

**ALOO GHOBHI** \$17.00

Potatoes and cauliflower & spice cooked together & garnished with herbs.

**JEERA ALOO** \$17.00

Diced potatoes cooked with cumin and fresh herbs.

**ALOO PALAK** \$17.00

Potatoes cooked with Spinach, spices, and herbs.

**DAL TADKA** \$17.00

Yellow lentils cooked with fresh garlic & tomato.

**DAL MAKHANI** \$17.00

Black & Yellow lentils cooked with fresh garlic and tomato & kidney beans cooked in spice with butter & cream.



## RICE



**CHICKEN BIRYANI** \$20.00

Basmati rice cooked with chicken, special spices & herbs.

**LAMB BIRYANI** \$22.00

Basmati rice cooked with Lamb, special spices & herbs.

**PRAWN BIRYANI** \$24.00

Basmati rice cooked with Prawns, special spices & herbs.

**VEGETABLE BIRYANI** \$19.00

Basmati rice cooked with mixed vegetables, special spices & herbs.

**JEERA RICE** \$6.00

Basmati rice fried with cumin and herbs.

**COCONUT RICE** \$6.00

**PLAIN RICE** \$4.00

## INDO-CHINESE



**NOODLES** \$20.00

**VEG MANCHURIAN** \$20.00

**BOMBAY KEBAB** \$20.00

**CHICKEN SCHEZWAN FRIED RICE** \$20.00

**CHILI CHICKEN** \$20.00

**CHILLI PANEER** \$20.00

**VEG SCHEZWAN FRIED RICE** \$18.00

## SIDE DISHES



**POPPADOMS (2PCS)** \$1.00  
**PICKLE** \$5.00  
**RAITA** \$5.00  
**HOT CHIPS** \$5.00



## INDIAN BREADS

**NAAN** \$4.00  
**BUTTER NAAN** \$4.00  
**GARLIC NAAN** \$4.50  
**CHEESE NAAN** \$6.00  
 Bread stuffed with cheese and baked in Tandoori oven.  
**CHEESE GARLIC NAAN** \$6.00  
**KASHMIRI NAAN** \$6.00  
 Bread stuffed with dried fruits & nuts and coconut.  
**ALOO NAAN** \$5.00  
 Bread stuffed with potatoes, mild spices and herbs.  
**KEEMA NAAN** \$6.00  
 Bread stuffed with lamb mince.  
**PANEER NAAN** \$6.00  
 Bread stuffed with homemade cottage cheese.  
**CHICKEN NAAN** \$6.00  
 Bread stuffed with chopped chicken and light spice.  
**ROTI** \$4.00  
 Bread made with wholemeal flour.



## DESSERTS

**GULAB JAUMUN (4 PCS)** \$8.00  
**MANGO KULFI** \$6.00  
**MANGO LASSI** \$6.00



**WELCOME TO SPICE KITCHEN AUTHENTIC INDIAN TAKEAWAY.**

**SPICE KITCHEN IS THE OPPORTUNITY TO EXPERIENCE THE REAL TASTE OF INDIAN FOOD PREPARED QUALIFIED & EXPERIENCED INDIAN CHEF**

# MENU

## OPENING HOURS

**LUNCH : MON -SAT 11am to 2pm**

**Dinner : MON - SUN 4pm to 9pm**

**Address : 490A Fergusson Drive, Trentham, Upper Hutt, 5018**

**Contact : 04 529 8922**

**Email: [spice.kitchen@hotmail.com](mailto:spice.kitchen@hotmail.com)**

**Website: [www.spicekitchenhutt.com](http://www.spicekitchenhutt.com)**



## ENTRÉE



All entrees served with mint or tamarind sauce.

