

Spice Symphony

150 E 50th St Between Lexington & 3rd Avenue 10022-9500 · +12123004869 · Updated: Jun 2, 2026

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MOST ORDERED 12

Garlic Naan	\$7.00
Fresh garlic topped naan.	
Chicken Tikka Masala	\$23.00
Tandoor fried chicken tikkas, in a creamy tomato sauce.	
Chili Chicken	\$23.00
Green peppers, vidalia onions, soy, and fiery red chilies.	
Hakka Noodles	\$20.00
Hakka noodles with a choice of vegetarian, chicken, shrimp, lamb, Szechwan sauce, or egg.	
Paneer Chili Dry	\$13.00
strips of cottage cheese tossed with spicy chilies, onions, green pepper and soy	
Samosas	\$10.00
Traditional Spiced Potato and pea turnover flavored with pomegranate seeds	
Gobi Manchurian Dry	\$13.00
Cauliflower florets in tangy onion and soya based sauce	
Hakka Fried Rice	\$20.00
Hakka Style rice is Indian-Chinese style. stir fried in a Chinese wok with oil, vegetables & soya sauce.	
Chicken Lollipops	\$15.00
Pulled chicken wings in a tangy marinade made crisp served with homemade chili mayo	
Vegetable Manchurian	\$20.00
Crispy vegetable rounds in a spicy tangy onion and soy based sauce.	
Sweet Corn Soup	\$6.00
Chicken or Vegetable, corn kernels and cilantro in a cream style broth	
Manchow Soup	\$6.00
Chicken or Vegetable, sauteed ginger, garlic in soy broth with crispy noodles	

THANKSGIVING SPECIAL - NAWABI CHICKEN TIKKA BIRYANI (SERVES 2) 1

Nawabi Chicken Tikka Biryani - Serves 2	\$34.00
Marinated chicken tikka layered with fragrant basmati rice, typically includes nuts, herbs, and spices, inspired by Nawabi cuisine.	

SOUPS 4

Hot and Sour Soup	\$6.00
Chicken and Vegetables, soy broth hot and tangy	
Coriander Soup	\$6.00
Cilantro, Mushrooms and ginger in vegetable broth	
Curried Cauliflower Soup	\$7.00
Roasted cauliflower,celery,carrots in mild curry veg broth	
Butternut Sqaush	\$7.00
Roasted Butter Nut Squash, apple and fennel Soup	

SALAD 3

Symphony Shrimp Salad	\$17.00
Spiced Shrimp, field greens,avacado and orange segments in mango dressing	
Symphony Chicken Tikka Salad	\$16.00
Tandoori grilled tikkas, field green,avacado and orange segments in mango dressing	
Salad Bowl	\$14.00
Assorted Spring mix, Mushrooms,tomatoes,homemade cheese,red onion rings,roasted tomatoes with special homemade vinaigrette dressing	

INDIAN CHINESE STARTERS 8

Chili Chicken Dry Apptz	\$15.00
Chicken in fiery spicy soy sauce with onion and peppers	
Fish Chili Dry Apptz	\$15.00
Fish in fiery spicy soy sauce with onion and pepers	
Vegetable Spring Rolls	\$10.00
Crispy fried spring rolls wrapped with a mix of shredded vegetables, typically cabbage, carrots, and celery.	
Lasooni Gobi Dry	\$13.00
Cauliflower florets in tangy tomato garlic infused sauce	
Butter Fly Shrimp	\$13.00
cream cheese and herb stuffed shrimp in batter fried cirsp in chili aioli	
Chicken Spring Rolls	\$11.00
Minced chicken mixed with vegetables, hand rolled in a thin rice wrapper, and fried to a crispy finish.	
Lettuce Wraps Tofu	\$10.00
Tofu or Chicken tossed in Wok with mushrooms, green onions and celery wrapped in lettuce	
Chinese Bhel	\$10.00
Crispy noodles tossed with cilantro, sweet and sour sauce, lime juice	

INDIAN STARTERS 7

Tandoori Spicy Chicken Wings	\$16.00
Marinated in yogurt and spices roasted in clay oven	
Shrimp Piri Piri	\$14.00
Spicy shrimp in cedar vinegar, curry leaves and goan chillies	
Malai Paneer Ke Tikke	\$13.00
Homemade Cheese Patties smothered in spiced cream cheese marination	
Tandoori Achari Mushrooms	\$10.00
Marinted in yougurt and pickle spice mix roasted in tandoor	
New Delhi Chaat	\$10.00
Warm Potato salad drizzled with yougurt and chutneys on flour crisps	
Spinach Chaat	\$8.00
Crisp spinach tempura topped with spiced yougurt and tamirand glaze	
Batawada (Spiced Potato Dumplings)	\$12.00
Spiced potato dumplings with a crispy golden exterior, featuring a savory blend of mashed potatoes and spices.	

