

- Potato Kulcha** \$4.00  
Naan stuffed with potatoes.
- Vegetable Paratha** \$4.00  
Naan baked in tandoor with fresh chopped vegetables.

### Salads

- Green Salad diced** \$6.50  
cucumber, onion, carrot, tomato, lettuce
- Onion & tomato kuchumner** \$3.50  
Chopped, onions, tomatoes, cucumber mixed with lemon juice and chaat masala.

### Drinks

- 1.5 litre Coke ,Fanta**  
**Sprite, L&P, Diet Coke** \$3.50
- All can drinks** \$2.00
- Bundaberg ginger beer** \$3.00
- Mazza Mango Drink** \$3.50

### Desserts

- Mango Kulfi (Indian Icecream)** \$ 4.00

# SPICES INDIAN CUSINE

Shop B2,69 Lakewood  
Avenue  
Churton Park  
Wellington

Phone: 04 477 2226



**Opening Hours**  
5.00pm to 9.30pm  
**Seven Days**

**SPICES INDIAN CUSINE**  
Shop B2,69 Lakewood Avenue  
Churton Park Wellington  
Phone:04 4772226

## Entrée and Tandoori

### Entrée

	Half	Full
<b>Vegetable samosa</b>		\$6.00
<b>Mix vegetable pakora</b>		\$5.00
<b>Onion bhaji</b>		\$6.00
<b>Seek Kabab</b>	\$8.00	\$15.00
<b>Garlic Tikka</b>	\$9.00	\$17.00
<b>Fish Tikka</b>	\$10.00	\$19.00
<b>Tandoori Chicken</b>	\$11.00	\$20.00
<b>Tandoori Prawn</b>		\$20.00
<b>Roasted pappadom – each</b>		\$1.00
<b>Spicy Aloo</b>		\$5.00
<b>Paneer Tikka</b>		\$11.00

### Mains

All mains are served with Basmati Rice  
please advice of your preference for  
Mild, Medium, Hot or Extra Hot.

### Chicken

- Butter Chicken** \$16.00  
Barbequed boneless chicken cooked with rich tomato and butter gravy.
- Chicken Tikka Masala** \$16.00  
Pieces of roasted boneless chicken marinated in spices and cooked in onion and tomato gravy.

- Chicken Korma** \$16.00  
Boneless chicken pieces cooked with cashew nuts gravy and cream.
- Mango Chicken** \$16.00  
Boneless chicken pieces cooked with mango pulp and thick gravy.
- Chicken Saag** \$16.00  
Chicken pieces cooked with spinach and ground spices.
- Chicken Madras** \$16.00  
A spicy South Indian style chicken prepared with coconut cream and grated coconut.
- Chicken Vindaloo** \$16.00  
The famous dish from Goa made with tender chicken and cooked in hot ground vindaloo paste.
- Chicken Jalfrezi** \$16.00  
Barbeque chicken pieces cooked with seasonal fresh vegetable and ground spices.
- Chicken Do Piazza** \$16.00  
Boneless chicken cooked in a spicy gravy containing onion, tomato and green capsicum.
- Chicken Curry** \$16.00  
Highly recommended – boneless chicken curry our chefs special secret recipe

### Lamb

- Lamb Rogan Josh** \$16.00  
Boneless juicy lamb pieces cooked on low heat in traditional Kashmiri style.
- Lamb Masala** \$16.00  
Lamb pieces cooked with spices and capsicum.

**Lamb Korma** \$16.00

Tender lamb cooked with spices in a cashews nut sauce.

**Lamb Madras** \$16.00

Lamb chunks simmered in coconut milk and spices tempered with fresh curry leaves and mustarded seeds.

**Lamb Saag** \$16.00

Boneless lamb pieces cooked with spinach and spices.

**Lamb Vindaloo** \$16.00

The famous dish from Goa made with tender lamb and cooked in hot ground vindaloo paste.

**Lamb Jalfrezi** \$16.00

A dish prepared with cumin seeds, Julian capsicum, onion, fresh vegetable tempered with Indian Spices.

