





Spice, it's the magic ingredient that elevates food from the realms of the ordinary. The 109 fragrant, colourful and flavoursome spices of India represent 2000 years of experimentation, milling, blending, tempering and refining in inventive combinations that have shaped this culinary heritage.

Here you can taste the symphony of a creative Indian kitchen. The sizzle of turmeric-flecked onions, the sputtering of peppercorns and mustard seeds in hot ghee, musky cardamom, sweet cinnamon and rousing red chilli. A series of invocations, mantras that, coupled with the playfulness of molecular gastronomy and avant-garde cuisine, create dishes that delight you with their complexity and wittiness. It is this alchemy of tastes reinvented for the modern gourmet, this journey on the palate that spice Mantraa invites you to discover.

Shubh Yatra, may your journey be blessed.

The Journey Begins

(Soups and salads to set the mood)

1 LEMON CORIANDER RASAM

A fresh take on a traditional Tamilian classic, lemon and coriander broth, laced with coconut milk and aromatic cardamom IDR 55K

2 SHORBA NAPOLI

Shorba goes Italian in a spirited soup featuring a tangy-sweet trilogy of roast, cherry and sundried tomatoes IDR 50K

3 SWEET POTATO AND PUMPKIN SOUP

Cinnamon-infused sweet potato pumpkin soup IDR 50K

4 CREAMY CHICKEN SOUP

A creamy chicken soup with a heart of Indian spices IDR 60K

5 ROASTED PANEER and COUSCOUS SALAD

A concoction of spiced couscous tossed with roasted cottage cheese, caramelised pineapple and bell peppers

IDR 75K

6 SEAFOOD and RAW PAPAYA SALAD

Crisp-fried fish, tandoori prawns, fresh raw papaya, julienned carrots and cherry tomatoes tossed in a sweet and spicy piquant dressing

IDR 110K

The First Stop

(Small bites to cheer you onwards)

7 MANTRAA ROYAL ROLL

Lamb mince, spring onion, peppers, chutney slaw rolled in mughlai roti

IDR 65K

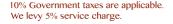
8 ROYAL PIZZA

Chicken tikka, Mozzarella cheese, onion, peppers, pickled onion. IDR 65K

9 CHICKEN TIKKA SANDWICH

Chicken tikka, mayo, lettuce, slice cheese, tomato, cucumber, tomato sauce.

IDR 65K



The First Stop

(Small bites to cheer you onwards)

10 CURRIED CAULIFLOWER ARANCINI

Addictive deep-fried, cauliflower Arancini, flavoured with curry powder and stuffed with mozzarella cheese IDR 50K

11 DAHLTIKKI

A creamy hung curd patty, seasoned with piquant spices, coated with semolina and deep fried IDR 50K

12 CHHOLE BHATURA

A combination of hot, light fried bread with an intensely flavoured chickpea curry that invites you to lick your fingers IDR 85K

13 BANDSTAND GRILLED SANDWICH

Quick and filling, a flavoursome grilled sandwich reminiscent of a day out on the beach IDR 55K

14 MUMBAI VADA PAV SLIDERS

A soft bun stuffed with a garlicky, spiced, fried potato patty topped with green chutney, right from the seaside stalls of Mumbai IDR 55K

15 DILLI HAAT SAMOSA

Crisp spicy samosas Delhi style, smashed and topped with yoghurt sesame foam and a tangy chutney IDR 55K

16 MONSOON MASALA PEANUTS

A medley of roast peanuts, chaat masala, crunchy chopped onion and fresh coriander, perfect for a rainy day IDR 40K

17 SHAHLLAMB SLIDERS

Mini burgers with, melt-in-your-mouth grilled, spicy lamb kebabs IDR 75K

18 KHEEMA ROYALE

An irresistible dish of succulent lamb mince cooked with aromatic spices and accompanied with buttery, crisp milk bread, that'll call you back for more

IDR 85K

19 PUNJAB DA PIZZA

A hot Indian butter naan, topped with succulent chicken, cheese and an assortment of fresh ingredients IDR 75K

The First Stop

(Small bites to cheer you onwards)

20 BUTTER CHICKEN NAAN

A genius combination of hot naan stuffed with butter chicken IDR 85K

21 MUGHLAI CHICKEN ROLLS

Juicy morsels of smoked chicken wrapped in a soft Mughlai paratha IDR 75K

22 TANDOORI CHICKEN POPS

Chicken bites, crisp fried to juicy perfection, marinated with authentic Tandoori spice IDR 90K

