



## SPECIAL USE EXCEPTION PETITION

CITY OF BALLWIN	}	FEE:	with site plan review	\$ 1,500.00
	}		without site plan review	\$ 750.00
COUNTY OF ST. LOUIS	}	PAID:	<u>pd</u>	
STATE OF MISSOURI	}	NUMBER:	<u>SUE-25-05</u>	

### TO THE BOARD OF ALDERMEN CITY OF BALLWIN

Type of Special Use Exception: RESTAURANT, ALCOHOL SALES BY DRINK

FRONT YARD PARKING

Code Section under which petition is being filed: SECTION 1(20) , SECTION 1(21)

Now comes (*print name of Petitioner*) RAJAKUMARI KANDULA  
and states to the Board of Aldermen:

- I. That he, she, it, they, has (have) the following legal interest in the tract of land and/or premises located within the corporate limits of Ballwin, Missouri, described in Section II of this petition.
  - A. State Legal Interest: RESTAURANT
  - B. Documentation of Legal Interest must accompany this petition.
- II. That the legal description of the property/premises, for which a Special Use Exception is desired, is enclosed.
- III. That a survey or drawing of the property/premises, for which a Special Use Exception is requested, is enclosed, and said drawing is to a scale of 100 feet or less to the inch.
- IV. That the street address of said property is: 15307 MANCHESTER RD, BALLWIN, MO 63010
- V. That the area (acres or square feet) of said property is: 2650 SF
- VI. That the zoning classification of said property is: C-1 COMMERCIAL DISTRICT
- VII. That the present use of said property is: UNDER RENOVATION
- VIII. That the intended use of said property is: SPICE MATRA (AN INDIAN CUISINE)
- IX. That the proposed Special Use Exception does not violate any private deed restrictions on said property.
- X. That all information provided herein is true and a statement of fact.

I, the Petitioner, do hereby request an Ordinance of the Board of Aldermen approving and granting the herein described Special Use Exception.

PETITIONER

SPIGEL MANTON LLC

AUTHORIZED SIGNATURE:

*Raja Kumar Kandula*

AUTHORIZED SIGNATURE (PRINTED):

Raja Kumar Kandula

ADDRESS:

27 Serviceberry Ct. Lake Saint Louis, Mo. 63047

CITY/STATE/ZIP:

63047

TELEPHONE NO.

204-800-1043

I, (print name of Petitioner) \_\_\_\_\_, do hereby designate \_\_\_\_\_ as my agent for purposes of presenting this petition, negotiating with the City of Ballwin on all issues relative to this petition, and corresponding and communicating with representatives of the City of Ballwin relative to this petition.

AGENT'S SIGNATURE: \_\_\_\_\_

AGENT'S NAME (PRINTED): \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY/STATE/ZIP: \_\_\_\_\_

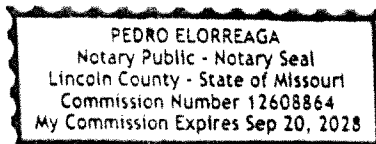
TELEPHONE NO. \_\_\_\_\_

Subscribed and sworn before me this 14<sup>th</sup> day of May, 2025.

*[Signature]*  
Notary Public

My Commission Expires

Sept 20, 2028





**Petition Number:** SUE-25-05

**Public Hearing Date:** June 2, 2025

**Petitioner:** Rajakumari Kandula  
29 Serviceberry Drive  
Lake St Louis, Missouri 63367

**Project Name:** Spice Mantra Ballwin

**Requested Action:** Special use exception for a restaurant with front yard parking  
[per Appendix A, Article XIV, Section 1 (14) & (20)]

**Location:** 15307 Manchester Road

**Existing Zoning:** C-1 Commercial District

**Surrounding Zoning:** North - R-1 & R-2 Single Family Dwelling District  
South - City of Ellisville, C-3 Commercial District  
East & west - C-1 Commercial District



Figure 1 - Aerial view of the site and surrounding properties. The proposed restaurant location is indicated by a red arrow. Source: St Louis County



Figure 2 - Street view of the development. The proposed restaurant location is indicated by a red arrow.

**Project description:**

This Petition is for a special use exception for the establishment of a restaurant with front yard parking at 15307 Manchester Road. The property is located on the northwest corner of Manchester Road and New Ballwin Road in a commercial development known as Central Plaza. The property is currently zoned C-1 Commercial District. The properties to the east and west are also zoned C-1. The properties to the north are zoned R-1 and R-2 Single Family Dwelling District. The properties to the south are inside the City Limits of Ellisville and zoned C-3 Commercial District .

**Staff analysis:**

This Petition is for a special use exception for a restaurant with front yard parking at 15307 Manchester Road. The basis for this request is outlined in Appendix A, Article XIV, Section 1(20), which permits restaurants as a special use exception. This Petition meets the specified zoning requirements for a special use exception. In addition, a special use exception is necessary for the implementation of front yard parking along public right of way. This requirement is specified in Appendix A, Article XIV, Section 1(14), which dictates that parking within any front yard is subject to special use exception approval. This regulation applies to all allowed uses in the C-1, C-3, PA and S-1 districts, as well as for all nonresidential uses in the R-1A, R-1, R-2, R-3, R-4, R-5 and PSD Districts. The proposed restaurant would be located in an existing development, known as Central Plaza. The space was occupied most recently by Mi Lupita Restaurant. No exterior or site changes, with the exception of signage, are proposed at this time.

When reviewing a special use exception, the Planning & Zoning Commission and Board of Aldermen shall determine whether such exception:

- a. Will substantially increase traffic hazards or congestion.

A new tenant in this existing development will naturally result in an increase in traffic. However, it's important to note that this space is currently vacant within an already approved development and was last occupied by a different restaurant. The development originally satisfied parking requirements during its construction phase and is now recognized as an existing, legally non-conforming aspect of the site.



b. Will adversely affect the character of the neighborhood.

The proposed development should not adversely affect the character of the neighborhood. It is situated within an established commercial area.

c. Will adversely affect the general welfare of the community.

The proposed development should not adversely affect the welfare of the community.

d. Will overtax public utilities.

The proposed development should not overtax public utilities.

e. Will adversely affect public safety and health.

The proposed development should not adversely affect public safety and health.

f. Is consistent with good planning practice.

The proposed development would meet all current special use exception requirements and is consistent with good planning practice.

g. Can be operated in a manner that is not detrimental to the permitted developments and uses in the district.

The proposed development should not be detrimental to the permitted developments and uses in the district.

h. Can be developed and operated in a manner that is visually compatible with the permitted uses in the surrounding area.

The proposed development should be operated in a manner that is visually compatible with the permitted uses in the surrounding area.

**Staff recommendation:**

This Petition is for a special use exception for the establishment of a restaurant with front yard parking at 15307 Manchester Road. The restaurant would occupy a space in an existing development that was previously occupied by Mi Lupita Restaurant. Staff has no concerns about the approval of this Petition.



ALL DOORS ARE TO BE CORROSIVE RESISTANT DOORS UNLESS NOTED OTHERWISE.

FURNISH AND INSTALL DOOR HARDWARE FOR A COMPLETE AND OPERATIONAL SYSTEM, INCLUDING ALL HARDWARE COMPONENTS.

