

## Bread

### FROM THE TANDOOR

<b>PLAIN NAAN</b>	<b>\$3.00</b>
<b>GARLIC NAAN</b> Garlic topping.	<b>\$3.50</b>
<b>GARLIC &amp; CHILLI NAAN</b> Garlic and chilli topping.	<b>\$4.00</b>
<b>CHEESE &amp; GARLIC NAAN</b> Stuffed with cheese & garlic.	<b>\$4.50</b>
<b>PESHAWARI NAAN</b> Stuffed with dried fruits, nuts and coconut.	<b>\$4.50</b>
<b>KEEMA NAAN</b> Stuffed with Lamb mince.	<b>\$4.50</b>
<b>CHICKEN KULCHA</b> Stuffed with chicken.	<b>\$4.50</b>
<b>PANEER KULCHA</b> Stuffed with cottage cheese.	<b>\$4.50</b>
<b>ONION KULCHA</b> Stuffed with chopped onion.	<b>\$4.50</b>
<b>GARLIC &amp; POTATO KULCHA</b> Stuffed with garlic and potato.	<b>\$4.50</b>
<b>ROTI</b> Wholemeal flour bread.	<b>\$3.00</b>
<b>CHOCOLATE NAAN</b>	<b>\$4.50</b>
<b>GLUTEN FREE BREAD (ROTI)</b>	<b>\$4.50</b>

### TANDOOR

A cylindrical oven made of clay, heated to a high heat over charcoal/wood/gas, and used in India for baking bread, roasting meat and kebabs.

## Accompaniment

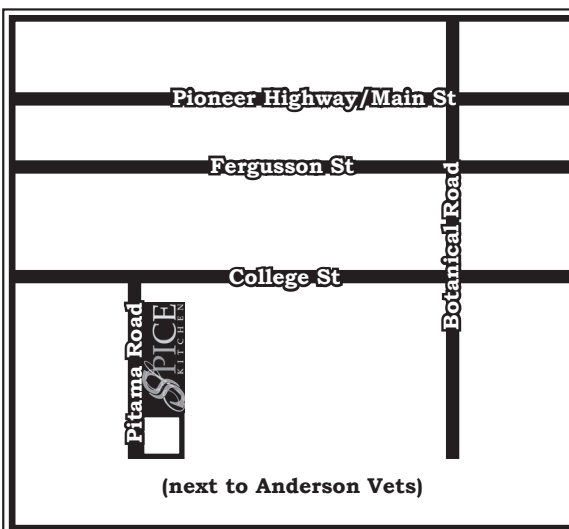
<b>PAPADOM</b> (2 pieces)	<b>\$1.00</b>
<b>PICKLE</b>	<b>\$2.50</b>
<b>SWEET MANGO CHUTNEY</b>	<b>\$2.50</b>
<b>RAITA</b>	<b>\$3.50</b>
<b>MANGO LASSI</b> (Mango flavoured sweet yoghurt smoothie)	<b>\$4.00</b>

## Chef's Special

<b>EGG ROLL</b>	<b>\$10.00</b>
Sweet & Sour Shredded vegetables, rolled in a chappati, dipped in egg batter & shallow fried.	
<b>CHICKEN &amp; EGG ROLL</b>	<b>\$12.00</b>
Sweet & Sour Shredded chicken and vegetables, rolled in a chappati, dipped in egg batter & shallow fried.	
<b>LAMB &amp; EGG ROLL</b>	<b>\$12.00</b>
Sweet & Sour Lamb pieces and vegetables, rolled in a chappati, dipped in egg batter & shallow fried.	
<b>PANEER &amp; EGG ROLL</b>	<b>\$11.00</b>
Sweet & Sour Cottage cheese & vegetables, rolled in a chappati, dipped in egg batter & shallow fried.	
<b>CHICKEN CHANGEZI</b>	<b>\$15.00</b>
<b>GOAT CURRY</b>	<b>\$17.00</b>
(Medium with bone)	
<b>VENISON CURRY</b>	<b>\$17.00</b>