23 GRILLED PEPPER FISH

Barramundi crusted with black pepper and grilled IDR 135K

24 MANGALOREAN FISH FRY

Fish deep-fried to crispy perfection, generously spiced with a tangy, fiery Mangalorean masala IDR 135K

25 BUTTER PEPPER GARLIC PRAWNS

Grilled prawns in a butter, pepper and garlic sauce IDR 220K

A Fiery Adventure

(Tandoori delicacies to spice the trip)

26 FARMHOUSE TIKKA

A medley of crisp spiced veggies roasted in a clay oven IDR 110K

27 TANDOORI PANEER

Cubes of cottage cheese, marinated in yoghurt and spices and roasted to perfection in a Tandoor IDR 135K

28 MURG TANDOORI

Half Juicy chicken in a yoghurt and tandoori spice marinade, cooked in a clay oven IDR 125K

29 CHICKEN TIKKA

Punjabi style spiced, boneless chicken cubes cooked in clay oven IDR 100K

A Fiery Adventure

(Tandoori delicacies to spice the trip)

30 CHICKEN MALABARI

Cinnamon and coconut-flavoured chicken kebab IDR 100K

31 CHICKEN KADIPATTA

A boneless chicken kebab flavoured with curry leaves and cashewnuts

IDR 100K

32 MURG KALLMIRCH

A sumptuous and classic kebab in a pepper and cream marinade IDR 110K

33 SHEEKH KEBAB

A Mughal inspired ancient recipe featuring finely minced and complexly spiced lamb, cooked on skewers in a clay oven IDR 125K

34 AMRITSARI FISH TIKKA

Fish marinated in Amritsari masala and grilled to perfection IDR 125K

35 TANDOORI PRAWN

Prawns, marinated in yoghurt and spices and roasted to perfection in a Tandoor IDR 225K

The Destination

(Hearty mains that tell you you've arrived)

36 DHUNI CURRY (Veg. / Chicken / Lamb / Fish / Prawns)

Cooked in a rich and subtly spiced cashew, fresh coriander and curry leaves sauce

IDR 80K / 125K / 155K / 165K / 195K

37 KADAAI (Veg. / Paneer / Chicken / Lamb)

Stir fried with onion, peppers and tomato gravy seasoned with chef's secret spices.

IDR 80K / 120K / 125K / 155K

38 LABABDAR (Paneer / Chicken / Lamb)

Tomato and onion creamy gravy IDR 120K / 125K / 155K

39 MADRAS (Chicken / Lamb)

Cooked in coconut and onion based gravy IDR 125K / 155K

The Destination

(Hearty mains that tell you you've arrived)

40 BHUNA GOSHT

Lamb pieces cooked in a spicy thick gravy IDR 155K

41 PANEER MAKHANI

Cubes of cottage cheese cooked in a Makhani gravy IDR 120K

42 SWEET POTATO CURRY

An indulgent sweet potato curry in a delightfully tangy sauce IDR 80K

43 MUMBAI ROAST POTATOES

A dry roasted, Bombay style potato delicacy IDR 80K

44 ALOO PALAK

Fresh spinach and delicately spiced potatoes in a classic curry IDR 80K

45 CAULIFLOWER PORIYAL

A spicy cauliflower stir-fry, seasoned with a classic South Indian masala IDR 85K

46 SAAG PANEER

Spiced Indian cottage cheese in a fresh spinach sauce IDR 120K

47 PUNJABI PALAK KOFTA

Spinach dumplings in a Punjabi Kadi IDR 115K

48 SMOKEY DAL MAKHANI

Mixed lentils slow-cooked on a clay oven overnight to creamy deliciousness, topped with butter IDR 80K

49 LASOONI DAL PALAK

Garlic-flavoured lentils with fresh spinach IDR 80K

50 SMOKED BUTTER CHICKEN

A twist to a popular chicken dish, made with smoked infused gravy and butter IDR 115K

The Destination

(Hearty mains that tell you you've arrived)

51 CHICKEN TIKKA MASALA

A robust North-Indian style boneless, roast chicken in a subtly spiced sauce

IDR 115K

52 SHAHI MURG KORMA

A luscious and indulgent dish of spiced chicken cubes in a spicy, cream and almond sauce IDR 115K

