## **VEGETABLES**

VEGEIADLES	
Vegetable Korma Fresh vegetable cooked with cashew nut, cream, coconut, mild herbs, spices, ginger, cinnamon and cardamom.	\$14.50
Butter Vegetables Fresh vegetable cooked in smooth tomato and creamy sauce.	\$14.50
Seasonal Vegetables Fresh vegetable cooked in traditional style with aromatic Herbs.	\$14.50
Butter Paneer Fresh home made cottage cheese cooked with creamy tomato flavoure	<b>\$14.50</b> ed sauce.
Channa Masala Chickpea cooked with onion & tomato gravy and garnished with herbs	\$15.00
Palak Paneer Freshly made cottage cheese cooked with puree of fresh leafy spinach and blend of spices.	\$14.00
<b>Daal Makhani</b> Slow simmered assortment of beans, delicately flavoured with onion, tomato, shredded ginger and coriander.	\$14.00
Aloo Matar Pea and potatoes cooked in a very smooth onion and tomato based cu	<b>\$14.00</b> rry.
Daal Majedar Lentils cooked with cumin, ginger, coriander, onion and tomato puree.	\$14.50
Malai Kofta Mashed potatoes & cottage cheese balls deep fried & cooked in rich, spicy gravy.	\$15.00
Mushroom Masala Fresh mushroom cooked with herbs capsicum and onion gravy.	\$15.00
Paneer Makhni Homemade cheese cooked in creamy tomato flavoured sauce.	\$15.00
Bombay Aloo Potato cooked with cumin seeds, onion, tomato, fresh coriander and s	<b>\$14.00</b> pices.
Kadai Paneer Homemade cottage cheese cooked tomatoes, onion, cream, fresh coria and chef special gravy.	<b>\$15.00</b> ander
Matar Mushroom Masala Mushrom and peas cooked with onion, tomatoes and cashew nut grav	\$15.00
Shahi Paneer Homemade cottage cheese cooked in butter and nut gravy.	\$15.00
Paneer Methi Malai Paneer methi malai is a healthy blend of cottage cheese, dried fenugre cream and spices.	<b>\$15.00</b> ek leaves,
Paneer Tikka Masala Paneer roasted in tandoor and then cooked in spicy gravy, capsicums, fresh herbs.	<b>\$16.00</b> onions and

## **SIDE DISHES**

	each		each
Papadom (4 piece)	\$2.00	Tamrind Sauce	\$2.00
Raita	\$3.00	Mango chutney	\$2.00
Green Salad	\$4.50	Mango Lassi	\$5.00
Mix Pickle	\$2.00	Mango Kulfi	\$4.00
Mint	\$2.00	Kachumber Salad	\$????

#### **BREADS**

Tandoori Roti Hand-rolled bread made from wholemeal and white flour	\$3.00
Butter Naan	\$3.00
Plain flour bread cooked in tandoor oven, garnished with butter	4
Garlic Naan	\$3.50
Naan topped with garlic butter.	64.00
Cheese Naan	\$4.00
Stuffed with grater cheese.	64.50
Onion Kulcha Naan stuffed with chopped onion and herbs	\$4.50
Potato Paratha	\$4.50
Stuffed with grated potato and herbs	<i>Ş</i> 4.50
Peshawari Naan	\$4.50
Stuffed with dry fruits	Ş <del>4</del> .30
Keema Naan	\$5.00
Stuffed with spiced mince mixture of meat	<i>Ş</i> 3.00
Cheese and Chicken Naan	\$5.00
Stuffed with cheese and chopped chicken	<i>\$5100</i>
Cheese and Garlic Naan	\$4.50
Stuffed with cheese and garlic	<i>¥</i>
Pudina Parantha	\$5.00
A delicious multi layered Indian parantha made from mint (pudina) and few spices.	,
Lacha Parantha	\$5.00
Unleavened wholemeal flour bread lavered .	,
Paneer Kulcha	\$5.00
Naan stuffed with cottage cheese.	,
<b>RICE</b> (FATLESS AND CHOLESTEROL FREE)	
Basmati Rice small \$3.00	Large <b>\$5.00</b>
Plain rice steamed to perfection.	Luige <b>93.00</b>
Pea Pullao / Jeera Rice	\$7.00
Lightly spiced basmati rice with peas/jeera.	<i>Ş</i> 7.00
Kashmiri Pulao	\$7.00
Rice cooked with nuts.	<i>Ş</i> 7.00
BIRYANI (SERVED WITH RAITA)	
M ALL DI L	644.00

Vegetable Biryani Rice cooked with fresh vegetable in herbs and spices.	\$14.00
Chicken/Lamb/Prawn Biryani	\$17.00
Chiken/lamb/Prawn cooked with rice in herbs and spices.	

