



Dear Spice Guest,

Explore The Best Of Indian Flavours At Seven Spices In Sydney With Seven Spices, A Modern Indian Restaurant! Our Dishes Are Carefully Crafted To Make Your Dining Experience Extraordinary. Enjoy Delicious Indian Cuisine In A Cozy, Welcoming And The Most Luxurious Atmosphere. Treat Yourself To A Variety Of Traditional Dishes, Each Prepared With Care And Fresh Ingredients.

With Love

Srinivas Velpuri & Amar Rao Cheeti

NOTES



NO BYO

PLEASE INFORM US ABOUT ANY FOOD ALLERGY OR DIETARY REQUIREMENTS

NO CASH & CARD COMBINED PAYMENT

1.9 PERCENT SURCHARGE APPLICABLE ON ALL CARDS

10 PERCENT SURCHARGE APPLICABLE ON PUBLIC HOLIDAYS

CUSTOMISING DISHES REQUEST MAY NOT BE POSSIBLE DURING BUSY HOURS

FEW DISHES MAY TAKE EXTRA TIME TO COOK FRESHLY ON BUSY HOURS

SEVEN SPICES SHARING FEAST (MINIMUM OF 2 PAX) VEGETARIAN \$50 PER PERSON

Papad with Assorted Dips
Pumpkin and Coriander Soup
2 veg Starters (Veg Manchurian/ Aloo Tikki Chaat/ Samosa Chaat/ Chilli Paneer, Kandhari Paneer)
2 Veg Curries (Awadh Veg Korma/ Palak Paneer / Kadai Veg , Paneer Lababdar)
1 Dal (Dal tadka/ Makhani)
Rice (Basmati rice/Biryani Rice/Lemon Rice)
Bread (Choice of Plain/Butter/ Garlic/ Roti)
One Dessert (Choice of Gulab Jamun / Rasmalai)
(Unlimited top up of Curries, Naan and Rice – NO Takeaways)

NON-VEGETARIAN \$60 PER PERSON

Papad with Assorted Dips
Pumpkin and Coriander soup
2 Non-veg Starters (Chicken Tikka/ Chilli Chicken/ Chicken Manchurian/ seekh kebab)
2 Non-Veg Curries (Butter Chicken/ Awadh chicken/ goat curry Murgji/ Malabar Fish Curry)
1 Dal (Dal tadka/ Makhani)
Rice (Basmati rice/ Biryani Rice/ Lemon Rice)
Bread (Choice of Plain/ Butter/ Garlic/ Roti)
One Dessert (Choice of Gulab Jamun/ Rasmalai)
(Unlimited top up of Curries, Naan and Rice – NO Takeaways)

SIGNATURE DISHES

Coconut Compressed Watermelon Salad \$17 (V) (Gf)
(Dukkah, Pickled Cucumber, Radish, Cream cheese)

Zucchini Chaat \$17 (GF, V)
Innovative Zucchini Chaat featuring Pindi Chole Base, Beetroot Chutney, Yoghurt Sauce, Tamarind Sauce, Tomato Chutney, Mint and Coriander Chutney, Bombay Sev, and Pomegranate Seeds

Dahi Kebab \$18 (V)
Rich Dahi Kebab served with beetroot yoghurt, Mint Chutney, Date and Tamarind Chutney, Chaat Masala

Pav Bhaji / Burrata Cheese \$20 (V)
Karam podi, Butter, Brioche Bun

Chicken corniche \$20

Savory Cone, Capsicum aioli

Pan Seared Scallops (3 PCS) \$19

Turmeric, chilli, Roasted Coconut Flakes, Chilli oil

Sharing Chaat Platter \$32 (V)

Assortment of Papdi Chaat, Bhel, Aloo Tikki Chaat, Samosa Chaat, Paneer Pakora Chaat

Tri Chicken Tikka \$19 (GF)

Three flavours of chicken representing the colours of the Indian flag – Orange: Classic Chicken Tikka, White: Malai Chicken Tikka, Green: Basil and Coriander Chicken Tikka. Served with Kafir Lime Mayonnaise, Capsicum Chutney, Mint Chutney, and Mango Chilli Salsa.

