

<b>Butter Paneer</b>	<b>\$19.00</b>
Fresh home made cottage cheese cooked with creamy tomato flavoured sauce.	
<b>Chana Masala</b>	<b>\$18.00</b>
Chickpea cooked with onion & tomato gravy and garnished with herbs.	
<b>Saag Aloo</b>	<b>\$18.00</b>
Potatoes cooked with puree of fresh leafy spinach and a blend of spices.	
<b>Palak Paneer</b>	<b>\$19.00</b>
Freshly made cottage cheese cooked with puree of fresh leafy spinach and blended spices.	
<b>Dal Makhani</b>	<b>\$19.00</b>
Slow simmered assortment of beans, delicately flavoured with onion, Tomato, shredded ginger and coriander.	
<b>Aloo Matar</b>	<b>\$18.00</b>
Pea and potatoes cooked in a very smooth onion and tomato based curry.	
<b>Daal Majedar</b>	<b>\$18.00</b>
Lentils cooked with cumin, ginger, coriander, onion and tomato puree.	
<b>Malai Kofta</b>	<b>\$19.00</b>
Mashed potatoes, cottage cheese balls deep fried & cooked in rich, spicy gravy.	
<b>Paneer Butter Masala</b>	<b>\$19.00</b>
Fresh cottage cheese cooked in onion tomato favourite sauce.	
<b>Mushroom Masala</b>	<b>\$19.00</b>
Fresh mushroom cooked with herbs capsicum and onion gravy.	
<b>Matar Mushroom Masala</b>	<b>\$19.00</b>
Fresh mushroom and green peas cooked with herbs capsicum and onion gravy.	
<b>Paneer Methi Malai</b>	<b>\$19.00</b>
Paneer methi malai is a blend of cottage cheese, dried fenugreek leaves, cream and spices.	
<b>Paneer Tikka Masala</b>	<b>\$19.00</b>
Paneer is roasted in tandoor and then cooked in spicy gravy, capsicum, onions and fresh herbs.	
<b>Bombay Aloo</b>	<b>\$18.00</b>
Potato cooked with cumin seeds, onion, tomatoes, fresh coriander and spices.	
<b>Shahi Paneer</b>	<b>\$19.00</b>
Homemade cottage cheese cooked in butter and nut gravy.	
<b>Matar paneer</b>	<b>\$19.00</b>
Cottage cheese and green peas cooked together with onion, tomato gravy and garnish with coriander.	
<b>Paneer butter Masala</b>	<b>\$19.00</b>
Cottage cheese cooked with chopped masala and chef special gravy.	

### NAAN BREADS

<b>Tandoori Roti</b>	<b>\$3.50</b>
Hand-rolled bread made from wholemeal and white flour.	
<b>Butter Naan</b>	<b>\$4.00</b>
Plain flour bread cooked in tandoor oven, garnished with butter.	
<b>Garlic Naan</b>	<b>\$4.50</b>
Naan topped with garlic butter.	

<b>Cheese Naan</b>	<b>\$5.00</b>
Stuffed with grater cheese.	
<b>Onion Kulcha</b>	<b>\$6.00</b>
Naan stuffed with chopped onion herbs.	
<b>Peshawari Naan</b>	<b>\$6.50</b>
Stuffed with dry fruits.	
<b>Potato Paratha</b>	<b>\$6.00</b>
Stuffed with grated potato and herbs.	
<b>Keema Naan</b>	<b>\$7.00</b>
Stuffed with spiced mince mixture of meat.	
<b>Cheese and Chicken Naan</b>	<b>\$7.00</b>
Stuffed with cheese and chopped chicken.	
<b>Cheese and Garlic Naan</b>	<b>\$7.00</b>
Stuffed with cheese and garlic.	
<b>Paneer Kulcha</b>	<b>\$7.00</b>
Naan stuffed with chopped paneer & herbs.	
<b>Lacha paratha</b>	<b>\$6.00</b>
Unleavened wholemeal flour bread layered.	
<b>Pudina paratha</b>	<b>\$6.50</b>
A delicious multi layered Indian paratha made with mint and cooked in clay oven.	

