

Appetizers

VEGETARIAN

Vegetable Samosa	7
Crispy turnover filled with potatoes, peas served with sweet chutneys	
Samosa Chole Chaat	8
Chik Peas with samosa garnished with cilantro and mixed chutneys	
Aloo Tikki	7
Spiced potato croquette served with cilantro, tamarind condiments	
Aloo Tikki Chaat	8
Potato croquettes, Chic Peas Masala, mint, tamarind sauces	
Paneer Tikka (Dry)	10
Cottage cheese marinated in house spices and grilled in a tandoor with assorted vegetables	
Gobi 65 (Dry)	8
Popular South Indian snack of crispy marinated cauliflower florets seasoned with traditional spices	
Gobi Manchurian (Dry)	8
Crispy cauliflower sautéed with onion, peppers, garlic, soy & chili sauce	
Baby-Corn Manchurian (Dry)	8
Crispy baby-corn sautéed with onion, peppers, garlic, soy & chili sauce	
Chili Paneer or Chili Gobi (Dry)	10
Crispy cottage cheese or cauliflower florets sautéed with onions, chili in soy and chili sauce	
Schezwan Eggplant	8
Indo-Chinese Schezwan style; crispy eggplant, peppers & onions sautéed with soy and chili sauce	
Stir Fried Vegetables in Hot Garlic Sauce	8
Indo-Chinese specialty- mixed vegetables, assorted peppers, onions sautéed with soy & chili sauce	

NON-VEGETARIAN

Art of Spice - Special Shrimp	13
Crispy shrimp marinated in house spices	
Fish Koliwada	12
Talapia marinated in spices with a crispy gram batter coating	
Kheema Bombers	12
Crispy Minced Goat meat-balls and special house spices	
Chicken 65	12
Boneless Chicken cooked with assorted Andhra spices	
Chili Chicken	12
Indo-Chinese - Chicken sautéed with Assorted Chilies	
Chili Fish	12
Indo-Chinese- Tilapia sautéed with Assorted Chilies	
Manchurian Chicken	12
Indo-Chinese - Sweet and zesty brown sauce	
Chicken Wings in Indian Barbecue Sauce	12
Crispy Chicken wings in Special House Barbecue Sauce	

Entrée (Includes Basmati Rice)

VEGETARIAN

Palak Paneer or Chana Palak	12
Soft Cottage Cheese or Chikpeas cooked in Smooth Pureed Spinach Curry Sauce	
Kadai Paneer	14
Assorted vegetables and Cottage Cheese Cubes are sautéed with choice spices	
Bhindi Masala	13
Okra sautéed with red onions and freshly ground spices	
Paneer Tikka Masala	14
Tandoori cottage cheese cubes cooked in a flavorful tomato and cream based gravy	
Bhagaray Baingan	13
Young eggplant and peanut based gravy is combined with Sesame to create this unique curry	
Mutter Paneer	14
Peas and farmer's cheese in a tomato based sauce	
Nav Ratan Korma	14
Curry made with assorted nuts, cottage cheese, vegetables in tomato-cream sauce	
Veg Jalfrezi	13
Vegetable curry flavored with onions, bell pepper, tomatoes, and serrano peppers	
Chana Masala	13
Chickpeas cooked in a tomato based gravy with onion, Chile pepper, ginger, and garlic	
Chole Bhature	16
Chana Masala served with two (2) fluffy deep-fried leavened bread	
Malai Kofta	14
Crispy Vegetable Dumplings cooked in a flavorful tomato & cream based gravy	
Palak Daal	11
Spinach, yellow lentil cooked with onion, tomatoes and cumin	
Tadka Daal	11
Yellow lentil cooked with onion, tomatoes and cumin	
Daal Makhani	12
Black Lentils, kidney beans, house spices & hint of cream with cumin seeds	
POULTRY	
Butter Chicken (Murgh Makhani)	16
Chicken marinated overnight in yogurt, spices, grilled in tandoor and simmered in tomato based creamy gravy	
Chicken Tikka Masala	16
Marinated choicest white meat Chicken tandoor-grilled to perfection & cooked in tomato and cream based sauce	
Chicken Curry	15
Boneless Chicken Breast cooked in an onion and tomato/ginger/garlic based sauce	
Kadai Chicken	16
Unique "Kadai Wok" cooking with flavors of freshly ground coriander seeds, spices & mild Kashmiri red chilies	

Entrée (Includes Basmati Rice)

POULTRY

Pepper Chicken – Chef's Special	16
Stir fried chicken breast with black pepper and assorted spices in this Southern India specialty	
Chicken Saagwala	16
Sautéed chicken cooked in smooth pureed, lightly creamy spinach sauce	
Chicken Jalfrezi	16
Chicken curry richly flavored with onions, bell & serrano pepper, tomatoes	
Chicken Shahi Korma	16
Chicken braised in mild, creamy yogurt based sauce	
(Goa) Chicken Vindaloo	16
Chicken and potatoes cooked with unique tropical spices	
(Tamilnadu) Chicken Chettinad	16
Slow cooked chicken in a vast array of spices	

LAMB/GOAT

Palak Ghosht	18
Lamb cooked with smooth, lightly creamy spinach curry sauce	
Lamb Butter Masala	18
Lamb marinated overnight in a yogurt and spice mixture and simmered in tomato based creamy gravy	
Goat Bhuna	18
Goat meat slowly cooked with spices and red onions for a bold flavored specialty	
Kheema Mutter	21
Minced lamb and green peas cooked in classic spices	
Lamb Shahi Korma	18
Lamb braised in mild, creamy yogurt based sauce	
(Kerala) Malabar Lamb or Goat Curry	18
Kerala-style curry spices local to the Malabar region	
(Kashmir) Lamb or Goat Rogan Josh	18
An aromatic lamb dish of Persian origin, which is one of the signature recipes of Kashmiri cuisine	
(Goa) Lamb or Goat Vindaloo	18
Lamb and potatoes cooked with unique tropical spices	

