



DRINKS & DESSERT

Spirits

Single Malt Whiskey	
Glenfiddich 12Yrs	12
Laphroaig Select Cask	12
Amrut Fusion	14
Premium Whiskey	
Chivas Regal 12Yrs	11
JW Double Black Label	11
Monkey Shoulder Triple Malt	12
Standard Whiskey	
Jameson Irish Whiskey	10
Vat 69	10
Canadian Club	9
Bourbon Whiskey	
The Maker's Mark	11
Jack Daniels	10
Jim Beam	9
Vodka	
Smirnoff	9
Broken Shed	11
Rum	
Old Monk	9
Bacardi White	10
Captain Morgan Black	10
Kraken Spiced Rum	11
Brandy & Cognac	
De Valcourt Brandy	10
ST Remy Brandy	10
Hennessey VS Cognac	11
Tequila	
El Jimador Blanco	11
Jose Cuervo Especial Gold	10
Gin	
Bombay Sapphire	10
Greenall's London Dry	10
Sacred Spring Dry	12
Liqueur	
Midori Melon	10
Baileys Irish Cream	10
Kahlua Coffee	10
Cointreau Orange	11
Jagermeister	11

Cider

Orchard Thieves Apple Cider, NZ	9
Somersby Blackberry Cider, NZ	9

Beer

Kingfisher Tap Beer 400ml	12
Asahi Tap Beer 400ml	12
Kingfisher Strong 650ml	15
Heineken	9
Tiger	9
Corona	10
Steinlager Pure Light Beer	9
Mac's Black	10
NZ Craft Beer	
8 Wired Hopwired NZ IPA	12
Garage Project Hapi Daze	12
Liberty OH BROTHER Pale Ale	12
Liberty Halo Pilsner	12
ParrotDog Falcon APA	12
Black Dog Bone Yard IPA	12
Fortune Favours The Wellingtonian	12
Harringtons Rogue Hop	11

Wine

All glass pours are 150 ML & all bottles are 750 ML unless otherwise stated.

Glass Bottle	
Champagne & Bubbles	
Drappier Carde D'Or Brut NV-50	110
Lindauer Fraise 200ml, NZ	10
Lindauer Brut Cuvee 200ml, NZ	10
Mionetto Prosecco, Brut, Italy	55
Campo Viejo Cava Brut, Spain	60
Sauvignon Blanc	
Hay Maker, South Island	9 40
Dashwood, Marlborough	10 45
Left Field, Marlborough	50
Chardonnay	
Waipara Hills, Waipara Valley	9 40
Nga Waka Three Paddles, Martinborough	10 45
Snapper Rock, Hawkes Bay	48
Pinot Gris	
Clearwater Cove, Marlborough	9 40
Devil's Staircase, Central Otago	10 45
Loveblock Organic, Marlborough	60
Riesling	
Mudhouse, Waipara Valley	10 45
Rose	
Grower's Mark, Marlborough	10 45
Marques de Caceres, Rioja	11 55

Pinot Noir

Mount Riley, Marlborough	10 45
Rapaura Springs, Otago	10 45
Pick & Shovel, Central Otago	55
Peregrine Saddleback, Otago	60

Merlot / Cabernet Sauvignon

Lake Chalice The Nest Merlot,	
Gimblett Gravel	10 45
Brookfields Ohiti Estate Cab	
Sauv, Hawkes Bay	10 45
Crossroads Milestone Series	
Merlot, Hawkes Bay	50
Katnook Founder's Block Cab	
Sauv, Coonawarra	55
Grant Burge 5th Generation Cab	
Merlot, Barossa	55

Shiraz / Syrah

Elephant in The Room Shiraz,	
Langhorne Creek	11 48
Villa Maria, Syrah, Hawke's Bay	11 48

Cocktail

Naughty Lassi	15
Smirnoff, Cointreau and Mango Lassi	
Pina Colada	15
Bacardi White Rum, Pineapple Juice, Coconut and Fresh Cream	
Wild Coffee	16
Kahlua Coffee Liqueur, Smirnoff, Vanilla Ice Cream and Shot of Coffee	
Caribbean Night	17
Jagermeister, Captain Morgan, Pineapple Juice, Lime Juice and Tonic Water	
Negative Thread	17
Jameson's, Baileys, Smirnoff, Milk and Shot of Coffee	

Mocktail

Dry Day in Bombay	11
Mint Leaves, Lemon, Black Salt, Cumin Powder and Lemonade	
Gulabo	11
Rose Syrup, Lime Juice, Black Salt and Soda Water	

Non-alcohol

Coke, Coke Zero, Sprite,	
Raspberry Coke	6
Juice – Orange, Pineapple, Apple	7
Ginger Beer, Lemon Lime Bitter	7
Mango Lassi	7

Speciality Soda's

Thumbs up – Taste the Thunder	6
Limca – Lemon & Lime Flavour	6
Red Bull	7
Sparkling water	6

