

<u>TANDOOR / CLAY OVEN</u>	
TANDOOR CHICKEN	\$17.99
Juicy bone-in chicken marinated in yogurt and a blend of traditional spices, roasted in a clay tandoor oven for a smoky, tender, and flavourful experience.	
CHICKEN TIKKA	\$17.99
Tender boneless chicken breast marinated in yogurt and spices, cooked to smoky perfection in a traditional clay tandoori oven for a juicy, flavourful bite.	
MALAI KEBAB	\$17.99
Boneless chicken breast marinated in creamy cheese, cream, and mild spices, cooked to tender perfection in a traditional clay tandoori oven.	
CHICKEN SEEK KEBAB	\$17.99
Minced chicken blended with aromatic spices and herbs, shaped onto skewers, and grilled in a traditional clay tandoor for a smoky, flavourful treat.	
CUMIN CRUST SALMON	\$24.99
Fresh salmon fillet coated with a fragrant cumin and spice crust, pan-seared to lock in moisture and deliver a flavourful, crispy exterior.	
TANDOORI SHRIMP	\$20.99
Juicy shrimp marinated in yogurt and aromatic spices, cooked to smoky perfection in a traditional clay tandoori oven for a tender, flavourful bite.	
LAMB CHOP	\$26.99
Tender lamb chops marinated with aromatic spices and herbs, cooked to juicy perfection in a traditional clay tandoori oven, delivering a smoky, flavourful finish.	

<u>NAAN</u>	
PLAIN NAAN	\$3.00
ONION KULCHA	\$4.00
GARLIC CILANTRO NAAN	\$4.00
ROSEMARY & OLIVE NAAN	\$4.00
GARLIC CHIVE NAAN	\$4.00
STUFFED POTATONAAAN	\$6.00
CHEESE NAAN	\$7.00
DRY FRUIT COCONUT AAN	\$8.00
2 Pcs. Flaky Layered Paratha	\$6.00

<u>BEVERAGES</u>	
MANGO LASSI	\$6.00
SWEET LASSI	\$5.00
SALT LASSI	\$5.00
CHAI TEA	\$5.00

<u>DESSERTS</u>	
GULAB JAMUN	\$6.00
Soft, deep-fried milk dumplings soaked in fragrant rose-scented sugar syrup	
RASMALAI	\$6.00
Soft, spongy cheese patties soaked in chilled, sweetened saffron-flavoured milk, garnished with pistachios and cardamom	
CARROT HALWA	\$6.00
Slow-cooked grated carrots simmered with milk, sugar, and cardamom, garnished with nuts	
RICE PUDDING	\$6.00
Creamy, slow-cooked rice simmered in milk with sugar and flavoured with cardamom and nuts	

<u>KULFI (INDIAN ICE CREAM)</u>	
Kulfi is a traditional Indian frozen dessert, often described as Indian ice cream but denser and creamier.	
Flavors	- \$5.00
MALAI KULFI MANGO KULFI PISTACHIO KULFI CHOCOLATE KULFI ALMOND KULFI STRABERY KULFI COCONUT KULFI	



<u>SIDES</u>	
MANGO CHUTNEY	\$5.00
RAITHA	\$5.00
RICE	\$5.00
PAPADUM	\$5.00
ONION CHUTNEY	\$5.00
MINT CHUTNEY	\$5.00
TAMARIND CHUTNEY	\$5.00
MANGO PICKEL	\$5.00

<u>KIDS MENU</u>	
CHICKEN TENDER	\$7.99
MAC & CHEESE	\$5.99
CHICKEN ALFREDO (PENNE)	\$10.99
CURLY FRIES	\$4.99
CHICKEN PAKORA	\$6.99
CHEESEBURGER	\$9.99
MOZERELLA STICK	\$6.99

<u>SOUTH INDIAN MENU</u>	
<u>DOSA</u>	
PLAIN DOSA	\$13.99
MASALA DOSA	\$14.99
ONION DOSA	\$14.99
BUTTER CHICKEN DOSA	\$16.99
EGG DOSA	\$14.99
CHETTINAD LAMB DOSA	\$18.99
CHEESE DOSA	\$14.99
South Indian dish — a thin, crispy pancake or crepe made from fermented rice and urad dal (black gram) batter. It’s cooked on a hot griddle until golden and crispy	

<u>IDALI</u>	
IDALI	\$9.99
South Indian steamed cake made from a fermented batter of rice and urad dal. It’s soft, fluffy, and mildly tangy	

<u>UTTAPPAM</u>	
PLAIN UTTAPPAM	\$13.99
ONION UTTAPPAM	\$14.99
VEG UTTAPPAM	\$16.99
South Indian dish — a thick, savory pancake made from fermented rice and urad dal batter, similar to dosa but thicker and softer	

<u>VARITY RICE</u>	
COCONUT RICE	\$12.99
Indian Rice Recipes that you will love! These variety rice dishes are mostly nutritious, quick to make and are delicious.	