ITEMS INCLUDE BUT ARE NOT LIMITED TO THE FOLLOWING:

1. HINGES
2. DEAD BOLTS
3. OPENER, TRACKS, SPRINGS
4. LOCKSETS AND CYLINDERS
5. PULLS
6. SILENCERS
7. CLOSERS
8. KICK PLATES
9. STOPS, WALL BUMPERS
10. THRESHOLDS & DOOR SWEEPS
11. GASKETING AND WEATHERSTRIPPING
12. MISCELLANEOUS TRIM AND ACCESSORIES

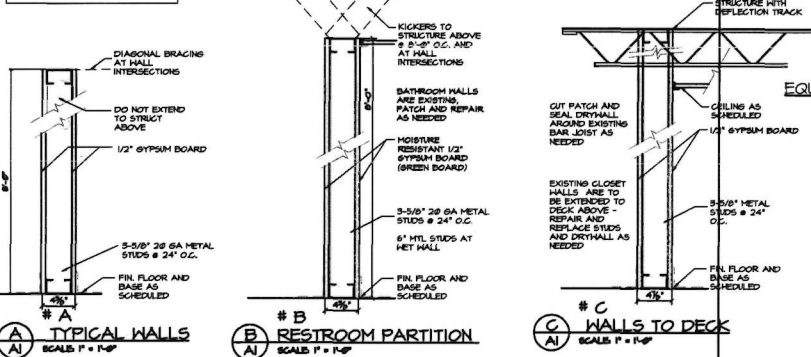
HARDWARE GROUPS:

- H1. ALUMINUM ENTRY DOOR LOCKSET
- H2. STORAGE ROOM LOCKSET
- H3. RESTROOM PRIVACY LOCKSET
- H4. OFFICE LOCKSET
- H5. PASSAGE LOCKSET

### INTERIOR CONSTRUCTION:

1. ALL NEW INTERIOR CONCEALED WOOD BLOCKING AND FRAMING IS TO BE PRESSURE TREATED LUMBER, AND SHALL COMPLY WITH LOCAL CODE REQUIREMENTS.
2. THE CONTRACTOR IS RESPONSIBLE FOR FIRE STOPS AT ALL WALLS, FLOORS AND AT RAISED AREAS AS MAY BE REQUIRED BY LOCAL CODES.
3. THE CONTRACTOR IS TO PROVIDE BLOCKING AS REQUIRED FOR ALL WALL MOUNTED ACCESSORIES.
4. NEW GYPSUM WALL BOARD CONSTRUCTION MEETING EXISTING CONSTRUCTION IN THE SAME PLANE SHALL BE FLUSH WITHOUT A VISIBLE JOINT. ALL FEATHERING OF JOINTS SHALL BE ACCOMPLISHED WITH THE HIGHEST STANDARDS OF WORKMANSHIP AND QUALITY.
5. ALL GYPSUM BOARD EXTERIOR CORNERS SHALL HAVE METAL CORNER BEADS, UNLESS OTHERWISE NOTED IN THE DOCUMENTS.
6. UNLESS OTHERWISE NOTED IN THE DOCUMENTS, OR APPROVED BY THE OWNER/LANDLORD OR ARCHITECT, NO EXPOSED FASTENERS WILL BE PERMITTED FOR THE INSTALLATION OF FIXTURE WORK OR TRIMS.
7. IF SPECIFICATIONS INDICATE "TO MATCH EXISTING..." THE CONTRACTOR IS RESPONSIBLE FOR VERIFYING THOSE SPECIFICATIONS AND TO MATCH FINISH, FABRICATION AND/OR CONSTRUCTION WITH WORK OF EQUAL QUALITY AND WORKMANSHIP. ANY QUESTIONS SHOULD BE DIRECTED TO THE ARCHITECT FOR RESOLUTION.
8. MECHANICAL, ELECTRIC, PLUMBING, AND FIRE PROTECTION SUBCONTRACTORS SHALL PERFORM ALL CUTTING AND DRILLING THROUGH WALLS, FLOORS, AND CEILINGS AS MAY BE REQUIRED FOR INSTALLATION OF NEW WORK.
9. ALL PENETRATIONS THROUGH NEW AND/OR EXISTING FIRE RATED WALLS OR SMOKE PARTITIONS SHALL BE INSTALLED WITH A UL LISTED FIRE SEAL PENETRATION TO MATCH REQUIRED PARTITION RATING.
10. ALL GYPSUM WALLBOARD CONSTRUCTION SHALL BE PLUMB AND IN TRUE STRAIGHT LINES. ALL GYPSUM WALLBOARD CONSTRUCTION SHALL CONFORM TO THE GYPSUM ASSOCIATION WRITTEN STANDARDS OF CONSTRUCTION C.J. # 30-07 O.C.
11. ALL DIMENSIONS ARE TO BE TO THE FINISHED FACE OF WALL, AS INDICATED.
12. JOINT TAPE, CORNER BEAD, EDGE BEAD AND JOINT COMPOUND. PROVIDE STANDARD WITH MANUFACTURER'S 3 COAT SYSTEM.

### PARTITION TYPES



VIEW OF EXISTING SPACE OCCUPIED BY PREVIOUS TENANT  
G.C. TO COORDINATE REPLACEMENT OF EXISTING ILLUMINATED SIGNAGE



### PROPOSED FLOOR PLAN SCALE: 1/4" = 1'-0"

#### EQUIPMENT LIST

- FLOOR PLAN NOTES:
1. REWORK EXISTING BAR TO REMAIN - EXISTING FIXTURES TO REMAIN. CLEAN AND REPAIR AS NEEDED.
  2. EXISTING ADA COMPLIANT HANDICAP ACCESSIBLE RESTROOM, FIXTURES, ACCESSORIES AND FINISHES TO REMAIN. EXISTING SIDE, BACK AND VERTICAL GRAB BARS TO REMAIN.
  3. NEW KITCHEN EQUIPMENT SHOWN IS FOR COORDINATION PURPOSES AND ALL CONDITIONS ARE TO BE FIELD VERIFIED.
  4. EXISTING CEILING GRID TO REMAIN - REPAIR AND PAINT AS NEEDED. REPLACE DAMAGED OR DISCOLORED CEILING TILES.
  5. REPLACE CEILING TILES IN FOOD PREPARATION AREA WITH COMPLIANT ANTI-MICROBACTERIAL TILES - REPLACE LIGHT FIXTURE LENSES AS NEEDED.
  6. EXISTING FLOORING AND WALL FINISHES ARE TO REMAIN.
  7. WALLS OF THE BAR BEVERAGE SERVICE AREA HAVE EXISTING FRP FIBERGLAS REINFORCED PANELS AS A FULL HEIGHT WALL COVERING.
  8. EXISTING ELECTRIC PANEL, HOT WATER HEATER AND HVAC SYSTEM TO REMAIN.
  9. EXISTING JANITORS MOP BASIN SINK WITH FRP SURROUND AND MOP/BROOM HOLDER BRACKET.
  10. EXISTING VESTIBULE TO REMAIN.
  11. NEW FLOORING TO MATCH FLUSH AT NEW OPENINGS. FINISH CASED OPENING WITH TRIM BOARD.
  12. DOOR HARDWARE WITH EGRESS COMPLIANT PANIC DEVICE LOCKING MECHANISMS.

THESE PLANS WERE PREPARED IN ACCORDANCE WITH THE 2021 IBC AND THE CONTRACTOR IS RESPONSIBLE THAT ALL CONSTRUCTION MEETS ALL APPLICABLE CODES AND LOCAL REQUIREMENTS.

CONSTRUCTION TYPE: (V-B); EXTERIOR MTL STUD FRAMED WALLS PARIAL MASONRY VENEER, INTERIOR WALLS, FLOOR AND METAL ROOF FRAMING

OCCUPANCY USE GROUP: (A-2) ASSEMBLY RESTAURANT - NO CHANGE

NUMBER OF EXITS: (2) TWO  
NON-SPRINKLERED

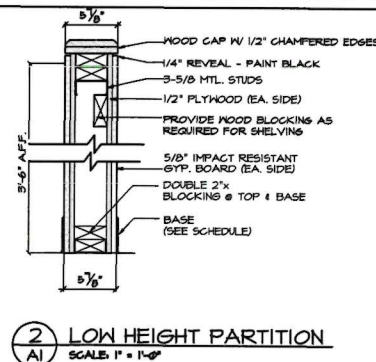
FIRE RESISTANCE REQUIREMENT FOR BUILDING ELEMENTS:  
0-HOUR - PRIMARY STRUCTURAL FRAME  
0-HOUR - BEARING WALLS - EXTERIOR  
0-HOUR - NON-BEARING WALLS AND PARTITIONS  
0-HOUR - FLOOR CONSTRUCTION AND SECONDARY MEMBERS  
0-HOUR - ROOF CONSTRUCTION AND SECONDARY MEMBERS

