



# SPICECARNIVAL



## MENU





## THE SPICE *Carnival*

A celebration of India's vibrant culture, where bold flavours, street food, and festive energy come together on every plate. Inspired by the colours and aromas of the spice markets, we bring to you a modern twist.

Warm, playful, and full of flavour — a dining experience crafted to feel as lively as an Indian carnival itself.



## CELEBRATE THE FUSION OF SPICE

KOLKATA  
WEST BENGAL



### SOUP

Tulsi Tomato Shorba ..... INR 300

Lasooni Corn Palak Soup ..... INR 330

Carrot & Ginger Soup ..... INR 330



### FROM THE TANDOOR

Zafrani Noor Paneer Tikka   ..... INR 450  
Saffron Infused Paneer & Select Spices

Bharwaan Tandoori Aloo  ..... INR 450  
Sesame Coated Tandoor Grilled Stuffed Potato

Sarson Ke Phool   ..... INR 480  
Broccoli Marinated with In-house Kasundi Masala & Topped with Cream Cheese

Bukhara Smoked Paneer Tikka  ..... INR 550  
Stuffed with Dry Fruits in our Signature Mirch Marinade

Lucknowi Veg Kakori Kebab  ..... INR 510  
Kesar Roti, Mint Chutney & Burani Dahi

Tandoori Spiced Avocado ..... INR 550  
Fire-Roasted Avocado, Green Pea Hummus, Corn Salsa & Tamarind Gel

Tandoori Platter ..... INR 810  
Bharwan Tandoori Aloo, Zaafrani Paneer, Dahi ke Kebab & Sarson Ke Phool

Carnival Special Tandoori Platter  ..... INR 1050  
Bukhara Paneer Tikka, Kumbh Galouti, Sarson Ke Phool, Lucknowi Kakori Kebab



