

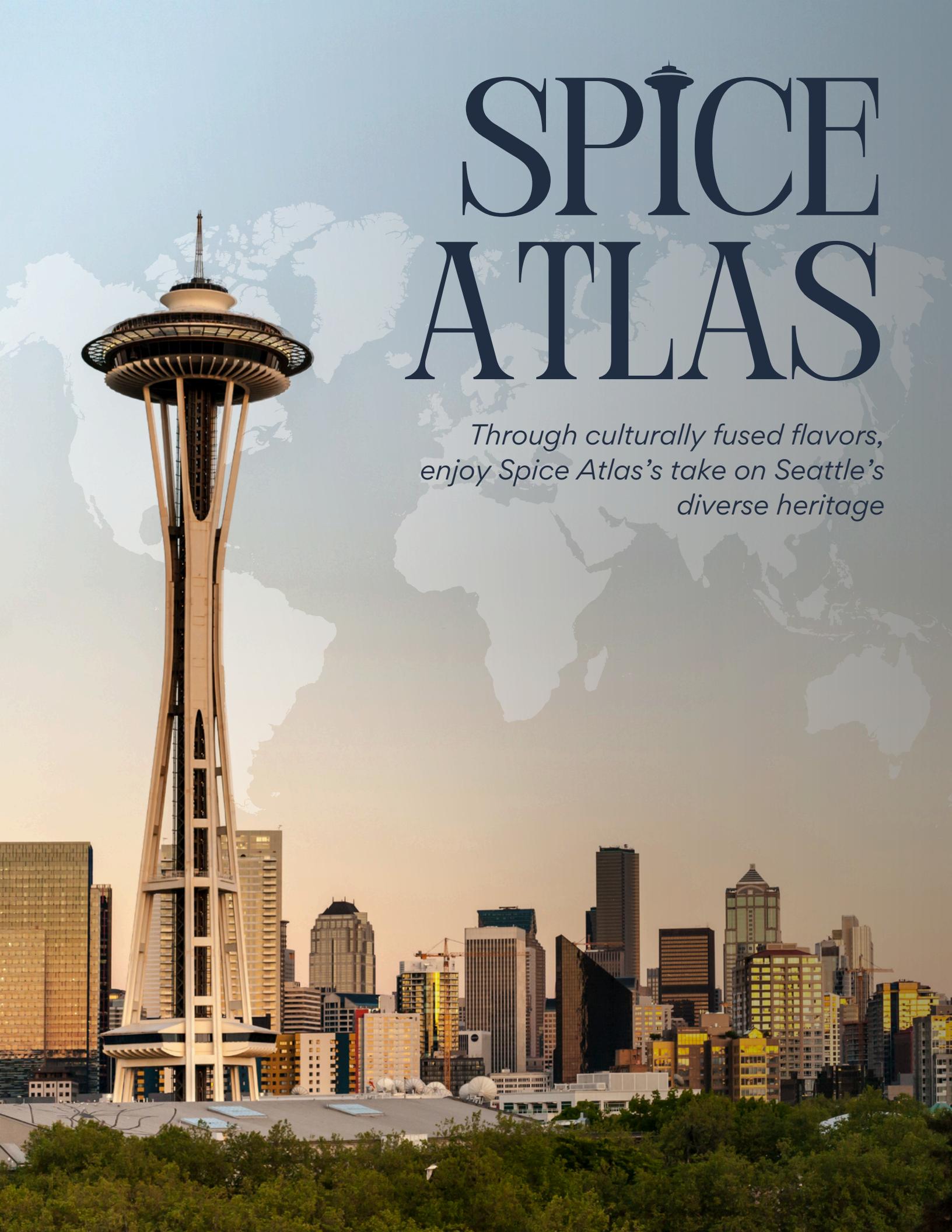
# SPICE ATLAS

A World of Flavors, United in Seattle



TSA Promotional Design 2024  
Aishwarya Kumaran

# SPICE ATLAS

A photograph of the Seattle skyline at sunset, featuring the Space Needle prominently on the left. The city buildings are illuminated with warm lights against a backdrop of a world map silhouette. The overall color palette is warm and golden.

*Through culturally fused flavors,  
enjoy Spice Atlas's take on Seattle's  
diverse heritage*

# SPICE ATLAS



A World of Flavors, United in Seattle

123 Anywhere St., Seattle WA



# The Fusion of Flavors

## Our Story

At Spice Atlas, we believe food is a universal language that unites cultures and people. Inspired by Seattle's vibrant diversity, we craft a culinary experience that blends global flavors while honoring the traditions that shape each dish. Drawing inspiration from street foods in Bangkok to Mediterranean comfort, our menu fuses global cuisines, reflecting the multicultural heartbeat of Seattle.

