

CHANNA MASALA Chickpea cooked with onion & tomato gravy and garnished with herbs.	\$19.00
SAAG ALOO Potato cooked with puree of fresh leafy spinach and blend of spices	\$19.00
PALAK PANEER Freshly made cottage cheese cooked with puree of fresh leafy spinach and blend of spices.	\$19.00
DAAL MAKHANI Slow simmered assortment of beans, delicately flavoured with onion, tomato, shredded ginger and coriander.	\$20.00
ALOO MATAR Pea and potatoes cooked in a very smooth onion and tomato based curry.	\$20.00
DAAL TADKA Lentils cooked with cumin, ginger, coriander, onion and tomato puree.	\$20.00
MALAI KOFTA Mashed potatoes & cottage cheese balls deep fried & cooked in rich, spicy gravy.	\$20.00
PANEER BUTTER MASALA Fresh cottage cheese cooked in onion, tomato favourite sauce	\$20.00
MUSHROOM MASALA Fresh mushroom cooked with herbs capsicum and onion gravy.	\$20.00
MATAR MUSHROOM MASALA Mushrrom and peas cooked with onion, tomatoes and cashew nut gravy.	\$20.00
PANEER METHI MALAI Paneer methi malai is a healthy blend of cottage cheese, dried fenugreek leaves, cream and spices.	\$20.00
PANEER TIKKA MASALA Paneer roasted in tandoor and then cooked in spicy gravy, capsicum, onions and fresh herbs	\$20.00
BOMBAY ALOO Potato cooked with cumin seeds, onion, tomato, fresh coriander and spices.	\$20.00
SHAHI PANEER Homemade cottage cheese cooked in butter and nut gravy	\$20.00
BUTTER PANEER INDIAN STYLE Cottage cheese pieces roasted in clay oven then finished with butter and tomatoes	\$20.00
MALAI CHAAP Soya bean chaap cooked in rich tomato, onion and cashew gravy	\$20.00
BIRYANI/RICE DISHES	
LAMB BIRYANI Lamb cooked with rice in herbs and spices	\$21.00
CHICKEN BIRYANI Chiken cooked with rice in herbs and spices	\$20.00
GOAT BIRYANI Goat cooked with rice in herbs and spices	\$22.00
PRAWN BIRYANI Prawn cooked with rice in herbs and spices	\$21.00
VEGETABLE BIRYANI Rice cooked with fresh vegetable in herbs and spices.	\$18.00
BASMATI RICE Plain rice steamed to perfection.	SMALL \$5.00 LARGE \$6.50
PEA PULLAO Lightly spiced basmati rice with peas.	\$8.00
JEERA RICE Lightly spiced basmati rice with jeera.	\$7.00
KASHMIRI PULAO Rice cooked with nuts.	\$10.00

BREADS	
TANDOORI ROTI Hand-rolled bread made from wholemeal and white flour.	\$4.00
BUTTER NAAN Plain flour bread cooked in tandoor oven, garnished with butter.	\$4.00
GARLIC NAAN Naan topped with garlic butter.	\$4.50
CHEESE NAAN Stuffed with grater cheese.	\$5.00
ONION KULCHA Naan stuffed with chopped onion and herbs.	\$7.00
PESHAWARI NAAN Stuffed with dry fruits.	\$7.00
POTATO PARATHA Stuffed with grated potato and herbs.	\$7.00
KEEMA NAAN Stuffed with spiced mince mixture of meat.	\$7.00
CHEESE AND CHICKEN NAAN Stuffed with cheese and chopped chicken.	\$7.00
CHEESE AND GARLIC NAAN Stuffed with cheese and garlic	\$6.50
PANEER KULCHA Naan stuffed with cottage cheese.	\$7.50
LACHA PARANTHA Unleavened wholemeal flour bread lavered.	\$6.00
PUDINA PARANTHA A delicious multi layered Indian parantha made from mint (pudina) and few spices.	\$6.50
KIDS SPECIAL	
BUTTER CHICKEN WITH NAAN	\$16.00
CHICKEN NUGGETS & CHIPS	\$10.00
CHIPS	\$8.00
VEGETABLE SPRING ROLL	\$10.00
SIDE DISHES	
PAPADOM (4 PIECE)	\$4.00
RAITA	\$5.00
MIX PICKLE	\$4.00
MINT	\$4.00
TAMRIND SAUCE	\$4.00
GREEN SALAD	\$12.00
ONION SALAD	\$8.00
SIDE DISH PLATTER Raita, mint chutney, kachumber, mango chutney werved with 10 pappadoms.	\$14.00
DESSERT	
MANGO KULFI (ICE CREAM)	\$7.00
GULAB JAMUN	\$7.00
MANGO KULFI WITH ONE GULAB JAMUN	\$10.00



