

## VEGETARIAN DELIGHT

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

<b>Tadka Dal</b> Yellow lentils cooked until tender in a tempering of cumin seeds and turmeric, finished with a drizzle of chilli oil	<b>\$23</b>
<b>Muttar Paneer</b> Home-made cottage cheese cooked in roasted tomatoes and onions gravy and finished with glazed green peas	<b>\$24</b>
<b>Palak Paneer</b> Cubed cottage cheese cooked in creamed spinach, tomatoes and finished with a tempering of crushed cloves	<b>\$24</b>
<b>Hariyali Kofta</b> Home made cottage cheese and potato dumplings tossed in subtly spiced creamed spinach, fenugreek and garlic	<b>\$25</b>
<b>The Spice Room Dal</b> Mouth-watering red and brown lentils, caramelised ginger and roasted garlic delicacy, cooked to slip in your mouth silently and hit the spot	<b>\$25</b>
<b>Magic Mushrooms on Helwick</b> Button mushrooms tossed in saucy chilli and garlic oil gravy	<b>\$25</b>
<b>Aaloo Gobhi</b> Chargrilled potatoes & cauliflower tempered with cumin seeds & turmeric finished with sprinkle of garam masala	<b>\$24</b>

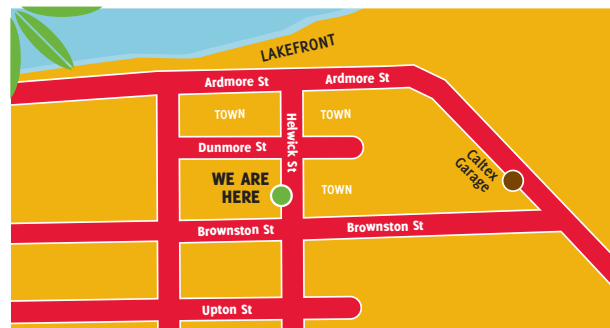
## ACCOMPANIMENTS

\$4 each or any 3 for \$10

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

## NAAN BREADS

<b>Plain Naan</b> Refined flour bread	<b>\$6</b>
<b>Plain Roti</b> Wholemeal flour bread	<b>\$6</b>
<b>Butter Naan/Roti</b> Finished in Tandoor with touch of butter	<b>\$7</b>
<b>Garlic Naan/Roti</b> Finished in Tandoor with a hint of garlic	<b>\$7</b>
<b>Laccha Parantha</b> Wholemeal goodness finished with ghee & fenugreek	<b>\$8</b>
<b>Onion Kulcha</b> Naan stuffed with mild onions & herbs	<b>\$8</b>
<b>Peshawari Naan</b> Naan stuffed with finely chopped dried fruits, nuts & cherries	<b>\$8</b>
<b>Paneer Kulcha</b> Stuffed with grated cottage cheese & fresh herbs	<b>\$8</b>
<b>Cheese Naan</b> Stuffed with freshly grated cheese	<b>\$8</b>
<b>Cheese and Garlic Naan</b> Stuffed with freshly grated cheese & garlic	<b>\$8</b>
<b>Chilli and Cheese Naan</b> Stuffed with chilli, grated cheese, garlic	<b>\$8</b>
<b>Chilli, Cheese and Garlic Naan</b> Stuffed with freshly grated cheddar cheese, garlic, red & green chilli	<b>\$9</b>



# 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.spicerroom.co.nz

## STARTERS AND MORE

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

## TANDOORI SHARING PLATTERS

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

<b>Mixed Grill</b> Malai Chicken, Chicken tikka, Fish tikka, Venison kebab	<b>\$34</b>
<b>Vegetarian Platter</b> Eggplant Pakora, Samosa, Onion & Spinach Bhaji, Paneer Achari Tikka	<b>\$33</b>
<b>Kerala Seafood – Fish &amp; Prawns</b> Mustard, Black pepper, Fenugreek, Curry Leaves	<b>\$35</b>

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

## THE SPICE ROOM FAVOURITES

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<b>Korma- Mughlai favourite</b> Mouth-watering rich gravy made by blending caramelised onions, cashew nuts & green cardamoms, finished with hint of white pepper <b>Chicken / Lamb</b>	<b>\$26</b>
<b>Mango Chicken - Sweet and mild side of life</b> Mildly spiced boneless chicken cooked in cashew nuts, nutmeg and finished with delightful mango pulp	<b>\$26</b>
<b>Butter Chicken - Love it! Nom nom nom</b> 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	<b>\$26</b>
<b>Saagwala - King of Kashmir</b> Delicious harmony of pureed spinach with light spices and finished with cream cheese <b>Chicken/Lamb</b>	<b>\$26</b>
<b>Madras- South Indian Icon</b> Textured dish prepared with grated coconut & coconut cream, tempered black mustard seeds & aromatic curry leaves <b>Chicken / Fish</b>	<b>\$27</b>

<b>Tikka Masala - Queen of Britain</b> Marinated boneless meat, slow smoked in Tandoor, then cooked in a rich tomato and onion sauce and finished with ginger and freshly ground spices <b>Chicken/Paneer</b>	<b>\$26</b>
<b>Chicken Chettinad- Kerala Style</b> Chicken made fiery with intense flavours of coconut, fennel seeds, black peppercorns, dry red chillies, ginger and garlic	<b>\$28</b>
<b>Malai Kofta - Dumpling Delight</b> Homemade cottage cheese and potato dumplings stuffed with array of nuts, cooked in an aromatic sauce of cashew nuts	<b>\$26</b>
<b>Jalfarezi - Perfect Persian and Indian blend</b> Succulent pieces of <b>chicken</b> sautéed with exotic herbs and spices, then cooked with thinly sliced onions, tomatoes and capsicum	<b>\$27</b>
<b>Biryani - Delilicious</b> Fragrant Basmati rice cooked with yogurt and five spice marinated boneless <b>lamb/chicken/vegetables</b> flavoured with saffron and a variety of exotic herbs. served with cucumber raita	<b>\$29</b>
<b>Bhuna Gosht - A lamb winner</b> Definite to spice up your taste buds, boneless lamb simmered to cook in rich gravy of sliced onions & brown cardamoms	<b>\$28</b>
<b>Malabari- Coastal delicacy</b> A tongue tingling combination of toasted coconut, kaffir lime & mustard like you have never tasted before <b>Prawn / Fish</b>	<b>\$27</b>
<b>Prawn Goan Curry - Seafood Symphony</b> Tangy delicacy from West India, cooked with ginger, palm sugar, grated coconut and coconut cream	<b>\$28</b>
<b>Vindaloo - Some like to hot, hotter, hottest</b> Succulent overnight marinated pieces of chicken cooked with onion, peppercorns, mustard, chilli and vinegar. Go ahead tickle your taste buds.	<b>\$27</b>