

The Spice Gourmet



The Spice Gourmet International Cuisine

**Seestrasse 43
8002 Zurich
tel 01 201 05 66
www.thespicegourmet.com**

**Opening hours Mon-Fri 11am-
2pm; Tues-Sat 6pm-11pm;
Closed Sun**

**Starter CHF8.50-22.50
Main Course CHF24.50-32.50
Dessert CHF10.50-14.50
Cooking Class CHF160.00-
180.00 pp
Wine CHF32.00-243.00**

**Trams 5, 6, 7 and 13 to Enge
Station**

Credit cards AMEX, EC, MC, V

Special food concepts go a long way when they are combined with personal service and modern twists. The Spice Gourmet represents the finest of Latin American, European and Asian cooking with an emphasis on vegetarian, seafood and chicken dishes- all of which are prepared with the freshest ingredients. A non-smoking policy allows you to engulf your senses with the strong aromas of fresh spices and herbs. The taste of garlic, onion, curry and pungent chillies can be enjoyed in-house or as take-away.

Owner and Chef Meera Drehlich offers her customers service beyond the ordinary for a restaurant, like culinary courses and an antique shop. The cooking classes cover the globe and are very popular. Classes include a cookbook, a three-course meal (no dessert as that is another course in itself) and a wine tasting. Small groups may arrange their class and type of cuisine with the chef. The Art and Antique shop next door houses pottery, arts and crafts and antiques from India and the United States. All pieces are one of a kind.

Come to dinner early and peruse the shop while enjoying a homemade glass of fresh lemonade.