Pistachio Chicken Seekh kebab \$21

Unique Flavour of Chicken seekh kebab, served with Assorted Dips and Kachumber edamame salad

Galouti Lamb Seekh kebab \$22 (GF)

Juicy Lamb Seekh kebab made with ground lamb mince marinated in homemade Tandoori spices. Served with Kachumber and Edamame salad, Mint Chutney, Lemon wrap, and Chilli Saffron Foam.

Seafood Platter \$40 (GF)

Lavish Seafood Platter featuring Garlic Tandoori Prawns, Roasted Banana Fish, Lobster, and Pan-Seared Turmeric Scallops. Accompanied by assorted dip, Moilee Splash, Kachumber and Edamame salad.

Meat Platter \$39 (GF)

Indulgent Meat Platter comprising Tri Chicken Tikka, Lamb Chops, and Galouti Seekh kebab.

Served with assorted dips and a side of Kachumber and Edamame salad.

Mixed Platter \$49 (GF) (Must Try Dish)

2 pcs of Fish, 2 Pcs of Chicken tikka, 2 Pcs of Gulati seekh kebab, 2 pcs of Prawns, 2 pcs of Paneer

Chilli Paneer \$21.5 (V) (Dry/Gravy)

Popular Street snack of crispy cottage cheese in a spicy sauce.

Slow Cooked Lamb Leg Dosa \$28

Tender lamb leg slow-cooked for 24 hours in Indian spiced brine, served with raita, chutneys, and kachumber salad.

Chettinad Lamb Shank \$29 (GF)

Slow-cooked lamb shank for 24 hours in its own gravy, served with Chettinad gravy.

Coconut Moilee Garlic Prawn Curry \$26.5 (GF)

Kerala and Sri Lankan favourite gravy tossed with garlic prawns and infused with chilli oil, curry leaves, and coriander.

Meen Polichaattu \$28 (GF)

Fish wrapped in banana leaves with fennel leaves, orange segments, coriander leaves, cherry tomatoes, served with moilee gravy.

Butter Chicken Experience \$42

Experience Chef Srini's innovative dish and be mesmerized by the flavours.

Purane Delhi Style Butter Chicken (Spicy) \$24 (GF)

Old Delhi butter chicken infused with seven spices flavours

Dabbawala (Vegetarian) \$40

Choice of any vegetarian curry, Rice and Bread

Dabbawala \$50

Choice of any Non-Vegetarian Curry, Rice and Bread

Hyderabadi Chicken Biryani \$26 (GF)

Tender chicken marinated in yoghurt and spices, layered with fragrant rice, cooked to perfection.

Khichdi \$27 (V)

lemon rice, dal, khichdi masala serves with papad, pickle, ghee

Tandoori Lachha Paratha \$10 (V)

Gulab Jamun Tart \$19

A fusion dessert featuring Gulab Jamun Baked in Sweet Tart paired with Ice-cream, adorned with gold leaves & flowers for an elegant touch.

LITTLE MATES' PICKS

- Noodles (Vegetarian / Egg / Chicken / Prawns) \$15**
Fried Rice (Vegetarian / Egg / Chicken / Prawns) \$15
Chicken Salt French Fries with Aioli and Ketchup \$8 (GF)
Butter Chicken with Ghee Rice or Cheese Naan \$15
Malai Chicken Tikka with Aioli \$10 (GF)
Cheese Dosa \$13 (V)
Ghee Dosa \$13 (V)
Plain Dosa \$12 (V)
Jeera Rice \$7 (V, GF)
Nutella Naan \$10
Nutella Dosa \$13

SYDNEY STARTERS

- Assorted Papads \$10 (V)**
Vibrant selection of Papads paired with Fresh Mint Chutney, Beetroot Yoghurt, Zesty Chilli Mayo & Sweet Mango Pickle.
- Masala Peanut \$9 GF, V)**
Perfectly spiced Masala Peanuts with a tempered curry leaves tadka twist.
- Pumpkin and Coriander Soup \$15 (V)**
Chilli Oil, Aloo Tikki