Hot Beverages

Coffee	Regular 4.5 Large 5
Cappuccino, Flat White, Chai Latte, Mocha, Latte, Americano, Hot Chocolate	
Tea	4
Bombay Cutting, Green Tea, Earl Grey	

I Dream of Sweets

Gulab Jamun	10
Sweet dumplings cooked in raw sugar, rose water and cardamom syrup, served warm with french vanilla ice cream on side.	
Mango Kulfi (gf)	10
A traditional Indian ice cream, slow cooked thickened milk is flavoured with mango and let to freeze for your delight. A must try for the first timer.	
Rasmalai	12
Rasmalai is soft paneer balls immersed in chilled creamy milk consisting Rose Water. It is made with cheese known as "Paneer". Rasmalai is soaked in sweet, flavoured milk.	
Chocolate Brownie	14
Home baked belgian chocolate brownie served warm on a sizzling platter with pouring chocolate on top and vanilla ice cream on side.	



At Spice Village, we bring the most authentic dishes freshly prepared in our kitchen to your table.

The authentic food menu has been designed to take you back to the streets & villages of India which are well known for their food culture. We welcome you to have an enjoyable dining experience with us.

Village's Premium Banquet

Ideal for groups - min for 2 persons.

Per person 45

Entrées

Lamb Chops, Fish Tikka, Malai Chicken, Samosa, Onion & Spinach Bhajji.

Main Course:

Any one curry of your choice per person served with Rice, Naan, Poppadum's & Mango Chutney.

Desserts:

Any one dessert per person of your choice.

Shared Sizzling Platters

Village's Platter (n,gf) 32

2 Lamb chops, 2 deccan prawn, 2 fish tikka, 2 malai chicken, 2 chicken tikka.

Premium Platter (n) 28

2 Chicken tikka, 2 deccan prawn, 2 malai chicken, 2 samosa, onion & spinach bhajji.

Vegetarian Platter (v,n) 22

2 Paneer tikka, 2 hara bhara kebab, 2 samosa, onion & spinach bhajji.

Snacks, Entrees & Tandoor

Street Samosa Chaat (v) 10

2 samosas mashed and topped with mint, yogurt, tamarind chutney, onion & crunchy noodles.

Onion & Spinach Bhajji (v) 9

Fresh spinach and sliced onions blended in assorted spices and chick pea flour, fried to perfection, served with tangy tamarind chutney.

Curry Chips (v,n,gf) 12

Butter sauce, melted mozzarella, onion, coriander & tandoori mayo.

Hara Bhara Kebab 6 Pcs (v,n) 12

Spinach, potatoes, cheese & peas patties, spiced with aromatic herbs and spices.

Paneer Tikka 6 Pcs (v,n,gf) 17

Tandoor grilled home-made cottage cheese with fragrant spices, onion, green pepper.

Deccan Prawns 8 Pcs (n,gf) 18

Deep South Spices, marinated overnight, charred in coal oven to perfection.

Fish Tikka 5 Pcs (gf) 18

Market fish laid down overnight with yoghurt, mustard oil, lemon juice, herbs, charred in coal oven.

Lamb Chops 4 Pcs (gf) 20

Charred by the tandoor but juicy inside. Soaked in lime, yogurt and dark spices for a one night stand.

Tandoori Butter Wings (n,gf) 18

Lightly spiced wings cooked in coal oven, drizzled with butter sauce, served with tandoori mayo.

Malai Chicken 5 Pcs (n,gf) 17

Marinated in yogurt, cashew paste, cream cheese & cardamon, charred in coal oven.

Tandoori Chicken (gf) 16

Half a chicken marinated in yoghurt and freshly ground spices, skewered & tandoor grilled to order.

Chicken Tikka 5 Pcs (gf) 17

Tender pieces of marinated chicken finished in Tandoor, served with mint chutney.

Indo-Chinese

Indo-Chinese cuisine is the adaptation of Chinese seasoning and cooking techniques to Indian tastes.

Chilli Chicken 17

Deep fried chicken tossed in garlic, soy, capsicum & onion. Most popular Indian snack.

Veg Manchurian (v) 17

Chicken Manchurian 18

Fried chicken or veg croquettes tossed in garlic, soy sauce and freshly chopped vegetables.

Chicken 65 17

Spicy deep fried dish tempered in whole red chilli & mustard seeds, Invented in Chennai.

Lollipop Chicken 5 Pcs 17

Fried chicken nibbles served with sriracha hot sauce.

Veg McMahon fried rice or noodles (v) 20

Chicken McMahon fried rice or noodles 22

Choice of fried rice or noodles tossed in egg, chicken, spring onion, soy and homemade Indo-Chinese sauce.

From the Pot

All curries served with hot basmati rice. All mains can be ordered mild, medium or hot.

Butter Chicken (n,gf) 22

An elegant dish of tender chicken simmered with tomatoes, cream, butter, cashew and spices.