### KIDS SPECIAL (FOR KIDS ONLY)

Butter Chicken with Naan	\$12.00
Chicken Nuggets & Chips / Fish & Chips	\$7.00
Chips	\$5.00
Spring Roll	

# **SPECIAL OPTIONS - FAMILY PACKAGE**

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

Dine In & Howse o INDIAN RES & B Shop D 346-352	Te Ngae Road
Lynmore, Ro Ph: 07 20	
DINNER SPECIAL	LUNCH DEAL ONLY
DINE IN ONLY	DINE IN OR TAKEAWAY
Any mains rice & naan bread with a glass of house wine, beer or juice (excluding seafood & tandoori)	Any mains with rice and naan bread (excluding Seafood & Tandoori)
Fully Licensed Pestaur	ant & BVO Wine Only

Fully Licensed Restaurant & BYO Wine Only

# **OPENING HOURS**

**LUNCH**: Monday to Sunday 11:30am to 3:30pm **DINNER**: Monday to Sunday 5:00pm to late

### **DELIVERY AVAILABLE** (Condition Apply)

• Minimum \$30.00 order for delivery

## www.houseofspice.co.nz



(We also cater for small parties up to 50 guests)

## APPETISERS

APPETISERS	
Onion Bhaji Deep fried fritters of onion in mild spiced batter served with home made tamarind sauce.	\$5.50
Vegetable Samosa (2 pieces) Triangular shaped parcels consisting of wafer thin pastry, filled with ve	<b>\$5.50</b> egetables.
Samosa Chat Vegetable samosa served with yoghurt & chutney.	\$11.00
Vegetable Pakora Seasonal vegetables dipped in a finally spiced with Chickpea flour and	<b>\$6.00</b> deep fried.
Paneer Tikka Homemade cottage cheese marinated in yoghurt, tomato fresh capsicu onion mustard in tandoor	\$18.50
Vegetable Manchurian Cheese Chilli Cubed cottage cheese dipped in gram flour, butter and half fried then finished with fresh capsicum onions and green chilli.	\$16.00 \$15.00
Cubes of chicken marinated in various herbs and spices barbecued in t	\$18.00
Haryali Tikka	\$18.00
Chicken Pakora Boneless chicken pieces dipped in a finally spiced chickpea flour.	\$17.00
Fish Pakora / Fish Tikka Boneless fish marinated in spices & cooked in tandoor.	\$18.00
Golden Fried King Prawn King prawns marinated in tempura butter, deep fried until crispy	\$20.00
Murgh Malai Tikka half \$11.00 full Chicken marinated in yoghurt crushed cashews, white pepper, cheese, fresh ground spices then cooked in the tandoor	\$18.00
Seekh Kebab half \$11.00 full Spiced keema (minced) meat prepared then skewered in tandoori oven	\$18.00
Tandoori Chicken half \$11.00 full Chicken on the bone marinated in spices and cooked in a tandoori over	\$18.00
	\$20.00
Mix Platter Mixture and fine selection of vegetable pakora, Chicken tikka and seek	<b>\$16.00</b> ch kebab.
Veg Platter Mixture of vege pakora, onion bhaji and samosa Non Veg Platter	\$14.00 \$17.00
A Mixture of chicken tikka, sheekh kebab and murgh malai tikka	
Chicken / Vegetable Soup	\$8.00
MAINS ALL CURRIES SERVED WITH RICE CHICKEN	
Butter Chicken	\$16.00

Butter Chicken	\$10.0U
Tender morsels of boneless chicken roasted in tandoor and	
finished in a mild creamy tomato flavoured sauce.	
Chicken Korma	\$16.00
O L L'AND AND AND AND AND AND AND AND AND AND	

Cooked in cashew nuts , gravy and home made cream. Traditionally cooked.