INDIAN CHINESE MAINS 10

Chicken Manchurian	\$23.00
Spicy tangy onion and soy sauce	
General Tso's Chicken	\$23.00
Chicken breast made crisp and tossed with a sweet, tangy sauce.	
Stir Fried Vegetables in hot garlic sauce	\$20.00
Juliennes of bell pepper, broccoli, mushrooms, scallions, carrots, and tofu in a spicy citrus sauce.	
Chicken Hong Kong	\$23.00
Cooked with star spice and red hot chili spice.	
Chili Lamb	\$25.00
Green peppers, vidalia onions, soy, and fiery red chillies.	
Ginger Chicken With Broccoli	\$23.00
Chicken breast tossed with green onions, ginger, and fresh broccoli.	
Sweet & Sour Chcken	\$23.00
Tomato, cucumber, onions, demerara sugar, and vinegar, tossed in a light sauce.	
Salt & Pepper Prawns	\$25.00
Crispy prawns stir-fried in a mix of chili peppers, ginger, garlic, and shallots.	
Shrimp with Garlic Sauce	\$25.00
Shrimp, broccoli, and snow peas stir-fried in a light garlic, white wine sauce.	
Paneer Szechwan	\$21.00
Fiery red szechwan pepper sauce, garlic, and ginger tempered	

INDIAN CHINESE TRIPLE SZECHWAN (RICE AND NOODLES) 1

Triple Szechwan **\$23.00**

Hakka Style Noodles and Rice Mixed and stir fried in a Chinese wok with oil, vegetables , soya sauce and fiery Red Szechwan Sauce

INDIAN CHINESE FRIED RICE 1

Fried Rice **\$20.00**

AMERICAN CHOPSUEY 4

Shrimp Chopsuey **\$23.00**

Shrimp stir-fried with a medley of vegetables, typically including bean sprouts, cabbage, and carrots, served in a savory sauce.

Lamb Chopsuey **\$23.00**

Lamb stir-fried with vegetables in sweet and sour sauce, served on crispy noodles and topped with egg.

Vegetarian Chopsuey **\$19.00**

Mixed vegetables stir-fried and served over crispy noodles, typically includes a sweet and sour sauce.

Chicken Chopsuey **\$21.00**

Crispy noodles with stir-fried chicken, vegetables, and savory sauce, topped with a fried egg and garnished with green onions.

INDIAN MAINS - VEGETARIAN 15

Paneer Makhani **\$21.00**

Cubed cheese in a rich, creamy tomato sauce with butter, often accompanied by cashews and seasoned with traditional Indian spices.

Palak Paneer **\$20.00**

Fresh spinach and spices ground and cooked with cubed home-made cheese

Yellow Dal Tarka **\$20.00**

Yellow lentils tempered with mustard seeds, cumin and whole dry chilies

Mixed Vegetable Korma **\$20.00**

Melange of fresh vegetables simmered in yogurt sauce

Aloo Gobi **\$20.00**

Cauliflower and potatoes cooked together with ginger, cumin, and coriander

Bhindi Masalewali **\$20.00**

Whole slit okra, sautéed in dry toasted hand pounded spices.

Garlic Spinach **\$20.00**

Sauteed spinach with chopped garlic, onions and spices

Baghare Baingan **\$20.00**

Baby eggplant in coconut, peanut, sesame sauce with curry leaves and mustard seeds.

Paneer Aur Aloo Ko Kofte **\$20.00**

Home-made cheese dumplings simmered in a creamy cashew nut gravy.