STREET DELIGHTS

- Dahi Puri (6 PCS) \$13.5 (V)**
Accompanied with Beetroot Dahi, Ginger-infused Tomato Chutney, Date and Tamarind Chutney, Mint and Coriander Sauce, Crunchy Sev, and Juicy Pomegranate Seeds.
- Chicken Tikka Taco (2 PCS) \$14**
Lettuce, Chicken tikka, Avocado, Spicy capsicum Mayo, Jalapeños, Cheese
- Keema Pav (2 PCS) \$12**
spiced lamb minced served in mini brioche bun, accompanied by mint chutney, Chilli
- Papdi Chaat \$16 (V)**
Classic Papdi Chaat, adorned with Aloo Channa Chaat, Cumin Yoghurt, Date and Tamarind Chutney, Tomato Chutney, Mint and Coriander Chutney, Bombay Sev and Pomegranate Seeds.
- Samosa Chaat \$16 (V)**
Pastry filled with Fenugreek Potato and Pea Masala, Pindi Chole Base, Drizzled with Cumin Yoghurt, Mint and Coriander Chutney, Ginger-infused Tomato Chutney, Date and Tamarind Chutney, Topped with Crunchy Sev, and Pomegranate Seeds.
- Samosa \$6.5 (1 piece) (V)**
OG Samosa served with Mint Chutney and Date and Tamarind Chutney.
- Aloo Tikki Chaat \$16.5 (V)**
Aloo Tikki Chaat with Sweetened Cumin Yoghurt, Mint and Coriander Chutney, Ginger-infused Tomato Chutney, Date and Tamarind Chutney, sprinkled with Sev and Pomegranate Seeds.
- Paneer Pakora Chaat \$16.5 (V)**
Paneer Pakora Chaat drizzled with Sweetened Cumin Yoghurt, Mint & Coriander Chutney, Ginger-infused Tomato Chutney, Date and Tamarind Chutney, garnished with Sev and Pomegranate Seeds.

Bhel Avocado \$16 (V)

Chef Srin's Favourite Dish! Unique flavours of Roasted Rice Puffs, Masala Peanut, chilli paste, Mint Chutney, Tamarind Chutney, Fresh Avocado Slices, Crunchy Sev, and Bombay Papdi. (Choice of Battered Fry Prawns or Chicken Tikka \$2)

Mirchi \$14 (V, GF)

Deep Fried Chilli in Battered Chickpea Flour, served with Mint Chutney, Masala Peanut, and Masala Onion.

Cut Mirchi \$15 (V, GF)

Deep Fried Cut Chilli in Battered Chickpea Flour, served with Mint Chutney, Masala Peanut, and Masala Onion.

FLAME - KISSED STARTERS

Tandoori Lamb Chops \$18 (GF) (2 PCS)

Australian Baby Lamb Chops marinated in Tandoori spices. Served with Kachumber & Edamame salad, Trio Sauces & Lemon

Tandoori Chicken (GF) Full: \$32 / Half: \$20

Classic Tandoori Chicken served with Kachumber and Edamame salad, Mint Chutney & a drizzle of Chilli Oil.

Peri Peri Tandoori Paneer Tikka \$20 (V, GF)

Twisted by Traditional Tandoori paneer into Peri Peri Flavours Served with Kachumber and Edamame salad & assorted dips.

SUNRISE IN SOUTH INDIA IDLIS

Enjoy these Indian fluffy and soft rice cakes, a staple of South Indian cuisine.

Idli \$15 (V, GF)

Sambar Idli \$16 (V, GF)

Ghee Idli \$16 (V, GF)

Molaga Podi Idli \$16 (V, GF)

Karevapaku Podi Ghee Idli \$16.50 (V, GF)

DOSA

Indulge in India's favourite thin savoury crepes made from fermented batter of urad dal & rice, with a variety of delicious fillings.

Plain Dosa \$15 (V)

Ghee Dosa \$16 (V)

Milagai Podi Dosa \$16.50 (V)

Ghee Milagai Podi Dosa \$16.50 (V)

Milagai Podi Potato Masala Dosa \$19.5 (V)

Onion Dosa \$17 (V)

Potato Dosa \$19 (V)

Lamb Dosa \$20 (Add egg \$ 2)

Egg Dosa \$18

Palak Paneer Dosa \$19 (V)

Chicken 65 Dosa \$19

Butter Chicken Dosa \$19

Mock Butter Chicken Dosa \$19 (V)

ASIAN FUSION FAVOURITES

STARTERS - VEG (CHOICE OF DRY OR GRAVY)



Veg Manchurian \$20 (V) (Dry/Gravy)

Indo-Chinese classic with vegetable dumplings in a balanced sauce of hot, sweet, sour, and salty flavours.