Your health and safety are our top priorities! If you have any food allergies, please inform your server. This will help us ensure a safe and enjoyable dining experience for you.

Thank you



**199, N Main Street,
Troy, NH 03465**

603-242-3682

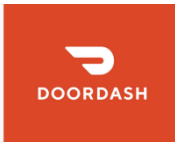
**TUESDAY – SATURDAY
11:30 AM – 8:30 PM**

**SUNDAY 11:00 AM – 8:30 AM
(BUFFET 11:00 – 3:00)**

www.royalspice-indian.web.app



Delivery Partner with



APPETIZERS	
VEGETABLE SAMOSA 3Pcs.	\$8.99
Crispy golden pastry pockets filled with a savoury mixture of spiced potatoes	
ONION SAMOSA 8 Pcs	\$8.99
Crispy, golden pastry pockets filled with a spiced mixture of chopped onions, green chilies, and herbs.	
VEGETABLE PAKORA	\$8.99
Crispy fritters made with mixed vegetables dipped in a seasoned chickpea flour batter, deep-fried until golden brown.	
ALOO TIKKI	\$8.99
Golden, pan-fried potato patties seasoned with aromatic spices and herbs. Crispy on the outside, soft inside	
CHAT	\$9.99
Vegetable samosa (or) Aloo Tikki topped with tangy chickpea curry, yogurt, chutneys, onions, and fresh coriander. A delicious mix of spicy, sweet, and sour flavours in every bite.	
CONE BITES	\$8.99
Crispy mini cones stuffed with a creamy, spiced paneer filling, blended with herbs and seasonings.	
VEGETABLE PLATTER	\$15.99
Vegetable samosa, Vegetable Pakora, Aloo Tikki, Spring roll, Onion Samosa & Cone bites	
VEGETABLE SPRING ROLL	\$8.99
Crispy, golden rolls stuffed with a savoury mix of shredded vegetables and light seasonings.	
KALMI KABAB (8Pcs)	\$13.99
Crispy chicken wings tossed in our chef's signature blend of savoury, spicy, and tangy flavours for an irresistible bite every time.	
CHICKEN 65	\$13.99
Crispy, deep-fried chicken bites marinated with South Indian spices, curry leaves, and a hint of tangy chili flavour.	
SOUPS	
SPINACH LENTIL SOUP	\$7.00
A comforting blend of fresh spinach and yellow lentils, slow-cooked with garlic, cumin, and gentle spices for a light yet flavourful soup.	
CHICKEN KEBAB SOUP	\$7.00
A flavourful soup made with tender, grilled chicken kebab pieces simmered in a light, spiced broth with herbs and vegetables for a warming start to your meal.	

INDO CHINESE APPETIZERS	
CHILLI / MANCHURIAN	
CHICKEN \$ 15.99 / GOBI \$ 14.99 / PANEER \$ 15.99	
CHILLI	
Indo-Chinese dish tossed with onions, bell peppers, and green chilies in a tangy, spicy Indo-Chinese sauce.	

MANCHURIAN
Manchurian is a class savoury Indo-Chinese sauce with garlic, ginger, onions, and peppers. Bursting with tangy, spicy flavours

SALADS	
CHICKEN MINT SALAD	\$9.00
Juicy grilled chicken tossed with sweet mango and refreshing mint chutney, served over a fresh bed of crisp salad greens	
GREEN SALAD	\$8.00
A fresh mix of crisp lettuce, cucumber, and seasonal greens	
CHEF'S SPECIAL SALAD	\$8.00
Crisp lettuce, ripe tomatoes, olives, fresh onions, colourful bell peppers, and creamy feta cheese, all tossed in our signature chef's special dressing for a perfect balance of flavours.	

BIRYANI
Aromatic basmati rice cooked with tender pieces of marinated meat or vegetables, infused with fragrant spices like saffron, cardamom, and cloves, layered and slow-cooked to perfection for a rich and flavourful meal.
CHICKEN \$ 16.99 VEGETABLE \$ 15.99 LAMB (or) GOAT (Bone) BEEF \$ 19.99 SHRIMP \$ 19.99 FISH (Tilapia) \$ 19.99 FISH (Salmon) \$ 22.99

INDO CHINESE ENTRÉE
HAKKA NOODLES FRIDE RICE
PANEER \$ 16.99 CHICKEN \$ 17.99 LAMB \$ 20.99 GOAT (Bone) \$ 20.99 SHRIMP \$ 20.99

HAKKA NOODLES
Stir-fried noodles tossed with crisp vegetables and savoury soy-based sauce, delivering a deliciously satisfying Indo-Chinese classic with a perfect balance of flavours and textures.
FRIDE RICE
Fluffy, wok-tossed rice stir-fried with mixed vegetables and a blend of savoury sauces, creating a flavourful and hearty dish perfect on its own or as a side.

