

Ethnic Indian RESTAURANT

EXOTIC. AROMATIC. DELIGHT.



11AM-11PM

80 Đ. Phan Chu Trinh, Phường Minh An, Hội An, Quảng Nam

Phone: 0932 762 084

www.spicerouteasia.com



The Story of Spice Route – Hoi An

Where India meets Vietnam, one spice at a time.

Tucked away in the lantern-lit streets of Hoi An, Spice Route Indian Restaurant is more than just a place to eat, it's a journey across cultures, colors, and cuisines.

Inspired by the ancient Spice Route that once connected India to Southeast Asia, our restaurant brings the soul of Indian cooking to the heart of Vietnam. Just as merchants once traded saffron, cardamom, and cinnamon through Hoi An's historic port, we carry forward that tradition through every dish we serve.

At Spice Route, we blend authentic Indian flavors with the charm and warmth of Hoi An. Whether you're craving the smoky aroma of tandoori chicken, the rich comfort of a buttery dal, or the street-style zing of chaat and samosas, our menu celebrates both heritage and flavor.

Each spice we use tells a story of home kitchens, family feasts, bustling bazaars, and shared memories. We believe food isn't just about taste, it's about connection.

So come in, take a seat, and let the spices guide you.

Welcome to Spice Route. Your journey begins here.

A TASTE OF
NORTH INDIAN



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Creamy Tomato



Cucumber Peanut Salad



Hot & Sour Soup Vegetarian

SOUP & SALAD MENU

Green Salad <i>A fresh mix of cucumber, tomato, onion, and lettuce with a hint of lemon and salt.</i>	50	Lemon Coriander <i>Zesty lemon and fresh coriander blended into a light, soothing broth.</i>	80
Kachumbar Salad <i>Freshly chopped cucumber, tomato, onion, and coriander with tangy lemon dressing.</i>	70	Hot & Sour Soup Vegetarian <i>Spicy and tangy broth with tender chicken, assorted fresh vegetables, and aromatic spices.</i>	80
Cucumber Peanut Salad <i>Crisp cucumbers with peanuts, red onion, and cilantro in a tangy lime and cumin dressing with a hint of spice.</i>	70	Hot & Sour Soup Non-Vegetarian <i>Spicy and tangy broth with mushrooms, tofu, and fresh veggies.</i>	90
Tomato Dhaniya Shorba <i>A warm, spiced tomato and fresh coriander broth—light and comforting</i>	80	Creamy Tomato <i>Smooth, creamy tomato soup with a hint of herbs and fresh cream.</i>	90



Green Salad



Lemon Coriander



Kachumbar Salad

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CHATS & SNACKS

<p>Samosa 90</p> <p><i>Crispy pastry filled with spiced potatoes and peas, deep-fried to golden perfection.</i></p>	<p>Paneer 65 155</p> <p><i>Crispy paneer cubes or cauliflower florets tossed in a spicy, tangy masala with garlic and curry leaves. A vegetarian take on the classic 65.</i></p>
<p>Pani Puri 80</p> <p><i>Crispy puris filled with spiced potatoes and tangy mint-flavored water.</i></p>	<p>Gobi 65 125</p> <p><i>Crispy cauliflower florets tossed in a spicy, tangy masala with garlic and curry leaves.</i></p>
<p>Dahi Puri 125</p> <p><i>Crispy puris filled with potatoes, sweet yogurt, chutneys, and sev.</i></p>	<p>Bhindi Kurkure 125</p> <p><i>Crispy, deep-fried okra coated in spiced gram flour. Crunchy, flavorful, and perfect as a starter or side.</i></p>
<p>Samosa Chat 🍴 125</p> <p><i>Crushed samosa topped with spicy chole, yogurt, chutneys, onions & sev.</i></p>	<p>Paneer Kurkure 155</p> <p><i>Crunchy paneer fingers coated in a spiced batter and deep-fried until golden. Crisp on the outside, soft inside.</i></p>
<p>Chole Samosa 135</p> <p><i>Crispy samosa topped with spicy chickpea curry, chutneys, and garnished with onions & sev.</i></p>	<p>Chicken 65 155</p> <p><i>A fiery South Indian-style fried chicken dish tossed in spicy curry leaves, garlic, and chili.</i></p>



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Masala Peanut



Papad



Masala Papad

SNACKS

Vegetable Kathi Roll 80
Spiced veggies, sautéed onions & peppers, fresh herbs, chutneys in a soft paratha.