<b>ONION BHAJI</b>	<b>\$8.00</b>
Julienne cut onions mixed with chickpea flour and deep fried.	
<b>VEGE SAMOSA</b>	<b>\$8.00</b>
Triangular pastry filled with potatoes, peas and herbs then fried golden brown.	
<b>MIXED PAKORA</b>	<b>\$8.00</b>
Chopped mixed vegetable mildly spiced, dipped in chickpea flour and deep fried.	
<b>PANEER PAKORA</b>	<b>\$12.00</b>
Pieces of cottage cheese coated in chickpea flour and deep fried.	
<b>CHICKEN TIKKA</b>	<b>\$16.00</b>
Boneless chicken marinated overnight in yoghurt and spice and roasted in the Tandoori oven.	
<b>CHICKEN PAKORA</b>	<b>\$15.00</b>
Chicken pieces mixed with chickpea flour and deep fried.	
<b>GARLIC CHICKEN TIKKA</b>	<b>\$18.00</b>
Chicken pieces marinated and cooked in special garlic sauce.	
<b>LAMB SHEEKH KEBAB</b>	<b>\$16.00</b>
Minced lamb flavoured with exotic spices and herbs, pressed on skewer then cooked in the Tandoori oven.	
<b>FISH PAKORA</b>	<b>\$15.00</b>
Boneless pieces of fish coated with chickpea flour and mildly spiced and deep fried.	
<b>PRAWN PAKORA/ FRITTER</b>	<b>\$15.00</b>
Prawns coated with chickpea flour and mildly spiced then deep fried.	
<b>MIXED PLATTER</b>	<b>\$20.00</b>
Combination of onion Bhaji, Samosa, chicken tikka and sheekh kebab with salad.	
<b>TANDOORI CHICKEN</b>	<b>\$16.00 \$22.00</b>
Whole chicken marinated overnight with yoghurt, spices, and herbs, and then roasted in the Tandoori oven.	

## Mains

All mains are served with complimentary rice.

Dishes can be made Mild, Medium, Hot & Indian Hot.

**\$2 EXTRA FOR LAMB**

	HALF	FULL
<b>BUTTER (CHICKEN/LAMB)</b>	<b>\$13.00</b>	<b>\$18.00</b>
Tender pieces of boneless meat cooked in Tandoori oven and finished in rich creamy tomato gravy.		
<b>KORMA (CHICKEN/LAMB)</b>	<b>\$13.00</b>	<b>\$18.00</b>
Tender pieces of meat cooked in rich & creamy cashew nut gravy with mild aromatic spices.		
<b>MANGO (CHICKEN/LAMB)</b>	<b>\$13.00</b>	<b>\$18.00</b>
Tender pieces of meat prepared with mango pulp & traditional spices.		
<b>MADRAS (CHICKEN/LAMB)</b>	<b>\$13.00</b>	<b>\$18.00</b>
Boneless meat cooked with coconut, onion tomato gravy, tempered with curry leaves and mustard seeds.		
<b>CURRY (CHICKEN/LAMB)</b>	<b>\$13.00</b>	<b>\$18.00</b>
Boneless meat cooked in fine onion tomato gravy with spices and herbs.		
<b>ROGAN-JOSH(CHICKEN/LAMB)</b>	<b>\$13.00</b>	<b>\$18.00</b>
Traditional curry cooked in Kashmiri style, with extensive use of tomatoes and onions.		
<b>SAGWALA(CHICKEN/LAMB)</b>	<b>\$13.00</b>	<b>\$18.00</b>
Boneless meat cooked in spinach, spices, and herbs.		
<b>KADAI (CHICKEN/LAMB)</b>	<b>\$13.00</b>	<b>\$18.00</b>
Boneless meat cooked in special spices and herbs with tomato, green peppers, and onion, coriander and fennel seeds.		
<b>VINDALOO (CHICKEN/LAMB)</b>	<b>\$13.00</b>	<b>\$18.00</b>
Boneless pieces of meat cooked with onion tomato gravy in a Vindaloo sauce, especially from Goa		
<b>TIKKA-MASALA(CHICKEN/LAMB)</b>	<b>\$13.00</b>	<b>\$18.00</b>
Tender pieces of boneless chicken cooked in a onion tomato gravy with capsicum.		
<b>BHUNA (CHICKEN/ LAMB)</b>	<b>\$13.00</b>	<b>\$18.00</b>
Tender pieces of meat cooked in special spices and herbs, onion, tomatoes in thick sauce.		