Dishes could be Mild, Med and Hot, Please ask for assistance

Chicken Tikka Masala	\$16.50
Succulent tender chicken morsels roasted in tandoor and then cooked	d in
spicy gravy, Capsicums, onions and fresh herbs.	4
Mango Chicken Exotic curry with tender boneless chicken in subtle mango sauce.	\$16.50
Chicken Madras	\$16.50
South Indian curry, tempered with mustard and curry leaves	<i>Ş</i> 10.30
Chicken Saag	\$17.00
Chicken cooked with fresh spinach cooked in aromatic spices.	
Chilli Chicken	\$17.00
Battered fried boneless chicken cubes tossed in wok with diced onions, capsicum, spring onions.	
Chicken Mushroom Masala	\$16.00
Fresh mushroom, tender chicken pieces cooked with garlic, tomato and	
Punjabi Chicken	\$16.00
Boneless chicken pieces cooked with onion, tomato, ginger, capsicum and garnished with coriander.	
Chicken Dhansak	\$16.00
Boneless meat cooked with lentils in an onion gravy. A delicious medium	
Methi Chicken	\$17.00
Boneless meat cooked fenugreek leaves and spices.	4
Chef Special Chicken Chefs secret recipe.	\$17.00
HOUSE OF SPICE SPECIAL	
Special Garlic Butter Chicken	\$17.00
Chicken/ Beef/ Lamb Tawa	\$17.00
Meat cooked with butter sauce, brown sauce and finely chopped	<i>Ş17.00</i>
meat with desiccated coconut and fried with garlic.	
Chicken/ Beef/ Lamb Nawabi	\$17.00
Brown sauce and coconut cream with diced Potato, Curry leaves and mustard seeds.	
Seafood Tawa	\$19.00
Tiger prawn, fish and mussels cooked with butter and brown sauce,	+=0100
and desiccated coconut fried with garlic.	
Chicken/ Lamb/ Beef Mughlai	\$19.00
Meat cooked with egg and white sauce.	¢10.00
Chicken/ Lamb/ Beef Bhuna Ghost Boneless meat cooked with onion, ginger, garlic and cashew gravy.	\$18.00

Boneless meat cooked with onion, ginger, garlic and cashew gravy.	
Lamb/ Beef Chilli	\$18.00
Meat pieces cooked with capsicum, chilli and onion gravy.	
Fish Tikka	\$20.00
Over marinated boneless fish cooked in dry oven	
Chicken/ Lamb/ Beef Balti	\$17.00
Boneless meat pieces cooked with onion capsicum and selection of spices and garnish with coriander.	
Chicken/ Lamb/ Beef Jalfreji	\$17.00
Marinated meat cooked together with seasonal vegetables adding light-spiced masala sauce.	
5	
Chicken/ Lamb/ Beef Kadai	\$17.00
Meat cooked in tomatoes, onion, cream, fresh coriander and chef	

Meat cooked in tomatoes, onion, cream, fresh coriander and chef special gravy.

Dishes could be Mild, Med and Hot, Please ask for assistance

## LAMB & BEEF

Lamb / Beef Rogan Josh (Low fat Dairy free) Diced lamb cooked with fine onion gravy and garnished with fresh spice	<b>\$17.00</b> ies.
Lamb / Beef Korma Cooked in cashew nuts, gravy and home made cream. Traditionally coc	<b>\$17.00</b> ked.
Lamb Da Piazza Boneless lamb cooked with fried sliced onions and dry roasted spices, garnished with green herbs.	\$17.00
Lamb / Beef Saagwala amb cooked with fresh spinach cooked in aromatic spices.	\$17.50
amb / Beef Vindaloo amb cooked with spices and onion gravy in hot vindaloo sauce, vith spring onions.	\$17.00
Beef Curry Diced beef cooked with potatoes in traditional Indian style	\$17.00
amb Anarkali lice lamb cooked with herbs, spice, mint and pomegranate seeds and	<b>\$17.50</b> tomatoes.
.amb Nizam liced lamb combined with potatoes and finished with coconut ream - a famous South Indian Dish.	\$17.00
Lamb Mushroom Masala Fresh mushroom and diced lamb cooked with garlic tomato and onion (	<b>\$17.00</b> gravy.
.amb Dhansak Diced lamb cooked with lentils in an onion gravy. A delicious medium s	\$17.00
Lamb Tikka Masala Diced lamb roasted in tandoor and then cooked in spicy gravy, Capsicu unions and fresh herbs.	\$18.00
SEAFOOD	
Prawn / Fish Masala Prawn prepared in thick onion gravy finished with capsicum & onion.	\$18.50
Prawn Malabari rawn cooked with grated coconut and tamarind sauce.	\$18.50
Butter Prawn Prawns cooked in mild creamy tomato flavoured sauce.	\$18.50
Prawn Spinach rawn cooked with fresh spinach cooked in aromatic spices.	\$18.50
Goan Fish Curry	\$18.50
ish fillet cooked in fine tomato paste and coconut gravy. Fish Vindaloo resh fish pieces cooked in onion gravy, potatoes and hot round spices.	\$18.50
Kadhai/ Fish Prawn	\$18.00
King prawns cooked with tomatoes onion cream fresh coriander Ind chef special gravy.	
Prawn/ Fish Vindaloo Prawns cooked with spices and onion gravy in hot vindaloo sauce	\$18.00
with spring onions.	
with spring onions. Mussels Masala	\$20.00

Dishes could be Mild, Med and Hot, Please ask for assistance