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## CARNIVAL OF CHAATS



### Banarasi Tamatar Chaat 🍴

Sweet & Tangy from The Streets of Benaras

\_\_\_\_\_ INR 360

### Carnival Puchka Platter 🍴 🍴 J

Served with 3 Types of Water

\_\_\_\_\_ INR 390

### Mumbai Misal Pav 🍴

Sprouts Curry & Buttered Pav

\_\_\_\_\_ INR 390

### Bharwan Mirchi Chaat

Stuffed Jalapeños, Sweet Yogurt & Homemade Chutney

\_\_\_\_\_ INR 390

### Tibetan Tandoori Momos 🍴

Served with Fresh Green Chilli & Spicy Red Chutney

\_\_\_\_\_ INR 420

### Lotus Stem Chaat

Crispy Lotus Stem Served with 3 Types of Dips

\_\_\_\_\_ INR 480

### LIVE Palak Patta & Katori Papdi Chaat 🍴 🍴 J

Blend of Papdi & Palak Patta Chaat- Chef's Experience

\_\_\_\_\_ INR 480

## CARNIVAL SMALL PLATES

### Kurkure Okra 🍴 J

Crispy Bhindi in Spice Masala

\_\_\_\_\_ INR 390

### Pokhra Thicheko Aloo

Spicy Potato Served on Black Rice & Tangy Tomato

\_\_\_\_\_ INR 420

### Fire Roasted Pineapple Kebab

Tandoor Smoked Pineapple with in House Spice Mix

\_\_\_\_\_ INR 450

### Bhatti Ke Bhutte 🍴 🍴 J

Must Try Spiced Corn Ribs Served with Honey Glaze Peri Peri Butter

\_\_\_\_\_ INR 450



### Smoked Kathal Tacos

BBQ Jackfruit & Smoked Paprika

\_\_\_\_\_ INR 480

### Dahi ke Sholey 🍴 🍴

Served in Kataifi Nests

\_\_\_\_\_ INR 480

### Khumbh Ki Galouti

Mushroom Galouti Kebab

\_\_\_\_\_ INR 480

### Beet & Miso Tartlets

Tart Shell Served with Miso Rice Crisp

\_\_\_\_\_ INR 510



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A CARNIVAL OF  
AROMAS





## SAVOUR THE SPIRIT OF SPICE



### COMFORT PLATES

Smoked Baingan Bharta Bowl ..... INR 550

Served with Herbed Rice & Pickled Onion

Amritsari Chole & Kulcha Platter  ..... INR 500

Mini Stuffed Kulchas Served with Imli Mooli Chutney

Green Saag & Burrata Platter  ..... INR 600

Seasonal Greens & Fresh Burrata Served with  
Zaafraani Kesar Laccha

Masala Tofu Bhurji Platter ..... INR 600

High Protein, Served with Lettuce Salad and Phulka



### INDIAN CURRIES

Adraki Aloo Gobi ..... INR 450

Pindi Chana ..... INR 480

Aloo Do Pyaza ..... INR 480

Kathal Nizami Kofta Curry ..... INR 480

Tender Jackfruit Kofta in Rich Tomato Gravy

Amritsari Chole ..... INR 480

Punjabi Classic Chole

Lasooni Palak Paneer ..... INR 480

Mushroom Masala ..... INR 480

Rustic North Indian Style

Gucchi Matar Makhani ..... INR 550

Mushroom & Green Peas

Shyam Savera Kofta ..... INR 550

Spinach Coated Paneer Kofta

Paneer Tikka Lababdar    J ..... INR 550

Charred Paneer in Creamy Tomato Sauce



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A PINCH CHANGES EVERYTHING



## SPECIALITIES

Andhra Vegetable Korma

Coastal Spice Blend

..... INR 480

Makhmali Kofta-e-Khaas   J

Melt in The Mouth Koftas Served in Rich Creamy Curry

..... INR 510

Awadhi Smoked Paneer Korma 

Slow Cooked Smoked Paneer

..... INR 510

Paneer Lazeez

Cheese Stuffed Paneer in Rich Yellow Gravy

..... INR 550

Vilayati Subz Dum Handi   J

Exotic Veggies in Rich Indian spices

..... INR 550

Burrata Lababdar

Italian Burrata in Mughlai Gravy

..... INR 600



## DAL SPECIALS

Yellow Dal Tadka  J

Traditional Tempered Ghar Ki Peeli Dal

..... INR 480

Highway Mix Dal

Dhaba- Style Comfort Food

..... INR 480

Spice Carnival Dal Makhani   J

Slow Simmered Overnight

..... INR 550



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## INDIAN BREADS

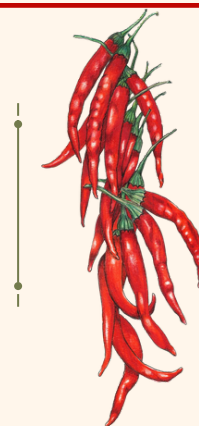
Tandoori Roti ..... INR 120

Naan Selection ..... INR 150  
Butter, Garlic, Mirchi

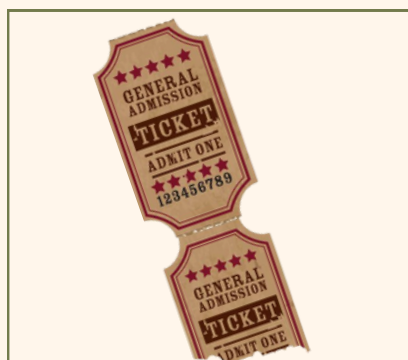
Ajwain Roti ..... INR 150

Chur Chur Laccha ..... INR 180  
Peri Peri, Pudina

Stuffed Cheese & Garlic Naan ..... INR 210



## SPICE CARNIVAL SPECIALS



Caramelised Onion Kulcha 🍷 ..... INR 240

Amritsari Stuffed Kulcha ..... INR 240

Jalapeño & Pesto Laccha ..... INR 270

Cream Cheese & Truffle Kulcha 🍷 ..... INR 300

Zafrani Kesar Laccha 🍷 ..... INR 300

## RICE & BIRYANI

Steamed Rice 🍷 J ..... INR 270

Jeera rice 🍷 J ..... INR 300

Peas Pulao ..... INR 300

Kashmiri Dry Fruit Pulao 🍷 J ..... INR 390

Lucknowi Subz Dum Biryani ..... INR 550  
Served with Raita & Mirchi Salan

Smoked Paneer Makhani Biryani 🍷 ..... INR 600  
Signature House Specialty, Served with Raita & Mirchi Salan



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INSPIRED BY INDIAN  
SPICE ROUTE



## THE GRAND FINALE OF FLAVOUR



### ACCOMPANIMENTS

|                                                                                                           |       |         |
|-----------------------------------------------------------------------------------------------------------|-------|---------|
| Roasted Papad (2ps)                                                                                       | _____ | INR 100 |
| Traditional Saji Papad                                                                                    |       |         |
| Masala Papad                                                                                              | _____ | INR 150 |
| Onion Salad                                                                                               | _____ | INR 150 |
| Boondi Raita  J          | _____ | INR 180 |
| Garden Fresh Salad  J    | _____ | INR 210 |
| Mixed Vegetable Raita  J | _____ | INR 210 |
| Burani Raita             | _____ | INR 240 |
| Papad Platter                                                                                             | _____ | INR 240 |

### SWEET FINALE

|                                                                                                                      |       |         |
|----------------------------------------------------------------------------------------------------------------------|-------|---------|
| Watermelon & Paan Granita Bowl    | _____ | INR 390 |
| Shreekhand Kulfi                                                                                                     | _____ | INR 450 |
| Served with Homemade Churma & Roasted Pistachios                                                                     |       |         |
| Chocolate Matilda Cake                                                                                               | _____ | INR 450 |
| It's what dreams are made of                                                                                         |       |         |
| Rice Pudding Crème Brûlée                                                                                            | _____ | INR 450 |
| Slow Cooked Short Grain Rice with Milk and Cream, Infused with Orange Zest and Nutmeg, Caramelized Live at The Table |       |         |
| Star Anise Chocolate Cremeux      | _____ | INR 450 |
| Chocolate Mousse, Berry Gel & Crumble                                                                                |       |         |



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10 WOOD STREET, KOLKATA 16, GROUND FLOOR