

## 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.spiceroom.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.

**GF** GLUTEN FREE

**V** VEGAN