SEAFOOD

Kerala Fish Curry	18
Tilapia cooked in traditional South Indian Kerala style using Coconut milk and Kokum	
Shrimp Saagwala	18
Shrimp cooked in creamy spinach sauce	
Shrimp Tikka Masala	18
Shrimp tandoor-grilled to perfection & cooked in a flavorful tomato & cream based gravy	
Goan Shrimp curry	18
Shrimp marinate in tropical spices and cooked in curry with coconut	
Alleppey Chemmeen (Shrimp) Curry	18
Tribal Cuisine of Kerala prepared using spices local to the Alleppey region; goes very well with steaming white rice	

Entrée (Indo-Chinese)

Indian adaptation of Chinese cooking

Fried Rice: Steamed rice & spiced oils stir-fried in wok

Vegetable Fried Rice	11
Chicken Fried Rice	12
Shrimp Fried Rice	14

Schezwan Fried Rice: Steamed rice and Schezwan region spiced oils stir-fried in a wok

Vegetable Schezwan Fried Rice	11
Chicken Schezwan Fried Rice	12
Shrimp Schezwan Fried Rice	14

Hakka Noodles: Stir-fried noodles

Vegetable Hakka Noodles	11
Chicken Hakka Noodles	12
Shrimp Hakka Noodles	14

Schezwan cooking influenced Stir fried Noodles

Vegetable Schezwan Noodles	11
Chicken Schezwan Noodles	12
Shrimp Schezwan Noodles	14

▲ **Gravy dishes served with Steamed White Rice**

Chili Paneer	14
Chili Fish	15
Gobi Manchurian	14
Baby Corn Manchurian	14
Paneer Manchurian	14
Chicken Manchurian	16

▲ **Includes Steamed White Rice**

Dum Biryani

Long Grain, Premium Basmati Rice cooked in layers of meat/vegetables & traditional spices

Vegetable	14	Egg	15
Chicken	17	Goat	19
Lamb	19	Shrimp	20

Tandoori Breads

Butter Naan	3.5	Tandoori Roti	3.5
Garlic Naan	4.5	Onion Naan	4.5
Sesame Naan	4	Rosemary Naan	4
Jalapeño Naan	4	Paneer Naan	5
Aloo Paratha	5	Lacha Paratha	4
Bhaturaye (2 breads)	6		
Fluffy deep fried levelled bread			
Peshawari Naan	5		
Signature bread cooked with assorted nuts and raisins			
Assorted Bread Basket	12		
One each -> Naan Roti Garlic Naan Onion Naan			

Tandoori Specialties

Specialty Slow-grilled cooking in Traditional Tandoor Clay Oven

Tandoori Chicken	15
Chicken marinated with yogurt and fresh house spices	
Tandoori Shrimp	21
Jumbo Shrimp marinated with yogurt & fresh house spices	
Chicken Seekh Kabab	15
Minced Chicken marinated with Aromatic assorted spices	
Lamb Seekh Kabab	18
Minced Lamb marinated with Aromatic assorted spices	
Chicken Tikka	16
Chicken Cubes marinated in traditional North Indian spices	
Haryali Chicken Kabab	16
Chicken Cubes marinated in Special House spices, Fresh Green Coriander, Fresh Mint and slow cooked in Tandoor	
Malai Chicken Kabab	16
Chicken Cubes marinated in delicate house spices	
Tandoori Kabab Platter	12
Chicken Tikka, Haryali Chicken Kabab and Malai Kabab	
Lamb Chops	21
Lamb chops marinated in 2 unique house marinates	
Mixed Tandoori Sampler	24
Includes - Chicken Tikka, Haryali Chicken Kabab, Malai Kabab, Tandoori Chicken, Shrimp Tikka and Lamb Chop	

Soups

Hot and Sour Vegetable or Chicken Soup	4
Indo-Chinese soup - An all-time favorite	
Mulligatawny Soup	4
Classic Anglo-Indian soup	
Sweet Corn Chicken or Vegetarian Soup	4
Scrumptious crushed & whole sweet corn soup	
Cream of Tomato soup	4
Classic old fashioned Indian style tomato soup	

Beverages

Mango or Salted Lassi	4
Soda (Coke/Pepsi/Fanta/Sprite/Bottled Water)	2
Sparkling Water (Pellegrino)	4
Fresh Lime Soda with Mint	4
Chai Blossom (Sparkling Ice Tea with mint)	3
Special Masala Chai or Madras Coffee	3

Desserts

Gulab Jamun (Milk dumpling in sweet syrup)	5
Ras Malai (Cheese Dumplings in flavored milk)	6
Carrot Halva (Carrot Pudding with Cardamom)	4
Vermicelli Kheer with assorted nuts	4

ADDITIONAL PARKING IN REAR

Main St. -> **L** Mercer St. **L** State St. **L** Parking Lot



ART OF SPICE

FINE INDIAN DINING

159 Main St, Hackensack, NJ 07601

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Tel: (201) 342-3444

Business Hours

Lunch: (Tue - Fri: 11 - 3) (Sat - Sun: 12 - 3)

Dinner: (Sun - Thu: 5 - 9) (Fri - Sat: 5 - 10)

Closed Monday

DINE IN - CATERING - TAKE OUT

Party Capacity

100 Person

We Deliver



Weekday Lunch Buffet: \$10.99

Weekend Lunch Buffet: \$12.99