Chicken Tikka Masala (n,gf) 22

Chicken tikka tossed in rich butter & onion gravy with fresh onion & capsicum.

Mango Chicken (n,gf) 22

Tender chicken cooked in exotic mango flavoured creamy curry sauce.

Zafrani Chicken Masala (n,gf) 26

Tandoori Chicken on bone cooked in saffron infused cashew gravy.

Lamb Bhuna Gosht (n,gf) 25

Fresh tender morsels of lamb cooked with ginger, garlic, tomatoes, onions, fresh herbs & 9 special mix of spices.

Chicken Bamboo (n,gf) 22

Lamb Bamboo (n,gf) 24

Delightful dish prepared with coconut cream and tempered with black mustard seeds and aromatic curry leaves.

Chicken Mughlai (n,gf) 22

Lamb Mughlai (n,gf) 24

A mild delicious creamy cashew, saffron & almond flavoured curry.

Chicken Matka (n,gf) 22

Lamb Matka (n,gf) 24

Limited batch of Meat cooked with onion, tomato and green pepper in a thick masala sauce.

Lamb Rogan Josh (gf) 24

Venison Rogan Josh (gf) 26

A Kashmiri speciality, Lean chunks of lamb/ Venison cooked with rich blend of spices.

Chicken Saagwala (n,gf) 22

Lamb Saagwala (n,gf) 24

Nutritious Spinach gravy, crushed spices cooked with your choice of meat

Chicken Vindaloo (n,gf) 22

Lamb Vindaloo (n,gf) 24

Succulent overnight marinated pieces of chicken cooked with crushed tangy tomato, ginger, onion & chilli.

Chicken Biryani (gf) 22

Lamb Biryani (gf) 24

Layers of meat & rice cooked together to make most flavoursome dish of Hyderabad, served with raita.

 **v = vegetarian**

 **n = contains nuts**

 **gf = gluten free**

OUR MENU

From the Veg Pot

Paneer Tikka Masala (n,gf) 20

Paneer tikka tossed in rich butter & onion gravy with fresh onion & capsicum.

Veg Mughlai (n,gf) 18

A mild delicious creamy cashew, saffron & almond flavoured curry.

Paneer Matka (n,gf) 19

Limited batch of Paneer cooked with onion, tomato and green pepper in a thick masala sauce.

Malai Kofta (n) 19

Croquette of cottage cheese, potato, nuts simmered in cashew based gravy.

Paneer Saagwala (n,gf) 19

Paneer cubes cooked in nutritious Spinach gravy, crushed spices, dash of cream.

Dal Makhni (gf) 18

Overnight black lentils simmered with tomato, ginger, garlic finished with cream & butter.

Veg Biryani (gf) 20

Layers of Vegetables & rice cooked together to make most flavoursome dish of Hyderabad, served with raita.

Seafood

Bamboo Prawn (n,gf) 26

Delightful dish prepared with coconut cream and tempered with black mustard seeds and aromatic curry leaves.

Prawn Butter Masala (n,gf) 25

A Seafood delicacy- Prawns bathed in a Creamy tomato, cashew cream and spiced gravy.

Fish Malabari (n,gf) 26

Market fish cooked with coconut cream, cashew nut gravy, masterfully blended spices.

Fish Butter Masala (n,gf) 25

A seafood delicacy, Fish with a blend of freshly ground spices and herbs cooked in a thick sauce.

Chepalu Pulusu (gf) 26

Market fish sauteed in tamarind, onion & coriander gravy, home style dish- Andhra's speciality.

Kids Menu

Choose any of these delicious mild curries and it will be served with Basmati rice and a mini naan

Butter Chicken (n,gf) 18

Mango Chicken (n,gf) 18

Mughlai Chicken (n,gf) 18

Sides & Salads

Raita 4

Yoghurt flavoured with mixed herbs and cucumber.

Basmati Rice 4

Steamed basmati rice.

Kashmiri Pulao 7

Rice cooked with almonds, cashew nuts, raisins and dry fruits.

Mixed pickle / Mango chutney 3

A selection of above to enhance meal.

Poppadoms 3

6 pcs of plain Poppadom.

Garden salad 8

Fresh salad with red onion, cucumber, tomato, carrot & Lemon.

Onion Salad 4

Sliced onion with lemon dressing.

Kachumber salad 5

Diced red onion, cucumber & tomato tossed in masala & fresh lemon juice.

Tandoori Breads

Plain Naan 3.5

Butter Naan 3.5

Garlic & Cheese Naan 5

Garlic Naan 4

Chicken Tikka Naan 5.5

Pizza Naan 7.5

Kashmiri Naan 4.5

Cheese Nann 4.5

Paneer Kulcha 5.5

Laccha Parantha 4.5

Onion Kulcha 5.5

Tandoori Roti 3.5

Green Chilly Naan 5

We ensure extra care is taken to accommodate allergies as humanly possible. However, we cannot guarantee we can trace all elements.