TRAVEL DISTANCE:  
75' APPROX LONGEST TRAVEL DISTANCE

PARKING PROVIDED:  
85 SPACES INCLUDING 2 HC SPACES  
ADDITIONAL OVERFLOW PARKING AVAILABLE

#### DRAWING INDEX

- A-1 PROPOSED FLOOR PLAN
- A-2 DEMOLITION AND CEILING PLAN



#### EQUIPMENT LIST

1. 3 door freezer model: np3f
2. sand/ salad mega prep model: np2r-svnt
3. 10 burner range model: sgr-12b
4. gas fryer model: mscgf42a
5. griddle model: mscg56a
6. range, wok, onion model: 47351
7. range stock pot servware model: assp-2
8. open
9. back bar cab model: npgb-T2
10. draft beer cooler model: npbt-T2
11. 2 comp. sink servware model: s2cup1010-10
12. hand sink servware model: hsd2s-shp
13. Tandon
14. 30x40 1/2 table w/ over shelves
15. 10x10m trash cans
16. 24" hood
17. Walk-in
18. Under bar drimsink
19. 2 hole underbar sink right ab
20. liquor display
21. clean dish table
22. dishwasher
23. soiled 3 hole sink
24. 24x40 1/2 table

#### SITE LOCATION MAP



#### OCCUPANCY LOAD

OCCUPANT: SPICE MANTRA  
USE GROUP: A2 - ASSEMBLY

PROJECT AREA  
EXISTING TENANT SPACE: 2,650 sf

#### EXIT OCCUPANT CAPACITY

OCCUPANT	* OCCUPANTS	* EXIT DOORS	AVG. * OCC / DOOR	EXIT CAPACITY PROVIDED
RESTAURANT	100	2	50	400 (2 @ 33' / 0.15" PER PERSON)

USE OF AREA:	USABLE AREA	LOAD FACTOR (\$F/OCC)	* OCCUPANTS
DINING:	1,450 SF	15 S.F. / OCC.	= 94 OCC.
KITCHEN:	1,200 SF	200 S.F. / OCC.	= 6 OCC.
		TOTAL:	= 100 OCC.

#### SCOPE OF WORK:

- EXISTING RESTAURANT TENANT SPACE TO BE MODIFIED FOR A NEW TENANT WITH NO CHANGE IN USE GROUP OR OCCUPANCY CLASSIFICATION OR CAPACITY
- EXISTING HVAC, ELECTRICAL AND PLUMBING SYSTEMS TO REMAIN.
- EXISTING FIXTURES, DIFFUSER LOCATIONS, EMERGENCY AND EXIT LIGHTING TO REMAIN
- THERE IS NO EXTERIOR WORK AND THE LIGHT INTERIOR WORK IS TO ONLY INCLUDE A FEW MINOR REPAIRS TO FIXTURES AND FINISHES
- PATCH AND REPAIR EXISTING FINISHES AND PREPARE SURFACES FOR NEW FINISHES AS SPECIFIED.
- ADJACENT EXISTING BUILDINGS AND STRUCTURES ON THE SITE ARE TO REMAIN WITH NO CHANGE IN THE USE GROUP OR TYPE OF OCCUPANCY
- THE BUILDING PATH OF EGRESS AND TRAVEL DISTANCES REMAIN UNCHANGED.
- EXISTING PARKING, HANDICAP ACCESSIBILITY AND SIDEWALKS ADJACENT TO THE EXISTING BUILDINGS ARE TO REMAIN

#### PLAN REVISIONS

DATE	04.11.25
PROJ. NO.	LA-2500
DRAWN BY	DRL

#### PERMIT SET

SHEET TITLE  
**PROPOSED  
TENANT FINISH**

SHEET NUMBER

**A-1**



LIC. # A-1999135652

**LAUER  
ARCHITECTURE**  
PROGRESSIVE DESIGN  
DEREK R. LAUER, A.I.A.  
1553 MEADOWSIDE DRIVE  
ST. LOUIS, MO 63146  
PHONE: 314.580.5143  
WWW.DEREKLAUER.COM

ARCHITECT:

Tenant Improvements for:

**Spice Mantra**  
15307 Manchester Rd  
Ballwin, MO 63011  
Jasanthi Harry / Rajakumari Kandula  
(630) 254-2740

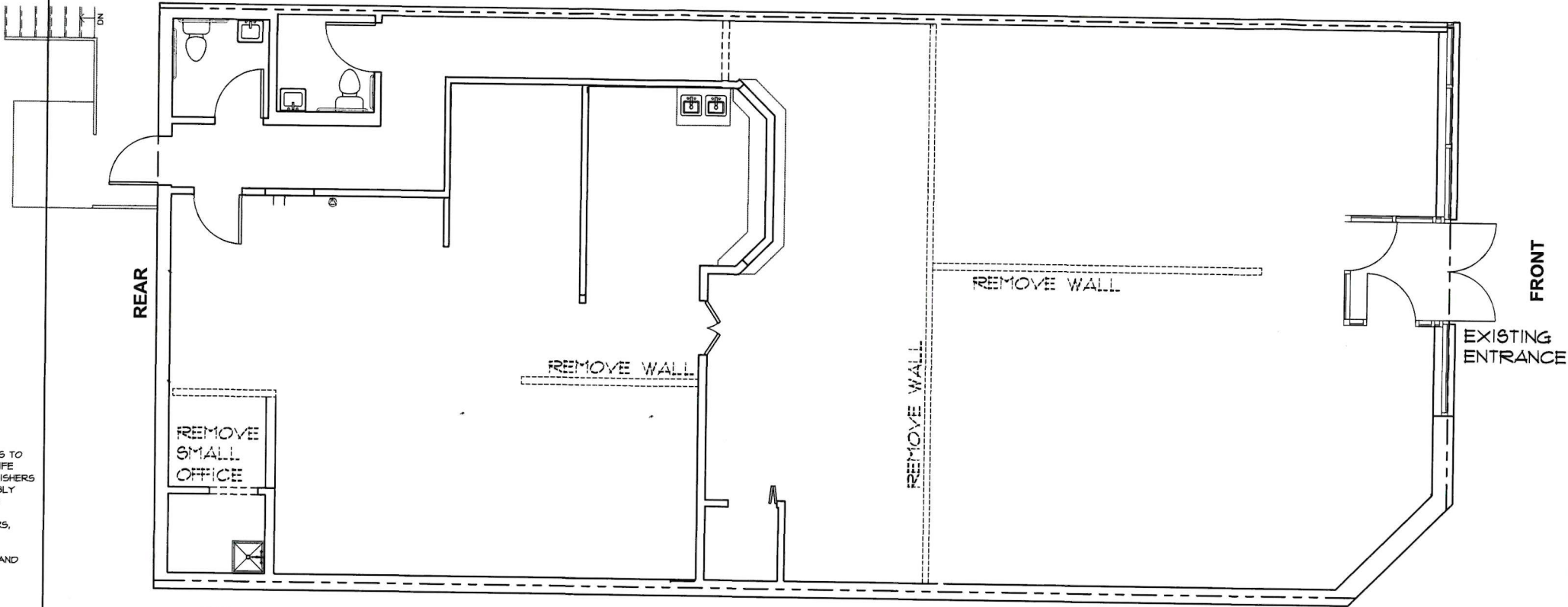


DEMOLITION PLAN NOTES

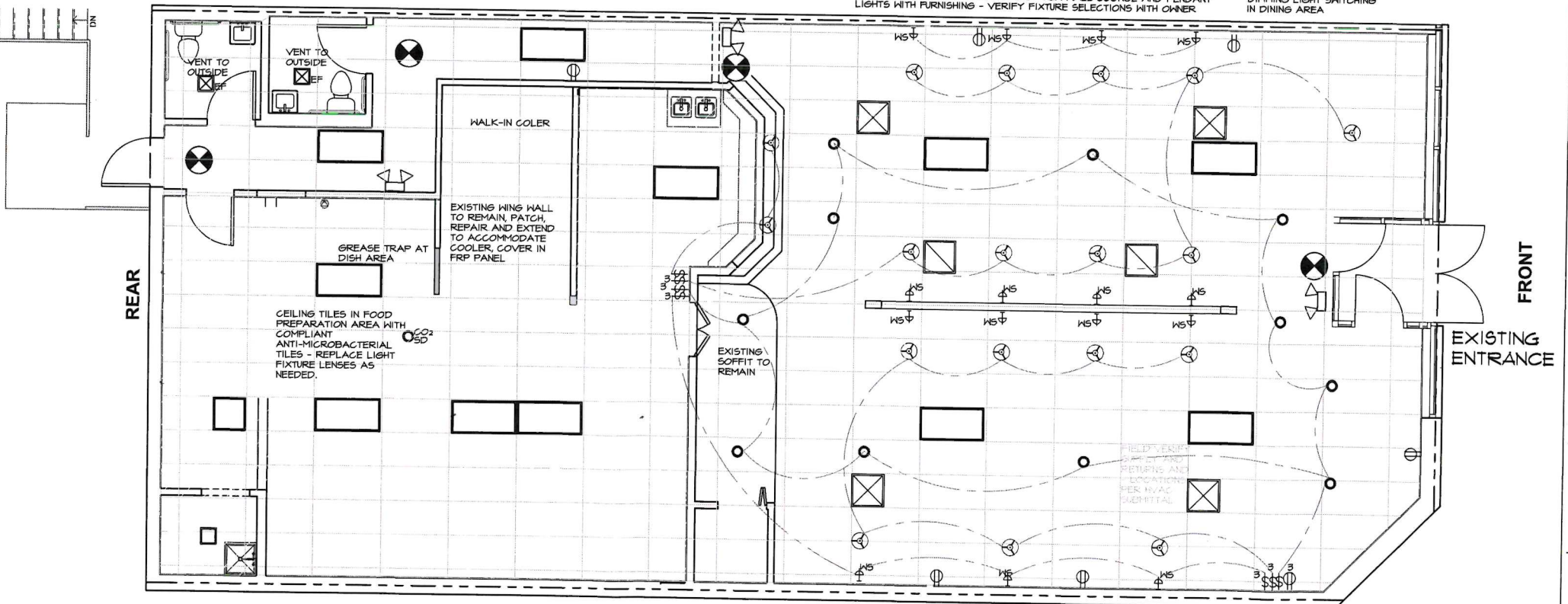
1. DEMOLITION CONSISTS OF THE REMOVAL OF ANY EXISTING TENANT CONSTRUCTION WHICH IN ITS PRESENT POSITION WILL INTERFERE WITH THE COMPLETION OF NEW CONSTRUCTION. DEMOLITION INCLUDES, BUT IS NOT LIMITED TO, THE REMOVAL OF ALL DASHED ITEMS ON THE PLAN. IN ADDITION, PROVIDE AND PERFORM ANY ADDITIONAL CUTTING OR PATCHING OF EXISTING-TO-REMAIN CONSTRUCTION AS SHOWN ON THE DRAWINGS.
2. THE PARTITION PLAN REFLECTS INTENDED PROJECT OUTCOME. COORDINATE THE EXTENT OF NECESSARY DEMOLITION TO EXISTING CONSTRUCTION IN ORDER TO ACHIEVE THE FINAL LAYOUT AS INDICATED IN THESE DRAWINGS.
3. COORDINATE WITH LANDLORD AND OBTAIN APPROVAL AS REQUIRED FOR ANY DEMOLITION WORK REQUIRING POWER INTERRUPTIONS, NOISE, OR OTHER POTENTIAL DISTURBANCES TO BUILDING OCCUPANTS.
4. FIELD VERIFY EXISTING PARTITIONS NOTED AS "EXISTING TO REMAIN" AND NOTIFY DESIGNER OF ANY DISCREPANCIES PRIOR TO BEGINNING DEMOLITION WORK.
5. PROTECT AND REPAIR/REPLACE ANY DAMAGE WHICH MIGHT OCCUR DURING DEMOLITION TO "EXISTING TO REMAIN" EQUIPMENT, BUILDING FIXTURES, MILLWORK OR ANY OTHER RELATED PROPERTY OF THE LANDLORD OR TENANT.
6. PROVIDE TEMPORARY BARRIERS TO CONTROL THE SPREAD OF DUST TO OTHER AREAS NOT UNDER CONSTRUCTION. CONTRACTOR TO PROVIDE HEPA AIR FILTRATION UNITS. COORDINATE INFECTION CONTROL BARRIERS AND PROCESSES AS NEEDED WITH TENANT REPRESENTATIVE.
7. DEBRIS RESULTING FROM DEMOLITION SHALL BE REMOVED FROM THE CONSTRUCTION SITE ON A DAILY BASIS TO A WASTE AREA PROVIDED BY THE CONTRACTOR AND APPROVED BY THE BUILDING LANDLORD.
8. ALL SURFACES DISTURBED BY DEMOLITION, CUTTING, OR PATCHING SHALL BE LEFT WITH A "CLEAN CUT" TO FACILITATE THE MATCHING OF EXISTING SURFACES TO REMAIN WITH SUBSEQUENT NEW CONSTRUCTION.
9. WHERE DEMOLISHED PARTITIONS ADJUT EXISTING TO REMAIN PARTITIONS, THE EXISTING TO REMAIN PARTITION IS TO BE PATCHED AND REPAIRED TO A "LIKE NEW" CONDITION FOR APPLICATION OF NEW FINISHES.
10. TAKE DUE CARE IN THE PROTECTION OF THE EXISTING TO REMAIN OR ITEMS TO BE REUSED/RELOCATED AS FOLLOWS: (SEE PLANS): BASE BUILDING WINDOW TREATMENTS TO REMAIN DURING CONSTRUCTION. SWITCHES AND OUTLETS ON WALLS TO REMAIN. ALL LIFE SAFETY FIXTURES INCLUDING HORNS, STROBES, EXIT LIGHTS, DETECTORS, FIRE EXTINGUISHERS, CABINETS, FIRE EXTINGUISHERS, TEST AND RECHARGE AS REQUIRED. CEILING ASSEMBLY INCLUDING GRID, TILE, LIGHTS, DIFFUSERS ARE TO REMAIN - REPAIR AND REPLACE AS NEEDED. EXISTING RESTROOM AND PLUMBING TO REMAIN UNLESS OTHERWISE NOTED INCLUDING SINKS, FITTINGS, PLUMBING FIXTURES, AND TOILET ACCESSORIES (GRAB BARS, PAPER TOWEL, TOILET PAPER HOLDER, ETC.)
11. WHERE EXISTING WALLS ARE INDICATED TO REMAIN, ALL EXISTING POWER OUTLETS AND SWITCHES SHALL REMAIN AND REMAIN ACTIVE UNLESS NOTED OTHERWISE.
12. AT DEMOLISHED PARTITIONS CONTAINING POWER AND COMMUNICATIONS, ALL JUNCTION BOXES ARE TO BE REMOVED AND CABLEING IS TO BE TERMINATED AT THE ELECTRICAL PANEL BOARD IN ACCORDANCE WITH THE CODE AND BUILDING STANDARDS.
13. REMOVE ALL EXISTING FLOOR MOUNTED TELEPHONE, DATA AND ELECTRICAL OUTLETS UNLESS OTHERWISE NOTED. PATCH AND REPAIR SLAB TO EVEN, FLUSH AND "LIKE NEW" CONDITION.