Paneer Kathi Roll 100
Grilled paneer, sautéed onions & peppers, herbs, & chutneys wrapped in a soft paratha.

Chicken Kathi Roll 100
Juicy spiced chicken, sautéed onions & peppers, fresh herbs, & chutneys in a soft paratha.

Egg Roll 90
Fluffy spiced egg, sautéed onions, herbs, and chutneys wrapped in a warm paratha.

Masala Peanut 60
Spicy roasted peanuts tossed with onions, tomatoes, chilies, and fresh coriander.

Chole Bhatura 150
Fluffy deep-fried bhature served with spicy, tangy chickpea curry.

Poori Bhaji 150
Crispy golden pooris served with mildly spiced potato curry.

Plain Papad 30
Crispy roasted or fried lentil wafer served as a crunchy appetizer.

Roasted Papad 30
Crispy, fire-roasted lentil wafer served as a light and crunchy starter.

Masala Papad 50
Crispy papad topped with chopped onions, tomatoes, chilies, spices, and fresh coriander.



Vegetarian Pakoda



Chole Bhatura



Kathi Roll

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Seekh Kebab

TIKKAS & KEBABS (NON VEGETARIAN)

Chicken Tikka 🍗 <i>Boneless chicken pieces marinated in yogurt and spices, then grilled. Served with mint chutney and lemon.</i>	150	Mutton Seekh Kebab <i>Minced mutton blended with aromatic spices, skewered, and grilled to juicy perfection.</i>	165
Achari Chicken Tikka <i>Boneless chicken marinated in tangy pickling spices and yogurt, then grilled to perfection. Served with mint chutney and lemon.</i>	155	Mutton Pepper Fry <i>Tender mutton chunks tossed with crushed black pepper, curry leaves, and southern spices</i>	165
Chicken Malai Tikka <i>Chicken Malai Tikka is a soft and creamy grilled chicken dish made with a rich marinade of cream, cheese, and mild spices.</i>	155	Ajwaini Fish Tikka <i>Fish marinated in ajwain (carom seeds), yogurt, and spices, grilled for a fragrant, flavorful bite.</i>	150
Tandoori Chicken Half <i>Juicy half chicken marinated in yogurt, spices, and grilled in a traditional clay oven for a smoky, flavorful finish.</i>	155	Amritsari Fish <i>Crispy fried fish coated in a spiced gram flour batter, a Punjabi street food classic.</i>	150
Tandoor Chicken Full <i>Whole chicken marinated in spiced yogurt and roasted in a clay oven for a bold, smoky flavor—crispy outside, tender inside.</i>	295	Fish Tikka <i>Succulent fish cubes marinated in herbs and spices, cooked over open flames for a smoky finish.</i>	150
		Angara Prawns <i>Spicy, fiery prawns grilled to perfection with a bold Angara masala blend.</i>	160



Chicken Masala



Tandoori Chicken

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THE MAINS (NON-VEGETARIAN)