We proudly use fresh, local ingredients, partnering with local farmers and seafood purveyors to ensure the highest quality. Every dish, from our Indian-Mexican fusion biryani to the Korean BBQ burger, celebrates the diverse cultures that shape the city's food scene. Spice Atlas invites you to explore the world through food, bringing together flavors that tell the story of Seattle's rich cultural landscape.

# Here's a taste just for you!

## Highlights from our Menu

### **Tandoori Chicken Tacos –**

A fusion of Indian and Mexican flavors with smoky tandoori chicken, mint chutney, and pickled onions wrapped in soft tortillas.

### **Ramen Carbonara –**

A twist on the classic Italian carbonara, using ramen noodles, crispy bacon, and Parmesan with a hint of red pepper flakes.

### **Korean BBQ Burger –**

A juicy beef patty glazed with Korean BBQ sauce, topped with kimchi slaw, served on a soft brioche bun.

### **Kimchi Quesadillas –**

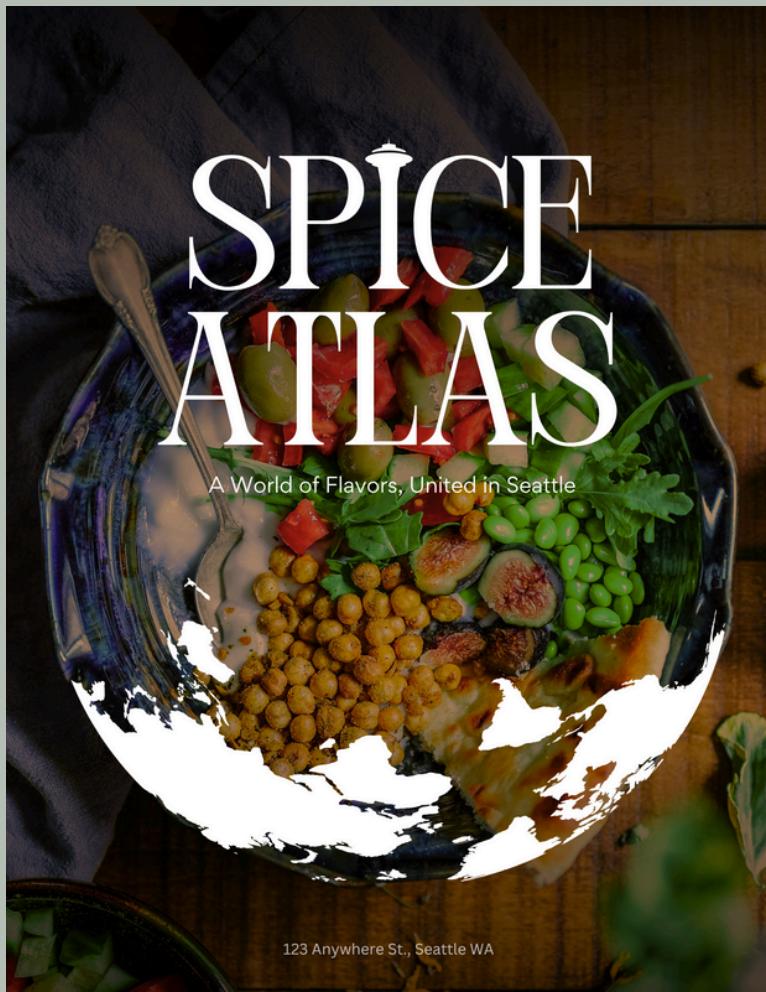
Spicy kimchi and melted cheese sandwiched between crispy tortillas, served with a sesame sour cream dip.

### **Chai Tiramisu –**

Classic tiramisu with a spiced chai infusion, offering a comforting twist on the Italian dessert.

Read more on our website  
[www.spiceatlas.com](http://www.spiceatlas.com)

Check us out on social media!  
@spiceatlas.seattle



123 Anywhere St., Seattle WA



dish. Drawing inspiration from street foods in Bangkok to Mediterranean comfort, our menu fuses global cuisines, reflecting the multicultural heartbeat of Seattle.

We proudly use fresh, local ingredients, partnering with local farmers and seafood purveyors to ensure the highest quality. Every dish, from our Indian-Mexican fusion biryani to the Korean BBQ burger, celebrates the diverse cultures that shape the city's food scene. Spice Atlas invites you to explore the world through food, bringing together flavors that tell the story of Seattle's rich cultural landscape.

