

## VEGETARIAN DELIGHT \$17.90

**HARYAU KOFTA**  
Cottage Cheese and potato dumplings, cooked in fresh spinach and finished with fresh ginger

**SUBZ BAHAR**  
Carefully selected mixed vegetables cooked to perfection in a thick sauce of onions and tomatoes then seasoned with home pounded herbs and spices

**PAALAK PANER**  
Cubed Cottage cheese cooked in creamed spinach, tomatoes and cloves, garnished with plain yogurt

**VEGETABLE MUMTAZ**  
Seasonal Vegetables cooked in cashew nut gravy and finished with an array of spices and cream

**DAL MAKHANI**  
Mouth Watering Lentil delicacy, tossed with onions, tomatoes, ginger, garlic, cream and home ground spices.

**SIDES \$2.90** - or any 3 for \$7.90  
(perfect curry mates!)

- Plain rice
- Popadums
- Mango & Lime Pickle
- Mango Chutney
- Mint Chutney
- Tamarind Chutney
- Raita - Yogurt flavoured with herbs and grated cucumber
- Chilli on the side
- Tom Chi - Fresh tomatoes and red chilli

**Kachumber \$5.90**  
Chopped mixture of cucumber, tomatoes, onions tossed in a zingy dressing of lime and dry mango powder, garnished with coriander

**Cumin Lassi/Mango Lassi/Rose Lassi \$5.90**  
Yogurt blended with cardamom and Ice, flavored with either Mango, Cumin or Rose

## SPICE ROOM BARGAIN DEALS

**OPTION 1**  
Spice Room meal for 2 **\$39.00**  
Any 2 curries from Curry Favourites and Naan Bread

**OPTION 2**  
Spice Room meal for 2 **\$45.00**  
Any 2 curries from Curry Favourites and Naan Bread with Samosa, two Vegetable Pakoras and Tamarind chutney

conditions apply

## NAAN BREADS

- Plain Naan** - Refined flour bread **\$2.90**
- Plain Roti** - Whole meal flour bread **\$2.90**
- Garlic Naan/Roti** - Finished in Tandoor with a hint of garlic **\$3.90**
- Naan Basket** - assortment of 3 Naans **\$7.90**
- Onion Kulcha** **\$4.90**  
Red onions and fresh coriander and herbs
- Peshwari Naan** **\$4.90**  
Finely chopped almonds, pistachio and raisins
- Cheese Naan** **\$4.90**  
Grated cheddar and crunchy capsicum
- Cheese & Garlic Naan** **\$4.90**  
Fresh garlic, grated cheddar and crunchy capsicum
- Chilli & Cheese Naan** **\$4.90**  
Fiery red chilli, grated cheddar and crunchy capsicum
- Chicken Naan** **\$5.90**  
Aromatic mince of chicken and spices
- Keema Naan** **\$5.90**  
Aromatic mince of lamb and spices



# The Spicce Room

indian kitchen and lounge

## take away menu

queenstown wanaka  
ph 03 442 5335 ph 03 443 1133



sugar free, dairy free, gluten free,  
low fat and vegan options available

“★★★★★ stars” “8.5 out of 10”  
Rated best Indian in South Island Queenstown Mirror  
Trip Advisor 2011, 2012 & 2013

“The place to eat in Wanaka” **★★★★★ stars”**  
Sunday Travel Guide Sunday Star Times

15 shotover st (opp The Alpine Supermarket)  
ph 03 442 5335 www.spicceroom.co.nz

## ENTREE, SALADS AND MORE \$9.90

### Cashew Nut Masala Salad

Cashew nuts served with juicy finely chopped tomatoes & onions, garnished with fresh coriander and a dash of lime juice.

### Scallops Masala Salad

Scallops marinated in mint, coriander and a dash of lime juice, seared on an iron pan, served on a bed of lettuce and garished with fresh seasonal fruit.

### Popadum with Chutneys & Pickle

Crispy lentil wafers; served with Mango Chutney, Sweet and Sour Lime pickle & Cucumber raita.

### Onion and spinach bhajji

Fresh spinach and onions blended in assorted spices and chickpea flour, then fried to delightful perfection Served with tangy tamarind chutney.

### Samosa

Home made Flaky pastry filled with Potatoes, Green peas & Fresh herbs; served with home made tangy Tamarind sauce.

### Vegetable Pakora

Chick pea flour crispy dumplings, with a flavour of finely chopped, lightly spiced Fresh Cauliflower, Spinach and Potatoes; served with home made tangy Tamarind sauce.

### Samosa Chaat

Flaky pastry filled with potatoes; green peas and fresh herbs, spiced up with a topping of tangy tamarind chutney and mint chutney. Garnished with fresh coriander and herbs, a must try for the first timer.

