

SPICE

AUTHENTISCHE INDISCHE KÜCHE • BAR



**Dear guests,**

**Welcome to Spice 7 Restaurant,  
where taste and enjoyment take center stage!**

**We prepare each dish fresh with passion and creativity,  
emphasizing healthy, light, and nutrition-conscious cuisine.  
Explore a variety of flavors through fresh herbs and organic spices.**

**Our dishes are prepared according to your preferences  
– mild, medium, or spicy.**

**Our helpful staff are here to assist you in choosing your meal  
or accommodating any special requests.**

**Treat someone special with our gift vouchers for a unique delight.**

**Embark on an unforgettable gastronomic journey with us,  
where taste and style are at the forefront.**

**Enjoy a delightful evening at Spice 7 Restaurant.**

**Bon appétit!**



## SOUP

### Dal Shorba

Spicy Indian lentil soup with fresh coriander

4,90 €

### Vegetable Soup

Fresh vegetables, finely sliced, with Indian spices

4,90 €

### Tomatar Soup

Creamy tomato soup, North Indian style

4,90 €

### Chicken Soup

Indian chicken soup with fine herbs

5,50 €

### Fish Soup

With mixed pieces of fish & Indian herbs

7,20 €



## VEGETARIAN STARTERS

### Onion Bhaji

Diced onions with chickpea flour, fried, served with two different dips & a small salad

5,90 €

### Samosa

Stuffed pastry pockets with spiced potatoes & peas, served with a small salad

5,90 €

### Chaat Papdi

Indian wheat chips topped with chickpeas, potatoes & assorted chutneys

6,00 €



### Aloo Tikki Chat

Spiced potato patty with chickpeas, onions, yogurt, pomegranate & 2 different chutneys

6,90 €

### Paneer Pakora

House-made cottage cheese fried in chickpea flour, served with 2 different dips & a small salad

7,50 €

### Veg. Manchurian

Balls made of assorted vegetable mince with garlic, ginger & spring onions

8,90 €



## APPETIZERS & SALADS

**Mixed Salad** 4,50 €  
Seasonal Salad with Yogurt Dressing

**Chicken Samosa** 8,90 €  
Baked pastry pockets filled with chicken, served with chutney & a small salad

**Jheenga Pakora** 8,90 €  
Shrimp fried in chickpea flour, served with sweet chili sauce & a small salad

**Fisch Pakora** 8,90 €  
Red snapper coated in chickpea flour, fried, served with chutney & a small salad

**Jheenga Salad (LARGE)** 19,90 €  
Mixed salad with marinated Tandoori king prawns

**Chicken Pakora** 7,50 €  
Chicken breast fillet coated in chickpea flour, fried, served with a small salad & chutney

**Spice7 Salad (LARGE)** 13,90 €  
Colorful salad with pineapple, chicken tikka, decorated with cilantro

**Green Salad** 5,90 €  
Cucumbers, tomatoes, onions & lemon

## NAAN / INDIAN BREAD



**Tandoori Roti** 2,50 €  
Whole wheat flatbread baked in the Tandoor

**Methi Roti** 2,90 €  
Whole wheat flatbread with fenugreek leaves

**Plain Naan** 3,00 €  
Tandoori-baked wheat flatbread

**Papadam** 3,20 €  
Crunchy bread made from chickpea flour & cumin, served with 3 different dips

**Butter Naan** 3,50 €  
Tandoori-baked wheat flatbread with butter

**Garlic Naan** 3,90 €  
Wheat flour flatbread baked in the Tandoor with garlic

**Laccha Paratha** 4,20 €  
Special flaky bread baked with butter made from wheat flour

**Mixed Bread Basket** 10,90 €  
Plain Naan, Laccha Paratha, & Puri, served with various chutneys

**Masala Papadam** 4,50 €  
Crunchy bread made from lentil flour garnished with finely chopped onions, bell peppers & tomatoes

**Cheese Naan** 4,50 €  
Wheat flour flatbread filled with cheese, baked in the Tandoor

**Peshwari Naan** 5,00 €  
Wheat flour flatbread filled with a mixture of nuts & raisins, baked in the Tandoor

**Amritsari Kulcha** 5,00 €  
Wheat flour flatbread filled with homemade cottage cheese, carrots, potatoes, peas & cilantro, baked in the Tandoor

**Spice7 Special Naan** 5,50 €  
Wheat flour flatbread with garlic & cheese filling, baked in the Tandoor

**Keema Naan** 5,50 €  
Wheat flour flatbread filled with minced lamb, baked in the Tandoor

# TANDOORI

All Tandoori dishes are served with a small portion of rice, salad, and mint sauce as accompaniments.