**LEMON & HONEY CHICKEN** **\$21.00**  
 Boneless Chicken pieces coated in thick special flour paste & cooked in honey sauce in sweet and sour flavour



## SEAFOOD



	HALF	FULL
<b>FISH MADRAS</b>	<b>\$16.00</b>	<b>\$21.00</b>
Pieces of fish cooked in a fine onion, tomato coconut gravy finish with lemon.		
<b>FISH CURRY</b>	<b>\$16.00</b>	<b>\$21.00</b>
Pieces of fish cooked in an onion, tomato gravy and thick sauce		
<b>BUTTER PRAWN</b>	<b>\$16.00</b>	<b>\$21.00</b>
Prawns cooked in rich creamy tomato gravy.		
<b>PRAWN MASALA</b>	<b>\$16.00</b>	<b>\$21.00</b>
Prawns cooked in an onion, tomato gravy and thick sauce		
<b>PRAWN MADRAS</b>	<b>\$16.00</b>	<b>\$21.00</b>
Prawns cooked in a coconut, onion, tomato gravy, tempered with curry. leaves and mustard seeds.		
<b>PRAWN VINDALO</b>	<b>\$16.00</b>	<b>\$21.00</b>
Prawns cooked in onion, tomato gravy with Vindaloo sauce.		
<b>PRAWN SPINACH</b>	<b>\$16.00</b>	<b>\$21.00</b>
Prawns cooked with spinach, onion, tomato & spices.		
<b>PRAWN KADAI</b>	<b>\$16.00</b>	<b>\$21.00</b>
Prawns cooked in special spices and herbs with tomato, green peppers, onion, coriander, and fennel seeds.		



## VEGETARIAN DELIGHT

	FULL
<b>MALAI KOFTA</b>	<b>\$18.00</b>
Cottage cheese, potatoes and raisins shaped into rich tiny balls. Deep Fried and served in a nutty sauce.	
<b>BUTTER PANEER</b>	<b>\$18.00</b>
Cubes of cottage cheese cooked in rich creamy tomato gravy.	
<b>PANEER MUTTER</b>	<b>\$18.00</b>
Cubes of cottage cheese and green peas cooked in Kashmir style.	
<b>PALAK PANEER</b>	<b>\$18.00</b>
Cottage cheese cooked with spinach and spices.	
<b>PANEER KADAI</b>	<b>\$18.00</b>
Cottage cheese cooked in special spices and herbs with tomato, green peppers, onion, coriander and fennel seeds.	
<b>BUTTER VEGETABLE</b>	<b>\$17.00</b>
Mixed vegetables cooked in rich creamy tomato gravy.	
<b>VEGETABLE KORMA</b>	<b>\$17.00</b>
Mixed vegetables cooked in rich, creamy cashew nut gravy.	
<b>VEGETABLE KADAI</b>	<b>\$17.00</b>
Mixed vegetables cooked in special spices and herbs with tomato, green peppers, onion, coriander and fennel seeds.	



## CHEF'S SPECIAL

<b>JALFREZI (CHICKEN/LAMB)</b>	<b>\$21.00</b>
Boneless meat cooked with onion, tomato gravy with fresh capsicum in sweet & sour flavour	
<b>HANDI(CHICKEN/LAMB)</b>	<b>\$21.00</b>
Boneless meat and mixed vegetables cooked with tomatoes, onions and coriander, herbs and spices.	
<b>MUSHROO MASALA (CHICKEN/LAMB)</b>	<b>\$21.00</b>
Tender pieces of meat cooked with fresh mushroom, Cooked with onion tomato gravy.	
<b>LABABDAR (CHICKEN /LAMB)</b>	<b>\$21.00</b>
Boneless pieces of meat cooked with cashew nut gravy with added cheese and Indian herbs.	
<b>ACHARI MASALA (CHICKEN/LAMB)</b>	<b>\$21.00</b>
Meat pieces cooked in onion tomato gravy with pickle.	