### RICE DISHES

<b>Basmati Rice</b>	<b>Small \$4.00 Large \$6.00</b>
Plain rice steamed to perfection.	
<b>Pea Pulao</b>	<b>\$7.00</b>
Lightly spiced basmati rice with peas.	
<b>Jeera Rice</b>	<b>\$7.00</b>
Basmati rice flavoured with cumin.	
<b>Kashmiri Pulao</b>	<b>\$8.00</b>
Rice cooked with nuts.	

### BIRYANI (SERVED WITH RAITA)

<b>Vegetable Biryani</b>	<b>\$17.00</b>
Rice cooked with fresh vegetables in herbs and spices.	
<b>Lamb Biryani/Beef/Chicken/ Prawn/Goat</b>	<b>\$20.00</b>
Lamb/beef/chicken/prawn/Goat cooked with rice in herbs and spices.	
<b>Chicken fried rice</b>	<b>\$21.00</b>
Chicken chunks and vegetables cooked with rice and chinese sauces.	
<b>Vegetable fried rice</b>	<b>\$18.00</b>
Vegetables cooked with rice and Chinese sauces.	

### KIDS SPECIAL (FOR KIDS ONLY)

<b>Butter Chicken with Naan</b>	<b>\$15.00</b>
<b>Chicken Nuggets &amp; Chips/chips/fish &amp; chips</b>	<b>\$9.00</b>
<b>Vegetable Spring Roll (8pcs)</b>	<b>\$9.00</b>

### SIDE DISHES

<b>Papadum (4 piece)</b>	<b>each \$4.00</b>
<b>Raita</b>	<b>each \$5.00</b>
<b>Mix Pickle</b>	<b>each \$4.00</b>
<b>Mint / Tamarind Sauce</b>	<b>each \$4.00</b>
<b>Green Salad</b>	<b>\$12.00</b>
<b>Onion Salad</b>	<b>\$8.00</b>



**Shop D 346-352 Te Ngae Road  
Lynmore, Rotorua 3010  
Ph: 07 262 6680**

### DINNER SPECIAL Takeaway Only

**\$22**

Any mains, rice, naan bread  
with a glass of house wine,  
beer or juice  
(Excluding seafood & tandoori)

### LUNCH SPECIAL Takeaway Only

**\$14**

Any mains, rice & plain naan  
bread

(Excluding seafood & tandoori)

### OPENING HOURS

**LUNCH: Wednesday to Sunday 11:30am to 2:30pm**

**DINNER: Monday to Sunday 4:30pm to 10:00pm**

Delivery Available (Conditions Apply, Minimum \$60 for delivery.)

[www.houseofspice.co.nz](http://www.houseofspice.co.nz)

07 262 6680

House of Spice Rotorua

hosrotorua

### SPECIAL OPTION- FAMILY PACKAGE

**\$80**

**Any 4 Curries, 2 Non Veg,  
1 Seafood, 1 Veg, 2 Garlic Naan,  
1 Naan, 3 Rice & 1.5 L Drink**



APPETISERS (VEGETARIAN)

<b>Onion Bhaji.</b>	<b>\$7.00</b>
Deep fried fritters of onion in mild spiced batter served with home tamarind sauce.	
<b>Samosa</b>	<b>\$7.00</b>
Triangular shaped parcels consisting of water thin pastry, filled with vegetables.	
<b>Vegetable Pakora.</b>	<b>\$7.00</b>
Seasonal vegetables dipped in finally spiced with chickpea flour and deep fried.	
<b>Vegetable Manchurian</b>	<b>\$18.00</b>
Vegetable balls cooked with finely chopped vegetables in soya sauce.	
<b>Cheese Chilli</b>	<b>\$18.00</b>
Cubed cottage cheese dipped in gram flour, butter and half fried then finished with fresh capsicum and onions.	
<b>Paneer Tikka</b>	<b>\$20.00</b>
Homemade cottage cheese marinated in yoghurt, tomatoes, capsicum, onion roasted in tandoor.	
<b>Tandoori chaap</b>	<b>\$19.00</b>
Soya bean chaap marinated with yoghurt spices and cooked in a clay oven.	
<b>Malai chaap</b>	<b>\$19.00</b>
Tender champ mixed with cashew nuts and onion gravy.	
<b>Veg Platter</b>	<b>\$18.00</b>
Mixture of veg pakora, onion bhaji and samosa.	
<b>Channa chat</b>	<b>\$18.00</b>
Its a great combination with chickpea with onions, tomatoes, cucumber with herbs and spices.	