- Fisch Spice7 Platter** <sup>(B,D)</sup> 23,90 €  
King prawns, zander fillet & salmon fillet prepared with ginger-cumin marinade, cooked in the Tandoor
- Haryali Tikka** <sup>(G)</sup> 15,50 €  
Chicken marinated with fresh coriander, mint, grilled in the Tandoor
- Achari Tikka** <sup>(G)</sup> 15,50 €  
Tender chicken pieces marinated with pickled vegetables in traditional North Indian style, cooked in the Tandoor
- Murg Malai Kebab** <sup>(G,H)</sup> 15,90 €  
Chicken marinated in a yogurt-cashew nut marinade, skewered and grilled in the Tandoor
- Tandoori Chicken** <sup>(G)</sup> 16,90 €  
Tender chicken thighs prepared in ginger-tomato marinade, cooked in the Tandoor
- Lamb Tikka** <sup>(G)</sup> 19,50 €  
Lamb marinated in fresh garlic-ginger paste, delicately grilled in the Tandoor
- Spice7 Tandoori Platter** <sup>(B,G)</sup> 22,90 €  
A delicious assortment featuring various marinated chicken breast pieces, lamb seekh kebab & prawns, grilled in the Tandoor
- Paneer Shashlik** <sup>(VEGETARIAN) (G)</sup> 14,50 €  
House-made cottage cheese seasoned with spices, with bell peppers, onions & tomatoes, marinated in yogurt sauce, grilled in the Tandoor
- Veg Sizzlers** <sup>(VEGETARIAN) (G)</sup> 16,50 €  
Mixed appetizer platter with samosa, paneer tikka & assorted tandoori vegetables
- Lamb Seekh Kebab** <sup>(G)</sup> 19,10 €  
Traditionally prepared minced lamb skewered and grilled in the Tandoor, served with garlic-yogurt sauce



## MAIN COURSES (VEGAN)

All dishes are served with Basmati rice.

**Mili Juli Tarkari** (MEDIUM SPICY) 13,50 €  
Assorted fresh vegetables in lightly spiced curry sauce

**Bhindi Masala** (MEDIUM SPICY) 13,90 €  
Okra fried with onions, tomatoes & exotic spices

**Aloo Gobi** (MEDIUM SPICY) 13,90 €  
Fresh cauliflower with potatoes & ginger in tomato-onion mixture

**Palak Aloo** (MEDIUM SPICY) 13,90 €  
Pureed spinach prepared with potatoes, onions & ginger

**Daal Tarka** (MILD) 13,90 €  
Yellow lentils cooked with cumin, fresh coriander & Indian spices

**Aloo Bengan** (MEDIUM SPICY) 13,90 €  
Fresh eggplant with potatoes in tomato-onion mixture

**Chana Masala** (MEDIUM SPICY) 13,00 €  
Chickpeas in curry sauce with Indian spices



## MAIN COURSES (VEGETARIAN)

All dishes are served with Basmati rice.

**Navratan Korma** (MILD) (G,M) 13,90 €  
Indian vegetable curry with dried fruits in a creamy mild cashew-almond sauce, decorated with with cocktail fruits

**Palak Paneer** (MEDIUM SPICY) (G) 13,90 €  
Homemade cream cheese with creamed spinach, dressed with various spices

**Kadhai Paneer** (MEDIUM SPICY) (G) 13,90 €  
Homemade Indian cream cheese with peppers, onions & tomatoes, in a spicy sauce

**Aloo Mattar Paneer** (MEDIUM SPICY) (G) 13,90 €  
Homemade cream cheese with green peas & potatoes in tomato curry sauce with exotic herbs