GENERAL NOTES:

1. ANY REFERENCE TO "OWNER" REFERS TO THE TENANT SPICE MANTRA. ARCHITECT REFERS TO LAUER ARCHITECTURE. "CONTRACTOR" REFERS TO HARVINDER PILLI THE SELECTED GENERAL CONTRACTOR AND ANY SUBCONTRACTOR OR SUPPLIER HIRING BY THE GENERAL CONTRACTOR.
2. ALL APPLICABLE LOCAL BUILDING CODES AND REGULATIONS GOVERNING THE SCOPE OF THE WORK SHALL BE VERIFIED AND ADHERED TO BY THE CONTRACTOR. THESE PLANS WERE PREPARED TO COMPLY WITH THE 2021 IBC.
3. APPLICABLE STANDARDS OF THE CONSTRUCTION INDUSTRY SHALL HAVE THE SAME FORCE AND EFFECT ON THE PERFORMANCE OF THE WORK AS IF COPIED DIRECTLY INTO THE CONTRACT DOCUMENTS OR BOARD AND PUBLISHED THEREIN. COMPLIANCE WITH THE STANDARDS IN EFFECT AS OF THE DATE OF THE CONTRACT DOCUMENTS, UNLESS OTHERWISE INDICATED.
4. THE CONTRACTOR SHALL BE RESPONSIBLE FOR FIELD VERIFICATION OF ALL CONTRACT DOCUMENTS, FIELD CONDITIONS AND DISCREPANCIES FOR CONSISTENCY AND SHALL CORRECT THE WORK IS BUILDABLE AS SHOWN IN THE CONSTRUCTION DOCUMENTS. DISCREPANCIES CONTAINED WITHIN THESE DOCUMENTS SHALL BE THE IMMEDIATE ATTENTION OF THE ARCHITECT, FOR THE ARCHITECT'S RESOLUTION WITH THE GENERAL CONTRACTOR.
5. UNDER NO CIRCUMSTANCES SHALL ANY MEASUREMENT BE SCALED FROM THE DRAWINGS. ANY MEASUREMENTS NOT GIVEN AN ACTUAL NUMBER DIMENSION SHOULD BE BROUGHT TO THE ARCHITECT'S ATTENTION BEFORE PROCEEDING.
6. CONTRACTORS SHALL EXAMINE ALL EXISTING ITEMS TO BE REUSED OR SUPPLIED BY THE OWNER OR OTHERS PRIOR TO TAKING POSSESSION AND ADVISE "SUPPLIER" IN WRITING OF ANY DAMAGE. ONCE THE CONTRACTOR HAS TAKEN POSSESSION OF THE PRODUCT OR MATERIALS, ANY DAMAGE NOT REPORTED WITHIN 48 HOURS SHALL BE THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO REPAIR OR REPLACE TO FULLY OPERATIONAL CONDITION.
7. DURING THE PERFORMANCE OF THE WORK, THE SUBCONTRACTOR IS RESPONSIBLE FOR THE PROVISION OF WARNING SIGNS, WARNING TAPE, GUARD LIGHTS, BARRICADES, GUARD RAILS, FENCES, AND OTHER DEVICES AS APPROPRIATELY LOCATED ON AND AROUND THE JOB SITE SO AS TO GIVE PROPER AND UNDERSTANDABLE WARNING TO ALL PERSONS WITH REGARD TO HAZARDOUS CONDITIONS, EQUIPMENT AND OPERATIONS BEING PERFORMED IN CONJUNCTION WITH THE CONTRACTOR'S WORK. THE CONTRACTOR SHALL COMPLY WITH ALL OSHA REQUIREMENTS.
8. THE CONTRACTOR SHALL REMOVE ANY NON-COMPLYING, NON-APPROVED, NON-SPECIFIED PRODUCT AND INSTALL ACCEPTABLE PRODUCTS AT THE SOLE DISCRETION OF THE ARCHITECT.
9. SUBCONTRACTORS SHALL BE RESPONSIBLE FOR ANY DAMAGE OR THEFT OCCURRING TO THE SPACE BEFORE, DURING OR AFTER CONSTRUCTION PROCEDURES, CAUSED BY THE SUBCONTRACTOR OR HIS EMPLOYEES.
10. SUBCONTRACTORS SHALL NOTIFY THE OWNER OF ANY ACCESS REQUIRED FOR PERFORMANCE OF WORK IN OTHER OCCUPIED SPACES AT LEAST 24 HOURS PRIOR TO THE REQUIRED ACCESS. THE OWNER WILL IDENTIFY ACCEPTABLE ACCESS TIMES.
11. THE CONTRACTOR IS RESPONSIBLE FOR OBTAINING ALL PERMITS, APPROVALS, INSPECTIONS, ETC., AS MAY BE REQUIRED BY STATE, FEDERAL AND LOCAL AUTHORITIES. THE CONTRACTOR SHALL INCLUDE ALL COSTS ASSOCIATED WITH PERMITS AND APPROVALS IN HIS BID PRICE.
12. REMOVE DEBRIS, RUBBISH AND OTHER MATERIALS RESULTING FROM DEMOLITION OPERATIONS FROM BUILDING SITE. TRANSPORT AND LEGALLY DISPOSE OF MATERIALS OFF SITE. IF HAZARDOUS MATERIALS ARE ENCOUNTERED DURING DEMOLITION OPERATIONS, COMPLY WITH APPLICABLE REGULATIONS, LAWS AND ORDINANCES CONCERNING REMOVAL, HANDLING AND PROTECTION AGAINST EXPOSURE OR ENVIRONMENTAL POLLUTION. BURNING OF REMOVED MATERIALS IS NOT PERMITTED ON PROJECT SITE.
13. UPON COMPLETION OF WORK, REMOVE TOOLS, EQUIPMENT, AND DEMOLISHED MATERIALS FROM SITE. REMOVE PROTECTIONS AND LEAVE INTERIOR AREAS BROOM CLEAN.
14. IF UNANTICIPATED MECHANICAL, ELECTRICAL OR STRUCTURAL ELEMENTS WHICH CONFLICT WITH INTENDED FUNCTION OR DESIGN ARE ENCOUNTERED, INVESTIGATE AND MEASURE BOTH NATURE AND EXTENT OF THE CONFLICT AND NOTIFY ARCHITECT.
15. EACH SUBCONTRACTOR SHALL BE RESPONSIBLE FOR ANY CUTTING REQUIRED FOR PIPES, CONDUIT, OR DUCTS. IF SLEEVES OR OPENINGS ARE NOT PROPERLY PROVIDED, UNDER NO CIRCUMSTANCES SHALL ANY STRUCTURAL MEMBERS OF LOAD BEARING WALLS BE CUT WITHOUT PERMISSION FROM THE ARCHITECT.
16. PLUMBING, MECHANICAL, AND ELECTRICAL WORK SHALL CONSIST OF "DESIGN BUILD" SERVICES AND SHALL INCLUDE THE FURNISHING OF PERMIT DRAWINGS AS REQUIRED TO MEET ALL LOCAL AND FEDERAL CODES. COORDINATE ALL FINAL DOCUMENTS WITH ARCHITECT. COORD W/ UTILITY COMPANIES.
17. IF SPECIFICATIONS INDICATE "TO MATCH EXISTING," THE CONTRACTOR IS RESPONSIBLE FOR VERIFYING THOSE SPECIFICATIONS AND TO MATCH FINISH FABRICATION AND/OR CONSTRUCTION WITH WORK OF EQUAL QUALITY AND WORKMANSHIP. DIRECT QUESTIONS TO THE ARCHITECT FOR RESOLUTION.
18. ANY NOTATIONS INDICATING "AS REQUIRED" OR "VERIFY" ARE TO BE VERIFIED BY THE CONTRACTOR WITH THE ARCHITECT AND HIS CONSULTANTS FOR FINAL APPROVAL BEFORE COMMENCEMENT OF CONSTRUCTION.
19. ALL WORK SHOWN "BY OTHERS" OR "N/C" IS TO BE ACCOMPLISHED BY A CONTRACTOR OTHER THAN THE GENERAL CONTRACTOR AND IS NOT A PART OF THE CONSTRUCTION CONTRACT. COORDINATION WITH OWNER / TENANT, VENDORS AND SUBCONTRACTORS BY THE GENERAL CONTRACTOR IS REQUIRED.
20. "ALIGN" MEANS SIMILAR COMPONENTS OF CONSTRUCTION (IE: WALLS, JAMB, ETC.) SHALL BE IN LINE ACROSS VOIDS.
21. "TYPICAL" MEANS TYPICAL FOR ALL SIMILAR CONDITIONS, UNLESS OTHERWISE NOTED.