## Dessert

<b>GULAB JAMUN/RASHAGULA</b> (3 pieces)	<b>\$5.00</b>
<b>KHEER</b> (Rice Pudding - Gluten free)	<b>\$7.00</b>
<b>GAJAR HALWA</b> (Carrot Pudding - Gluten free)	<b>\$8.00</b>



# SPICE KITCHEN

Authentic Indian &  
Tandoori Cuisine

114G College Street, Palmerston North  
(cnr of Pitama Road)

**Ethnic Chef of the year 2010 - Winner**  
**Ethnic Chef of the year 2009 - 1<sup>st</sup> Runner up**  
**Takeaways of the year 2009, 2010, 2016**  
- Finalist  
**Chef of the year 2016 - Finalist**

## Takeout Menu

- Dishes can be made mild, medium, Kiwi hot, Indian hot & Chef's hot.
- Curries are gluten & MSG free.
- **Free home delivery** for orders over \$40 & **Charge back** available.
- Catering for private functions available.

Conditions Apply

To order Phone/Fax

# 06 358 72 72

Amit Kumar 022 358 7271  
email: amit@spicekitchen.co.nz  
www.spicekitchen.co.nz

### Hours

Open 6 days  
Tuesday to Sunday  
4.00pm- 8.30pm

## Entrees (Appetizers)

All entrees served with chutney / dip

<b>VEGETABLE SAMOSA</b>	<b>\$6.00</b>
Deep fried triangle pastry filled with potatoes and green peas.	
<b>ONION BHAJI</b>	<b>\$6.00</b>
Onion battered with chickpea flour and deep fried till crispy.	
<b>MIXED PLATTER</b>	<b>\$17.00</b>
Combination of Samosa, Onion bhaji, Seekh kebab and Chicken tikka.	
<b>CHICKEN PAKORA</b>	<b>\$8.00</b>
Chicken pieces dipped in spiced chickpea flour and deep fried.	
<b>BREAD PAKORA</b>	<b>\$6.00</b>
Sliced bread filled with potatoes, nuts, spices battered with chickpea flour and deep fried.	
<b>CHICKEN TIKKA</b>	<b>\$9.50</b>
Boneless chicken marinated in yoghurt, Indian spices & herbs cooked in tandoor.	
<b>TANDOORI CHICKEN</b>	<b>FULL \$18.00</b> <b>HALF \$11.00</b>
Whole chicken marinated with yoghurt, Indian spices & herbs, cooked in tandoor.	
<b>MURGH MALAI KALIMIRCH</b>	<b>\$9.50</b>
Boneless chicken pieces marinated in yoghurt, cheese, cashew nut paste, spices and cooked in tandoor.	
<b>SEEKH KEBAB</b>	<b>\$9.50</b>
Lamb mince lightly spiced & rolled on skewers and roasted in tandoor.	
<b>PRAWN TWISTER</b>	<b>\$10.50</b>
Seasoned prawn wrapped with wonton style pastry.	
<b>SAMOSA/ALOO TIKKI CHAAT</b>	<b>\$9.00</b>

## Rice

<b>PLAIN RICE</b>	<b>\$3.00</b>
<b>JEERA/PEAS PULAO</b>	<b>\$6.00</b>
<b>BIRYANI</b>	<b>\$16.00</b>
<b>(CHICKEN/LAMB/BEEF)</b>	
<b>VEGETARIAN BIRYANI</b>	<b>\$15.00</b>

## Mains

All mains are served with complimentary famous Basmati rice.

