

Vegetarian Delight

\$21

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

All curries served with fragrant basmati rice for \$0.90 cents.

Tadka Dal

Yellow lentils cooked until tender in a tempering of cumin seeds and turmeric, 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.

ACCOMPANIMENTS \$3 each or 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)

Mango Chutney, Tamarind Chutney, Raita.

\$6

Sliced Onion with lemon dressing

\$4

Green Salad

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.

\$7

NAAN BREADS

Plain Naan - Refined flour bread.

\$3

Plain Roti - Wholemeal flour bread.

\$3

Garlic Naan/Roti

Finished in Tandoor with a hint of garlic.

\$4

Onion Kulcha

Naan stuffed with mild onions and herbs.

\$4

Peshawari Naan

Naan stuffed with finely chopped dried fruits, nuts and cherries.

\$5

Paneer Kulcha

Stuffed with grated cottage cheese and fresh herbs.

\$5

Cheese Naan

Stuffed with freshly grated cheese and crunchy capsicum.

\$5

Cheese and Garlic Naan

Stuffed with freshly grated cheese, garlic and crunchy capsicum.

\$5

Chilli and Cheese Naan

Stuffed with chilli, spices and grated cheddar.

\$5

GF GLUTEN FREE

V VEGAN



The SPICE ROOM

indian kitchen and lounge

take away menu

wanaka

queenstown

ph 03 443 1133

ph 03 442 5335



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

“★★★★★ stars”
Rated best Indian in South Island



“9.5/10”
Wanaka Mirror

“The place to eat in Wanaka”
Sunday Travel Guide

“★★★★★ stars”
Sunday Star Times



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



Entree, Salads and more \$10

Onion and Spinach Bhajji **GF** **V**

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

Vegetable Kebab (4)

Home-made patty made of cauliflower, green peas, potatoes & spinach, served with homemade raspberry and mint chutney.

Samosa (2)

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

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

Squid Salad **GF**

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**

A delectable combination of handful crunchy cashew nuts, chopped tomatoes & onions, finished with a dash of lime juice and sprinkle of dry mango powder.

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 - Sizzling platters Entree \$13 / Main \$24

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 (All vegetarian and gluten free option available)

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

Mixed Grill - Highly recommended

A varied selection of chicken tikka, tandoori chicken, venison kebab and fish tikka.

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 \$21

Mouth-watering rich gravy made from onions, saffron, and cashew nuts and finished with cardamoms. **Chicken/Lamb**

Mango Chicken - Sweet and mild side of life \$21

Mildly spiced boneless chicken cooked in cashew nuts, nutmeg and finished with delightful mango pulp.

Butter Chicken - Love it! Nom nom nom \$21

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.

Saagwala - King of Kashmir \$21

Delicious harmony of pureed spinach with light spices and finished with cream cheese. **Chicken/Lamb**

Madras - South Indian Icon \$21

Delightful dish prepared with grated coconut, coconut milk and tempered with black mustard seeds and aromatic curry leaves. **Chicken/Fish**

Tikka Masala - Queen of Britain \$21

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**

Malai Kofta - Dumpling Delight \$23

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

Jalfarezi - Perfect Persian and Indian blend \$23

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

Biryani - Delicious \$24

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.

Bhuna Gosht - A lamb winner \$24

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

Venison - Bring it on \$24

Wild diced deer meat, slow cooked in red onions and black cardamom for 10 hours and finished with fresh garlic and coriander.

Scallop and Prawn Goan Curry - Seafood Symphony \$24

Tangy delicacy from West India, cooked with ginger, palm sugar, grated coconut and coconut cream.

Seafood Bonanza of Fish, Mussels, Prawns and Scallops \$25

A tongue tingling delightful combination of toasted coconut, kafir lime and yellow mustard like you have never tasted before.

Vindaloo - Some like it hot \$24

Succulent overnight marinated pieces of chicken cooked with onion, peppercorns, mustard, chilli and vinegar. Go ahead tickle your taste buds.

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