

Vegetarian

Palak Panner	\$18.50
Home-made Cottage Cheese Cooked In Fresh Spinach Gravy With Tomatoes Onions, Garlic, Herbs And Spices.	
Kadai Panner	\$18.50
Home-made Cottage Cheese Cooked In Chef Special Gravy With Crushed Tomato, Onions, Capsicum, Ginger, Garlic Herbs And Fresh Coriander.	
Shahi Panner	\$18.50
Home-made Cottage Cheese Cooked In A Mild Butter Sauce, Cashew Gravy With A Touch Of Fenugreek.	
Panner Butter Masala	\$18.50
Home-made Cottage Cheese Cooked With Onions, Capsicum, Garlic, Herbs And Spices.	
Matar Panner	\$18.50
Home-made Cottage Cheese Cooked With Green Peas In A Chef's Special Gravy.	
Aloo Matar	\$16.50
Potatoes Cooked With Green Peas In A Chef's Special Gravy.	
Bombay Aloo	\$17.50
Cubes Of Potato Tossed With Curry Leaves, Cumin Seeds, Onion, Tomato And Fresh Herbs.	
Aloo Gobi	\$17.50
Cauliflower And Potatoes Cooked In Chef's Special Gravy With Herbs And Spices	
Mushroom Potato	\$17.50
Potato Cooked With Onion, Mushroom, Ginger, Garlic, Herbs And Fresh Coriander.	
Matar Mushroom	\$17.50
Mushroom Cooked With Green Peas In A Chef's Special Gravy.	
Malai Kofta	\$17.50
Grated Cottage Cheese And Potato Dumplings Stuffed With Cashew, Almond And Raisins Which Is Then Simmered In A Cashew Nut Rich Creamy Sauce With Herbs And Spices.	
Navratan Korma	\$17.50
Mixed Vegetables Cooked In Creamy Gravy Of Cashew Nuts And Almonds.	
Mix-vegetable	\$17.00
Vegetable Cooked In A Chef's Special Gravy With Herbs And Spices.	
Dal Makhani	\$17.00
Mixed Lentils Cooked In Exotic Flavour With Rich Cream And Butter.	
Dal Fry	\$16.50
Mixed Yellow Lentils Cooked With Ginger, Garlic, Onion, Tomato, Herbs And Spices.	
Chana Masala	\$16.50
Chickpeas Cooked With Garlic, Onions, Capsicum In A Chef's Special Thick Gravy.	

Indo Chinese

Chilly Chicken (Dry)	\$22.00
Boneless chicken fried in chef's special batter & cooked with Chinese flavour sauce and tossed with spring onions, dice onions and capsicum.	
Chicken 65	\$22.00
Boneless chicken fried in chef's special batter & cooked in Chinese sauce with curry leaf, mustard seeds, whole chilly, chopped ginger, garlic and spring onions.	
Fish Chilli	\$22.00
Fish Cubes fried in chef's special batter & cooked with Chinese flavour sauce and tossed with spring onions, dice onions and capsicum.	
Chilli Prawn	\$24.00
Prawns cutlet fried in chef's special batter & cooked with Chinese flavour sauce and tossed with spring onions, dice onions and capsicum	
Chilli Panner	\$20.00
Home-made cottage cheese fried in chef's special batter & cooked with Chinese flavour sauce and tossed with spring	

Chilli Potato	\$19.00
Potato cubes fried in chef's special batter & cooked with Chinese flavour sauce and tossed with spring onions, dice onions and capsicum.	
Veg Fried Rice	\$14.50
A Perfect Combination Of Rice And Vegetables With Touch Of Chinese Flavour And Soya Sauce.	
Chicken Fried Rice	\$17.50
A Perfect Combination Of Chicken, Rice, Seasonal Vegetables With Touch Of Chinese Flavour And Soya Sauce.	

