

The SPICE ROOM

indian kitchen and lounge

GF GLUTEN FREE

V VEGAN

Entree, Salads and more

Onion and Spinach Bhajji **GF** **V** **\$11**
Fresh spinach and onions blended in assorted spices and chickpea flour, then fried to delightful perfection, served with tangy tamarind chutney.

Vegetable Kebab (4) **\$11**
Home-made patty made of cauliflower, green peas, potatoes & spinach, served with homemade raspberry and mint chutney.

Samosa (2) **\$11**
Home-made flaky pastry filled with cashew nuts, raisins, potatoes, green peas and fresh herbs, served with home-made tangy tamarind chutney.

Popodums (4) with chutneys and pickle **\$11**
Crispy lentil wafers; served with Mango Chutney, Sweet and Sour Lime pickle & Cucumber raita.

Squid Salad **GF** **\$13**
Squid marinated in mint, coriander and a dash of lime juice, seared on an iron pan, served on a bed of lettuce and garnished with fresh seasonal fruit.

Cashew nut Salad **GF** **V** **\$12**
A delectable combination of handful crunchy cashew nuts, chopped tomatoes & onions, finished with a dash of lime juice and sprinkle of dry mango powder.

Papdi Chat (4) **\$12**
Crunchy, tangy, hot and sweet round shaped Indian crackers topped up with finely diced tomatoes, potatoes and onions, spiced up with chutneys. A must try for the first timer.

Tandoori - Sizzling platters

Entree \$15 / Main \$27

ALL **GF** EXCEPT MIXED PLATTER. **GF** OPTION AVAILABLE.

All dishes are served on a bed of shredded lettuce, red and green cabbage, with an accompaniment of freshly pounded mint, coriander and yoghurt chutney

Tandoori Chicken

Most popular tandoori dish in India. Chicken on the bone marinated in natural yogurt, honey and home pounded garam masala.

Chicken Tikka

Charcoal smoked chicken, immersed in a flavoursome marination of yoghurt, fresh ginger & garlic, roasted cumin & lime juice (Boneless).

Venison Kebab

Succulent NZ venison fine mince kebab spiced up with red and green pepper and finished with a touch of cream cheese.

Fish Tikka

Market sorted deep sea fish wrapped overnight in lemon juice, home pounded 5 spice and then smoked to perfection in clay oven.

Mixed platter - Highly recommended **\$28**
(All vegetarian and gluten free option available)

A varied selection of vegetable kebabs, samosa, chicken tikka and venison kebab.

Mixed Grill - Highly recommended **\$29**
A varied selection of chicken tikka, tandoori chicken, venison kebab and fish tikka.

Lamb Chops **Entree \$18, Main \$35**

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.

The Spice Room Favourites

ALL CURRIES ARE **GF** EXCEPT MALAI KOFTA. PLEASE ASK FOR VEGAN AND DAIRY FREE OPTIONS.

All curries served with fragrant basmati rice for \$1 per serve.

Korma - Mughlai favourite Mouth-watering rich gravy made from onions, saffron, and cashew nuts and finished with cardamoms. Chicken/Lamb	\$22
Mango Chicken - Sweet and mild side of life Mildly spiced boneless chicken cooked in cashew nuts, nutmeg and finished with delightful mango pulp.	\$22
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.	\$23
Saagwala - King of Kashmir Delicious harmony of pureed spinach with light spices and finished with cream cheese. Chicken/Lamb	\$23
Madras - South Indian Icon Delightful dish prepared with grated coconut, coconut milk and tempered with black mustard seeds and aromatic curry leaves. Chicken/Fish	\$23
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/Paneer	\$22
Malai Kofta - Dumpling Delight Homemade cottage cheese and potato dumplings stuffed with array of nuts, cooked in an aromatic sauce of cashew nuts.	\$24
Jalfarezi - Perfect Persian and Indian blend Succulent pieces of chicken sautéed with exotic herbs and spices, then cooked with thinly sliced onions, tomatoes and capsicum.	\$25
Biryani - Delilicious Fragrant Basmati rice cooked with yogurt and five spice marinated boneless lamb/chicken/vegetables flavoured with saffron and a variety of exotic herbs. Served with cucumber raita.	\$26
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.	\$25
Venison - Bring it on Wild diced deer meat, slow cooked in red onions and black cardamom for 10 hours and finished with fresh garlic and coriander.	\$26
Scallop and Prawn Goan Curry - Seafood Symphony Tangy delicacy from West India, cooked with ginger, palm sugar, grated coconut and coconut cream.	\$26
Seafood Bonanza of Fish, Mussels, Prawns and Scallops A tongue tingling delightful combination of toasted coconut, kafir lime and yellow mustard like you have never tasted before.	\$28
Vindaloo - Some like it hot Succulent overnight marinated pieces of chicken cooked with onion, peppercorns, mustard, chilli and vinegar. Go ahead tickle your taste buds.	\$25

BANQUET OPTIONS

\$50 PER PERSON

(MINIMUM 2 PERSONS)

Entree

Popodums with chutneys and pickles

Mixed platter (Onion & Spinach Bhajji, Samosa, Chicken Tikka, Venison Kebab)

Mains

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

Dessert

Hot Chocolate Naan



Vegetarian Delight

\$22

ALL CURRIES ARE **GF**. PLEASE ASK FOR VEGAN, DAIRY FREE AND NUT FREE OPTIONS.

