tomato base potatoe curry cooked with ginger, onion and garam masala, served with 4 pcs of puri bread.

TAWA GOAT

Delicious Baby Goat Meat Cooked

On sizzling flat plate in thick tomato based gravy with tomato, Ginger, garlic, onion, salt and pepper

LAMB NIMBU KALI MIRCH

Tender lamb pieces cooked with cracked black pepper, chopped lemons, sautéed with fresh garlic, herbs and spices.

CORN BUTTER KOFTA CURRY

A traditional north Indian kofta curry made with corn, chopped coriander leaves, ginger, corn flour, grated cheese, salt and pepper.

CHICKEN DHANSAK CURRY

Delicious mildly spiced chicken curry cooked with yellow lentil, onion, tomato, ginger, garlic, turmeric, coriander and garam masala.

DHABA EGG CURRY

delicious boiled eggs sauteed and cooked in tomato sauce with ginger garlic paste, red onions, garam masala, cumin seeds, and fresh coriander , garam masala

SAMUNDAR KA KHAZANA

Fish fillets, prawn and scallops tossed with garlic, carom seeds, spices, and touch of coconut cream

Main Course

Egg Curries \$23.90

EGG BUTTER MASALA

richer egg curry cooked in cashew butter based gravy with garam masala and herbs

EGG KORMA

Boiled egg cooked with saffron strand, cardamom, cashew nuts paste and yoghurt

POTATO EGG KADAHI

Pan sautéed boiled egg cooked with boiled potatoes, diced capsicum, red onion, fresh herbs in a spicy tomato sauce

EGG MADRAS

Pan Sautéed egg cooked in South Indian style with curry leaves, mustard seeds, black pepper and coconut cream.

EGG VINDALOO

sautéed boiled egg cooked in med spice Vindaloo sauce with coriander, tomato, fresh herbs and spices.

Chicken Curries \$25.90

BUTTER CHICKEN 🌶️🌶️

Succulent, tandoori chicken fillets, simmered in a fresh creamy mildly spiced tomato flavoured sauce.

CHICKEN TIKKA MASALA 🌶️🌶️

Tandoori chicken fillets tossed with diced tomatoes, capsicum, red onions, spices, and fresh herbs.

CHICKEN KORMA 🌶️🌶️🌶️

A traditional mild dish. Chicken simmered with saffron strands, cardamoms, cashew nut paste and yoghurt.

CHICKEN MADRAS 🌶️🌶️

A Boneless chicken curry cooked with curry leaves, mustard seeds, roasted red chillis, black pepper and coconut cream.

CHICKEN KARAHI 🌶️🌶️

Chicken fillets cooked with diced red capsicum, red onion, fresh herbs, in a spicy sauce.

CHICKEN SAAGWALA 🌶️🌶️🌶️

Chicken fillets cooked with English spinach puree, fresh ginger, garlic, tomato, and a touch of cream.

Lamb \$26.90

LAMB ROGAN JOSH 🌶️🌶️🌶️

Diced lamb pieces cooked with mixed spices, onion, tomato, and fresh herbs.

LAMB SAAGWALA 🌶️🌶️🌶️

slow cooked baby lamb cooked in fresh spinach puree, ginger, garlic paste, tomato and a touch of cream

LAMB KORMA 🌶️🌶️🌶️

Lamb cooked in a delicious mild cashew nut sauce, garnished with sultanas, and sliced almonds.

KADAH LAMB 🌶️🌶️🌶️

Slow cooked lamb curry cooked in aromatic tomato based gravy with ginger, garlic, onion and garam masala

Beef \$26.90

BEEF VINDALOO 🌶️🌶️

Portuguese influenced dish from Goa. Tender beef pieces cooked in a vindaloo paste and chillies.

BEEF MADRAS 🌶️🌶️

Tender beef cubes cooked with curry leaves, mustard seeds, roasted red chillies, black pepper, and coconut cream.

BEEF KORMA 🌶️🌶️🌶️

Beef cubes cooked in a mild cashew nut sauce, garnished with sultanas, and sliced almonds.

BOMBAY BEEF 🌶️🌶️🌶️

Tender pieces beef cooked with spices and fresh herbs.

Seafood \$27.90

GOAN FISH CURRY 🌶️🌶️🌶️

A very popular dish from Goa. Fish fillets simmered in coconut sauce with coriander, tamarind, and spices.

BHOONA METHI FISH 🌶️🌶️🌶️

A very popular dish from North India. Fish fillets and fenugreek leaves sautéed with fresh garlic, ginger, green chilli, tomato, and spices.

PRAWN TIKKA MASALA 🌶️🌶️🌶️

Prawns tossed with diced tomatoes, capsicum, red onions, spices, and fresh herbs.

PRAWN BHOONA 🌶️🌶️🌶️

Bhuna is a popular North Indian dish. Prawns are cooked in a scrumptious semi-dry sauce made from onions, tomatoes, ginger, garlic, spices, and fresh coriander.