THE REAL TASTE OF INDIA

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Dear guest, you are welcome to takeaway the leftovers of the food.
There will be a charge of 50c for each container.

VEG STATERS

ONION BHAJI Deep fried fritters of onion in mild spiced batter served with home made tamarind sauce.	\$7.00
VEGETABLE SAMOSA (2 PIECES) Triangular shaped parcels consisting of wafer thin pastry, filled with vegetables.	\$7.00
VEGETABLE PAKORA Seasonal vegetables dipped in a finally spiced with Chickpea flour and deep fried.	\$7.00
PANEER PAKORA Homemade Indian cottage cheese cubes, onion and fresh coriander made into patties and finished in hot oil. A must for all vegetarians – 7 tikkis per portion	\$18.00
PANEER PUDINA TIKKA Cottage cheese marinated with curd mint and a variety of spices then grilled chilli pepper.	\$20.99
STUFFED MUSHROOM Mushrooms stuffed with cheese and spices rolled in chikpea flour, flash fried.	\$18.00
CHILLI MUSHROOMS Indo-Chinese appetizer where crisp batter fried mushroom are tossed in a sweet and spicy chilli sauce	\$19.00
TANDOORI MUSHROOMS Mushrooms dipped in a spicy garlic & yoghurt marinated and cooke in the tandoor – 9 pieces per portion	\$18.00
TANDOORI BROCCOLI Fresh broccoli florest marinated with cashew, cheese and spices and slow roasted in tandoor	\$15.00
VEGETABLE MANCHURIAN Vegetables balls cooked with finely chopped vegetables in soya sauce.	\$18.00
GOBBI MANCHURIAN Gobbi manchurian is a papular Indi Chinese appetiser made with cauliflower, corn flour, soya sauce, vinegar, chilli sauce, ginger and garlic.	\$19.00
CHEESE CHILLI Cubed cottage cheese dipped in gram flour, butter and half fried then finished with fresh capsicum onions and green chilli.	\$18.00
PANEER TIKKA Homemade cottage cheese marinated in yoghurt, tomato fresh capsicum, onion mustard in tandoor.	\$20.00
TANDOORI CHAAP Soya bean chap marinated with yoghurt spices & cooked in clay oven.	\$19.00
MALAI CHAAP Tender chap mixed with cashew nuts & onion gravy.	\$19.00
VEG PLATTER Mixture of Veg Pakora, Onion Bhaji and Samosa	\$18.00