Chicken Tikka Masala 🍴 <i>Grilled chicken pieces in a rich, creamy tomato gravy. Smoky, spiced, and full of flavor.</i>	160	Mutton Saag <i>Mutton cooked with pureed spinach and spices. A healthy and hearty combination.</i>	180
Butter Chicken 🍴 <i>Tender chicken in a smooth, buttery tomato sauce. Mild, creamy, and a classic favorite.</i>	160	Mutton Vindaloo <i>Goan-style spicy and tangy mutton curry, marinated with vinegar, garlic, and red chili.</i>	180
Kadhai Chicken <i>Chicken cooked with onions, bell peppers, and bold spices in a thick, rustic gravy.</i>	155	Fish Curry <i>Fresh fish cooked in a tangy, spiced curry. Light, flavorful, and comforting.</i>	160
Chicken Rara <i>Chicken cooked with minced chicken in a rich, spicy masala. Hearty and flavorful.</i>	160	Egg Curry <i>Boiled eggs simmered in a thick onion-tomato gravy with classic Indian spices.</i>	135
Chicken Vindaloo <i>A spicy Goan-style chicken curry made with vinegar, garlic, and bold spices. Hot and tangy.</i>	155	Coconut Fish Curry <i>Fish simmered in a creamy coconut-based gravy with coastal spices. Mild and aromatic.</i>	160
Chicken Curry <i>Classic Indian chicken curry with onions, tomatoes, and aromatic spices.</i>	150	Prawn Curry <i>Juicy prawns cooked in a spiced tomato and onion gravy. Flavorful and slightly tangy.</i>	180
Murg Kali Mirch <i>Chicken cooked in a creamy black pepper sauce. Mildly spicy with a peppery kick.</i>	155	Coconut Prawn Curry <i>Prawns cooked in a creamy coconut curry with subtle spices. A coastal delicacy.</i>	180
Mutton Curry <i>Tender goat meat in a traditional onion-tomato gravy, slow-cooked with warm spices.</i>	170		
Mutton Rogan Josh <i>A Kashmiri-style mutton curry with rich, red gravy full of aromatic spices.</i>	190		
Laal Maas <i>A fiery Rajasthani mutton curry made with red chilies and whole spices. Bold and spicy.</i>	190		



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TIKKAS & KEBABS (VEGETARIAN)

Paneer Tikka <i>Chunks of paneer marinated in spiced yogurt, skewered with onions and peppers, and grilled in a tandoor. Smoky and flavorful.</i>	155	Hara Bhara Kebab <i>Spinach, peas, and potato patties spiced and pan-fried. Green, healthy, and delicious!</i>	140
Paneer Malai Tikka <i>Soft paneer cubes marinated in a creamy mix of yogurt, cheese, and mild spices.</i>	155	Tandoori Soya Chaap <i>Tender soya chaap marinated in traditional spices and grilled to perfection. Meaty texture, all vegetarian.</i>	130
Achari Paneer Tikka <i>Tandoori paneer infused with tangy pickling spices - "achari" masala. Bold, zesty, and full of flavor.</i>	160	Malai Soya Chaap 🍴 <i>Soya chaap cooked in a rich, creamy marinade and grilled. Mild and buttery.</i>	140



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THE MAINS VEGETARIAN

Pindi Chole <i>A spicy, tangy chickpea curry cooked with traditional spices</i>	125	Dal Tadka <i>Yellow lentils cooked until creamy and finished with a tempering of garlic, cumin, and red chilies in ghee.</i>	140
Paneer Tikka Masala <i>Grilled paneer chunks in a creamy, spiced tomato sauce. Smoky, tangy, and full of flavor</i>	160	Dal Panchratan <i>A royal mix of five lentils slow-cooked with spices and herbs. Rich, wholesome, and full of texture.</i>	160
Paneer Butter Masala <i>Soft paneer cubes in a rich, buttery tomato gravy. Smooth, creamy, and comforting.</i>	160	Dal Makhani <i>Slow-cooked black lentils and kidney beans in a creamy, buttery tomato base. A North Indian classic with deep, smoky flavors.</i>	160
Paneer Makhani <i>Paneer in a creamy, tomato-based sauce with a mild spice mix.</i>	160	Mix Veg <i>A mix of seasonal vegetables cooked in a mildly spiced gravy.</i>	135
Handi Paneer <i>Paneer cooked in a clay pot with spices and vegetables for a smoky, rich flavor.</i>	160	Aloo Matar <i>Potatoes and peas in a mild, spiced tomato curry.</i>	135
Paneer Bhurji <i>Crumbled paneer cooked with onions, tomatoes, and spices.</i>	170	Aloo Gobi <i>Potatoes and peas in a mild, spiced tomato curry</i>	135
Palak Paneer <i>Paneer cubes in a smooth, creamy spinach gravy.</i>	160	Zeera Aloo <i>Crispy potatoes cooked with cumin seeds and spices.</i>	125
Bharta Baigan <i>Roasted eggplant cooked with onions, tomatoes, and spices.</i>	160	Kadi Pakoda <i>Crispy gram flour fritters in a tangy, yogurt-based curry.</i>	145
Bhindi Masala <i>Okra sautéed with onions, tomatoes, and spices.</i>	135	Veg Kofta Curry <i>Vegetable dumplings served in a rich, spiced gravy.</i>	135
Bhindi Do Payza <i>Okra cooked in two ways crispy and in a spiced gravy. A balanced, flavorful dish with both crunch and softness.</i>	145	Malai Kofta <i>Soft vegetable and paneer dumplings in a creamy, spiced gravy.</i>	145