**Paneer Tikka Masala** (MEDIUM SPICY) (G) 13,90 €  
Homemade cream cheese fried with ginger, garlic, onions & Indian spices

**Dal Makhani** (MILD) (G) 13,00 €  
Black lentils with ginger, onions, fried in a butter-curry butter-curry mixture

**Malai Kofta** (MILD) (A,G) 14,50 €  
Balls filled with homemade cream cheese & potatoes, in a mild-creamy coconut-curry cream sauce

**Shole Puri** (MEDIUM SPICY) (G) 13,90 €  
3 fried flatbreads (puri) with chickpeas, as a side dish Mix Pickle & mint sauce



# CHICKEN



All dishes are served with Basmati rice

- Chicken Curry** (MEDIUM SPICY) 14,00 €  
Chicken prepared with curry sauce
- Murg Tikka Masala** (MEDIUM SPICY) (G) 14,90 €  
Tender chicken pieces in yoghurt tomato marinade, with fresh herbs herbs
- Saag Chicken** (MEDIUM SPICY) (G) 15,50 €  
Chicken with spinach, onions, garlic, refined with ginger
- Kashmiri Murg** (MILD) (G,H) 15,50 €  
Grilled chicken in red curry sauce curry sauce with raisins, cashew nuts & Indian Indian spices, gratinated
- Murg Vindaloo** (SHARP) (G,H) 14,90 €  
Chicken with coconut powder & cream, prepared in spicy South Indian style
- Murg Lababdar** (MEDIUM SPICY) 15,00 €  
Chicken prepared with onions, peppers, garlic in tomato curry sauce sauce & Indian spices
- Chili Chicken** (MEDIUM SPICY) (F,G) 15,50 €  
Deep-fried chicken fried with onions & peppers in a sweet and sour sauce
- Chicken Kohlapuri** (MEDIUM SPICY) (G,H) 15,90 €  
Tender chicken with mixed vegetables in exotic curry sauce
- Rara Chicken** (MILD) (G) 15,00 €  
Chicken prepared with ginger & onions in minced meat curry sauce
- Chicken Madras** (SCHARP) (G) 15,00 €  
Chicken prepared in South Indian Madras curry & coconut milk
- Mango Chicken** (MILD) (G,H) 15,50 €  
Tender pieces of chicken in a creamy creamy mango cream sauce with exotic spices
- Butter Chicken** (MILD) (G,H) 14,90 €  
Grilled juicy tandoori chicken pieces, with delicious spices, in a butter and tomato sauce
- Kadhai Chicken** (MEDIUM SPICY) 14,90 €  
Chicken with onions, peppers & tomatoes, in a spicy sauce
- Murg Methi Malai** (MILD) (G) 15,50 €  
Chicken prepared in yogurt-butter sauce with dried fenugreek leaves fenugreek leaves
- Chicken Korma** (MILD) (G,H) 15,50 €  
Chicken in a creamy sauce with cashew nuts
- Murg Dopiazza** (MEDIUM SPICY) 15,00 €  
Chicken in tomato sauce sauce, with fried onions & herbs, decorated with onions



## LAMB DISHES



All dishes are served with Basmati rice



### **Kadhai Gosht** (MEDIUM SPICY) 16,50 €

Pickled pieces of lamb, roasted with garlic, onions, paprika, fresh ginger & spices

### **Lamb Vindaloo** (SHARP) (G,H) 16,90 €

Lamb with coconut powder & cream, prepared in spicy South Indian style

### **Mutton Khatta Meetha** (MEDIUM SPICY) (G,H) 17,00 €

Tender lamb in mango pineapple curry sauce, garnished with fresh garnished with fresh coriander, gratinated