<b>CHICKEN/LAMB/BEEF</b>	<b>HALF</b>	<b>FULL</b>
	<b>\$10.00</b>	<b>\$15.00</b>
<b>BUTTER CHICKEN/LAMB/BEEF</b>		
Tender pieces of chicken half cooked in tandoor and finished in creamy tomato gravy.		
<b>MANGO CHICKEN</b>		
Tender pieces of boneless chicken cooked in a delicious mango sauce.		
<b>CHICKEN TIKKA MASALA</b>		
Tender pieces of boneless chicken cooked in onion tomato gravy with capsicum.		
<b>CHICKEN JHALFREZI</b>		
Boneless chicken pieces cooked with fresh seasonal vegetables.		
<b>GARLIC CHILLI CHICKEN</b>		
Boneless roast chicken pieces cooked with garlic, capsicum chilli & onion gravy.		
<b>CHICKEN/LAMB/BEEF KORMA</b>		
Meat of your choice delicately cooked in rich and creamy cashewnut gravy with mild aromatic spice.		
<b>CHICKEN/LAMB/BEEF SAAGWALA</b>		
Diced meat of your choice delicately cooked in spinach, onion, tomato gravy and spices.		
<b>CHICKEN/LAMB/BEEF MADRAS</b>		
A traditional south Indian dish cooked with coconut and onion tomato gravy.		
<b>CHICKEN/LAMB/BEEF VINDALOO</b>		
The famous dish from Goa cooked in hot ground chilli vinegar and spices.		
<b>CHICKEN/LAMB/BEEF ROGAN JOSH</b>		
Diced meat cooked in fine onion tomato gravy with spices and herbs.		
<b>KADAI CHICKEN/LAMB/BEEF</b>		
Diced meat of your choice, delicately cooked in tomato, capsicum, onions and coriander.		
<b>CHICKEN KABULI</b>		
Diced chicken cooked with chickpea, capsicum, onion-tomato gravy with crushed garlic and Indian spices.		
<b>GOAN FISH CURRY</b>	<b>\$11.00</b>	<b>\$17.00</b>
Fish cooked in fine onion, tomato and coconut gravy.		
<b>PRAWN CHATPATTA</b>	<b>\$12.00</b>	<b>\$18.00</b>
(Semi dry) Prawn dish simmered gently in a sauce made from yoghurt and tomato.		
<b>BUTTER PRAWN</b>	<b>\$12.00</b>	<b>\$18.00</b>
Prawn cooked in creamy tomato gravy.		
<b>PRAWN MALABASI</b>	<b>\$12.00</b>	<b>\$18.00</b>
Prawn cooked in fine onion, tomato and coconut gravy.		

## Vegetarian

**HALF FULL**  
**\$9.00 \$13.50**

<b>ALOO GOBHI</b>		
Potatoes and cauliflower cooked in onion gravy.		
<b>SABZI BAHAR</b>		
Seasonal vegetables cooked in onion gravy.		
<b>BOMBAY ALOO</b>		
Potatoes cooked in sliced onion, turmeric, spices and tempered with cumin, mustard & curry leaves.		
<b>VEGETABLE KORMA</b>		
Mixed vegetables cooked in rich creamy cashew nut gravy with mild aromatic spices.		
<b>CHANNA MASALA</b>		
Chickpeas cooked in onion tomato gravy with aromatic spices.		
<b>GARLIC DAL</b>		
Yellow lentils cooked with onion tomato, spices and tempered with garlic, cumin and coriander.		
<b>DAL MAKHANI</b>		
Black lentils and kidney beans cooked in spices and creamy sauce.		
<b>PALAK PANEER</b>	<b>\$9.50</b>	<b>\$14.00</b>
Cottage cheese and spinach cooked with herbs and spices.		
<b>PANEER MAKHANI</b>	<b>\$9.50</b>	<b>\$14.00</b>
Diced cottage cheese cooked in creamy tomato gravy.		
<b>MALAI KOFTA</b>		<b>\$15.00</b>
<b>ALOO SAAGWALA</b>		<b>\$13.50</b>
<b>GOBHI MANCHURIAN</b>		<b>\$14.00</b>
<b>SHAHI PANEER</b>		<b>\$14.00</b>
<b>KADAI PANEER</b>		<b>\$14.00</b>