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BIRYANI & RICE

Vegetarian Biryani  <i>Fragrant basmati rice layered with spiced mixed vegetables and herbs. Served with raita.</i>	120	Local Steam Rice <i>Soft, fluffy plain rice – perfect with curries or dals.</i>	55
Chicken Biryani <i>Aromatic basmati rice cooked with marinated chicken, whole spices, and herbs. Served with raita.</i>	150	Basmati Steam Rice <i>Long-grain basmati rice, steamed to perfection. Light and aromatic.</i>	80
Mutton Biryani <i>Slow-cooked mutton layered with basmati rice and traditional biryani spices. Served with raita.</i>	190	Basmati Jeera Rice <i>Steamed basmati rice tempered with cumin seeds. Simple and flavorful.</i>	85
		Basmati Veg Pulao  <i>Basmati rice cooked with mixed vegetables and mild spices. Light and fragrant.</i>	110

NORTH INDIAN THALI

North Indian Vegetarian Thali  <i>A complete and flavorful North Indian meal served on a traditional platter with a mix of curries, bread, rice, and dessert.</i>	180	Mutton Thali <i>Rich and flavorful mutton curry with dal, seasonal veg, rice or naan, raita, papad, salad, and dessert.</i>	230
Chicken Thali <i>North Indian-style chicken curry served with dal, seasonal veg, rice or naan, raita, papad, salad, and dessert.</i>	230	Fish Thali <i>Spiced fish curry served with dal, seasonal veg, rice or naan, raita, papad, salad, and dessert.</i>	230

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PARATHAS | RAITA

Aloo Paratha <i>Whole wheat flatbread stuffed with a spiced mashed potato filling, cooked on a griddle with butter or ghee. Served with curd and pickle.</i>	80	Plain Yogurt <i>Fresh, homemade yogurt—cooling and wholesome. A perfect side to balance any spicy meal.</i>	50
Paneer Paratha <i>Stuffed with grated paneer and mild spices, this soft paratha is rich, hearty, and perfect with yogurt or chutney.</i>	110	Boondi Raita <i>Crispy fried gram flour pearls mixed in chilled, seasoned yogurt. A crunchy and refreshing accompaniment.</i>	60
Gobi Paratha <i>A classic North Indian paratha filled with grated cauliflower and spices. Crisp, flavorful, and satisfying.</i>	80	Mix Veg Raita <i>Chopped cucumber, tomato, onion, and spices blended into smooth curd. Light, creamy, and full of texture.</i>	60
Mix Veg Paratha <i>A wholesome flatbread filled with a mix of mashed vegetables and Indian spices.</i>	110		
Plain Paratha <i>Soft, layered flatbread cooked with butter or ghee.</i>	45		