## TANDOORI WONDER Entree \$12.90 / Main \$23.90

All dishes are served with mint & coriander chutney and fresh green salad

### Chicken Tikka

Charcoal smoked chicken, immersed in a flavoursome marination of yogurt, fresh ginger & garlic, roast cummin & lime juice **(Boneless)**

### Seekh Kebab

Succulent NZ mince lamb spiced with a touch of cream cheese, eclectic spices & smoked in tandoor.

### Fish Tikka

Market sorted deep sea fish wrapped overnight in lemon juice, herbs and spices including Garam Masala, then smoked to perfection.

### Tandoori Chicken

Most popular tandoori dish in India. Chicken on bones marinated with fresh herbs and spices including toasted cumin and coriander and roasted in Tandoor.

### Mixed Platter - Highly recommended

A varied selection of Vegetarian pakoras, samosas, tandoori chicken tikka and Seekh Kebab, served on a bed of red and green cabbage and lettuce **(Main size only)**

### Mixed grill Tandoori platter - Highly recommended

A combination of tandoori chicken tikka, seekh kebab, fish tikka and tandoori chicken. Served on a bed of red and green cabbage and lettuce **(Main size only)**

### Tikka of the Day

Please ask staff for the Chefs special.

## CURRY FAVORITES \$18.90 (Vegetarian and Non Vegetarian) Fish add \$3.00 / Prawn add \$4.00

All dishes below are served with Basmati rice (Paneer is cottage cheese)

### SAAGWALA - King of Kashmir

Delicious harmony of pureed spinach with light spices and fenugreek and finished with cream  
**Chicken/Lamb/Fish/Prawn**

### KORMA - A Mughlai Favorite

Mouth watering rich gravy made from onion, saffron, cashew nuts and finished with cardamoms. Garnished with a dash of cream and chopped nuts.  
**Chicken/Lamb/Paneer**

### BUTTER CHICKEN - love it nom nom nom!

A must for beginner & a continuance for the diner who enjoys the finer balances of Indian cuisine. Tender morsels of boneless chicken cooked in the tandoor then finished in a mild creamy tomato based gravy

### MALABARI - A west coast delicacy

Tangy textured sauce made with simmered onions, ginger, coriander and finished with coconut cream and tangy tamarind  
**Chicken/Fish/Paneer**

### MADRAS - South Indian Icon

Mildly spiced dish prepared with grated coconut and cream, tempered with mustard seeds and aromatic curry leaves  
**Chicken/Lamb/Fish**

### TIKKA MASALA - Queen of Britain

Marinated boneless meat, slow smoked in Tandoor, then cooked in a rich tomato and onion sauce and finished with ginger and freshly ground spices  
**Chicken/Lamb/Fish/Paneer**

### Kadhai - Emperor of Queenstown

Juliennes of capsicum, onions and tomatoes cooked in a deliciously rich sauce. Garnished with fresh coriander  
**Chicken /Lamb**

## SPICE ROOM SPECIALTIES \$20.90

All dishes below are served medium spiced unless advised.

### MANGO CHICKEN - Sweet and mild side of life

Mildly spiced chicken cooked in a creamy cashewnuts gravy, flavoured cinnamon and finished with delightful mango pulp

### BHUNA GOSHT - A lamb winner

Definite to spice up your taste buds, boneless lamb simmered to cook in rich gravy of sliced onions & brown cardamoms

### SCALLOP AND PRAWN GOAN CURRY - Seafood Symphony

Tangy and spicy delicacy from West India. Cooked with ginger, tamarind and grated coconut

### BIRYANI - Delhi-licious

Fragrant Basmati rice cooked with yogurt and five spice marinated boneless **lamb/chicken/prawns/Vegetables** flavoured with saffron and an array of exotic herbs

### MALAI KOFTA (Vegetarian) - Dumpling Delight

Homemade cottage cheese and potato dumplings stuffed with array of nuts, cooked in an aromatic sauce of cashew nuts

### VINDALOO - Some like it hot!! **Venison/Lamb/Chicken**

Succulent overnight marinated pieces of meat cooked with onion, peppercorn, cinnamon, chilli and cloves.  
Go ahead excite your taste buds.

### JALFAREZI - Perfect Indian and Persian blend **Chicken/Lamb/Paneer**

Succulent pieces of meat sautéed with home pounded spices, then cooked with thinly sliced onions, tomatoes and capsicum

### GOAT NAWABI - Sign of Royalty

Wild goat meat cooked in a rich sauce of onions, coriander, cardamoms and chef's secret spices. Finished with a splash of yogurt.