Paneer Manchurian \$21.5 (V) (Dry/Gravy)

Tangy and umami-rich Manchurian sauce coating fried cottage cheese cubes.

Cauliflower Manchurian \$19 (V) (Dry/Gravy)

Crispy fried cauliflower in a sweet, tangy, and umami-rich Manchurian sauce.

Paneer 65 \$21 (V) (Dry/Gravy)

Spicy South Indian appetizer featuring paneer with aromatic spices.

Cauliflower 65 \$19 (V) (Dry/Gravy)

South Indian snack of fried cauliflower with spices and herbs.

Chilli Paneer \$21.5 (V) (Dry/Gravy)

Popular Street snack of crispy cottage cheese in a spicy sauce.

Chilli Gobi \$19 (V) (Dry/Gravy)

Fusion dish of crispy cauliflower in a spicy, sweet, and sour sauce.

Paneer Majestic \$21.5 (V)

Marinated paneer pan-fried with onions, curry leaves, mint, chilli, and cashews.

Schezwan Paneer \$21.5 (V) (Dry/Gravy)

Crispy batter-fried paneer tossed in aromatic and spicy Schezwan sauce

STARTERS - NON VEG (CHOICE OF DRY OR GRAVY)



From succulent meats to crispy delights, each bite is a culinary adventure waiting to be savoured.

Chilli Chicken \$21.5 (Dry/Gravy)

Tender fried chicken bites tossed in a fragrant, sweet, spicy & slightly tangy sauce, a beloved Indo-Chinese delight.

Chicken 65 \$21.5 (Dry/Gravy)

Iconic from Hotel Buhari in Chennai, crispy outside, juicy and tender inside, a true delight for the senses.

Chicken Manchurian \$21.5 (Dry/Gravy)

Fried chicken tossed in a delectably sweet, hot, and sour sauce, delivering a flavourful punch.

Schezwan Chicken \$21.5 (Dry/Gravy)

Crispy fried chicken is tossed in a spicy, sour, hot, & tongue-tingling Schezwan sauce that will leave you craving more.

Crispy Prawns \$24

Crispy battered fried prawns, tossed with diced vegetables, cashews, curry leaves, and spices, for a crunchy and flavourful experience.

Chilli Prawns \$24

Succulent crispy battered fried prawns coated in a flavourful spicy sauce made with soy sauce, chilli sauce, and vinegar, a taste sensation that leaves you wanting more.

NOODLES

Experience the ultimate comfort in a bowl with our delightful noodle dishes that will leave you craving for more.

Veg Noodles \$21 (V)

Boiled noodles stir-fried with colourful vegetables, customizable to suit your taste.

Veg Manchurian Noodles \$22.5 (V)

Saucy Indo-Chinese style noodles with a savoury, spicy, and tangy sauce made with vegetables, soy sauce, and vinegar, offering a fusion of flavours.

Egg Noodles \$23

Versatile noodles loaded with vegetables, stir-fried egg, and spices, creating a delicious and satisfying dish.

Chicken Noodles \$24

Bold and spicy Hakka noodles with colorful vegetables, egg, fried spiced chicken, and sauces for a satisfying meal.

Prawn Noodles \$25

Stir-fried prawns with garlic, vegetables, and egg, finished with spring onion, coriander, and a drizzle of Manchurian sauce for a harmonious blend of flavours.

Mix Noodles \$26

Ultimate noodle experience with a mix of vegetables, egg, chicken, and prawns, stir-fried to perfection and seasoned with our signature sauce. Choice of Schezwan sauce available upon request

FRIED RICE

Enjoy the aromatic flavours of our fried rice dishes, expertly prepared & packed with wholesome ingredients

Veg Fried Rice \$21 (V, GF)

Classic veg fried rice tossed with fresh vegetables, onions & soy sauce, offering a satisfying and flavourful option.