Stuffed Paratha



Yoghurt



Aloo Paratha

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CHINESE

Vegetarian Fried Rice  <i>Basmati rice stir-fried with fresh vegetables, soy sauce, and aromatic seasonings.</i>	125	Chili Paneer 165  <i>Crispy paneer tossed in a spicy Indo-Chinese sauce with bell peppers, onions, and garlic. Sweet, tangy, and full of flavor.</i>	155
Chicken Fried Rice <i>Fried rice tossed with tender chicken pieces, mixed veggies, and Indo-Chinese spices.</i>	150	Egg Hakka Noodles <i>Stir-fried noodles with scrambled egg, vegetables, and classic Hakka-style flavors</i>	140
Seafood Fried Rice <i>A flavorful mix of prawns, fish, and squid stir-fried with rice, vegetables, and Asian sauces.</i>	150	Vegetarian Hakka Noodles  <i>Wok-tossed noodles with mixed vegetables, soy sauce, and a hint of garlic. A street food staple.</i>	125
Veg Manchurian  <i>Crispy vegetable balls tossed in a spicy Indo-Chinese sauce.</i>	150	Chicken Hakka Noodles <i>Thin noodles stir-fried with chicken, veggies, and bold Indo-Chinese spices. Savory and satisfying.</i>	150
Honey Chili Potato  <i>Crispy potato fingers tossed in a sweet and spicy honey chili sauce. Crunchy, tangy, and addictive.</i>	140	Gobi Manchurian  <i>Crispy cauliflower florets tossed in a tangy, spicy Indo-Chinese sauce with garlic, soy, and spring onions.</i>	140
French Fries  <i>Crispy golden potato fries, lightly salted.</i>	120	Chicken Manchurian <i>Tender fried chicken pieces stir-fried in a bold, flavorful Manchurian sauce with garlic, soy, and chili.</i>	150
Egg Fried Rice <i>Stir-fried rice with egg, vegetables, and soy sauce.</i>	140		



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INDIAN BREADS

Tandoor Roti 40 <i>Whole wheat flatbread cooked in a traditional clay oven. Light and healthy.</i>	Butter Naan 65 <i>Soft tandoori naan brushed with melted butter. Rich and satisfying.</i>
Tawa Roti 40 <i>Soft whole wheat flatbread cooked on a flat griddle. Simple and homestyle.</i>	Garlic Naan 🍷 70 <i>Naan topped with fresh garlic and herbs.</i>
Lacha Paratha 60 <i>Layered, flaky wheat bread pan-fried to golden crispiness.</i>	Chilli Naan 70 <i>Spicy naan topped with chopped green chilies. For heat lovers.</i>
Poodina Paratha 60 <i>Flaky paratha flavored with fresh mint leaves. Refreshing and aromatic.</i>	Cheese Naan 80 <i>Naan stuffed with gooey melted cheese. Creamy and indulgent.</i>
Missi Roti 50 <i>Spiced gram flour and wheat flatbread. Rustic and full of flavor.</i>	Paneer Naan 90 <i>Soft naan stuffed with seasoned paneer (cottage cheese). Hearty and filling.</i>
Plain Naan 65 <i>Soft, leavened bread baked in a tandoor. Classic and fluffy.</i>	Cheese Garlic Naan 90 <i>Soft, tandoor-baked naan stuffed with melted cheese and topped with fresh garlic and herbs. Rich, cheesy, and full of flavor</i>



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DESSERTS



Ice Cream 40

*Creamy, chilled scoops available in assorted flavors.
Strawberry · Chocolate · Vanilla*

Gulab Jamun 50

*Soft, deep-fried milk dumplings soaked in warm
cardamom-infused sugar syrup. A classic Indian sweet.*

Gulab Jamun with Ice Cream 70

*Warm gulab jamun served with a scoop of cold vanilla
ice cream.*

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DRINKS MENU

Soft Drinks

Coca-Cola	40
Pepsi	40
Sprite	40
Fanta	40
Soda	40

Fresh Juices

Lime	55
Orange	55
Pineapple	60
Watermelon	55
Carrot	60
Tomato	60
Passion Fruit	55
Strawberry	60
Green Apple	60

Lassi (Creamy yogurt)

Orange	60
Mango	65
Banana	55
Banana & Mango	65
Passion Fruit	60
Dragon Fruit	55
Blueberry	65
Strawberry	65

Hot Drinks

Masala Chai	50
Karak Tea	60
Green Tea	55
Black Tea	50
Coffee	50

Vietnamese Coffee

Black Coffee (Hot/Iced)	45/55
White Coffee (Hot/ Iced)	50/60
Salt Cream Coffee (Hot/Iced)	55/65
Coconut Coffee	55/65
Egg Coffee	55/65
Chocolate (Hot/Iced)	65/75

BEER (Bottle)

Huda	40
Saigon	40
Tiger	45
Heineken	45

Water

Bottled Water (510ml)	20
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