

VEGETARIAN DELIGHT

Please advise the server of any specific dietary requirements.
All curries are served with fragrant Basmati rice for \$1 per serve

Tadka Dal	\$22
Yellow lentils cooked until tender in a tempering of cumin seeds and turmeric, finished with a drizzle of chilli oil	
Muttar Paneer	\$22
Home-made cottage cheese cooked in roasted tomatoes and onions gravy and finished with glazed green peas	
Palak Paneer	\$22
Cubed cottage cheese cooked in creamed spinach, tomatoes and finished with a tempering of crushed cloves	
Hariyali Kofta	\$23
Home made cottage cheese and potato dumplings tossed in subtly spiced creamed spinach, fenugreek and garlic	
The Spice Room Dal	\$24
Mouth-watering red and brown lentils, caramelised ginger and roasted garlic delicacy, cooked to slip in your mouth silently and hit the spot	
Magic Mushrooms on Helwick	\$23
Button mushrooms tossed in saucy chilli and garlic oil gravy	
Aaloo Gobhi	\$22
Chargrilled potatoes & cauliflower tempered with cumin seeds & turmeric finished with sprinkle of garam masala	

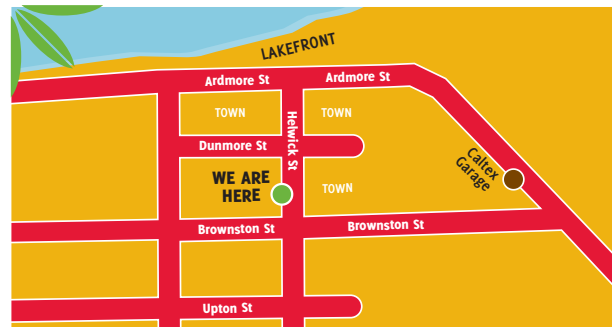
ACCOMPANIMENTS

\$4 each or any 3 for \$10

Pulao Rice	Sliced onions with lemon dressing	\$7
Brown Rice		
Poppadoms	Green Salad	\$8
Sweet and Sour Pickle		
Mango Chutney		
Mint Chutney		
Tamarind Chutney		
Raita		
Chilli on side		

NAAN BREADS

Plain Naan	\$5
Refined flour bread	
Plain Roti	\$5
Wholemeal flour bread	
Butter Naan/Roti	\$6
Finished in Tandoor with touch of butter	
Garlic Naan/Roti	\$6
Finished in Tandoor with a hint of garlic	
Laccha Parantha	\$7
Wholemeal goodness finished with ghee & fenugreek	
Onion Kulcha	\$7
Naan stuffed with mild onions & herbs	
Peshawari Naan	\$7
Naan stuffed with finely chopped dried fruits, nuts & cherries	
Paneer Kulcha	\$7
Stuffed with grated cottage cheese & fresh herbs	
Cheese Naan	\$7
Stuffed with freshly grated cheese	
Cheese and Garlic Naan	\$7
Stuffed with freshly grated cheese & garlic	
Chilli and Cheese Naan	\$7
Stuffed with chilli, grated cheese, garlic	
Chilli, Cheese and Garlic Naan	\$8
Stuffed with freshly grated cheddar cheese, garlic, red & green chilli	



The SPICE ROOM

indian kitchen and lounge

take away menu

Wanaka - phone 03 443 1133

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

43 Helwick Street, Wanaka
www.spiceroom.co.nz

STARTERS AND MORE

Eggplant Pakora Battered eggplant, Garam masala, Nutmeg, Chilli yogurt	\$12
Chat - Indian Street food Crispy puffs & crackers, crunchy masala onions, tangy tamarind chutney, minty yogurt	\$13
Poppadoms with Chutney and Pickle Crispy lentil wafers, Mango chutney, Sweet & Sour Pickle, Raita	\$10
Wada Paao – Mumbai Slider Potato Patties, Garlic Garam masala, Chilli	\$11
Samosa Flaky pastry, Potatoes, Cashew Nuts, Raisins, Tamarind	\$12
Firecracker Fried Chicken Ginger, Lemon & Chilli Shorba	\$11
Scallop Salad Panfried Scallop, Mint, Lemon & Chilli oil	\$14
Onion and Spinach Bhaji Chickpea fritters, Cumin, Raw Mango powder, Garam masala	\$11

TANDOORI SHARING PLATTERS

All dishes are served on a bed of shredded lettuce, red and green cabbage with an accompaniment of chutney

Mixed Grill Malai Chicken, Chicken tikka, Fish tikka, Venison kebab	\$31
Vegetarian Platter Eggplant Pakora, Samosa, Onion & Spinach Bhaji, Paneer Achari Tikka	\$29
Kerala Seafood – Fish & Prawns Mustard, Black pepper, Fenugreek, Curry Leaves	\$33

Paneer Achari Tikka Cottage cheese, Lemon, Mustard, Capsicum	Entree \$14 / Main \$27
Malai Chicken Roasted cashew nuts, Nutmeg, Green cardamom, Cream cheese	Entree \$15 / Main \$29
Chicken Tikka Ginger-Garlic Chicken, Lemony yogurt, Kashmiri Chilli, Garam masala	Entree \$15 / Main \$29
Venison Kebab Glazed red onions, ginger, roasted garlic, cumin	Entree \$15 / Main \$29

THE SPICE ROOM FAVOURITES

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Korma- Mughlai favourite Mouth-watering rich gravy made by blending caramelised onions, cashew nuts & green cardamoms, finished with hint of white pepper	Chicken / Lamb \$24
Mango Chicken - Sweet and mild side of life Mildly spiced boneless chicken cooked in cashew nuts, nutmeg and finished with delightful mango pulp	\$25
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	\$24
Saagwala - King of Kashmir Delicious harmony of pureed spinach with light spices and finished with cream cheese	Chicken/Lamb \$24
Madras- South Indian Icon Textured dish prepared with grated coconut & coconut cream, tempered black mustard seeds & aromatic curry leaves	Chicken / Fish \$25

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 \$24
Chicken Chettinad- Kerala Style Chicken made fiery with intense flavours of coconut, fennel seeds, black peppercorns, dry red chillies, ginger and garlic	\$26
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 - Delicious 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	\$27
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	\$26
Malabari- Coastal delicacy A tongue tingling combination of toasted coconut, kaffir lime & mustard like you have never tasted before	Prawn / Fish \$25
Prawn Goan Curry - Seafood Symphony Tangy delicacy from West India, cooked with ginger, palm sugar, grated coconut and coconut cream	\$25
Vindaloo - Some like to hot, hotter, hottest Succulent overnight marinated pieces of chicken cooked with onion, peppercorns, mustard, chilli and vinegar. Go ahead tickle your taste buds.	\$25