

RESTAURANT

Spice Route Kitchen

Regional Indian cooking, made fresh daily

LOCATION

Indiranagar, Bengaluru

OPEN

Daily, 12 – 11 pm

RESERVATIONS

+91 90000 00000





Agenda

01 Our story

02 Menu

03 Kitchen

04 Visit



01

OUR STORY

KEY IDEA

**Every dish tells the
story of the region it
comes from.**

Our philosophy



ABOUT US

Our story

Started by two friends who missed home food.

We travel to villages and kitchens across India to learn recipes, then cook them with care and seasonal produce.



Restaurant / dish photo

02

MENU



Signature dishes

01

Chettinad chicken

Black pepper, kalpasi and curry leaves.

02

Dal makhani

Slow-cooked overnight with butter.

03

Malabar parotta

Flaky, layered and hand-tossed.



Menu highlights

Dish	Description	Price
Paneer tikka	Charcoal-grilled, mint chutney	₹ 320
Fish curry	Kerala style, kokum	₹ 420
Veg thali	Ten items, refills	₹ 380

Prices are indicative and exclusive of taxes.



From our kitchen



Image 1

Tandoor

Charcoal oven



Image 2

Thali

Our bestseller



Image 3

Desserts

Kulfi and payasam

03

KITCHEN



Farm to table



Source

Farms within 100 km



Grind

Spices ground in-house



Cook

Small batches, all day



Serve

Hot, fresh, on time



HIGHLIGHTS

By the numbers

42

dishes from 12 states

4.6★

average guest rating

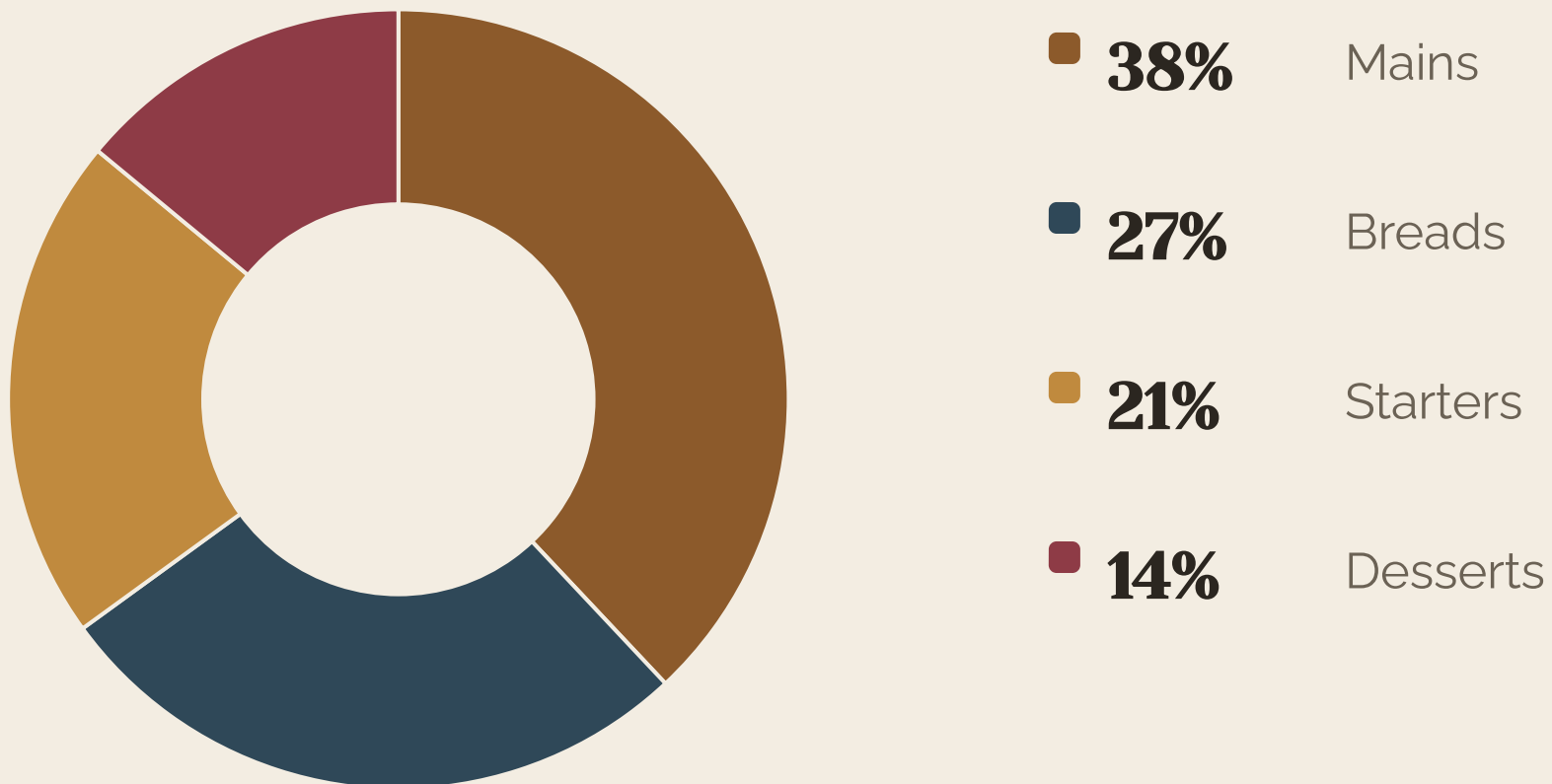
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artificial colours

Sample figures.



What our guests order



Sample data for illustration.

04

VISIT



Services

01

Catering

Weddings and office events.

02

Delivery

Within 6 km, in 40 minutes.

03

Cooking classes

Weekend regional workshops.

“

**The closest thing to my
grandmother's kitchen in this
city.**

A REGULAR GUEST (PLACEHOLDER REVIEW)



Visit us

- Open daily, 12 noon to 11 pm
- Reservations recommended on weekends
- Family and kid friendly
- Valet parking available

Come hungry

We save the best table for you.

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