1 DEMOLITION FLOOR PLAN  
SCALE: 1/4" = 1'-0"



2 REFLECTED CEILING PLAN  
SCALE: 1/4" = 1'-0"



LIC. # A-1999135652

**LAUER ARCHITECTURE**  
PROGRESSIVE DESIGN  
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PHONE: 314-580-5143  
WWW.DEREKLAUER.COM

ARCHITECT:

Tenant Improvements for:  
**Spice Mantra**  
15307 Manchester Rd  
Ballwin, MO 63011  
Jasantha Harry / Rajakumari Kandula  
(630) 254-2740

PROJECT:

PLAN REVISIONS	
DATE	04.11.25
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PERMIT SET

SHEET TITLE  
**DEMOLITION AND CEILING PLAN**

SHEET NUMBER

**A-2**



# Spice mantra BALLWIN

## Executive Summary:

Spice Mantra is owned and operated by Rajakumari Kandula and Jasantha Harry. We have been serving our Indian Style cuisine for nearly 2 years in Saint Louis. We are happy and elated at the prospect of expanding our reach to more people in the community.

## Business History:

In 2023, we opened Spice Mantra Indian Cuisine with a vision to bring the rich, diverse flavors of traditional Indian cooking to the heart of St. Peters, St. Louis. Drawing from cherished Indian recipes passed down through generations and a deep passion for hospitality, we crafted a dining experience that quickly distinguished itself in the local culinary scene. Spice Mantra became renowned for its authentic curries, hand-crafted naan, and a warm, welcoming atmosphere that made guests feel right at home.

Our restaurant is more than just a place to eat; it's a celebration of India's culinary heritage. The interior blends modern design elements with warm lighting, creating an inviting space perfect for enjoying a meal with family and friends. The ambience is further enhanced by attentive and knowledgeable staff who provide personalized recommendations and accommodate dietary preferences, ensuring every guest has a memorable experience.

Spice Mantra's menu showcases a diverse array of dishes, from rich and flavorful Butter Chicken to aromatic Chicken Biryani, each crafted with care and attention to detail. We also offer unique creations that excite the taste buds, catering to both traditional favorites and innovative palates. Our commitment to quality is evident in the fresh ingredients and expertly prepared dishes that leave a lasting impression.

Beyond our regular dining services, we also offer a banquet hall perfect for celebrating life's special moments, from parties to events and more. Our experienced chefs bring a wealth of cooking experience, enabling our clients to enjoy Indian food that is hard to find anywhere else.

With over 1,000 glowing reviews on Google in just four months, our St. Peter's location has become a go-to spot for foodies and explorers alike. We're known for our proven recipes, bold spices, and special dishes. Our customers rave about our authentic biryani, and we're excited to continue sharing these fan favourites with the community.

In 2025, we plan to bring new ideas and a modern approach while staying true to our roots. Together, we've expanded the menu to include regional specialties from across India, introducing that's now a local favorite, and added catering services for community events and celebrations. Thanks to the support and love of *our* customers, Spice Mantra continues to grow as a proudly owned business, serving the vibrant community of St. Peters and We're excited to share that **Spice Mantra Indian Cuisine** is expanding! Due to the incredible support and love from our St. Peters community, we're bringing the authentic flavors of India to a brand-new location in **Ballwin, MO 63011**, right on Manchester Road. This new chapter allows us to connect with even more guests and share the same warm hospitality, rich spices, and traditional recipes that make Spice Mantra a local favorite.

## Locational Rationale:

Spice Mantra Indian Cuisine is proud to expand to a new location in Ballwin, Missouri, situated along the bustling Manchester Road corridor—a prime commercial area known for its vibrant mix of restaurants, shops, and community services. This high-traffic location offers excellent visibility and accessibility, making it a convenient stop for residents, commuters, and families. The space is designed to reflect the essence of Spice Mantra's brand—modern yet rooted in

tradition, with warm interiors and thoughtful décor that enhance the dining experience. With a growing demand for diverse culinary options in the area, Ballwin presents an exciting opportunity to share our authentic Indian cuisine with a new and welcoming community. In addition, it will finally be able to provide our patrons with what they have been asking for: a patio and an area for private events.

The new location features a spacious outdoor patio that will comfortably seat. We will be serving both food and alcohol (to guests of legal drinking age) until 9:30 PM.

At this new location, we aim to enhance the dining experience by incorporating soft Indian- style background music that creates a calm and peaceful atmosphere for our guests.

Additionally, we will feature **TV displays** showcasing food preparation videos and cultural visuals, offering a glimpse into the rich traditions behind our cuisine. These elements are designed to provide a soothing, immersive environment that complements the flavors of Spice Mantra Indian Cuisine.

#### **Hours of Operation**

Spice Mantra will be open seven days a week during the initial months of operation, ensuring.

Consistent availability for our guests. Our hours of operation will be from 11:00 AM to 10:00 PM, offering both lunch and dinner service. This schedule is designed to accommodate a wide range of diners, from lunch-time visitors and afternoon shoppers to evening guests looking for a relaxed dinner experience. As we settle into the community and understand customer preferences, we will continue to evaluate and adjust our hours to best serve our patrons.

#### **Staffing:**

While exact numbers are still being finalized, Spice Mantra expects to create a significant number of jobs at our new Ballwin location. Our team will include kitchen staff, servers, hosts, and managers to support full-week operations. We're committed to hiring locally, providing proper training, and ensuring a positive work environment as we grow.



## Business Statement

Our proposed business, Spice Mantra (Indian Cuisine), is set to become a prominent dining establishment specializing in authentic Indian cuisine. At Spice Mantra Restaurant, we are committed to offering a diverse menu inspired by the rich culinary traditions of Indian. Our mission is to provide a unique and memorable dining experience to the residents and visitors of Ballwin, specifically and Saint Louis in General, delivering exceptional food and outstanding customer service.

**Key Highlights of Our Business Plan:**

**Authenticity:** We are dedicated to preparing dishes that capture the essence of Indian cuisine. Our experienced chefs will ensure that each dish reflects the genuine flavors and aromas of Indian and close to southern Asian cuisine.

**Cultural Diversity:** Our menu will be designed to cater to a wide range of tastes, offering a variety of options, including vegetarian and vegan dishes, to accommodate the diverse preferences of our customers.

**Community Involvement:** We value our role in the local community and are committed to actively participating in neighborhood events, sponsoring local initiatives, and engaging with residents and businesses to foster a sense of belonging.

**Innovation:** We will leverage the expertise of software engineers with over a decade of experience to incorporate cutting-edge technology into our restaurant operations, including online ordering, delivery services, and customer feedback mechanisms.

**Sustainability:** We are dedicated to operating an environmentally responsible business by implementing eco-friendly practices and sourcing local, fresh ingredients whenever possible.

**Exceptional Customer Experience:** At Spice Mantra, we strongly emphasize providing our customers with a warm and welcoming environment. Our team is committed to delivering the highest level of customer service, ensuring every visit is a delightful experience.

**Financial Responsibility:** As responsible tenants, we are fully prepared to meet our financial obligations, including rent, utilities, and property maintenance. Our references can attest to our financial stability and reliability.

We are confident that our passion for culinary excellence, commitment to our community, and dedication to creating a thriving, innovative, and sustainable business make us an ideal choice for leasing your property at 15307 Manchester Rd. | Ballwin, MO 63011. We look forward to working closely with you to bring our vision to life and to contribute to the success and vibrancy of the property.

Sincerely,

Rajakumari Kandula.

# Spice Mantra Business Plan

## Executive Summary

D, a visionary enterprise led by Rajakumari Kandula and Jasantha Harry, is poised to bring the rich flavors of authentic Indian cuisine to the heart of Ballwin. With a blend of culinary expertise, technological innovation, and commitment to community engagement, Spice Mantra Restaurant aims to become a thriving culinary destination and a pillar of the local community.

## Business Description

**Statement:** At Spice Mantra, we are on a mission to take our customers on a flavorful journey to the heart of India, where they can indulge in the rich and aromatic flavors of authentic Indian cuisine. We are dedicated to creating an inclusive and warm dining experience that celebrates the diversity of Indian spices and brings people together to share the magic of traditional dishes.