Vegetarian

CHANA MASALA \$22.90

An Authentic North Indian dish made in tomato sauce with chickpeas, tomatoes, cinnamon powder and garam masala

MIX VEG KADAHI \$23.90

semi dried mix veges cooked with diced capsicum, red onion, fresh herbs in med spicy sauce

DAL TADKA \$21.90 🌶️🌶️🌶️

A flavourful and healthy Indian lentil dish finished with ghee, garlic, ginger, cumin seeds and fresh coriander.

DAL MAKHANI \$22.90 🌶️🌶️🌶️

Mixed lentils, cooked overnight on a slow fire with spices and fresh coriander.

PANEER LAWABDAR \$ 23.90 🌶️🌶️🌶️

Paneer cubes simmered in a spiced tomato gravy, fresh cream, cashew nuts and almonds.

PALAK PANEER \$23.90 🌶️🌶️🌶️

English spinach puree cooked with cottage cheese fresh ginger, garlic, spices, and touch of fresh cream

OKRA MASALA \$22.90 🌶️🌶️🌶️

Fresh okra tossed with red onions, tomato, dry mango powder, herbs, and spices.

MIXED VEG KORMA \$23.90 🌶️🌶️🌶️

Mixed vegetables cooked in a creamy cashew nut puree in a lightly spiced sauce.

EGGPLANT & POTATO \$22.90 🌶️🌶️🌶️

Cubes of eggplant and potatoes cooked with onion, tomato, fresh ginger, coriander, shallots, mint, and spices

Naan / Bread

PLAIN NAAN \$5.50

Leavened bread from refined flour

GARLIC NAAN \$6.50

Naan bread topped with garlic and fresh coriander.

BUTTER NAAN \$6.50

Leavened bread made from refined flour and butter.

CHEESE NAAN \$7.50

Naan bread filled with tasty cheese.

PESHAWARI NAAN \$7.90

Naan bread filled with almonds, sultanas, and desiccated coconut.

CHEESE & GARLIC NAAN \$7.90

Naan bread filled with tasty cheese, topped with garlic and fresh coriander.

CHILLI & CHEESE NAAN \$7.90 🌶️🌶️

Naan with a filled with mozzarella and gruyere cheese topped with chilli flakes.

ALOO PARATHA \$8.50 🌶️🌶️

Naan filled with spiced potatoes and topped with fresh coriander.

TANDOORI ROTI \$4.50

Wholemeal flattened bread

LACCHA PARATHA \$5.50

Wholemeal multi layered bread topped with butter.

Rice

BASMATI RICE \$3.90 PP

Everyone's favourite boiled basmati rice.

JEERA BASMATI RICE \$4.90 PP

Everyone's favourite boiled basmati rice with cumin seeds

SAFFRON PEAS PILAU RICE \$5.90 PP

Saffron boiled basmati rice with peas and fresh coriander.

KASHMIRI PILAU RICE \$6.90 PP

Saffron boiled basmati rice with mixed dry fruits.

Biryani

VEGETARIAN BIRYANI \$22.90 🌶️🌶️

A tasty Indian style of fried rice made with basmati rice, green beans, carrots, peas sauteed with onions, spices, and seasonings. Served with a raita, katchumber and papadum's on the side.

CHICKEN BIRYANI \$24.90 🌶️🌶️

Tender chicken meat marinated with yoghurt, special spices and steam cooked with basmati rice. Served with a raita, katchumber and papadum's on the side.

LAMB BIRYANI \$25.50 🌶️🌶️

Tender lamb meat marinated with yoghurt, special spices and steam cooked with basmati rice. Served with a raita, katchumber and papadum's on the side.

GOAT BIRYANI \$25.50 🌶️🌶️

Tender goat meat marinated with yoghurt, special spices and steam cooked with basmati rice. Served with a raita, katchumber and papadum's on the side.

EGG BIRYANI \$23.50

Sides

PAPAD WITH MINT SAUCE (6 PCS) \$5.50

MINT CHUTNEY \$4.50 🌿

SWEET MANGO CHUTNEY \$5.50

KATCHUMBAR \$4.50

TAMARIND CHUTNEY \$4.50

YOGHURT & CUCUMBER RAITA \$5.50

MIXED PICKLE \$4.50 🌿

CHUTNEY TRAY \$11.90

Mango Chutney, Tamarind Chutney & Yoghurt Raita

SIDE DISH PLATTER 12.90

Sweet mango chutney, Yoghurt & cucumber raita, mixed pickle, tamarind chutney, and mint chutney

Desserts

PISTACHIO KULFI \$8.90

MANGO KULFI \$8.90

ALMOND KULFI \$8.90

TRIO OF KULFIS \$18.90

GULAB JAMUN (2PCS) \$9.90

RASMALAI (2 PCS) \$9.90

ICE CREAM OF THE DAY TWO SCOOPS \$7.50

MASALA CHAI \$5.50

BYO (WINE ONLY) CORKAGE \$4.50 PP