NON VEGETARIAN STARTERS

<b>Chilli Chicken</b>	<b>\$20.00</b>
Battered fried boneless chicken cubes tossed in work with diced onions.	
<b>Chicken Tikka</b>	<b>Half \$15.00 Full \$20.00</b>
Cubes of chicken marinated in various herbs and barbecued in tandoori oven.	
<b>Seekh Kebab</b>	<b>Half \$15.00 Full \$20.00</b>
Spiced keema (minced) meat prepared then skewered in tandoori oven.	
<b>Tandoori Chicken</b>	<b>Half \$15.00 Full \$22.00</b>
Chicken on the bone marinated in spices and cooked in tandoori oven.	
<b>Tandoori Prawns</b>	<b>Half \$15.00 Full \$23.00</b>
Cooked with herbs and yogurt in tandoori masala sauce.	
<b>Murgh Malai Tikka</b>	<b>Half \$15.00 Full \$20.00</b>
Chicken pieces marinated in yogurt cream pepper then skewered and roasted in tandoor served with salad and mint chutney.	
<b>Achari Tikka</b>	<b>Half \$15.00 Full \$20.00</b>
Chicken pieces marinated in yogurt mustard fenugreek and spices and roasted in tandoor served with salad and mint chutney.	
<b>Mix Platter</b>	<b>\$20.00</b>
Mixture and fine selection of vegetable pakora ,chicken tikka and seekh kabab.	
<b>Tandoori platter</b>	<b>\$20.00</b>
Mixture of Chicken tikka, seekh kabab and malai chicken.	
<b>Golden Fried Prawn</b>	<b>\$21.00</b>
Fried with a mixture of spices in fine flour and corn flour.	

CHICKEN MAINS (MILD, MEDIUM & HOT)

<b>Butter Chicken</b>	<b>\$20.00</b>
Tender morsels of boneless chicken roasted in tandoor and finished in a mild creamy tomato flavoured sauce.	
<b>Butter chicken Indian Style</b>	<b>\$21.00</b>
Tender morsels of boneless chicken roasted in tandoor and finished in a creamy tomato flavoured sauce in Indian style.	
<b>Chicken Korma</b>	<b>\$20.00</b>
Cooked in cashew nuts, gravy and home-made cream. Traditionally cooked.	
<b>Chicken Tikka Masala</b>	<b>\$20.00</b>
Succulent tender chicken morsels roasted in tandoor and hen cooked in spicy gravy, capsicums, onions and fresh herbs.	
<b>Mango Chicken</b>	<b>\$20.00</b>
Exotic curry with tender boneless chicken in subtle mango sauce.	
<b>Chicken Madras</b>	<b>\$20.00</b>
South Indian curry, tempered with mustard and curry leaves.	
<b>Chicken Saag</b>	<b>\$20.00</b>
Chicken cooked with fresh spinach cooked in aromatic spices.	
<b>Punjabi chicken</b>	<b>\$20.00</b>
Curry melt in your mouth chicken recipe chicken made with citrus juices and some basic indian spices.	
<b>Methi Chicken</b>	<b>\$20.00</b>
Fresh cream Fine chopped fenugreek leaves cooked cashew paste with onion tomato gravy.	
<b>Chicken Mushroom Masala</b>	<b>\$20.00</b>
Fresh mushroom, tender chicken pieces cooked with garlic, tomato and onion gravy.	
<b>Chicken Dhansak</b>	<b>\$20.00</b>
Boneless meat cooked with lentils in an onion and cashew gravy.	

