



***FIVE SPICE
PALACE***

BAR BITES MENU

WELCOME TO FIVE SPICE PALACE

A Culinary Journey Awaits

I'm Chef Ram Kalla (Chef Ram), and my passion for cooking has taken me around the globe. From the vibrant kitchens of Dubai and London to the culinary heart of New York City and Chicago, I've honed my craft in some of the world's finest establishments.

At Five Spice Palace, we offer a **family-friendly fine dining experience** that combines **delicious food with exceptional service**. Using **fresh, locally sourced ingredients and traditional Indian cooking techniques**, we strive to create **authentic flavors** that will transport your taste buds.

Indulge in our signature dishes, such as the rich and aromatic Biryani, the spicy but tangy Chicken 65, or the tender Phatar ka Gosht. Each dish showcases the unique blend of flavors, spices and cooking methods passed down through generations.

Join us at Five Spice Palace and embark on a culinary adventure where **authentic Indian cuisine** is **crafted with care** and **served with pride**.

Serving Hours:

LUNCH

Tue–Fri: 11:30 AM – 3:00 PM

Sat–Sun: 10:30 AM – 3:00 PM

DINNER

Tue–Thu: 5:30 PM – 10:00 PM

Fri–Sun: 5:30 PM – 11:00 PM

Closed on Monday

Food Allergy Notice:

Please be advised that food prepared here may contain milk, eggs, wheat, soybean, peanuts, tree nuts, or fish. Inform our staff of any allergies or dietary restrictions, and we will do our best to accommodate your needs.

BAR DELIGHTS - VEG

CHILLI PANEER - \$23.00

Cubes of paneer tossed in a spicy and tangy chili sauce with bell peppers and onions.



HONEY CHILLI GARLIC GOBI - \$23.00

Crispy cauliflower florets tossed in a sweet, spicy, and garlicky sauce.



MIRCHI BAJJI - \$19.00

Spicy green chili peppers dipped in a seasoned chickpea flour batter and deep-fried until crisp.



CUT MIRCHI - \$19.00

Deep-fried green chili peppers seasoned with spices, served crispy and spicy.



EGG BONDA - \$19.00

Boiled eggs coated in a spiced chickpea flour batter and deep-fried until golden and crunchy.



CRISPY BHINDI (OKRA) - \$19.00

Sliced okra coated in a seasoned batter and deep-fried until crispy, served with a tangy dipping sauce.



FIVE SPICE DELIGHTS - CHICKEN

ULAVACHARU KODI KEBAB - \$25.00

Tender chicken kebabs marinated in a unique blend of ulavacharu (horse gram) sauce and spices



PANDU MIRCHI KODI VEPUDU - \$25.00

Spicy chicken fry cooked with ripe red chillies and aromatic spices



KESARI KEBAB TENDERS - \$26.00

Chicken tenders marinated in a rich saffron-infused yogurt and spice blend, grilled to perfection



FIVESPICE SPL CHICKEN LOLLIPOP - \$26.00

Chef spl beer batter mixed with chicken wings and fried to perfection and served with house spl sauces



CHICKEN 65 - \$25.00

Chef's Special Chili Garlic and Yogurt Sauce Tempered with Boneless Chicken Pieces



KAJU CHICKEN PAKODI - \$25.00

Boneless chicken coated in a cashew and beer batter, fried until golden and crispy, served with onion and lemon



CHICKEN PUFF - \$23.00

Spiced minced chicken with onions, mint, cilantro, and green chilies, stuffed in filo sheets, baked to perfection, and served with ketchup and onions



FIVE SPICE DELIGHTS - LAMB/GOAT



PAYA PAROTTA - \$24.00

Flaky layered parotta served with a rich and flavorful goat trotters (paya) curry



DESI LAMB CHOPS - \$30.00

Tender lamb chops cooked in a special chef's masala, served with onion and lemon.



KAKORI KEBAB - \$26.00

Tender and flavorful kebabs made from finely ground lamb meat mixed with aromatic spices and grilled to perfection



TUNDAY KEBAB - \$26.00

Lucknowi delicacy - Minced meat and a blend of spices, cooked on skewers until tender and juicy



HYDERABADI TALAWA GOSHT - \$30.00

Tender boneless goat cubes cooked and fried with a unique blend of spices by the chef, served with rumali roti



SALLI GOSHT - \$30.00

Parsi dish - Tender mutton cooked with onions, tomatoes, and spices, topped with crisp potato salli



LAMB BHUNA PUFF - \$23.00

Savory pastry filled with spiced lamb cooked in a bhuna style



BAR DELIGHTS - SEA FOOD

GARLIC FISH - \$26.00

Tender fish fillets marinated in garlic-infused spices, grilled or fried to perfection



CRISPY FISH - \$26.00

Crunchy fish fillets coated in a seasoned batter, deep-fried until golden and crispy



GINGER FISH - \$26.00

Succulent fish pieces delicately flavored with ginger, cooked in a fragrant sauce



APOLLO FISH - \$29.00

Spicy and tangy fish fry inspired by the famous Andhra style, with a burst of flavors



TAWA FISH - \$29.00

Fish fillets marinated in spices, pan-seared on a hot griddle



GARLIC FRIED SHRIMPS - \$29.00

Shrimps marinated in garlic and spices, fried until crispy and golden.



GINGER SHRIMPS - \$29.00

Shrimps cooked in a ginger-infused sauce, enhancing their natural sweetness.



TANDOORI SHRIMPS - \$29.00

Shrimps marinated in yogurt and tandoori spices, grilled to perfection.



FIVE SPICE DELIGHTS



KATA KAT SPECIAL - \$26.00

A spicy and savory dish made with minced meat cooked with onions, tomatoes, and spices, traditionally prepared on a griddle.



LIVER FRY - \$24.00

Liver pieces marinated in spices and fried until golden and crispy.



KIDNEYS MASALA - \$24.00

Kidney pieces cooked in a flavorful masala sauce with aromatic spices.

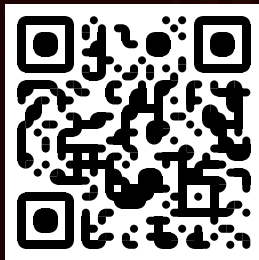


BRAIN MASALA - \$24.00

Brain pieces cooked in a rich and spicy masala sauce, packed with flavors.



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