**Lamb Do Pizza** \$16.00

Lean pieces of lamb cooked in spicy gravy with capsicum, onion and Tomato.

## Seafood

**Fish Masala** \$17.00

Boneless fish pieces mixed with ginger garlic paste and cooked in tomato onion gravy.

**Fish Malawari** \$17.00

Boneless pieces of fish cooked with cashew gravy, capsicum and coconut cream.

**Fish Madras** \$17.00

A spicy South Indian dish in which boneless fish is cooked with grated coconut, coconut cream and curry leaves.

**Prawn Masala** \$20.00

Prawn marinated in spices cooked with sauce and thick gravy.

**Prawn Madras** \$20.00

Prawn cooked in South Indian style with coconut cream, curry leaves and coconut powder.

**Prawn Jalfrezi** \$20.00

A dish prepared with cumin seeds, Julian capsicum, onion, fresh vegetables tempered with Indian spices.

## Vegetarian

**Saag Paneer** \$14.00

Fresh homemade cottage cheese spiced and cooked in spinach gravy.

**Shabnam curry** \$14.00

Mushroom and green peas cooked with onion and cashew gravy.

**Paneer Tikka Masala** \$14.00

Pieces of cottage cheese marinated in spices and herbs cooked with garlic, onion and tomato gravy.

**Navrattan Korma** \$14.00

Fresh assorted vegetables and dry fruits cooked in a creamy gravy.

**Broccoli and Mushroom Korma** \$14.00

Freshly chopped broccoli and mushroom cooked in cashew nut gravy.

**Dal Makhani** \$14.00

Black lentils and kidney beans cooked in spices with creamy gravy.

**Malai Kofta** \$14.00

Homemade cottage cheese, nuts, potato and spices mixed together deep fried and served in a creamy gravy.

**Dal Fry** \$12.50

Yellow lentils cooked together with spices in a pan with cumin seeds.

**Aloo Gobhi** \$12.50

Potato and cauliflower cooked in onion gravy with spices.

**Matter Paneer** \$12.50

Cottage cheese and garden peas cooked in onion gravy.

**Channa Masala** \$12.50

Chickpeas cooked in thick onion and tomato gravy.

**Mixed Vegetable Curry** \$12.50

Fresh assorted vegetables cooked in onion and tomato gravy.

## Biryani Dishes

**Vegetable Biryani** \$14.00

**Chicken Biryani** \$15.00

**Lamb Biryani** \$15.00

**Prawn Biryani** \$17.00

## Accompaniments

**Raita** \$3.50

**Mango or plain sweet Lassi** \$5.00

**Mango Chutney** \$3.50

**Plain Rice** \$3.00

**Jeera Rice** \$4.00

**Coconut Rice** \$3.50

**Vegetable Pulao** \$5.00

**Mango or lemon Pickle** \$3.50

## Tandoori Breads

**Plain Roti** \$3.00

Wholemeal flour bread baked in tandoor.

**Butter Roti** \$3.50

Wholemeal flour bread with butter.

**Garlic Roti** \$3.50

Whole meal flour bread with garlic.

**Plain Naan** \$3.00

Bread made of refined flour baked in tandoor.

**Butter Naan** \$3.50

Bread made of refined flour with butter

**Garlic Naan** \$3.50

Bread baked in tandoor with garlic.

**Plain Parantha** \$3.50

Flaky wholemeal bread touched with butter.

**Onion Kulcha** \$4.00

Naan stuffed with onion.

**Keema Naan** \$4.00

Naan stuffed with medium spiced lamb mince.

**Cheese Naan** \$4.00

Naan stuffed with cheese finished with butter.

**Cheese and Garlic Naan** \$4.50

Naan stuffed with cheese and garlic finished with butter.

**Peshawari Naan** \$4.00

Naan stuffed with chopped dry fruits and nuts.

**Chicken Naan** \$4.00

Naan stuffed with chopped roasted chicken.