Breads

Naan	\$4.00
Leavened Bread Made Of Refined Flour And Baked In Tandoor Oven.	
Garlic Naan	\$4.50
Plain Flour Bread Topped With Crushed Garlic.	
Tandoori Roti	\$4.00
Wholemeal Bread Cooked In The Tandoor Oven.	
Cheese Naan	\$6.00
Bread Stuffed With Shredded Cheese.	
Cheese And Garlic Naan	\$6.00
Bread Stuffed With Shredded Cheese And Topped With Crushed Garlic.	
Potato Naan	\$5.50
Naan Stuffed With Mashed Potatoes, Herbs And Spices.	
Peshwari Naan	\$6.00
Naan Stuffed With Dry Fruits, Coconut And Cherries.	
Vegetable Kulcha	\$5.50
Naan Stuffed With Mashed Seasonal Vegetables And Spices.	
Panner Kulcha	\$6.00
Naan Stuffed With Grated Cottage Cheese And Spices.	
Onion Kulcha	\$6.00
Naan Stuffed With Chopped Onions And Spices.	
Keema Naan	\$6.00
Naan Stuffed With Lamb Mince, Onion, Herbs And Spices.	
Laccha Paratha	\$5.00
A Bread Rolled In Multi Layers And Baked.	

Accompaniments

Papadam (x4)	\$2.00
Raita	\$3.00
Mint chutney	\$3.00
Tamarind chutney	\$3.00
Mango chutney	\$3.00
Mixed pickle	\$3.00
Garden salad	\$6.00
Sliced Onions	\$3.00

Desserts

Malai Kulfi	\$6.00
Home Made Indian Ice Cream With Cardamon, Cinnamon, Almonds And Cashew Nuts.	
Mango Kulfi	\$6.00
Home Made Indian Ice Cream With Cardamon, Cinnamon, Almonds, Cashew Nuts And Mango Pulp.	
Gulab Jamun Ice Cream	\$6.00
2 Scoops Of Ice Cream Ask The Wait Staff For The Flavour.	
Cheesecake	\$6.00
Ask The Wait Staff For The Flavour.	



TAKEAWAY & DELIVERY MENU

The Essence of Delicious India
When spices start speaking.

www.thespicecurrykitchen.co.nz

**104 Hardy Street
Nelson 7010**

Call us 03 5459388

Opening Hours

Monday to Saturday

Lunch 11 to 2pm

Dinner

Monday to Sunday

4:30 pm – till late

Before placing your order,
Please inform our Chef in advance
if you have any food allergies.

Entree / Vegetarian

Vegetable Samosas	\$6.50
Flakey pastry filled with mashed potatoes, peas and spices then fried golden brown.	
Onion Bhajia	\$6.50
Sliced onions dipped in chickpea flour batter and deep fried.	
Vegetable Pakoras	\$6.50
Assorted vegetable coated with gram flour, herbs and deep fried.	
Panner Pakora	\$8.50
Cubes of panner dipped in chickpea flour batter and deep fried.	

Tandoori Paneer Tikka	\$14.00 (mains \$22.00)
Home-made cottage cheese marinated with spices, capsicum, tomatoes, onions with tandoori masala and cooked in tandoor.	
Tandoori Mushroom	\$14.00 (mains \$22.00)
Bottom Mushroom marinated with spices, capsicum, tomatoes, onions with tandoori masala and cooked in tandoor oven.	

NON-VEGETARIAN ENTREES

Chicken Tikka	\$14.00 (mains \$22.00)
Selected pieces of chicken marinated overnight in spices & yogurt and cooked in tandoori oven.	
Malai kebab	\$14.00 (mains \$22.00)
Chicken pieces marinated in traditional mixture of fresh herbs, spices, cream cashew and cooked in tandoor oven.	
Hariyali Tikka	\$14.00 (mains \$22.00)
Pieces of chicken marinated overnight in spinach, mint, coriander paste, yoghurt & spices and cooked in tandoor oven.	
Tandoori Chicken	\$14.00 (mains \$22.00)
Whole chicken marinated in tandoori masala and cooked in tandoori oven.	
Chicken Sholy Kebab	\$14.00 (mains \$22.00)
Lips smacking spicy kebab marinated with thick yoghurt, spices & chef special hot sauce and cooked in tandoori oven.	
Seekh Kebab	\$14.00 (mains \$22.00)
Skewered minced lamb roll cooked to perfection in tandoor oven.	
Barrah Kebab	\$22.00 (mains \$34.00)
Lamb chops marinated overnight in thick yoghurt & spices and cooked in tandoor oven.	
Tandoori Prawn	\$16.00 (mains \$26.00)
Finest prawn marinated in tandoori masala and cooked in tandoori oven.	
Tandoori Fish	\$16.00 (mains \$26.00)
Fish fillets marinated in special tandoori masala and cooked in tandoori oven.	
Prawn / Fish Amritsari	\$17.00
Raw tiger prawn marinated in thick yoghurt, chickpea flour batter, spices and deep fried.	