### **Lamb Kohlapuri** (MEDIUM SPICY) (G) 17,50 €

Tender lamb with mixed vegetables vegetables in exotic curry sauce

### **Rogan Josh Kashmiri** 16,00 € (MEDIUM SPICY)

Lamb in a homemade curry sauce curry sauce, North Indian style

### **Saag Gosht** 16,50 € (MEDIUM SPICY) (G)

Lamb with spinach in Indian spices spices

### **Lamb Korma** (MILD) (G,H) 16,90 €

Lamb with cashew nuts in a prepared in a Mughlai sauce

### **Lamb Dhansak** 17,00 € (MEDIUM SPICY) (G)

Lamb pieces in pureed zucchini zucchini, spinach & lentil sauce

## ENTE

All dishes are served with Basmati rice

### **Badak Madras** (SHARP) (G) 18,90 €

Duck meat with original South Indian Madras curry & coconut milk

### **Badak Masala** (MEDIUM SPICY) 18,90 €

Duck breast fillet in tomato curry sauce, prepared with potatoes & peas

### **Badak Kohlapuri** 19,90 € (MEDIUM SPICY) (G)

Duck breast fillet with mixed vegetables vegetables in exotic curry sauce

### **Spice 7 Badak** (MILD) (G) 19,90 €

Duck breast fillet in a mild curry cream sauce with apricot & plum





## FISH



All dishes are served with Basmati rice

### Bengali Fish Curry

(MEDIUM SPICY) (D,G)

Fried pike-perch fillet with potatoes in onion-tomato sauce, with Indian spices

19,50 €

### Scampi Masala

(MEDIUM SPICY) (D)

Fried king prawns with ginger, garlic, onions in masala sauce

18,90 €

### Goan Fish Curry (SCHARP) (D,G,H) 19,90 €

Fried pike-perch fillet prepared with mustard seeds, coconut milk & curry leaf

### Scampi Madras

(SCHARP) (B,D,G,M)

Fried king prawns with original South Indian Madrass curry & coconut milk

18,90 €



## BIRYANI

All dishes are served with Mix-Raita

### Veg Biryani (H)

Fried basmati rice with mixed vegetables & homemade cream cheese, garnished with raisins & cashew nuts

14,90 €

### Chicken Biryani (H)

Tender steamed chicken breast fillet with fried basmati rice, garnished with raisins & cashew nuts