All curries served with fragrant basmati rice for \$1 per serve.

Tadka Dal

Yellow lentils cooked until tender in a tempering of cumin seeds and tumeric, finished with a drizzle of chilli oil.

Muttar Paneer

Home-made cottage cheese cooked in roasted tomatoes and onions gravy and finished with glazed green peas.

Palak Paneer

Cubed cottage cheese cooked in creamed spinach, tomatoes and finished with a tempering of crushed cloves.

Vegetable Mumtaz

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

The Spice Room Dal

Mouth-watering red and brown lentils, caramelised ginger and roasted garlic delicacy, cooked to slip in your mouth silently and hit the spot.

Tawa Vegetables

Chargrilled seasonal vegetables made delightful with touch of honey roasted onions, fresh tomatoes and bay leaf.

NAAN BREADS

Plain Naan - Refined flour bread. \$4

Plain Roti - Wholemeal flour bread. \$4

Garlic Naan/Roti \$5
Finished in Tandoor with a hint of garlic.

Onion Kulcha \$5
Naan stuffed with mild onions and herbs.

Peshawari Naan \$6
Naan stuffed with finely chopped dried fruits, nuts and cherries.

Paneer Kulcha \$6
Stuffed with grated cottage cheese and fresh herbs.

Cheese Naan \$6
Stuffed with freshly grated cheese and crunchy capsicum.

Cheese and Garlic Naan \$6
Stuffed with freshly grated cheese, garlic and crunchy capsicum.

Chilli and Cheese Naan \$6
Stuffed with chilli, spices and grated cheddar.

ACCOMPANIMENTS

\$3 each or any 3 for \$8

Pulao Rice
Popadums
Lime Pickle
Mango Chutney / Pickle
Mint Chutney
Tamarind Chutney
Raspberry and mint chutney
Raita - Yogurt flavored with herbs and grated cucumber.
Chilli on the side

Chutney Platter (recommended) \$7
Mango Chutney, Tamarind Chutney, Raita.

Sliced Onion with lemon dressing \$5

Green Salad \$8
Sliced cucumber, tomatoes and carrots served on a bed of shredded lettuce and made zingy with a dressing of lime juice and dry mango powder.





"I Dream of Sweets"

\$12



Hot Chocolate Naan

Hot & soft naan filled with dark chocolate served with french vanilla bean ice cream on the side and berry sauce on top.

Sizzle with a drizzle

Home baked belgian chocolate brownie served warm on a sizzling platter with pouring chocolate on top and vanilla bean ice cream on side, topped with homemade nutmeg and raspberry compote.

Gulab Jamun - An International favourite

Sweet dumplings cooked in raw sugar, rose water and cardamom syrup, rolled in fine desiccated coconut, served warm with french vanilla bean ice cream on side.

Mango Mania **GF**

Mango slices topped with French Vanilla bean ice cream, mango pulp and finished with toasted cashew nuts.

Mango and Pistachio Kulfi **GF**

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

Ice cream Sundae

Selection of French vanilla, Strawberry delight and Double chocolate ice cream sprinkled with magical hail.

Lassi - Sweet Indian Drink **GF**

HUNG YOGURT BLENDED WITH MANUKA HONEY,
AND A FLAVOUR OF YOUR CHOICE

Mango \$7

Assorted \$8

Blackcurrant & Boysenberry
Cardamom and Elderflower
Orange and Passionfruit
Rhubarb and Rosehip



Flavoursome Teas \$5

SERVED WITH COOKIES

We at The Spice Room bring you finest flavour of tea leaves celebrating, The Tea Culture around the world. Sit back and soak in the aroma of warm cup of tea while your mind, body and soul rejuvenates

The Spice Room Cardamom Classic - Indian Assam tea leaves engaged with Cardamoms.

Apple Pie - Refreshing blend of Apple, Cinnamon, Orange peel and Cloves.

Darjeeling Tea with Ginger - Known for its warming qualities, as well as a definite throat healer.

Pomegranate - White peony Chinese tea leaves blended with Rosehip and Pomegranate.

Japanese Sencha - Bright colour, savoury and grassy flavour of Japanese sencha.

