

RESTAURANT

Spice Route Kitchen

Regional Indian cooking, made fresh daily

LOCATION

Indiranagar,
Bengaluru

OPEN

Daily, 12 – 11 pm

RESERVATIONS

+91 90000 00000



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01

OUR STORY



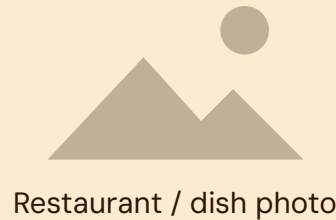
**Every dish tells the story
of the region it comes
from.**

Our philosophy

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.



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

SOURCING

Farm to table

1 Source

Farms within 100 km

2 Grind

Spices ground in-house

3 Cook

Small batches, all day

4 Serve

Hot, fresh, on time

HIGHLIGHTS

By the numbers

42

dishes from 12 states

4.6★

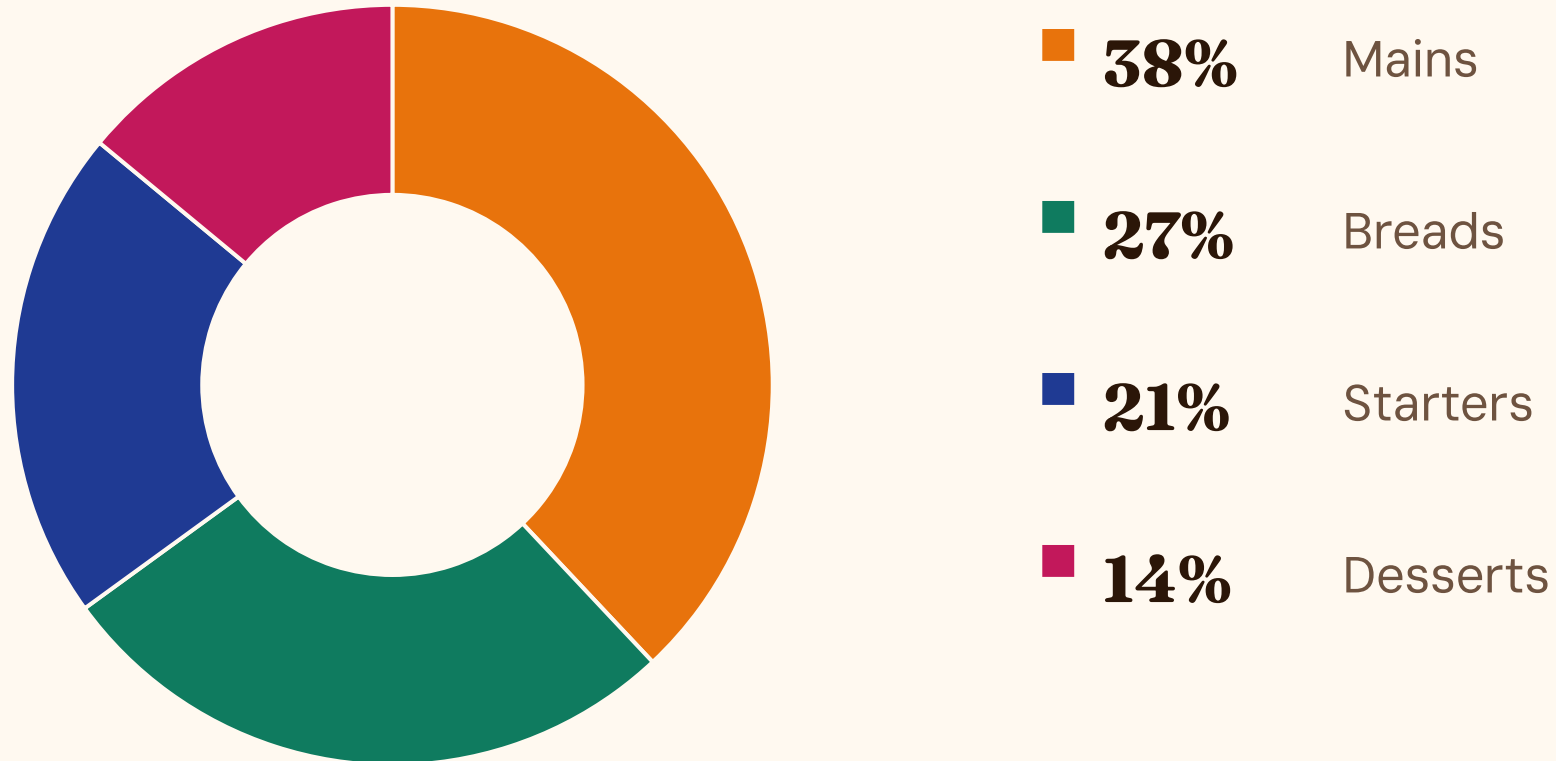
average guest rating

0

artificial colours

Sample figures.

What our guests order



Sample data for illustration.

04

VISIT

BEYOND DINE-IN

Services

01

Catering

Weddings and office events.

02

Delivery

Within 6 km, in 40 minutes.

03

Cooking classes

Weekend regional workshops.



Portrait image

“

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.

+91 90000 00000 · hello@yourdomain.in