15,90 €

### Lamb Biryani (H)

Tender lamb stewed with basmati rice, garnished with cashew nuts & raisins

17,90 €

### Jheenga Biryani (B,H)

Fried basmati rice with king prawns & cashew nuts

18,50 €

## CHILDREN'S COURTS

Children's portions & mild sauces

### Schnitzel with fries

8,90 €

### Chicken Korma (G,H)

9,90 €

### Spaghetti

with tomato cream sauce

8,90 €

Chicken in a creamy cashew sauce & cashew nut sauce, served with basmati rice

### Mango Chicken (G,H)

Tender pieces of chicken in a creamy mango cream sauce, served with basmati rice

9,90 €

### Chicken Nuggets

8 pieces, served with fries

8,50 €





## EXTRAS

**Plain Rice** 3,00 €  
Indian Basmati rice

**Kheera Raita** <sup>(G)</sup> 4,00 €  
Spiced yogurt with cucumber

**Mix Pickle** 2,00 €

**Boondi Raita** <sup>(G)</sup> 3,50 €  
Spiced yogurt with baked peas made from chickpea flour

**Mixed Raita** <sup>(G)</sup> 4,00 €  
Spiced yogurt with onions, cucumbers & tomatoes

**Coconut sauce** <sup>(G)</sup> 2,00 €  
**Mint sauce / Masala sauce**



## DESSERT

**Gulab Jamun** 4,00 €  
Homemade deep-fried dough balls in sugar syrup & rose water

**Kheer** <sup>(G)</sup> 4,50 €  
Sweetened Indian rice pudding with raisins, chopped almonds & cashew nuts

**Gajar Ka Halwa** <sup>(G,H)</sup> 4,50 €  
Grated carrots prepared in butter with milk, cardamom & almonds

**Mango Kulfi** <sup>(G)</sup> 5,50 €  
Traditional mango ice cream

**Mango Panna Cotta** <sup>(G)</sup> 5,50 €  
Vanilla pudding with mango

**Vanilleeis** <sup>(G)</sup> 6,00 €  
with fruity mango cream

**Ras Malai** <sup>(G,H)</sup> 6,50 €  
Soft cream cheese balls in flavored milk, garnished with pistachios & almonds

**Phirni** <sup>(G,H)</sup> 6,50 €  
Extra-fine rice pudding with cardamom & saffron refined



## LASSI

**Mango Lassi** <sup>(G)</sup> 3,70 €  
Indian yogurt drink with mango

**Nimbu Pani** 3,90 €  
Homemade fresh lemonade

**Bananen Lassi** <sup>(G,H)</sup> 4,00 €  
Homemade freshly prepared yogurt drink with bananas & almonds

**Strawberry Lassi** <sup>(G)</sup> 4,00 €  
Indian yogurt drink with strawberries

**Salt Lassi** <sup>(G)</sup> 3,20 €  
Homemade, freshly prepared yogurt drink with salt

**Mint Lassi** <sup>(G)</sup> 3,70 €  
Indian yogurt drink with mint

**Plain Lassi** <sup>(G)</sup> 3,20 €  
Homemade, freshly prepared yogurt drink

**Sweet Lassi** <sup>(G)</sup> 3,20 €  
Indian yoghurt drink - sweet

## CAFE/TEE

Cup of coffee		2,40 €	Spice7 Tea	3,70 €
Espresso		2,40 €	with fresh ginger, mint & lemon	
Latte Macchiato		3,10 €	Indian Chai	3,70 €
Doppio Espresso		3,60 €	Indian tea with special spice mixture & milk	
Cappuccino		2,80 €	Glass of tea	3,10 €

## NON-ALCOHOLIC

Mineral water	0,25 l	2,60 €	Coca Cola - Light	0,2 l	2,40 €
	0,75 l	5,50 €		0,4 l	3,90 €
Coca Cola	0,2 l	2,40 €	Fanta, Sprite, Spezi	0,2 l	2,40 €
	0,4 l	3,90 €		0,4 l	3,90 €
Apple juice	0,2 l	2,40 €	Bitter Lemon, Ginger Ale, Tonic Water	0,2 l	2,90 €
	0,4 l	3,70 €		0,4 l	3,90 €
Orange juice, currant juice rhubarb juice spritzer	0,2 l	2,90 €	Mango juice	0,2 l	2,90 €
	0,4 l	3,90 €		0,4 l	3,90 €

## BEER/CIDER

Pils	0,25 l	2,90 €	Non-alcoholic beer	0,3 l	2,90 €
on tap	0,4 l	3,90 €			
Radler	0,25 l	2,90 €	Wheat beer	0,5 l	4,10 €
	0,4 l	3,90 €	Crystal, dark		
Wheat beer	0,3 l	3,00 €	Wheat beer	0,5 l	4,10 €
on tap	0,5 l	4,10 €	Non-alcoholic		
Hessian Cider	0,25 l	2,90 €	King Fischer	0,3 l	3,90 €
	0,5 l	3,90 €	(INDIAN BEER)		
Namaste Beer	0,3 l	3,90 €	Cobra Bier	0,3 l	3,90 €
(INDIAN BEER)			(INDIAN BEER)		

## SPIRITS

<b>Grappa Cellini Oro</b> (GOLD)	2cl	4,20 €
<b>Grappa Prosecco</b>	2cl	4,20 €
<b>Averna</b>	2cl	4,20 €
<b>Ramazotti</b>	2cl	4,20 €
<b>Vecchia Romagna</b>	2cl	4,60 €
<b>Limoncello</b>	2cl	3,90 €
<b>Williams</b>	2cl	4,20 €
<b>Jägermeister</b>	2cl	4,20 €
<b>Coconut schnapps</b>	2cl	4,20 €

<b>Mango schnapss</b>	2cl	4,20 €
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## LIQUEURS

<b>Baileys</b>	2cl	4,20 €
<b>Sambuca</b>	2cl	4,20 €
<b>Amaretto</b>	2cl	4,20 €
<b>Cointreau</b>	2cl	4,20 €
<b>Ouzo</b>	2cl	4,20 €
<b>Mango liqueurs</b>	2cl	4,20 €



## APERITIFS

<b>Prosecco</b>	5,50 €
<b>Hugo Spritz</b>	6,10 €
<b>Aperol Spritz</b>	6,10 €
<b>Martini</b>	4,90 €
<b>Sherry</b> Dry or Medium	5,10 €