# ICE ATLAS

naturally fused flavors,  
our take on Seattle's  
diverse heritage

It's a  
ice just  
for you!

Items from our Menu

**Chicken Tacos -**  
Indian and Mexican flavors  
tandoori chicken, mint  
and pickled onions wrapped  
in a soft tortilla.

**Pasta Carbonara -**  
The classic Italian carbonara,  
pasta, bacon, cheese, and  
eggs with a hint of red.

**Korean BBQ Burger -**  
A patty glazed with Korean  
bbq sauce, topped with kimchi slaw,  
and served on a soft brioche bun.

**Tacos al Pastor -**  
Pork marinated in a blend of  
spices and melted cheese  
between crispy tortillas,  
served with a side of sesame sour cream dip.

**Chai Tiramisu -**  
Classic tiramisu with a spiced chai  
infusion, offering a comforting twist on  
the Italian dessert.

Read more on our website  
[www.spiceatlas.com](http://www.spiceatlas.com)

Check us out on social media!  
[@spiceatlas.seattle](https://www.instagram.com/spiceatlas.seattle)

## Store front design



## Sign Design





# SPICE ATLAS

A World of Flavors, United in Seattle



## Menu

## Desserts

### Matcha Churros - \$8

Golden fried churros dusted with matcha sugar, served with a white chocolate dipping sauce.

### Chai Tiramisu - \$9

Classic tiramisu infused with spiced chai, offering a comforting and aromatic twist.

### Mochi Baklava Bites - \$10

A fusion of sticky mochi and flaky baklava, filled with pistachios and drizzled with honey.

### Mexican Chocolate Lava Cake - \$12

Spiced with cinnamon and cayenne, served with a dollop of cardamom whipped cream.

### Lychee Rose Panna Cotta - \$11

A delicate Italian panna cotta infused with rose water, topped with sweet lychee compote.



## Starters

### Tandoori Chicken Tacos - \$12

Soft tortillas filled with smoky tandoori chicken, topped with mint chutney and pickled onions.

### Mediterranean Sushi Rolls - \$10

A blend of sushi rice, hummus, falafel bites, and cucumber, wrapped in seaweed and served with tahini soy dip.

### Kimchi Quesadillas - \$11

Cheesy quesadillas layered with spicy kimchi, served with a sesame sour cream dip.

### Thai-Inspired Poutine - \$13

Crispy fries topped with green curry gravy, fresh cilantro, and a dollop of spiced yogurt.

### Harissa Deviled Eggs - \$9

Traditional deviled eggs elevated with North African harissa paste and a sprinkle of smoked paprika.

## Main Courses

### Ramen Carbonara - \$18

A twist on Italian carbonara using ramen noodles, crispy bacon, and Parmesan, with a hint of red pepper flakes.

### Paneer Naan Pizza - \$17

Crispy naan topped with marinated paneer, mozzarella, and fresh herbs, blending Indian and Italian styles.

### Seattle Seafood Curry - \$22

Local seafood simmered in a creamy Thai-inspired curry with lemongrass and ginger, served with jasmine rice.

### Mexican Biryani Bowl - \$19

Fragrant Indian-style rice infused with Mexican spices, grilled vegetables, and chipotle-marinated chicken or tofu.

### Korean BBQ Burger - \$16

A juicy beef patty glazed with Korean BBQ sauce, topped with kimchi slaw, served on a brioche bun.



## Beverages

### Masala Mule - \$10

A spiced take on the Moscow Mule, with ginger beer, cardamom, and lime.



### Turmeric Golden Latte - \$6

A creamy latte spiced with turmeric, cinnamon, and black pepper, sweetened with honey.

### Yuzu Mojito - \$8

A refreshing blend of yuzu juice, mint, and soda water, with a hint of sweetness.

### Hibiscus Chai Spritzer - \$7

Hibiscus and chai spices combined with sparkling water for a tangy, aromatic sip.