**Location Rationale:** The choice of 15307 Manchester Rd as the location for Spice Mantra is a result of thoughtful planning and market research. This location offers several key benefits that make it the perfect spot for our Indian restaurant:

**Accessibility:** 15307 Manchester Rd is conveniently located for both locals and visitors, providing ample parking and easy access to major roadways. This ensures that customers from the surrounding area and beyond can easily enjoy a dining experience with us.

**Visibility:** The location offers excellent visibility, which plays a crucial role in attracting foot traffic and potential diners. Situated in a high-traffic area, this enhances our restaurant's presence and brand recognition, making it easier for customers to find and choose Spice Mantra for their dining experience.

**Demographics:** The neighborhood surrounding 15307 Manchester Rd. Aligns perfectly with our target market. It is home to a diverse community with a refined taste for international cuisine, making it an ideal location for our Indian offerings.

**Community Engagement:** 15307 Manchester Rd is situated in a vibrant, community-oriented area with numerous events and activities throughout the year. We are excited to actively engage in these events and contribute to the local culture, establishing Spice Mantra as a cherished part of the community.

**Economic Viability:** The area provides strong economic stability and growth potential, which is essential for the long-term success and sustainability of our restaurant.

In summary, Spice Mantra is the result of a deep passion for Indian cuisine, culinary expertise, and a dedication to providing a memorable dining experience. The choice of 15307 Manchester Rd. as our location is both strategic and symbolic of our desire to share the vibrant flavors of India with the Ballwin community and beyond.



## Market Analysis

### Industry Overview

The restaurant industry continues to evolve, with consumers increasingly seeking authentic, international dining experiences. Indian cuisine, known for its rich flavors, diverse regional dishes, and vibrant use of spices, is experiencing steady growth in popularity across the U.S. Spice Mantra is positioned to meet this demand by offering an elevated Indian dining experience rooted in tradition, quality, and hospitality.

#### Target Market & Customer Demographics

Spice Mantra targets a broad yet focused customer base that values authentic cuisine and cultural richness:

**Local Residents:** Families, professionals, and retirees in Ballwin seeking high-quality, diverse dining options.

**Tourists & Visitors:** Guests exploring the area who are looking for unique and memorable culinary experiences.

**Cultural Enthusiasts:** Individuals interested in global cuisine and Indian cultural heritage.

**Health-Conscious Diners:** Customers looking for flavorful, nutritious options, including dishes with fresh herbs, spices, and lean proteins.

**Vegan & Vegetarian Consumers:** A significant portion of our menu is plant-based, reflecting India's strong vegetarian tradition and catering to growing dietary preferences.

#### Competitive Analysis

While the Ballwin area hosts a variety of dining establishments, the number of restaurants specializing in authentic Indian cuisine remains limited. Spice Mantra enters the market with a strong competitive edge by focusing on quality, authenticity, and a rich cultural experience. Key areas of competition include:

**Other Indian Restaurants:** While a few Indian restaurants operate locally, many offer limited regional variety or lack the ambience and service of a full dining experience. Spice Mantra distinguishes itself through a diverse, curated menu that highlights the depth of Indian culinary traditions.

**International Cuisine Establishments:** Restaurants offering a mix of global dishes may attract customers seeking variety. However, Spice Mantra's dedicated focus on Indian cuisine provides a more immersive and authentic experience that stands apart.

**Fast-Casual and Chain Restaurants:** These venues appeal to convenience-driven diners. Spice Mantra's competitive advantage lies in delivering a high-quality, sit-down dining experience rooted in traditional Indian hospitality, offering depth of flavor and cultural authenticity that chains cannot replicate.

## Market Trends and Growth Projections

Several key market trends support the strong potential for Spice Mantra's success:

**Culinary Exploration:** Consumers are increasingly drawn to authentic and culturally rich dining experiences. The bold, diverse flavors of Indian cuisine perfectly meet this demand.

**Health & Wellness Focus:** With rising interest in nutritious eating, Indian cuisine's use of spices, legumes, whole grains, and plant-based ingredients appeals to health-conscious diners.

**Dietary Inclusivity:** There is a growing demand for menus that accommodate vegan, vegetarian, and gluten-free diets. Spice Mantra addresses this with a wide range of inclusive options rooted in India's culinary traditions.

**Community Engagement:** Modern diners value restaurants that are active within their local communities. Spice Mantra aims to engage through local events, cultural celebrations, and partnerships.

In conclusion, Indian cuisine continues to see strong growth in the U.S. due to its unique flavors, cultural richness, and dietary adaptability. In conclusion, Spice Mantra is well-positioned to thrive in Ballwin's dining scene by aligning with key market trends and offering a distinctive, high-quality Indian dining experience.

## Marketing and Sales Strategy

### Marketing Strategy

At Spice Mantra, we understand the importance of a well-rounded marketing strategy to effectively connect with our target audience and establish a strong presence in the Ballwin dining scene. Our approach will integrate both digital and traditional channels to build brand awareness, drive traffic, and foster community relationships. Key components include:

**Branding:** Develop a compelling brand identity that reflects the authenticity, warmth, and cultural richness of Indian cuisine. This includes a distinctive logo, cohesive visual design, and consistent messaging across all platforms.

**Online Presence:** Launch a user-friendly, mobile-optimized website featuring our full menu, online reservation system, and integrated takeout/delivery options. Active social media profiles (Instagram, Facebook, etc.) will be used to highlight dishes, engage with customers, and promote special events or seasonal offerings.

**Local SEO Optimization:** Ensure high visibility in local search results through targeted SEO strategies. This includes optimizing our Google Business profile, using local keywords, and encouraging customer reviews to drive foot traffic and online engagement.

**Community Engagement:** Establish a strong local presence by participating in community events, cultural festivals, sponsorships, and collaborations with nearby businesses. This fosters goodwill and builds long-term relationships with local patrons.

**Content Marketing:** Share engaging content such as recipe highlights, behind-the-scenes kitchen moments, chef interviews, and food culture insights via blogs, videos, and social media posts. This positions Spice Mantra as a trusted voice in Indian cuisine.



**Digital Advertising:** Leverage targeted online advertising, including pay-per-click (PPC) campaigns and geo-targeted social media ads, to reach new audiences and convert interest into visits.

## Sales Strategy

At Spice Mantra, our sales strategy is centered on delivering a memorable dining experience that builds customer loyalty and generates positive word-of-mouth. We aim to drive consistent revenue through quality, convenience, and personalized engagement. Key elements include:

**Authenticity & Quality:** Serve consistently high-quality, authentic Indian cuisine that reflects the depth and richness of India's culinary heritage. Our commitment to flavor, freshness, and presentation will be a core driver of customer satisfaction and repeat visits.

**Outstanding Customer Service:** Train all staff to deliver warm, attentive service that enhances the overall dining experience. From the first greeting to the final bill, every guest interaction will reflect our hospitality-driven culture.

**Diverse & Inclusive Menu:** Offer a well-rounded menu that appeals to a broad audience, including options for vegetarians, vegans, and those with dietary restrictions. This ensures inclusivity and increases our customer base.

**Online Ordering & Delivery:** Provide seamless online ordering and reliable delivery services to cater to the growing demand for convenience. Partnering with local delivery platforms will help us reach more customers beyond our dine-in base.

**Loyalty Program:** Launch a digital loyalty program that rewards repeat customers with discounts, exclusive offers, or free menu items. This encourages ongoing engagement and increases customer lifetime value.

**Special Events & Promotions:** Host culturally themed nights, tasting events, and limited-time offers to keep the dining experience exciting. These initiatives drive foot traffic and encourage customers to return frequently.

## Management and Organization

Spice Mantra operates with a collaborative and team-driven organizational structure designed to promote efficiency, accountability, and seamless communication. Each department is led by experienced individuals who bring specialized skills while maintaining a shared commitment to delivering an exceptional dining experience. Key roles include:

**Owner/General Manager:** Oversees overall operations, strategic planning, and financial management.

**Executive Chef:** Leads kitchen operations, menu development, food quality, and staff training.

**Front-of-House Manager:** Manages customer service, reservations, and the day-to-day dining experience.

**Marketing & Events Coordinator:** Handles promotions, social media, local partnerships, and

Special events.

**Kitchen & Service Staff:** Responsible for food preparation, cleanliness, table service, and ensuring smooth operations during business hours.