Chilli Garlic Coriander Paneer Fried Rice \$24

Vegetarian Lovers with love this spice Fried rice

Egg Fried Rice \$23

Fluffy egg fried rice expertly tossed with fresh vegetables, soy sauce & spices, for a comforting & delicious dish.

Chicken Fried Rice \$24

Loaded with chicken, egg, vegetables, and a burst of seasoning & sauces, inspired by Indo-Chinese Street food.

Prawn Fried Rice \$25

Stir-fried prawns in garlic sauce combined with egg, vegetables, and a medley of seasoning and sauces.

Mix Fried Rice \$26

The ultimate fried rice sensation with a mix of vegetables, egg, chicken & prawns, delicately spiced & seasoned to perfection.

Chilli Garlic Coriander Fried Rice \$23

(Add Egg- \$1, Chicken \$2, Prawns \$4)

Fragrant rice tossed with garlic, chilli, and fresh coriander, accompanied by your choice of egg, chicken, or prawns, seasoned with spices and sauces.

ICONIC INDULGENCES

VEG CURRIES

Amma Dal Tadka \$20.5 (V, GF)

Chef Srimi's mother's recipe from the last 40 years.

Dal Makhani \$21(V, GF)

Originating in the Punjab region, this dish features slow-cooked lentils simmered for 10 hours & finished off with Indian spices, butter, cream & fenugreek powder.

Eggplant Bharta \$21.5 (V, GF)

Grilled eggplant over charcoal, cooked with onions, tomato masala, Indian spices, and herbs.

Malai Kofta \$22.5 (V)

Delicious creamy dish of fried potato and paneer balls in a mild gravy made with sweet onions, tomatoes, and kasoori methi.

Paneer Lababdar \$22.5 (V, GF)

Buttery, creamy, tangy, lightly sweet gravy with onions, tomatoes, cashews, herbs, and spices, with immersed paneer cubes in a delicious sauce.

Mock Butter Chicken \$23 (V, GF)

Butter chicken for vegetarians, tastes like chicken.

Methi Malai Mutter Paneer \$23 (V, GF)

Popular Indian curry combining fenugreek leaves with green peas and cottage cheese in a sweet, rich creamy curry.

Kadai Veg \$22 (V, GF)

Spicy, warming, flavourful dish featuring Seasonal Vegetables and bell peppers cooked in a fragrant, freshly ground spice powder. A must-try for lovers of authentic North Indian flavours and spicy cuisine.

Best paired with butter naan, roti, jeera rice, or steamed rice.

Chole Masala \$21 (V, GF)

Favourite dish among Punjabis, this famous delicacy speaks for itself.

Palak Paneer \$22.5 (V, GF)

Thick spinach paste cooked in Indian spices, tempered with mustard, cumin, and garlic, tossed with diced paneer cubes, finished with cream, butter, and chilli oil.

Kadai Paneer \$22.5 (V, GF)

Spicy, warming, flavourful dish featuring paneer and bell peppers cooked in a fragrant, freshly ground spice powder. A must-try for lovers of authentic North Indian flavours and spicy cuisine. Best paired with butter naan, roti, jeera rice, or steamed rice.

Lucknowi Shahi Vegetable korma \$22 (V, GF)

The rich flavor of Lucknowi cuisine with cashew gravy, onion-tomato masala, a blend of spices & herbs, all finished off with cream

NON - VEG CURRIES

Mint and Coriander Infused Baby Goat Curry \$24.5 (GF)

Chef Srimi's favourite dish features baby goat cooked with homemade spices & infused with mint & coriander paste.

Karivepaku Kunda Chicken Curry \$24.5 (GF)

Chicken curry infused with curry leaves, cooked in a terracotta pot

Butter Chicken \$23.5 (GF)

A beloved Aussie favourite, no description needed.

Telangana Chicken Curry \$24.5 (GF)

Spicy and flavourful chicken curry served with bone, inspired by Telangana Cuisine

Chicken Chettinad \$24.5 (GF)

A spicy and flavourful South Indian favourite dish.

Kadai Chicken \$24.5 (GF)

Spicy, warming, flavourful dish featuring Chicken Tikka and bell peppers cooked in a fragrant, freshly ground spice powder. A must-try for lovers of authentic North Indian flavours and spicy cuisine. Best paired with butter naan, roti, jeera rice, or steamed rice.