CLASSIC ENTRÉE
PANEER \$ 16.99 CHICKEN \$ 17.99 LAMB \$ 20.99 GOAT (Bone) \$ 20.99 BEEF \$ 20.99 FISH(Tilapia) \$ 20.99 FISH (Salmon) \$ 23.99 SHRIMP \$ 20.99 MIX SEA FOOD \$ 24.99 MUSSEL \$ 20.99 VEGETABLE (Navratan) \$ 16.99

TIKKA MASALA
Rich creamy tomato & onion-based sauce blended with aromatic spices.
BUTTER
Succulent boneless tandoori chicken simmered in a rich, creamy tomato-butter sauce, delicately spiced for a perfect balance of savoury, tangy, and mildly sweet flavours.
KORMA
Velvety cashew cream sauce, delicately spiced to create a luxurious and flavourful dish.
SAAG (PALAK)
Fresh spinach leaves cooked slowly with mild spices and a hint of garlic, creating a smooth, flavourful, and nutritious Indian-style spinach curry.

CHETTINAD
A bold and aromatic South Indian curry from the Chettinad region, featuring a spicy blend of freshly roasted spices, curry leaves, and coconut, typically made with Veg or Non-Veg for a rich, fiery flavour
KADAI
A classic North Indian dish cooked with tender chicken pieces, bell peppers, onions, tomatoes, and freshly ground spices in a traditional wok (kadai). Rich, flavourful, and mildly spiced with a rustic taste.
CURRY
A flavourful and aromatic dish made with a blend of spices simmered in a rich sauce, often featuring vegetables, chicken, or meat, perfect for pairing with rice or bread.
MANGO
A delightful fusion of ripe mangoes cooked in a mildly spiced, creamy curry sauce, balancing sweet and savoury flavours for a unique and refreshing taste experience.
VINDALOO

A fiery and tangy Goan curry made with potato in a bold blend of vinegar, garlic, and hot spices, delivering an intense and flavourful punch.
KERLA CHILLY
Cooked with aromatic onions, fresh ginger, curry leaves, black pepper, grated coconut, and a blend of traditional spices for a flavourful Kerala-style dish.
ROGHAN JOSH
A classic Kashmiri curry made with yogurt, fragrant spices like cardamom, cinnamon, and Kashmiri red chili, giving it a vibrant red colour and deep, robust flavour.

<u>CHICKEN ENTRÉE</u>	
CHICKEN MADRAS	\$17.99
A fiery South Indian classic with a creamy twist — tender chicken simmered in a tangy, spicy sauce made from roasted red chilies, mustard seeds, curry leaves, and aromatic spices, finished with smooth coconut milk	
CHICKEN XACUTTI	\$17.99

A Goan specialty bursting with flavour — tender chicken cooked in a fragrant blend of roasted coconut, poppy seeds, and a medley of spices, creating a deep, aromatic curry with a perfect balance of heat and warmth.	
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VEGETARIAN ENTRÉE

DAL TADKA

Yellow lentils simmered with turmeric and spices, then tempered with ghee, cumin seeds, garlic, and red chili.

DAL MAKHANI

A rich and creamy lentil delicacy — slow-cooked black lentils and red kidney beans simmered with butter, cream, and aromatic spices for a smooth, hearty flavour.

CHANA MASALA

Punjabi-style chickpeas cooked with onions, tomatoes, ginger, and a blend of tangy, aromatic spices for a bold and flavourful taste.

MUTTER PANEER

Fresh paneer cubes and green peas simmered in a mildly spiced tomato-onion gravy for a comforting and flavourful vegetarian classic.

BHINDI MASALA

Tender okra sautéed with onions, tomatoes, bell pepper and aromatic spices for a flavourful and wholesome vegetarian dish.

SAAG MUSHROOM

Fresh mushrooms cooked with creamy spinach and mild spices, creating a rich and comforting vegetarian curry.

ALOO GOBI

A classic vegetarian favourite — tender potatoes and cauliflower florets sautéed with tomatoes, onions, and fragrant spices for a flavourful, comforting dish.

MALAI KOFTA

Soft, spiced vegetable and paneer dumplings served in a rich, creamy tomato-based sauce, making for an indulgent vegetarian delight.

BAINGAN BHARTA

Smoky roasted eggplant mashed and cooked with onions, tomatoes, garlic, and spices for a rustic, aromatic vegetarian dish.

MUSHROOM MUTTER

Fresh mushrooms and green peas cooked in a mildly spiced tomato-based gravy, creating a flavourful vegetarian favourite.

<u>SEAFOOD ENTRÉE</u>	
GOAN SHRIMP CURRY	\$20.99
Juicy shrimp simmered in a tangy, mildly spiced coconut-based curry, flavored with Goan spices and a hint of tamarind.	
POMFRET MASALA FRY	\$20.99
Fresh pomfret marinated in a bold South Indian masala blend of mustard seeds, curry leaves, red chilies, and spices, then pan-fried to crispy perfection with a tender, flavourful inside.	