LAMB & BEEF

<b>Lamb/Beef Rogan Josh (Low fat Dairy free)</b>	<b>\$21.00</b>
Diced lamb cooked with fine onion gravy and garnished with fresh spices.	
<b>Lamb/Beef Korma</b>	<b>\$21.00</b>
Cooked in cashew nuts, gravy and homemade cream. Traditionally cooked.	
<b>Lamb/Beef Do piazza</b>	<b>\$21.00</b>
Boneless lamb cooked with fried sliced onions and dry roasted spices, garnished with green herbs.	
<b>Lamb/Beef Saagwala</b>	<b>\$21.00</b>
Lamb cooked with fresh spinach cooked in aromatic spices.	
<b>Lamb/Beef Vindaloo</b>	<b>\$21.00</b>
Lamb cooked with spices and onion gravy in hot vindaloo sauce, with spring onions.	
<b>Lamb/Beef Curry</b>	<b>\$21.00</b>
Diced beef cooked with potatoes in traditional Indian style.	
<b>Lamb/Beef Anarkali</b>	<b>\$21.00</b>
Dice lamb cooked with herbs, spice, mint and pomegranate seeds and tomatoes.	
<b>Lamb/Beef Mushroom Masala</b>	<b>\$21.00</b>
Fresh mushroom and diced lamb cooked with garlic tomato and onion gravy.	
<b>Lamb/Beef Dhansak</b>	<b>\$21.00</b>
Diced lamb cooked with lentils in an onion gravy. A delicious medium spicy dish.	

<b>Lamb/Beef Tikka Masala</b>	<b>\$21.00</b>
Diced lamb roasted in tandoor and then cooked in spicy gravy, Capsicums, onions and fresh herbs.	

HOUSE OF SPICE SPECIAL

<b>Goat Curry</b>	<b>\$22.00</b>
Goat with bone cooked with special homemade gravy and garnish with coriander.	
<b>Egg Curry</b>	<b>\$20.50</b>
Boiled eggs cooked in onions, tomatoes and chef special gravy.	
<b>Special Garlic Butter Chicken</b>	<b>\$20.50</b>
<b>Chef special Chicken/Lamb/Beef</b>	<b>\$20.50</b>
Chef secret recipe.	
<b>Seafood Tawa</b>	<b>\$22.00</b>
Tiger prawn, fish and mussels cooked with butter and brown sauce & desiccated.	
<b>Chicken/Lamb/Beef Bhuna Ghost</b>	<b>\$20.50</b>
Boneless meat cooked with onion, ginger, garlic and cashew gravy.	
<b>Chicken/Lamb/Beef Jalfrezi</b>	<b>\$20.50</b>
Marinated chicken cooked together with seasonal vegetables adding light spiced masala sauce.	
<b>Chicken/Lamb/Beef Balti</b>	<b>\$20.50</b>
Boneless meat pieces cooked with onion and some mix vegetables and selection of spices and garnish with coriander.	
<b>Kadai Chicken/Lamb/Beef</b>	<b>\$20.50</b>
Chicken fillets cooked with onion, capsicum, cream, & crushed tomato.	

SEAFOOD MAINS

<b>Prawn/Fish Masala</b>	<b>\$21.00</b>
Prawn/Fish prepared in thick onion gravy finished with capsicum & onion.	
<b>Prawn Malabari</b>	<b>\$21.00</b>
Prawn cooked with grated coconut and tamarind sauce.	
<b>Butter Prawn</b>	<b>\$21.00</b>
Prawn cooked in mild creamy tomato flavoured sauce.	
<b>Prawn Spinach</b>	<b>\$21.00</b>
Prawn cooked with fresh spinach cooked aromatic spices.	
<b>Goan Fish Curry</b>	<b>\$21.00</b>
Fish fillet cooked in fine tomato paste and coconut gravy.	
<b>Kadai Fish/Prawn</b>	<b>\$21.00</b>
Prawns/Fish cooked with tomato onion cream, fresh coriander and chef special gravy.	
<b>Prawn/Fish Vindaloo</b>	<b>\$21.00</b>
Prawns/Fish cooked with spices and onion gravy in Vindaloo sauce.	
<b>Bengali fish</b>	<b>\$21.00</b>
A popular east Indian dish cooked with garlic, onion, ginger, tomatoes and freshly ground spices.	

VEGETABLE MAINS

<b>Vegetable Korma</b>	<b>\$18.00</b>
Fresh vegetables cooked with cashew nut, cream, coconut,mild herbs, spices, ginger, cinnamon and cardamom.	
<b>Butter Vegetables</b>	<b>\$18.00</b>
Fresh vegetables cooked in smooth tomato and creamy sauce.	
<b>Seasonal Vegetables</b>	<b>\$18.00</b>
Fresh vegetables cooked in traditional style with aromatic herbs.	