53 MUGHLAI ZAAFRANI MURGH

Chicken tikka cooked in a saffron-infused cashew curry IDR 115K

54 DHAABA STYLE CHICKEN CURRY

Chicken roulade in a Indian dhaaba style curry IDR 115K

55 CHETTINAD LAMB

A traditional dry mutton roast cooked with traditional Chettinad spices

IDR 155K

56 BOHRI LAMB KAARI

A festive lamb and potato stew, infused with a traditional Bohri spice mix IDR 155K

57 ROGAN JOSH

A delicately spiced, traditional Kashmiri stew, slow cooked with lamb IDR 155K

58 FISH TIKKA MASALA

Baramundi roasted in a clay oven and cooked with piquant masala IDR 165K

59 GOAN FISH CURRY

A popular Goan style fish curry, with an intensely spiced sauce IDR 165K

60 ANDHRA FISH PULUSU

A spicy, traditional Andhra fish preparation with a rich and tangy red sauce

IDR 165K

61 MEEN MOILEE

A delicious traditional Kerala fish delicacy in a coconut, spice and green chilli sauce IDR 165K

10% Government taxes are applicable. We levy 5% service charge.

The Destination

(Hearty mains that tell you you've arrived)

62 KERALA PRAWN FRY

Pan-fried prawn with spices and herbs IDR 195K

63 PRAWN GASSI

A prawn curry from Karnataka delicately coupled with fresh grated coconut and spices IDR 195K

Paddy Tales

(A feast of rice to accompany spicy mains)

64 NAWAABI MURG BIRYANI

A fragrant and rich smoked Mughlai basmati rice delicacy, layered with saffron, whole spices and a thick chicken gravy IDR 135K

65 GHOSHT DUM PUKHT BIRYANI

Fragrant basmati rice layered with succulent lamb and whole spices IDR 155K

66 GHOSHT DUM PUKHT BIRYANI

Fragrant basmati rice layered with succulent lamb and whole spices IDR 155K

67 KASHI VEGETABLE PULAO

Basmati rice punctuated with a delicately spiced medley of fine vegetables IDR 95K

68 SUMMER LEMON RICE

Steamed basmati rice with a fresh flavouring of mustard seeds, coconut and zesty lemon IDR 60K

69 JEERA RICE

Steamed savoury basmati rice tempered with ghee popped cumin IDR 55K

70 STEAMED RICE

Steamed basmati rice to serve as a perfect accompaniment to our many spicy curries

IDR 50K

Breaking Bread

(Hot Indian breads to add to your journey)

71 CHARCOAL NAAN - Plain / Butter / Garlic

A soft and smokey Indian bread with Japanese bamboo charcoal and fine flour, cooked in a clay oven IDR 35K / 40K / 45K

72 NAAN - Plain / Butter / Garlic

A soft Indian bread made of milk and flour, perfect with our Butter Chicken IDR 25K / 30K / 35K

73 PARATHA - Plain / Butter / Garlic

A whole-wheat, layered Indian bread, cooked in a clay oven IDR 25K / 30K / 35K

74 ROTI - Plain / Butter / Garlic

A whole-wheat Indian bread cooked in a Tandoor IDR 25K / 30K / 35K

75 PARATHA ALOO

A whole wheat Indian bread stuffed with potatoes and spices cooked in a Tandoor IDR 40K

A Sweet Detour

(Delectable desserts that'll call you back for seconds)

76 KULFI PISTACHIO

Pistachio flavoured Indian home made ice cream. IDR 70K

77 CARROT CHAM-CHAM

Traditional Indian sweet stuffed with carrot halwa. IDR 70K

78 CHOCOLATE RAS MALAAI

Condensed milk dumpling dunked in hot chocolate IDR 70K

79 MOTICHOOR CHEESCAKE PARFAIT

An indulgent parfait with layers of crumbled, deep orange pearls of Motichoor and creamy cheesecake IDR 80K



A Sweet Detour

(Delectable desserts that'll call you back for seconds)

80 LONDON LALBAGH PUDDING

A delicious bread pudding dappled with jalebi caviar IDR 70K

81 DARJEELING TRIFLE

A sin-packed trifle with cardamom-infused carrot halwa and delicious apple crumble IDR 75K

82 GULAB JAMUN

Deep brown milk dumplings in sugar syrup IDR 70K





Jl. Kartika Plaza, Kuta, Opp. Discovery Mall, Kabupaten Badung, Bali 80361, Indonesia Phone: (+62-361) 750158, 750175 www.spicemantraa.com