Dhingri Makai Aur Palak Bhaji	\$20.00
Mushroom, corn, and spinach stir-fried with spices.	
Punjabi Kadhi Pakora	\$20.00
Chickpea flour and yogurt cooked with crisp onion dumplings.	
Madras vegetables	\$20.00
Spicy curry flavored fresh mixed vegetables	
Baingan Bhurta	\$20.00
Smoky roasted eggplant sautéed with onions and tomatoes.	
Dal Makhani	\$20.00
Black beans and kidney beans cooked with butter and cream sauce	
Jeera Aloo	\$20.00
Cumin Scented potato	

INDIAN MAINS - MEATS/POULTRY 8

Tellicherry Pepper Chicken	\$23.00
Freshly crushed black pepper, fennel, dry coconut, and sun-dried chillies, bruised with chicken.	
Lamb Rogan Josh	\$27.00
Slow braised lamb morsels in home ground garam masala and Kashmiri spices	
Bhuna Goat	\$32.00
Baby goat with bone in, slow cooked with aromatic spices.	
Dhaniwal Korma	\$27.00
Bruised lomb in yogurt, caramelized onions, garlic, almonds, and fresh coriander.	
Chicken Vindaloo	\$23.00
Chilies soaked in apple cider vinegar, ground with garlic and cumin.	
Lamb Vindaloo	\$27.00
Chilies soaked in apple cider vinegar, ground with garlic, and cumin, cooked with lamb.	
Lamb Shank	\$37.00
Lamb Shank slow cooked in our Spice Symphony secret sauce.	
Butter Chicken	\$25.00
Aromatic chicken pieces in an incredible creamy curry sauce	

INDIAN VEGAN 3

Rajma	\$20.00
Kidney beans simmered in a traditional blend of onions, tomatoes, and a mix of Indian spices.	
Chana Masala	\$20.00
Chickpeas, mango powder, onions, and spices tossed and cooked in steam.	

Beans Poriyal **\$20.00**
String beans, shredded fresh coconut, mustard seeds, curry leaf and dry chillies.

INDIAN VEGAN - PLANT BASED 5

Rajma - North Indian Specialty **\$20.00**
Kidney beans tempered with cumin seeds and whole red chillies. North Indian Specialty

Cabbage Foogath **\$20.00**
Napa Cabbage shredded tempered with turmeric, mustard seeds, curry leaves, green chili spice and desecrated coconut.

Phool Maakhna **\$20.00**
Puffed lotus seeds (fox nuts) in a tangy cashew and tomato based sauce

Jackfruit Biryani **\$20.00**
Fresh baby jackfruit pulled and cooked with basmati rice and aromatic spices

Soya Kheema Mutter **\$20.00**
High in protein, Ground soya with green peas cooked with onion tomato sauce and whole spices

FISH AND SHELLFISH 5

Shrimp Moilee **\$27.00**
Shrimp poached in coconut sauce, flavored with curry leaves and mustard seeds.

Shrimp Patia **\$27.00**
Shrimp sauteed with cider vinegar, brown sugar, onion, and tomatoes.

Seabass Manjali **\$30.00**
Spicy karwari onion tomato based sauce.

Goan Fish Curry **\$23.00**
Fresh fish filet, simmered in a chili, coconut, and tamarind sauce.

Kerala Fish Curry **\$23.00**
Fresh fish fillet spices simmered in tamarind and curry leaves.

TANDOOR INDIAN STYLE BAR-BE -QUE 9

Chicken Tikka Kebab **\$24.00**
Chicken pieces marinated in yogurt along with aromatic spices, then threaded onto skewers and cooked in tandoor (clay oven).

Tandoori Lamb Chops **\$30.00**
Baby lamb chops soaked in fresh ginger juice, flavored with a house blend garam masala.

Lamb Seekh Kabab **\$28.00**
Ground lamb, browned onions, nutmeg, cloves, and garlic wrapped in skewers and roasted in tandoor.

Tandoori Shrimp **\$30.00**
Jumbo shrimp, marinated in yogurt, garam masala, lemon, and broiled.

Salmon Tikka	\$28.00
Fresh salmon, carom seeds, lemon, and spice rub.	
Avocado Chicken Kabab	\$24.00
Creamy chicken tenders, with cream cheese, yogurt, mace, and green cardamom.	
Tandoori Shahi Jhinga	\$30.00
Jumbo shrimps, saffron, hung yogurt tandoori spice marination.	
Tandoori Chicken	\$24.00
Half young chicken marinated in yogurt, Kashmiri chili, and a blend of spices.	
Chicken Malai Kabab	\$24.00
Creamy chicken tenders, with cream cheese, yogurt, mace, and green cardamom.	