NON VEG STARTERS

CHICKEN 65 Battered chicken cooked in mustard seeds and curry leaves then toast in pan with fine chopped onions	\$22.50
CHILLI CHICKEN Battered fried boneless chicken cubes tossed in wok with diced onion.	\$20.00
CHICKEN LOLLYPOP Deep fried chicken coated with cornflour and spices.	\$21.00
CHUNCHY CHICKEN PAKORA Crunchy chiken pieces with ginger, garlic, ground chillies and chaat masala coated in chikpea flour batter – Are an easy appetizer and a guranteed crowd pleasure	\$20.99
CHICKEN TIKKA HALF \$15.00 FULL \$20.00 Cubes of marinated chicken in various herbs and barbecued in tandoori oven.	
SEEKH KEBAB HALF \$15.00 FULL \$20.00 Spiced keema (minced) meat prepared then skewered in tandoori oven.	
TANDOORI CHICKEN HALF \$15.00 FULL \$22.00 Chicken on the bone marinated in spices and cooked in a tandoori oven.	
TANDOORI PRAWNS HALF \$15.00 FULL \$23.00 Cooked with herbs and yogurt in a tandori masala sauce.	
MURGH MALAI TIKKA HALF \$15.00 FULL \$20.00 Chicken marinated in yoghurt crushed cashews, white pepper, cheese, fresh ground spices then cooked in the tandoor.	
HARYALI CHICKEN TIKKA HALF \$15.00 FULL \$20.50 Tender pieces of chiken, haryali chicken tikka in classic north Indian starter where chicken is flavoured with fresh green herbs-mint and coriander leaves along with spices.	
ACHARI TIKKA HALF \$15.00 FULL \$20.00 Chicken marinated in yoghurt mustard, fenugreek & onion seeds then cooked in the tandoor.	
PERI PERI CHICKEN TIKKA Boneless chicken chunks marinated with peri peri sauce and grilled in tandoor	\$22.50
MIX PLATTER FOR 2 Mixture and fine selection of vegetable pakora, Chicken tikka and seekh kebab.	\$20.00
NON VEG PLATTER FOR 2 A Mixture of chicken tikka, sheekh kebab and murgh malai tikka.	\$22.50
GOLDEN FRIED KING PRAWN King prawns marinated in tempura butter, deep fried until crispy.	\$21.00
CHILLI PRAWN Battered fried prawns tossed in pan with diced onions, capsicum, spring onion	\$23.00
FISH TIKKA Fish marinated with yogurt and mild spices then cooked in clay oven served with salad and mint sauce	\$21.50
AMRITSARI FISH Boneless fish pieces battered in chickpea flour and served with salad and tamarind sauce	\$23.00

MAINS CHICKEN

ALL CURRIES SERVED WITH RICE	
BUTTER CHICKEN Tender morsels of boneless chicken roasted in tandoor and finished in a mild creamy tomato flavoured sauce.	\$20.50
INDIAN STYLE BUTTER CHICKEN Tender morsels of boneless chicken roasted in tandoor & finished in a creamy tomato flavoured sauce in indian style	\$22.50
CHICKEN KORMA Cooked in cashew nuts , gravy and home made cream. Traditionally cooked.	\$20.50
CHICKEN TIKKA MASALA Succulent tender chicken morsels roasted in tandoor and then cooked in spicy gravy, Capsicums, onions and fresh herbs.	\$20.50
MANGO CHICKEN Exotic curry with tender boneless chicken in subtle mango sauce.	\$20.50
CHICKEN MADRAS South Indian curry, tempered with mustard and curry leaves.	\$20.50
CHICKEN SAAG Chicken cooked with fresh spinach cooked in aromatic spices	\$20.50
PUNJABI CHICKEN Boneless chicken pieces cooked with onion, tomato, ginger, capsicum and garnished with coriander.	\$20.50
METHI CHICKEN Boneless meat cooked fenugreek leaves and spices.	\$20.50
CHICKEN MUSHROOM MASALA Fresh mushroom, tender chicken pieces cooked with garlic, tomato and onion gravy.	\$20.50
CHICKEN DHANSAK Boneless meat cooked with lentils in an onion gravy. A delicious medium spicy dish.	\$20.50

HOUSE OF SPICE SPECIAL

ALL CURRIES SERVED WITH RICE	
SPECIAL GARLIC BUTTER CHICKEN	\$21.00
CHEF SPECIAL CURRY Tender succulent chicken/lamb/beef cooked with onions, fenugreek and chef's special spices.	\$22.50
CHICKEN/ LAMB/ BEEF KADAI Meat cooked with butter sauce, brown sauce and Finely chopped meat with and desiccated coconut fried With garlic.	\$22.50
SEAFOOD TAWA Tiger prawn, fish and mussels cooked with butter and brown sauce, and desiccated coconut fried with garlic.	\$24.50
CHICKEN/ LAMB/ BEEF BHUNA GHOST Boneless meat cooked with onion, ginger, garlic and cashew gravy.	\$22.50
CHICKEN/ LAMB/ BEEF JALFREJI Marinated meat cooked together with seasonal vegetables adding light-spiced masala sauce.	\$22.50
CHICKEN/ LAMB/ BEEF BALTI Boneless meat pieces cooked with onion capsicum and selection of spices and garnish with coriander.	\$22.50
CHICKEN/ LAMB/ BEEF KADAI Meat cooked in tomatoes, onion, cream, fresh coriander and chef special gravy.	\$22.50
CHICKEN/ LAMB/ BEEF RAJASTHANI Diced meat cooked in rich butter sauce with cashew gravy and simmered over slow fire mouth-watering dish.	\$22.50
LAMB SHANK Lamb shank cooked with mint flavoured masala gravy.	\$37.00
GOAT CURRY Goat with bone cooked with special homemade gravy garnish with coriander	\$22.50
EGG CURRY Boiled eggs cooked in onions tomatoes and chef speical gravy	\$22.50