Our structure allows for flexibility and encourages team input, fostering a culture of shared success and continuous improvement.

## Advisory Board

While Spice Mantra does not currently have an external advisory board, we remain open to engaging industry experts, culinary consultants, or business advisors as we scale. Their guidance will be valuable in refining our operations, expanding strategically, and staying ahead of evolving market trends.

### Conclusion

At Spice Mantra, our marketing and sales strategies are rooted in delivering authenticity, quality, and exceptional service. From our flavorful Indian cuisine to our inclusive dining atmosphere, we aim to create memorable experiences that keep guests coming back.

Our leadership team brings a unique blend of business acumen and culinary passion, positioning us to thrive in Ballwin's vibrant dining scene. Backed by a collaborative organizational structure and a vision of cultural celebration through food, Spice Mantra is poised for long-term success in the competitive restaurant industry.

## Product/Service Line

At Spice Mantra, our offerings embody the rich, vibrant spirit of authentic Indian cuisine. Each dish is thoughtfully crafted to reflect India's diverse culinary traditions, spanning North to South and everything in between. From timeless classics to innovative reinterpretations, our menu is a flavorful celebration of culture, comfort, and creativity.

## Key Features of Our Offerings

### Authenticity

Our culinary philosophy is grounded in authenticity. We prepare dishes using traditional Indian cooking methods and locally sourced as well as imported spices to ensure every bite reflects the true essence of Indian flavors. From slow-cooked curries to hand-stretched flatbreads, we stay true to time-honored recipes passed down through generations.

### Diverse Selection

Our menu features a wide range of offerings—from popular North Indian favorites like butter chicken, paneer tikka, and biryani, to Southern specialties such as dosa, idli, and tangy tamarind rice. We also explore regional delicacies, Indo-Chinese fusions, and seasonal dishes that highlight India's culinary depth.

### Signature Flavors

What sets Spice Mantra apart is our bold and balanced use of spices. Each dish is thoughtfully seasoned with house-made masalas and spice blends like garam masala, mustard seeds, curry leaves, and fenugreek. These carefully layered flavors create a sensory experience that keeps customers coming back.

### Inclusivity

We recognize the growing demand for inclusive dining options. Our menu features a wide

Selection of vegetarian, vegan, gluten-free, and Jain-friendly dishes—without compromising on flavor or variety. This inclusive approach allows us to serve a diverse and health-conscious customer base.

#### **Popular Offerings**

##### **Butter Chicken**

Succulent chicken pieces simmered in a rich, creamy tomato gravy, infused with aromatic spices. A beloved classic, best enjoyed with naan or rice.

##### **Chicken Tikka**

Marinated chicken, grilled to perfection, offering smoky, flavorful bites. Served with a side of mint chutney for a refreshing contrast.

##### **Aloo Tikki**

Crispy, golden potato patties stuffed with a blend of spices. A perfect vegetarian appetizer, served with tangy tamarind chutney.

##### **Seekh Kebab**

Minced meat (lamb or chicken) blended with spices and herbs, skewered and grilled to perfection. A flavorful, melt-in-your-mouth delicacy.

##### **Gulab Jamun**

Soft, round dough balls soaked in fragrant sugar syrup. A traditional and irresistible Indian dessert that offers the perfect sweet ending to your meal.

##### **Naan**

Traditional Indian flatbread, baked in a tandoor for a perfect balance of crisp and soft. Available in garlic, butter, or plain varieties to accompany any meal.

##### **Paneer Tikka**

Cubes of paneer marinated in spiced yoghurt and grilled to perfection. A delightful vegetarian option with smoky flavors and a touch of tang.

##### **Biryani**

Fragrant basmati rice cooked with tender pieces of chicken, lamb, or vegetables, layered with aromatic spices. Served with a cooling raita for the perfect pairing.

##### **Masala Dosa**

A crispy, thin pancake made from fermented rice and lentil batter, filled with a spiced potato mixture. Served with coconut chutney and tangy sambar.

##### **Rogan Josh**

Slow-cooked lamb in a rich and flavorful gravy, infused with a blend of spices, including cinnamon, cardamom, and Kashmiri chilies. A heartwarming dish, perfect with naan or rice.

##### **Chole Bhature**

Spicy and tangy chickpeas served with deep-fried, puffy bhature bread. A quintessential North Indian dish that is both comforting and flavorful.

##### **Saag Paneer**

Creamy spinach curry with cubes of paneer (Indian cottage cheese), spiced to perfection. A popular vegetarian dish that pairs wonderfully with naan or rice.

##### **Dal Makhani**

A rich, creamy lentil stew made from black lentils and kidney beans, simmered to perfection with spices. A comforting vegetarian dish that can be enjoyed with naan or steamed rice.

##### **Tandoori Chicken**

Chicken marinated in a blend of yoghurt and spices, then cooked in a traditional tandoor oven. Smoky, juicy, and full of flavor, it's a crowd favorite.

#### **Pani Puri**

Crispy, hollow puris filled with a mixture of spicy tamarind water, potatoes, and chickpeas. A popular street food from India that is fun, refreshing, and bursting with flavour.

#### **Methi Thepla**

A Gujarati speciality, these soft, spiced flatbreads are made with fenugreek leaves and served with yoghurt or pickle. A wholesome snack or meal.

#### **Palak Chaat**

Crispy spinach leaves topped with tangy yoghurt, tamarind chutney, and a medley of spices. A refreshing and unique way to enjoy spinach in a snack form.

#### **Kadhi Pakora**

A yoghurt-based curry made with fried gram flour dumplings (pakoras), served in a tangy and mildly spiced gravy. A comforting dish is often served with rice.

#### **Malai Kofta**

Soft, spiced dumplings made of paneer and vegetables, served in a rich and creamy tomato-based gravy. A luxurious vegetarian dish perfect for special occasions.

#### **Pulao**

A fragrant rice dish cooked with a variety of spices and vegetables, or meat. It's lighter than biryani, yet full of flavor and aroma, perfect as a side or main dish.

#### **Vada Pav**

A Mumbai street food classic, consists of a spicy mashed potato patty in a bun, served with chutneys. It's a perfect blend of spicy, savory, and crunchy.

#### **Mutton Korma**

Slow-cooked mutton in a fragrant, spiced curry with a rich, creamy base. A royal dish with layers of flavor that's best enjoyed with naan or paratha.

#### **Aloo Gobi**

A dry curry made with potatoes and cauliflower, spiced with cumin, turmeric, and coriander. A light, vegetarian dish that's satisfying and full of flavor.

## **Market Needs Fulfilled:**

### **Diverse and Authentic Flavours:**

Spice Mantra fulfils the market's need for diverse, authentic, and high-quality Indian cuisine. Our dishes provide an experience that satisfies the cravings of diners looking for a genuine taste of India, ranging from aromatic biryanis to flavorful curries and tandoori specialties.

### **Inclusivity:**

We address the needs of customers with varying dietary preferences by offering a wide range of vegan, vegetarian, and gluten-free options. This inclusivity ensures that everyone, regardless of dietary restrictions, can enjoy the rich flavors of Indian cuisine.

### **Cultural Exploration:**

We fulfil the market's desire for culinary exploration by offering a unique opportunity to experience the diverse flavors, spices, and traditions of India. Our menu takes diners on a



Journey through various regions of India, allowing them to discover new and exciting dishes. In summary, Spice Mantra is deeply rooted in authenticity, diversity, and inclusivity. We cater to the market's need for a genuine and diverse Indian dining experience, making us a distinctive and highly sought-after establishment in the Ballwin culinary scene.



## PUBLIC HEARING

Notice is hereby given that on Monday, June 2, 2025 at 7:00 pm, a Public Hearing will be held by the Planning & Zoning Commission in the City Government Center Board Room at 1 Government Center, Ballwin, Missouri 63011. The Commission will consider the following Petition:

**SUE-25-05 Special Use Exception, submitted by Rajakumari Kandula, for a restaurant with front yard parking at 15307 Manchester Road.**

Additional information on this Petition is available at the City Government Center or by calling 636-227-2243