RICE /PULAO/ BIRYANI 8

Chicken Biryani	\$23.00
Chicken marinated in spices and basmati rice cooked in a sealed pot.	
Lamb Biryani	\$26.00
Fresh cubed lamb marinated in yogurt and spices with basmati rice, cooked in a sealed pot.	
Chicken Tikka Biryani	\$25.00
Basmati rice and chicken tikka, marinated in a blend of yogurt and spices, cooked together in a sealed pot.	
Goat Biryani	\$32.00
Fresh cubed goat marinated in yogurt and spices with basmati rice cooked in a sealed pot.	
Shrimp Biryani	\$27.00
Fresh deveined shrimps, basmati rice, and spices, cooked in a sealed pot.	
Vegetable Biryani	\$19.00
Seasonal vegetables, spices, herbs, and basmati rice cooked in a sealed pot.	
Steamed Basmati	\$6.00
Long grain rice cooked in steam.	
Vegetable Pulao	\$12.00
Basmati rice cooked in aromatic spices and fresh vegetables.	

ACCOMPANIMENTS 7

Kachumber Salad	\$6.00
Diced cucumber, onions, and tomato topped with lime cilantro dressing.	
Papadum	\$4.00
Flat roasted lentil crisp.	
Chutney Tasting	\$8.00
Three seasonal fresh fruit and veg chutneys.	

Cut onions and Chili	\$3.00
Freshly cut onions and chili, typically includes a simple yet piquant combination to complement a variety of dishes.	
Mixed Pickle	\$3.00
A medley of assorted vegetables, typically pickled in a vinegar-based solution with Chinese spices, offering a tangy and slightly spicy flavor profile.	
Raita	\$5.00
Cucumber, whipped yogurt with toasted cumin and crushed pepper.	
Mango Chutney	\$4.00
Green mango, sliced and spiced to a sweet and sour taste.	

BEVERAGE 9

Mango Lassi	\$6.00
Traditional Indian drink with mango and yogurt.	
Coca-Cola	\$4.00
The cold, refreshing, sparkling classic that America loves.	
Salti Lassi	\$6.00
Yogurt blended with a hint of salt and spices, creating a savory refreshment.	
Ginger Ale	\$4.00
Refreshing, crisp ginger-flavored carbonated soft drink.	
Sprite	\$4.00
The cold, refreshing flavors of lemon and lime, perfectly blended.	
Seltzer Water	\$4.00
Effervescent, crisp seltzer, perfect for refreshing hydration.	
Sweet Lassi	\$6.00
Refreshing Yogurt-Based Indian Drink, Sweetened to Perfection	
Diet Coke	\$4.00
A crisp, refreshing taste you know and love with zero calories.	
Madras Coffee	\$5.00
Filter coffee	

BREADS - FRESHLY BAKED TO ORDER 9

Tandoori Roti	\$6.00
Whole wheat unleavened bread.	
Chili Garlic Naan	\$8.00
Fresh Garlic and Chili Naan	
Aloo Paratha	\$8.00
Whole wheat bread choice of filling spiced potato or spiced paneer.	

Onion Kulcha	\$7.00
Diced onion stuffed naan.	
Laccha Paratha	\$7.00
Multi layered buttered whole wheat bread.	
Peshawari Naan	\$8.00
Chopped dry fruits, raisins, sweet almonds filled naan.	
Mint Paratha	\$8.00
Dried mint sprinkled, whole wheat bread.	
Cheese Kulcha	\$8.00
Cheddar cheese stuffed naan.	
Tandoori Naan	\$6.00
Leavened white, hand stretched flat bread.	
DESSERT 7	
Gulab Jamun	\$8.00
Donut rounds in saffron syrup	
Kheer	\$8.00
Flavoured with sweet cardamom topped with almonds	
Kulfi Mango	\$8.00
Traditional Indian Ice Cream with green cardamon / rosewater / mango	
Coconut Caramel Custard	\$8.00
Smooth Cocunut milk flan with caramel	
Mango Coconut Sorbet	\$8.00
Homemade mango,coconut, honey sorbet,lactose free, gluteen free, vegan	
Rasmalai	\$8.00
Soft cheese patties in cardamom falvored milk and chopped pistachios.	
Gajar Ka Halwa	\$8.00
Warm carrot pudding with pistachios	