



indian kitchen and lounge

Welcome to the Spice Room...

According to Indian mythology 'Guest is god' and we at The Spice Room would like to treat you in the best way we can. It is our constant endeavor to serve to you the freshest and the most delectable fare that Indian cuisine has to offer.

The menu has been designed keeping in mind the authentic flavors of India along with the diversity of various dishes, there is a lot of emphasis given on home style Indian cooking which is uncomplicated, yet brings out the flavors for which Indian cuisine is so popular.

With over 25 years of collective experience in the kitchen, you can be rest assured that you are going to be treated to the finest that Indian cuisine has to offer.

We have given a lot of thought and planning to our wine list and wine matches, to keep the palate as uncomplicated as we can, yet serving the best of Central Otago, New Zealand and Australia has to offer. Your suggestions and feedback would be graciously accepted as we would constantly strive to enhance the quality of The Spice Room experience.

Kindest Regards
The Spice Room Team



The Spice Room

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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.

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.

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.

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 - SIZZLING PLATTERS

Entree \$14.90 / Main \$25.90

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 - \$26.90 **Highly Recommended**

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 - \$26.90 **Highly Recommended**

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

Lamb Chops - Entree \$16.90 **Main \$32.90**

Central Otago lamb chops marinated in olive oil, lemon juice, fresh mint and coriander. Then rubbed with cumin and peppercorns and slow cooked in the tandoor.

CURRY FAVOURITES \$20.90

(Vegetarian and Non Vegetarian) / Fish add \$3.00 / Prawn add \$4.00

All curries served with fragrant basmati rice for \$0.90 cents. All Curries are GLUTEN FREE except Malai Kofta.
All vegetarian curries can be cooked with fresh vegetables.

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

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

THE SPICE ROOM SPECIALTIES

BUTTER CHICKEN - Love it !! nom nom nom... - \$21.90

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 - \$22.90

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

JALFAREZI - Perfect Indian and Persian blend - \$22.90

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

Chicken/Lamb/Paneer

SCALLOP AND PRAWN GOAN CURRY - Seafood Symphony - \$23.90

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

BIRYANI - Delhi-licious - \$23.90

Fragrant Basmati rice cooked with yogurt and five spice marinated boneless **lamb/chicken/prawn** flavored with saffron and a variety of exotic herbs. Served with minted cucumber raita.

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

DHANSAK - (lentils with meat) - \$23.90

Mixed lentils cooked with succulent meat in a gravy of onions, ginger and aromatic spices

VINDALOO - Lamb/Chicken Some like it hot!! - \$23.90

Succulent overnight marinated pieces of meat cooked with onion, peppercorn, cinnamon, chilli and cloves.

Go ahead excite your taste buds.

MANGO CHICKEN - Sweet and mild side of life - \$22.90

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

GOAT NAWABI - Sign of Royalty - \$23.90

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

BANQUET OPTIONS

\$45.90 PER PERSON

(Minimum 2 persons)

Entree

Popodums with chutneys and pickles

Mixed grill platter

Mains

A choice of three curries - served with basmati rice and your choice of Plain/Garlic Naan

Dessert

Gulab Jamun with Vanilla Ice-cream or dessert of the day



Finished with a splash of yoghurt.

VEGETARIAN DELIGHT

\$20.90

BABY CORN & PAALAK

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

SUBZ BHAAR

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

DAL MAKHANI

Mouth watering lentil delicacy, tossed with onions, tomatoes, ginger, garlic, cream and home pound spices.

VEGETABLE MUMTAZ

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

NAAN BREADS

Plain Naan- Refined flour bread \$2.90

Plain Roti- Whole meal flour bread \$3.90

Garlic Naan/Roti- Finished in Tandoor with a hint of garlic \$8.90

Naan Basket - assortments of 3 Naans \$4.90

Peshawari Naan \$4.90

Naan stuffed with finely chopped dried fruits, nuts and cherries

Onion Kulcha \$4.90

Naan stuffed with mild onions and herbs

Cheese Naan \$4.90

Stuffed with freshly grated cheese

Keema Naan \$5.90

stuffed with mince lamb & fresh spices

Chicken Naan \$5.90

Stuffed with chicken and aromatic spices

Chilly and Cheese Naan \$5.90

Stuffed with fresh cheddar, Chilly & spices

ACCOMPANIMENTS

\$2.90

Plain rice

Popadums

Lime Pickle

Mango chutney /Pickle

Mint Chutney

Tamarind Chutney

Raita -Yogurt flavored with herbs and grated cucumber

Chilli on the side

Any 3 for \$7.90

Kachumber

\$7.90

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





DESSERTS

\$9.90

GULAB JAMUN - An International favorite- Sweet flour dumplings cooked in sugar syrup, cardamom seeds, rose water and saffron, served warm with Vanilla Ice cream

DESSERT OF THE DAY - Please ask your server for today's mouth watering option

HOT CHOCOLATE NAAN - Hot & soft naan filled with New Zealand Chocolate served with berry sauce and ice cream

ICE CREAM SUNDAE - Selection of New Zealand ice cream served with chocolate and berry sauce

MANGO AND PISTACHIO KULFI - A traditional Indian ice cream, slow cooked thickened milk is flavoured with almonds, pistachio and mango and let to freeze for your delight. A must try for the first timer

FAMILY ICE CREAM SUNDAE - \$12.90

Six scoops Selection of New Zealand ice cream served with chocolate, berry sauce, wafers and chocolate chips



Flavorsome Teas \$3.90

Served with home-made Biscottis or Cookies

Cultivation and brewing Tea in India has a very long history, as early as 4th Century BC.

It has been over the years used extensively for its medicinal and healing powers.

At The Spice Room we have a comprehensive range of leaf Tea for you to enjoy!!!

All our leaf tea is freshly cooked and served in Tea Pots

Darjeeling Tea with Ginger

Known for its warming qualities, as well as a definite throat healer

Assam Tea with cardamoms and clove

Gentle on stomach, medicinal properties of clove help in restoring inner health

Black Tea with Honey

A strong black tea from the blue hills of southern India, helps the immune system as well as soothes the inside

Earl Grey

Known for its antioxidant properties, our tea leaves are infused with Bergamot oil for the true 'Earl Grey' lovers

Green tea and Jasmine

Renowned around the world for its healing power

Chamomile and elderflower

Best known stress reliever, also aids in digestion