<b>Noilly Prat</b>	5,50 €
<b>Lillet Wild Berry</b>	7,90 €
<b>Lillet Vive</b>	7,90 €
<b>Campari</b> Soda or Orange	5,50 €

## WHITE WINE

<b>Chardonnay</b> 0,2l	5,50 €	<b>Grauer Burgunder</b> 0,2l	5,90 €
Tinazzi, Puglia   Italien		Königschaffhausen   Baden - Deutschland	
<b>Pinot Grigio</b> 0,2l	5,50 €	<b>Chenin Blanc</b> 0,2l	6,20 €
delle Venezie   Italien		Sula Vineyards   Indien	
<b>Goa</b> 0,2l	6,20 €	<b>White wine spritzer</b> 0,4l	4,90 €
Indian Flavour			



## RED WINE & ROSÉ

<b>Goa</b> 0,2l	6,50 €	<b>Chianti</b> 0,2l	5,50 €
Indian Flavour		Ruffino   Italien	
<b>Primitivo</b> 0,2l	6,10 €	<b>Shiraz</b> 0,2l	6,50 €
Vigineti del Salento   Italien		Sula Vineyards, Indien	
<b>Merlot</b> 0,2l	5,90 €	<b>Roséwein</b> 0,2l	6,10 €
Les Jamelles   Frankreich		Domaine Montrose   Frankreich	

## RUM / BRANDY

<b>Old Monk</b> (INDIAN)	3cl	6,50 €	<b>Bacardi</b>	3cl	6,50 €
<b>Vecchia Romagna</b>	2cl	6,50 €	<b>Hennessy</b>	2cl	7,50 €



## SCOTCH WHISKEY

<b>Johnny Walker</b> RED LABEL	4cl	7,50 €	<b>Dimple</b>	4cl	7,50 €
<b>Johnny Walker</b> BLACK LABEL	4cl	8,50 €	<b>Ballentine's</b>	4cl	7,50 €
<b>Johnny Walker</b> DOUBLE BLACK	4cl	10,00 €	<b>Jack Daniels</b>	4cl	7,50 €
<b>Chivas Regal</b>	4cl	7,50 €	<b>Jim Beam</b>	4cl	7,50 €

## COCKTAILS

**Pina Colada** 8,90 €

White rum | Coconut milk  
Pineapple juice | Cream



**Mango Colada** 8,90 €

White rum, Mango juice, Coconut milk

**Swimmingpool** 8,90 €

Vodka | Blue Curacao  
Pineapple juice | Coconut cream

**Mai Tai** 8,90 €

Rum | Cointreau | Sugar syrup  
Almond syrup | Lemon juice

**Mojito** 8,90 €

White rum, Mint, Lime juice, Soda

## COCKTAILS (NON-ALCOHOLIC)

**Ipanema** 7,90 €

Lime | Ginger Ale / Lemonade

**Virgin Sunrise** 7,90 €

Orange juice | grenadine syrup

**Virgin Colada** 7,90 €

Pineapple juice | Coconut cream  
Coconut milk

**Mojito** 8,50 €

white rum | lime juice  
sugar syrup | cane sugar



**WWW.SPICE7-KELKHEIM.DE**

**Mo - Su: 11:30 - 14:30 h & 17:00 - 22:30 h**

**Tuesday day off**

**DAILY LUNCH BUFFET**

•  
Discover our daily varied lunch buffet from **12:00 to 14:30!** Enjoy a varied selection of delicious dishes dishes from all over the world. **Perfect for a quick and delicious lunch break.** Visit us and let us spoil you!

**TANDOORI EVENING**

•  
Experience our Tandoori evening every first Friday of the month! Enjoy authentic Indian flavors, fresh from the tandoor. Book now for an exotic experience!

**CATERING / PARTY-SERVICE**

•  
We not only offer exquisite dishes in our restaurant, but also catering and party service for every occasion, whether a company party or a private event.