Malabar Fish Curry \$26 (GF)

Fish in coconut and tamarind gravy with mustard seeds, curry leaves, fenugreek seeds, fish masala & cabbage poriyal.

Palak Chicken \$23.5 (GF)

Tender chicken chunks cooked in tempered spinach paste, finished off with cream and butter.

Lucknowi Shahi Chicken korma \$24.5 (GF)

The rich flavor of Lucknowi cuisine with cashew gravy, onion-tomato masala, a blend of spices, and herbs, all finished off with cream.

RICE RHAPSODIES

Lemon Rice \$8 (V, GF)

Enjoy the vibrant flavours of lemon-infused tempered rice

Jeera Rice \$8 (V, GF)

Savour the aromatic essence of cumin-tempered rice, a perfect complement to any main dish.

Basmati Rice \$7 (V, GF)

Experience the timeless classic of fragrant basmati rice.

Biryani Rice \$8 (V, GF)

Delight in the aromatic and flavourful biryani rice, designed to complement a wide array of dishes with its deliciously seasoned grains.

Ghee Rice \$7 (V, GF)

Treat yourself to the indulgent simplicity of ghee-tossed rice.

Curd Rice \$15 (V, GF)

Experience the refreshing combination of tempered curry leaves, mustard, and cumin seeds mixed with creamy yoghurt rice.

BREAD BASKET

Plain \$6.5 (V)

Butter \$7 (V)

Garlic \$7 (V)

Cheese Garlic \$8 (V)

Chilli Cheese Garlic \$8.5 (V)

Mint \$7 (V)

Thyme and Chilli \$7 (V)

Rosemary and Garlic \$7 (V)

Kashmiri Naan \$10 (V)

Roti Plain \$7 (V) (Add butter or ghee \$7.5)

Tandoori Lachha Paratha \$9 (V)

Butter Chicken Naan \$12 (V)

Basil pesto \$7.5

BIRYANI TEMPTATIONS

Hyderabadi Chicken Biryani \$25 (GF)

Tender chicken marinated in yoghurt and spices, layered with fragrant rice, cooked to perfection.

Chicken 65 Biryani \$25

Crispy fried chicken tossed in unique gravy, served with aromatic biryani rice.

Hyderabadi Goat Biryani \$26 (GF)

Tender baby goat marinated overnight, layered with fragrant rice, cooked to perfection.

Pachimirchi Chicken Biryani \$25 (GF)

Spicy chicken infused with green chilli paste and biryani masala, layered with aromatic rice

Gongura Chicken \$24 (GF)

Tangy gongura leaves with tender chicken and aromatic biryani rice.

Avakaya Chicken Biryani \$24 (GF)

Tangy mango pickle blended with tender chicken and aromatic rice

Egg 65 Biryani \$23

Stir Fry Egg tossed with 65 gravy, layered with aromatic rice

Paneer 65 Biryani \$24 (V)

Crispy fried paneer in unique gravy, served with aromatic biryani rice.

Vegetable Biryani \$23 (V, GF)

Fragrant rice with fresh veggies and aromatic spices.

Gobi-65 Biryani \$23 (V, GF)

Crispy fried cauliflower in unique gravy, served with aromatic biryani rice.

Pachimirchi paneer Biryani \$24 (V)

Spicy Paneer infused with green chilli paste and biryani masala, layered with aromatic rice.

SWEET ENDINGS

Seasonal Exotic Carrot Halwa \$16 (V)

With Kuli, Pistachio Crumble, and Rabdi.

Rasmalai \$14 (V)

With Wild Strawberries and Basil Compote, Pistachio Crumble, Bird Nest, and Rose Petals.

Gulab Jamun Tart \$18

A fusion dessert featuring Gulab Jamun Baked in Sweet Tart paired with Vanilla bean Cheese Cake Ice-cream, adorned with gold leaves and flowers for an elegant touch.

Gulab Jamun \$8 (V)

Ghewar \$18 (V)

ICE CREAMS (1 SCOOP)

Honey Pistachio Fig \$7

Vanilla Bean \$7

Cookies and Cream \$7

Espresso \$7

Kensington Pride Mango \$7 (DF)