LAMB & BEEF

ALL CURRIES SERVED WITH RICE	
LAMB / BEEF ROGAN JOSH (LOW FAT DAIRY FREE) Meat cooked with fine onion gravy and garnished with fresh spices.	\$22.50
LAMB / BEEF KORMA Cooked in cashew nuts, gravy and home made cream. Traditionally cooked.	\$22.50
LAMB / BEEF MADRAS South Indian curry tempered with mustard and curry leaves.	\$22.50
LAMB / BEEF SAAGWALA Meat cooked with fresh spinach cooked in aromatic spices.	\$22.50
LAMB / BEEF VINDALOO Meat cooked with spices and onion gravy in hot vindaloo sauce, with spring onions.	\$22.50
LAMB DO PIAZZA Boneless lamb cooked with fried sliced onions and dry roasted spices, garnished with green herbs.	\$22.50
LAMB ANARKALI Dice lamb cooked with herbs, spice, mint and pomegranate seeds and tomatoes.	\$22.50
LAMB TIKKA MASALA Diced lamb roasted in tandoor and then cooked in spicy gravy, Capsicums, onions and fresh herbs.	\$22.50
LAMB MUSHROOM MASALA Fresh mushroom and diced lamb cooked with garlic tomato and onion gravy.	\$22.50
BEEF CURRY Diced beef cooked with potatoes in traditional Indian style.	\$22.50

SEAFOOD

ALL CURRIES SERVED WITH RICE	
PRAWN MASALA Prawn prepared in thick onion gravy finished with capsicum & onion.	\$23.00
PRAWN MALABARI Prawn cooked with grated coconut and tamarind sauce.	\$23.00
BUTTER PRAWN Prawns cooked in mild creamy tomato flavoured sauce.	\$23.00
PRAWN SPINACH Prawn cooked with fresh spinach cooked in aromatic spices.	\$23.00
FISH MASALA Fish cooked with capsicum, onion and masala sauce	\$23.00
GOAN FISH CURRY Fish fillet cooked in fine tomato paste and coconut gravy.	\$23.00
PRAWN/ FISH VINDALOO Prawns cooked with spices and onion gravy in hot vindaloo sauce with spring onions.	\$23.00
KADHAI FISH / PRAWN King prawns cooked with tomatoes onion cream fresh coriander and chef special gravy.	\$23.00
BENGALI FISH A popular east indian dish cooked with garlic, onion, ginger, tomatoes and freshly ground spices	\$23.00

VEGETABLES

ALL CURRIES SERVED WITH RICE	
VEGETABLE KORMA Fresh vegetable cooked with cashew nut, cream, coconut, mild herbs, spices, ginger, cinnamon and cardamom.	\$19.00
BUTTER VEGETABLES Fresh vegetable cooked in smooth tomato & creamy sauce.	\$19.00
SEASONAL VEGETABLES Fresh vegetable cooked in traditional style with aromatic Herbs.	\$19.00
BUTTER PANEER Fresh home made cottage cheese cooked with creamy tomato flavoured sauce.	\$19.00

BANQUET - MINIMUM FOR 2 PEOPLE	
HOUSE OF SPICE NON-VEG BANQUET \$42.00 PER PERSON Appetiser: Chicken Tikka, Seekh Kebab, Onion Bhaji Mains: Butter Chicken, Lamb Rogan Josh, Vegetable Korma With Rice & Naan Bread Dessert: dessert of the day after dinner	HOUSE OF SPICE VEG BANQUET \$38.00 PER PERSON Appetiser: Samosa, Onion Bhaji, Vegetable Pakora Mains: Daal Makhani, Butter Paneer, Vegetable Korma With Rice & Naan Bread Dessert: Dessert of the day after dinner