MIXED ENTREES

Oriental Platter	\$13.00
A combination of spring rolls, wontons, cocktail samosa and onion bhajia	
Vegetarian Platter For Two	\$14.00
Combination of two pieces each of samosa, pakoras and onion bhajia.	
Tandoori Platter For Two	\$22.00
Combination of two pieces each of chicken tikka, seekh kebab, hariyali kebab and boti kebab	
Mixed Platter For Two	\$20.00
Combination of two pieces each of samosa, pakoras, chicken tikka & seekh kebab	

SPICE TAKEAWAY BANQUET FOR TWO \$ 54

ENTREE: Vegetable pakora & chicken tikka.

MAINS: Choice of any of the mains below except for seafood. Served with rice, naan bread, popadoms, raita and chutneys

MAINS

All mains served with plain white basmati rice
Please let our staff know if you have any food allergies
Please let us know how spicy you want your food to be.

Chicken (Mains)

Butter chicken	\$20.50
The Most Popular Indian Dish, Cooked In A Mild Butter Sauce With Touch Of Fenugreek.	
Chicken Korma	\$20.50
Small Chunks Of Chicken Cooked In A Cashew Nut Creamy Gravy With Herbs And Spices.	
Mango Chicken	\$20.50
Chicken Cooked In An Aromatic Mango Sauce Then Tempered With Cream Herbs And Spices.	
Chicken Sagwala	\$20.50
Tender Pieces Of Chicken Cooked In Fresh Spinach Gravy With Tomatoes Onions Garlic Herbs And Spices.	
Chicken Madras	\$20.50
Boiled Chicken Pieces Cooked In A Coconut Cream With Tomatoes Onions Garlic Herbs And Spices.	
Chicken Vindaloo	\$20.50
Tender Pieces Of Chicken Cooked With Freshly Ground Spices, Vinegar, Onions And Herbs.	
Chicken Dhanshak	\$20.50
Chicken Cooked In Mix Lentils, Onions, Tomatoes, Ginger, Garlic With Fresh Spinach And Herbs.	
Kadai Chicken	\$20.50
Chicken Cooked In Chef Special Gravy With Crushed Tomato, Onions, Capsicum, Ginger, Garlic Herbs And Fresh Coriander.	
Chicken Tikka Masala	\$20.50
Grilled Pieces Of Chicken Cooked In A Fresh Tomato, Onion, Capsicum, Herbs And Fresh Coriander.	
Chicken Bahar	\$20.50
Grilled Pieces Of Chicken Cooked With Onion, Capsicum, Mushroom, Green Beans, Broccoli And Herbs In A Chef's Special Thick Sauce.	
Chicken Do Pyaza	\$20.50
Cubes Of Chicken Cooked In Freshly Ground Spices, Pickled Onions With A Hint Of Cumin And Whole Red Chilli.	
Chicken Malabari	\$20.50
Chicken Pieces Cooked In A Coconut Cream With Tomatoes, Capsicum, Herbs, Spices And Shredded Coconut.	
Mushroom Chicken	\$20.50
Boneless Chicken Cooked With Onion, Mushroom, Ginger, Garlic, Herbs And Fresh Coriander.	
Chicken Rara	\$20.50
Spices, Lamb Minced, Egg And Onions In A Chef Special Sauce And Fresh Coriander.	
Naga Chicken	\$20.50
Tender Piece Of Chicken Cooked In A Freshly Ground Spices, Onion, Tomato, Shredded Cabbage, Bamboo Shoot, Fresh Coriander In A Chef Special Sauce.	

