



spice malabar Indian Cuisine

- Restaurant | Bar | Events -

Restaurant Week Menu *Tues, April 21, 2026 thru Sun, April 26, 2026*

Lunch

(Tues – Sun; Noon – 2:30 pm)

All you can eat Lunch Buffet

\$15 per guest

Salads, Appetizers, Vegan & Vegetarian Favorites, Chicken & Lamb Specialties, Tandoori (Grilled) Preparations, Rice, Naan, Desserts, Fresh Fruits

Taxes & gratuity not included.
No changes/substitutions to menu. Menu valid for in-house dining only.

Reservations recommended.

Dinner

(Tues – Sun; 5pm – 9pm)

3-Course Prix Fixe Menu

First Course (Choice of One)

Vegetable Samosa G Vn – crisped pastries, spiced potato filling
Mulligatawny Soup Vn – lentils & vegetables

Entrée Course (Choice of One)

Entrée includes Saffron Rice (D), Garlic Naan (G D) & Broccoli (D)

\$25 per person

Chicken Makhani D – onion, tomato cream sauce
Paneer Masala D – paneer cheese, tomato cream sauce
Kundapur Vegetables Vn – coconut, potato, ginger, spices 🌶️

\$35 per person

Chicken Malabar D N – green herbs, spices, nuts, coconut 🌶️
Tandoori Shrimp D – shrimp marinated in yogurt, herbs, spices
Lamb Kebab Masala D – lamb kebabs in tomato-cream sauce

Dessert Course

Gulab Jamun G D – dry milk pastries in sweet syrup
Vegan dessert served with vegan entrée.

G – Contains Gluten | D – Contains Dairy
N – Contains Nuts | Vn – Vegan