**Did you enjoy your visit with us? ----->  
We would be delighted to receive your feedback!**



Allergens:

A = cereals containing gluten; B = crustaceans and products thereof

C = Eggs and egg products; D = Fish and fish products

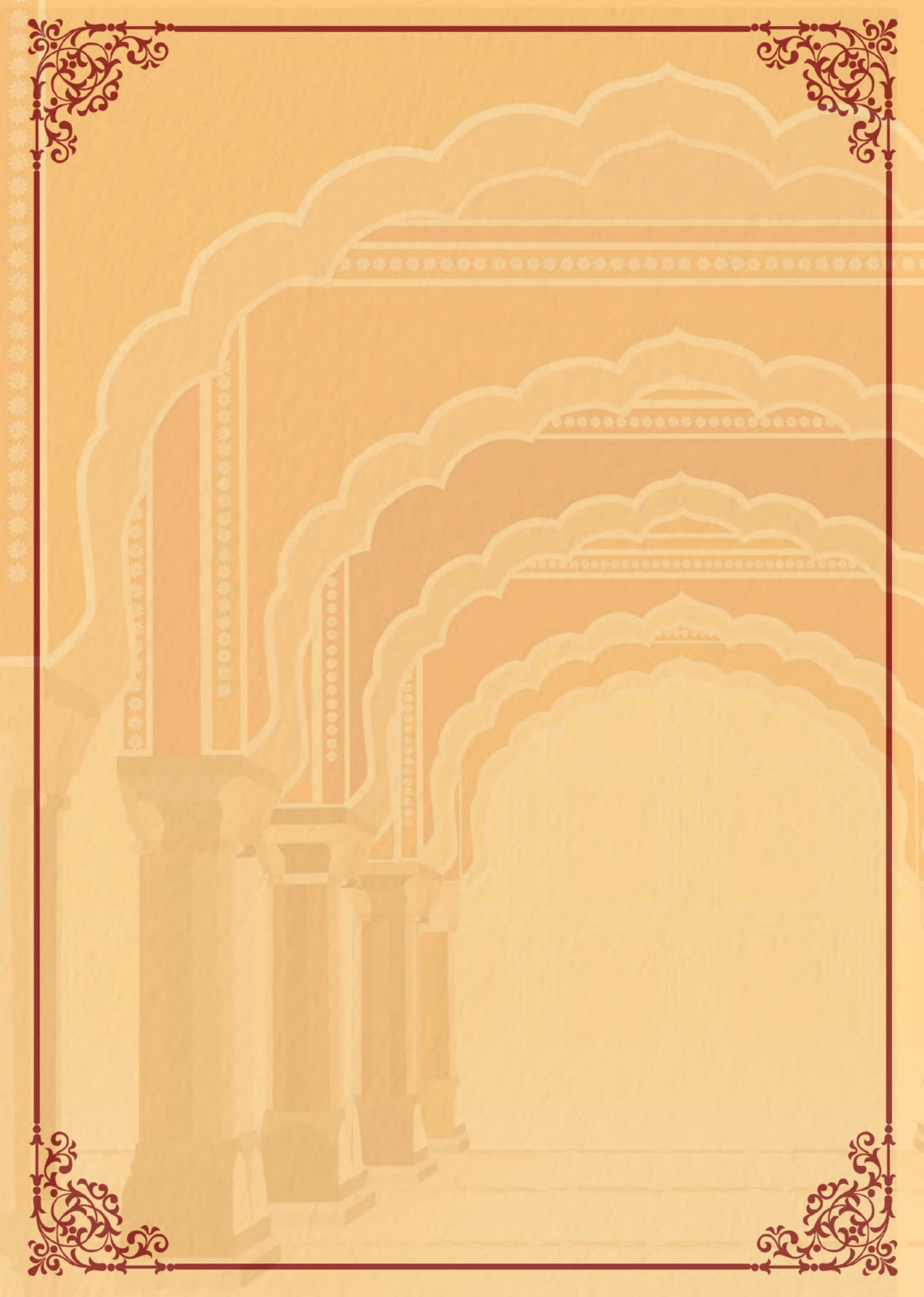
E = peanuts and peanut products; F = soybeans and soybean products

G = Milk and milk products; H = Nuts and nuts products

I = Celery and celery products; K = Mustard and mustard products;

L = sesame seeds and sesame products; M = sulphur dioxide and sulphites;

N = lupins and lupin products; O = molluscs and mollusc products



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