

## VEGETARIAN DELIGHT \$20.90

### BABY CORN & PALAK

Fresh spinach cooked with baby corn, tomatoes, cloves and light spices.

### 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 PANEER

Cubed Cottage cheese cooked in creamed spinach, tomatoes and cloves, garnished with plain yoghurt

### 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

Lime Pickle

Mango chutney /Pickle

Mint Chutney

Tamarind Chutney

Raita -Yogurt flavored with herbs and grated cucumber

Chilli on the side

### Kachumber \$5.90

Chopped mixture of cucumber, tomatoes, onions tossed with an exotic dressing and garnished with coriander

### Cumin Lassi/Mango Lassi/Rose Lassi \$5.90

Yogurt blended with condomom and Ice, flavored with either Mango, Cumin or Rose

## SPICE ROOM BARGAIN DEALS

### OPTION 1

Spice Room meal for 2 \$41.00  
Any 2 curries from Curry Favourites and Naan Bread

### OPTION 2

Spice Room meal for 2 \$48.00  
Any 2 curries from Curry Favourites and Naan Bread with  
Samosa, two Vegetable Pakoras and Tamarind chutney  
conditions apply

## NAAN BREADS \$2.90

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 - assortments of 3 Naans \$7.90

Peshawari Naan \$4.90

Naan stuffed with finely chopped dried fruits and nuts

Onion Kulcha \$4.90

Naan stuffed with mild onions and herbs

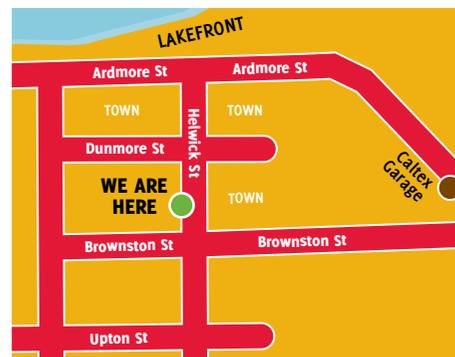
Cheese Naan \$4.90

Stuffed with freshly grated cheese

Chicken Naan \$5.90

Stuffed with chicken and aromatic spices

Keema Naan - stuffed with mince lamb \$5.90



# The SPICE ROOM

indian kitchen and lounge

## take away menu

wanaka queenstown

ph 03 443 1133 ph 03 442 5335

"★★★★ stars"



Rated best Indian in South Island Trip Advisor 2011

"The place to eat in Wanaka"

Sunday Travel Guide

"★★★★ stars"

Sunday Star Times

43 helwick st - ph 443 1133  
www.spiceroom.co.nz

## BITE ON THE SIDE \$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 fresh herbs and spices with mint and coriander and seared on iron pan, served with assorted cress and salad.

### 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 flavor of finely chopped, lightly spiced Fresh Cauliflower, Spinach and Potatoes; served with home made tangy Tamarind sauce.

### Papdi Chaat

Crunchy, tangy, hot and sweet round shaped Indian crackers spiced up with chutneys, yogurt and potatoes. Garnished with fresh coriander, a must try for the first timer.

## TANDOORI WONDER -sharing platters 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 flavorsome marination of yoghurt, fresh ginger & garlic, roast cumin & 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 - \$24.90

A varied selection of Vegetarian pakoras, samosas, tandoori chicken tikka and Seekh Kebab, served with a generous helping of fresh greens **(Main size only)**

### Mixed grill Tandoori platter - \$24.90

A combination of tandoori chicken tikka, seekh kebab, fish tikka and tandoori chicken. Served with a generous helping of fresh greens **(Main size only)**

### Malai Tikka - Entree - \$13.90 Main - \$25.90

Yummy boneless chicken marinated in cashew nuts, lime juice and white pepper. Slow smoked in tandoor.

## CURRY FAVORITES \$19.90 (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 sliced almonds and cream  
**Chicken/Lamb/Paneer**

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

Mildly spiced chicken cooked in cashewnuts, cinnamon with few exotic spices and finished with mouthwatering mango pulp

### MALABARI - A west coast delicacy

Tangy textured sauce made with simmered onions, ginger, coriander and finished with coconut cream and tamarind  
**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**

## SPICE ROOM SPECIALTIES

### BUTTER CHICKEN - love it nom nom nom!! - \$20.90

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

### BHUNA GOSHT - A lamb winner - \$21.90

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 - \$23.90

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

### HANDI BIRYANI - Delhi-licious - \$21.90

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

### MALAI KOFTA (Vegetarian) - Dumpling Delight - \$22.90

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

### VINDALOO - Some like it hot!! - \$22.90 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 - \$22.90 Chicken/Lamb/Paneer

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

### GOAT NAWABI - Sign of Royalty - \$23.90

Wild goat meat cooked in a rich sauce of onions, coriander, cardamoms and chefs secret spices. Finished with a splash of yoghurt.