

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!! **Veison/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 chefs secret spices. Finished with a splash of yogurt.