Lamb \$22.00 (Mains) Beef \$22.00

Lamb Rogan Josh (Available in Beef)

Dice Lamb Cooked With Freshly Ground Spices, Yoghurt, Onion, Tomatoes And Herbs.

Lamb Korma (Available in Beef)

Tender Pieces Of Lamb Cooked In A Cashew Nut Creamy Gravy With Herbs And Spices.

Lamb Madras (Available in Beef)

Dice Lamb Cooked In A Coconut Cream With Tomatoes Onions Garlic Herbs And Spices

Lamb Vindaloo (Available in Beef)

Tender Pieces Of Lamb Cooked With Freshly Ground Spices, Vinegar, Onions And Herbs. An All-time Favourite Hot Dish.

Lamb Saagwala (Available in Beef)

Tender Pieces Of Lamb Cooked In Fresh Spinach Gravy With Tomatoes Onions Garlic Herbs And Spices.

Lamb Bahar (Available in Beef)

Dice Lamb Cooked With Onion, Capsicum, Mushroom, Green Beans, Broccoli And Herbs In A Chef's Special Thick Sauce.

Lamb Bhuna (Available in Beef)

Dice Lamb Cooked In A Dry Red Chilli, Onion, Tomato, Ginger, Garlic, Fresh Coriander And Topped With Caramelised Onions.

Lamb Dhanshak (Available in Beef)

Dice Lamb Cooked In Mix Lentils, Onions, Tomatoes, Ginger, Garlic With Fresh Spinach And Herbs.

Lamb Kadai (Available in Beef)

Chunks of lamb cooked in chef special gravy with crushed tomato, onions, capsicum, ginger, garlic herbs and fresh coriander.

Lamb Masala (Available in Beef)

Tender pieces of lamb cooked with onion, tomato, capsicum, fresh coriander and spices.

Seafood

Goan Fish/Goan Prawn	\$24.00
Fish cube/Prawn cooked in a coconut cream with curry leaves, onion, tomatoes, herbs, spices and shredded coconut.	
Fish Masala/Prawn Masala	\$24.00
Fish Cube/prawn Cooked With Onion, Tomatoes, Ginger, Garlic, Herbs And Spices.	
Fish Vindaloo/prawn Vindaloo	\$24.00
Fish cubes/Prawn cooked with freshly ground spices, vinegar, onions and herbs. An all-time favourite hot dish.	
Fish Saagwala/prawn Saagwala	\$24.00
Fish Cube/prawn Cutlets Cooked In Fresh Spinach Gravy With Tomatoes, Onions, Garlic, Herbs And Spices.	
Mushroom Prawn	\$24.00
Prawn Cutlet Cooked With Onion, Mushroom, Ginger, Garlic, Herbs And Fresh Coriander.	
Prawn Malabari	\$24.00
Prawn Cutlet Cooked In A Coconut Cream With Tomatoes, Capsicum, Herbs, Spices And Shredded Coconut.	
Prawn Bahar	\$24.00
Prawn Cutlet Cooked With Onion, Capsicum, Mushroom, Green Beans, Broccoli And Herbs In A Chef's Special Thick Sauce.	
Butter Prawn	\$24.00
Prawn Cutlet Cooked In A Mild Butter Sauce With Touch Of Fenugreek.Cube of potatoes tossed with cumin seeds, chunky onion and tomato sauce garnished with fresh coriander	
Kadai Prawn	\$24.00
Prawn Cutlet Cooked In Chef Special Gravy With Crushed Tomato, Onions, Capsicum, Ginger, Garlic Herbs And Fresh Coriander.	
Green Fish Curry/Green Prawn Curry	\$24.00
Fish/prawn Cooked In A Coconut Cream, Green Beans, Curry Leaves, Onion, Tomato, Herbs And Spices In Chef's Special Green Sauce.	