



(Please let our Server know of any Dietary Preferences or Allergies)
 V – Vegan | DF – Dairy Free | GF - Gluten Free

Spicy Level (1 – 5)

- Mild • Medium • Medium Plus
- Hot • Indian Hot

APPETIZER

<p>Momo Dumplings of Himalayan Origin (Veggie or Chicken); Served with Sesame-Tomato Sauce (DF)</p>	<p>\$8</p>	<p>Veggie Samosa Seasoned Potatoes and Green Pies Filled in Crispy Turnovers (V)</p>	<p>\$6</p>
<p>Chicken Pakora Fritters made with Chicken Tender and Chickpea-Flour Batter & served with tamarind Sauce (GF)</p>	<p>\$9</p>	<p>Chili Chicken Fritters made with Chicken Tender and Chickpea-Flour Batter & served with tamarind Sauce (GF)</p>	<p>\$10</p>
<p>Onion Pakora Sliced Onion with Indian Spices Coated with Chickpea butter(V,GF)</p>	<p>\$6</p>	<p>Lasooni Shrimp House Marinated Shrimps with Garlic And Green Ghili Glaze(GF)</p>	<p>\$11</p>

SOUPS & SALAD

<p>Daal Soup Soup Made with Yellow Lentils, Fresh Herbs and Spices Garlic Sauce (V, GF)</p>	<p>\$6</p>	<p>Cuto Salad Chopped Cucumber, Tomato, & Onion, Tossed in Chat(V,GF)</p>	<p>\$6</p>
<p>Tomato-Coconut Soup Chef's Special Soup Made Made of Yellow Lentils or Tomato-Coconut (V, GF)</p>	<p>\$6</p>		

TRADITIONAL OFFERINGS

Make Your Own Dish Choose A Vegetable Or Other Protein

<p>Vegetable or Tofu \$15</p>	<p>Lamb \$18</p>	<p>Paneer (Cottage Cheese) \$16</p>
<p>Chicken \$17</p>		<p>Shrimp \$19</p>

CHOOSE YOUR SAUCE

<p>Curry Traditional, Onion & Tomato Based Sauce (GF, DF)</p>	<p>Korma Nuts-Based Light Cream Sauce (GF)</p>
<p>Masala Onion, Tomato & Cream Based Sauce (GF)</p>	<p>Saag Creamed Spinch with Herbs And Spices (GF)</p>
<p>Butter Chicken Traditional Indian Favorite; Marinated Chicken made with Fresh Tomatoes Delicious Cream Sauce and 20 Secret Spices (GF)</p>	<p>Dhaniya A Cilantro And Nuts Based Aromatic Sauce (GF)</p>
<p>Karahi Sautéed With Fresh Cut Onion And Bell Peppers (GF, DF)</p>	<p>Makhani A Classic House-Made Makhni Sauce (GF)</p>
<p>Vindalu A Tango And Sauce With a Touch of Vinegar (GF,DF)</p>	<p>Mango A Classic Indian Curry Cooked in Spiced Mango Sauce and a touch of Fresh-Grated Ginger (GF)</p>

VEGAN OR VEGETARIAN ENTRIES

<p>Aaloo Gobi Potatoes And Cauliflower Sautéed with House Ground Spices (V,GF)</p>	\$15	<p>Khatta Bhindi Chopped Okra with Fesh Bell Pappers, Onions, & Dried Mango Powder (V, GF)</p>	\$15
<p>Chana Masala Chickpeas Cooked in A Traditional Onion-Tomato Sauce (V, GF)</p>	\$15	<p>Kale Aur Baingan Fresh Kale and Eggplant Sautéed with a Slightly Spiced Picking Sauce (V, GF)</p>	\$15
<p>Daal Tadka Yellow lentils tempered with Garlic, Curry Leaves, Mustard and cumin seeds (V, GF)</p>	\$15	<p>Mattar Paneer Green peas and homemade cottage cheese cooked in a onion, tomato Sauce With a touch of cream (GF)</p>	\$16

TANDOORI (CLAY OVEN) OFFERINGS

<p>Tandoori Chicken On the Bone Chicken Marinated in A Classic, House Made-Marinade (GF)</p>	\$17	<p>Tandoori Shrimp Jumbo Shrimps in A Yogurt-Ginger-Garlic Marinade (GF)</p>	\$19
<p>Grilled Chicken Tikka Chicken Breast Chunks in A Yogurt-Ginger-Garlic (GF)</p>	\$18		

BIRYANI OFFERINGS

One Of The Most Popular Dishes In South Asia, Steam Cooked Rice Sautéed With Onion, Ginger, Coriander And Biryani Spices. Served With Raita; Your Choice Of The Following

<p>Vegetable Biryani \$16 Lamb Biryani \$18 Mixed Biryani \$20</p>	<p>Chicken Biryani \$17 Shrimp \$19</p>
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(An Assortment of Chicken, Lamb, shrimp & Salmon)

NAAN/BREADS

Naan \$4	Garlic Naan \$5
Roti (V) \$4	Cheese Naan \$5
Onion Naan \$5	

SIDES/CONDIMENTS

Chutney/Raita	\$3
Choose one 4 OZ Raita, Mango, Mint, Tamarind, Achar	
Raw Onion & Green Chilli	\$3
White Rice	\$3
Assorted Condiments	\$7
Choose any three 4 OZ Raita, Mango, Mint, Tamarind, Achar	

BEVERAGES

Fountain Soda/Iced Tea/Coffee	\$3
Mango Lassi	\$4
Refreshing drink made from Fresh Mango and Homemade Yogurt	
Chai	\$3
Authentic Chai is a Delicious Indian Tea made with Spices and Milk	

DESSERTS

Kheer	\$4
Rice Puddings Topped with a Raisins & Fruits	
Gulab Jamun	\$5
Indian Sweets made with Milk Solids and Syrup	

Opening Time: 11AM-9PM Except Tue, Location: 600 W 19th St, Cheyenne, WY
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