



Mån-Fre
16:30 - 20:00
TAKEAWAY

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HAVE YOU HAD YOUR CURRY FIX YET?



1 Chicken Tikka masala 109:-

A classic British Indian love affair of a dish. Bold flavours with ginger, tomatoes and garam masala finished with lactose free cream and topped with coriander

Heat: 

2 Butter paneer (vegetarian) . 109:-

An Old Dehli style dish that has been enjoyed by Punjabis for centuries. Mild flavours with butter, garlic, ginger, tomatoes and garam masala finished with lactose free cream and topped with coriander

Heat: 

3 Kadahi gosht

Another staple from Punjab region. One of the most popular Indian takeout dishes. Bright flavours with peppers, ginger juliennes, garam masala and fenugreek.

Heat: 

Options:

Kadahi chicken 109:-
Kadahi lamb 130:-
Kadahi paneer (vegetarian) 109:-

4 Madras curry

Madras curry is about as British as Yorkshire Pudding. A fiery feast for the

chiliheads, with sweet notes of mustard, warming black pepper, zingy tamarind and creamy coconut milk.

Heat: 

Options:

Chicken madras 109:-
Lamb madras 130:-

5 Palak

Palak paneer goes as far back as Punjab goes itself. An ultimate grandma's comfort food, with tomatoes, spinach, homemade paneer, green chillies, cumin, garam masala and a dash of desi ghee.

Heat: 

Options:

Palak paneer (vegetarian) 109:-
Palak gosht (chicken) 109:-
Palak gosht (lamb) 130:-
Palak alu (vegan) 99:-

6 Alu gobhi (vegan) 99:-

A winter classic and a personal favorite of the chef. A flavor laden tomato sauce with crispy cauliflower, potatoes, garam masala, ginger juliennes and coriander. Ask for a gulp of desi ghee at the end if you want it exactly how chef's mother use to make it upon his return from school.

Heat: 

Chapati (Indian flat bread) ... 7kr, raita (yogurt sauce with mint) [L] ... 10kr, mango chutney [S] ... 5kr, coriander chutney [S] ... 5kr, red chili chutney [S] ... 5kr



ALLERGISK? FRÅGA OSS!