SPICE  
ATLAS

A World of Flavors, United in Seattle



— Menu —



Business Card



# SPICE ATLAS

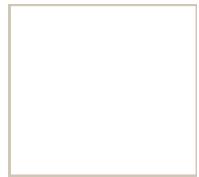
A World of Flavors,  
United in Seattle

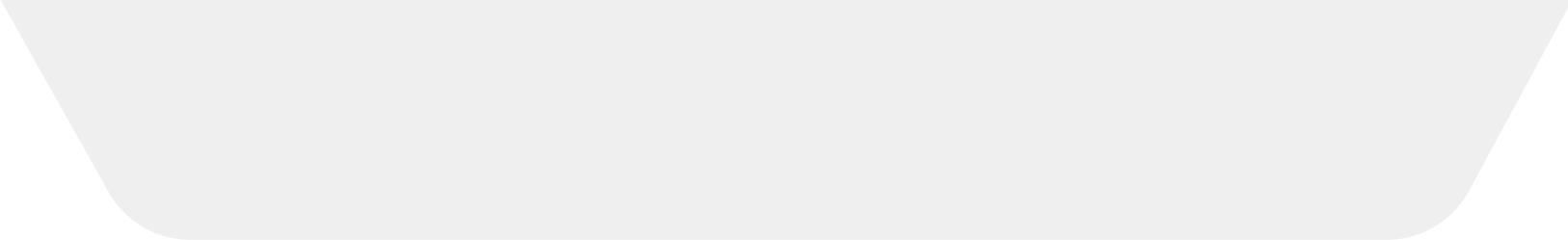


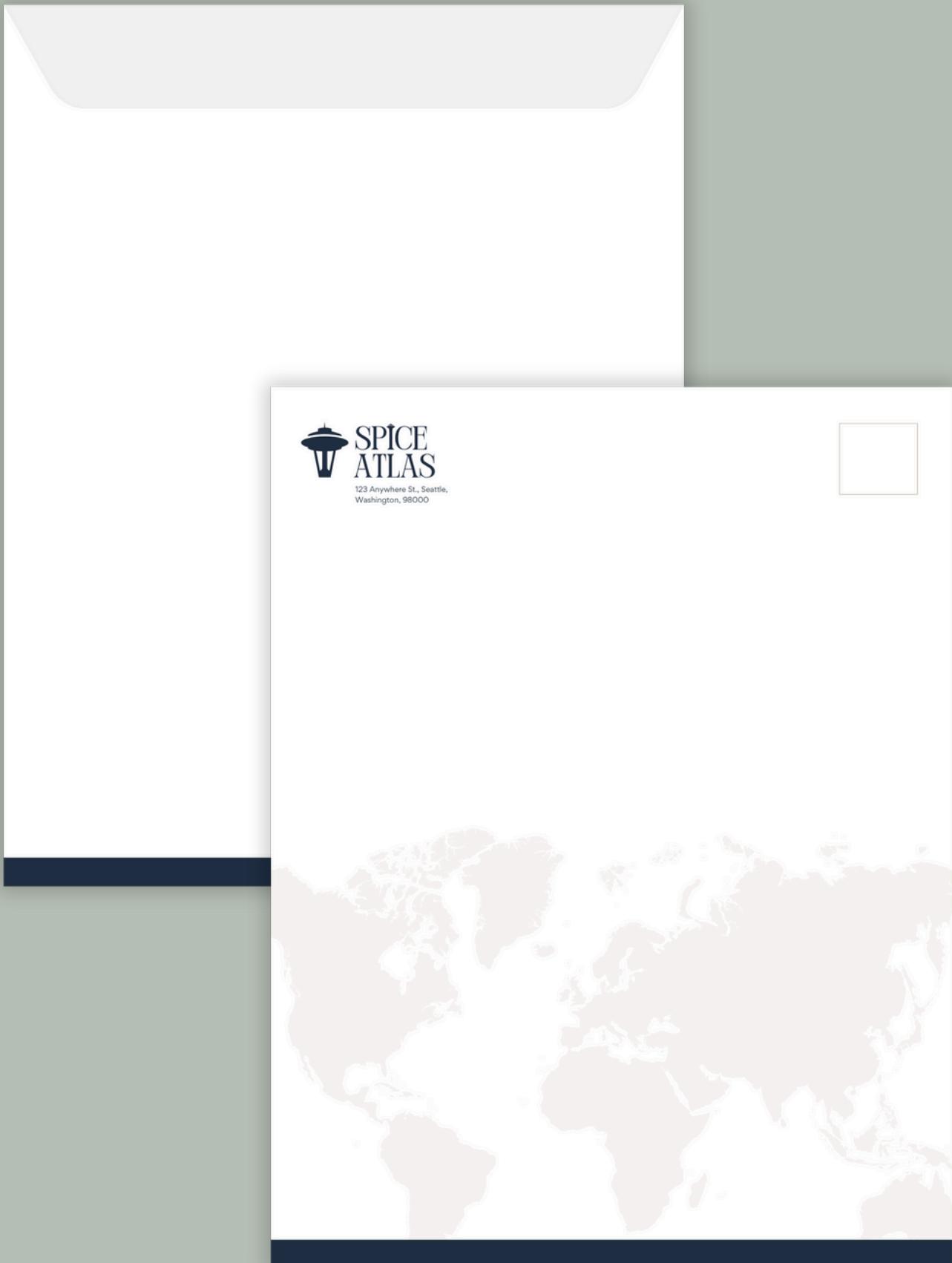
Promotional Folder Cover



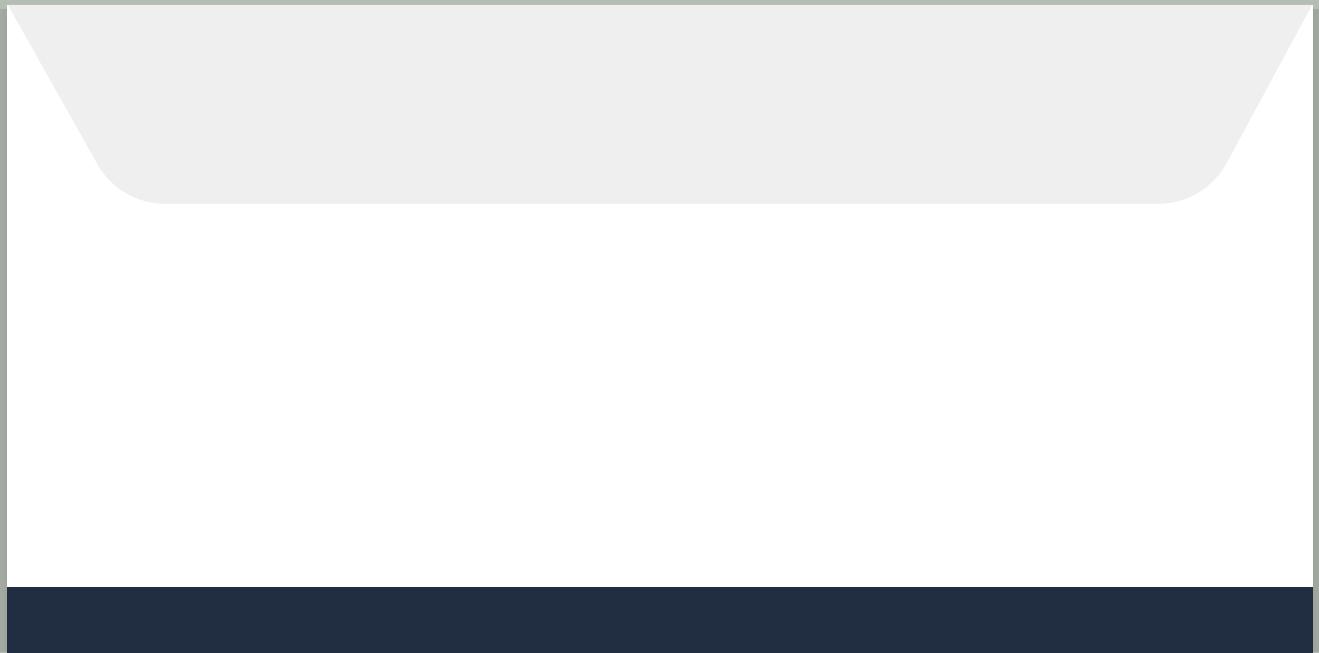
123 Anywhere St., Seattle,  
Washington, 98000



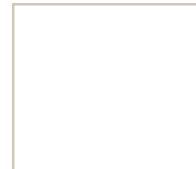




**Full Envelop Design**



123 Anywhere St., Seattle,  
Washington, 98000



# Image References

Lishan, A. (n.d.). Silver spoon on black ceramic bowl with vegetables [Photograph]. Unsplash. <https://unsplash.com/photos/silver-spoon-on-black-ceramic-bowl-with-vegetables-1SPu0KT-Ejg>

Pexels. (2023). Delicious tiramisu in elegant serving bowl [Photograph]. Pexels. <https://www.pexels.com/photo/delicious-tiramisu-in-elegant-serving-bowl-30242755/>

Pexels. (2019). Two cups of juice on brown wooden table top [Photograph]. Pexels. <https://www.pexels.com/photo/two-cup-of-juice-on-brown-wooden-table-top-1200348/>

Pexels. (2022). Sushi on plate [Photograph]. Pexels. <https://www.pexels.com/photo/sushi-on-plate-10295767/>

Pexels. (2023). Cozy Italian dinner with pasta and meatballs [Photograph]. Pexels. <https://www.pexels.com/photo/cozy-italian-dinner-with-pasta-and-meatballs-30323136/>

Pexels. (2021). Sushirrito cut in half [Photograph]. Pexels. <https://www.pexels.com/photo/sushirrito-cut-in-half-5337516/>

*The rest are from Canva's free library of images*