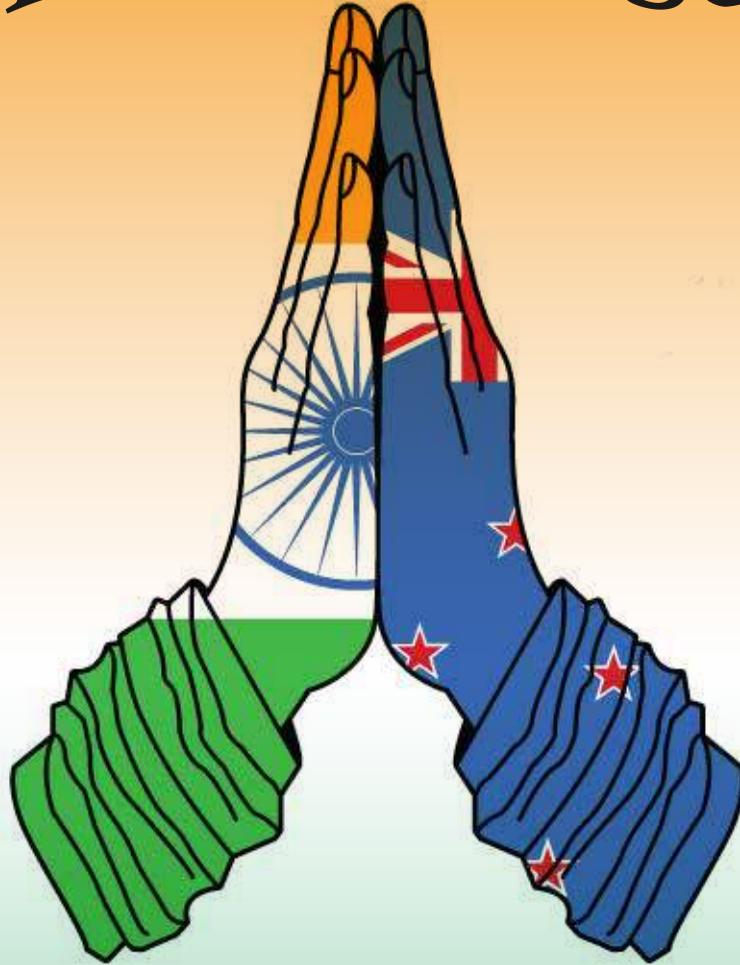


India Village



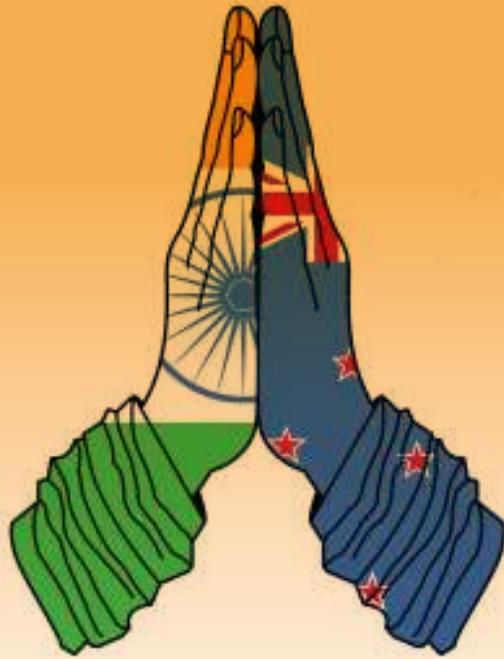
Authentic Indian Cuisine

FULLY LICENSED BYOW ONLY

7/49 Rawhiti Road, Manly Palms, Whangaparoa

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Indian cuisine has been influenced greatly by the multitude of invaders throughout the country's history; the Mughals, Turks, Europeans, and Portuguese all left their mark. By adding their own cooking styles and ingredients, they provided a rich diversity, resulting in a unique cuisine. What holds this diverse cuisine together is the aromatic and flavourful spices. The art of Indian cooking is in blending the spices so that they are in perfect harmony in each dish

Northern Indian cooking is rich in meats, nuts, and amazing breads. The cuisine of western India is simpler, focusing on rice and lentils. The eastern coastline is blessed with abundant seafood, which is reflected in the cuisine of the region. Southern India is famous for its legendary pickles and chutneys.

Indian cooking categorizes foods into six tastes — sweet, sour, salty, spicy, bitter, and astringent. A well-balanced Indian meal contains all six tastes. This is accomplished, in part, by accompanying the dishes with a wide variety of condiments.

India village try to deliver all these tastes to its customers as the chef's working here are well experienced.

ENTREE MENU

(Please ask server if you have special requirement or any allergies)

INDIA VILLAGE PLATTERS

(Served on bed of greens)

1. **VEG PLATTER FOR 2** \$18
(Veg pakora, samosa, onion bhaji, tamarind sauce and mint sauce)
2. **ORIENTAL PLATTER FOR 2** \$18
(Spring roll, cocktail samosa, won ton with sweet chilli and mint sauce)
3. **MIXED PLATTER FOR 2** \$22
(Samosa, pakoda, Chicken tikka, lamb seek kabab served with tamarind and mint sauce)
4. **SEA FOOD PLATTER FOR 2** \$25
(Fish pakoda, King Prawns, Tempura Prawn, Squid rings served with tartar & mint sauce)
5. **TANDOORI SAMPLER FOR 2** \$25
(Chicken tikka, seekh kabab, Chicken Haryali, Tandoori wings with mint sauce)

VEGETARIAN

6. **SAMOSA** \$9
(Pastry filled with peas and potatoes with cashew nuts)
7. **ONION BHAJI** \$9
(Long sliced onions coated with chick pea flour deep fried in)
8. **MIX VEGETARIAN PAKORA** \$9
(A ball of grated seasonal vegetables coated with chick pea flour deep fried)
9. **PANEER CHILLI** \$18
(Soft battered paneer cooked with ginger, soya chilli)

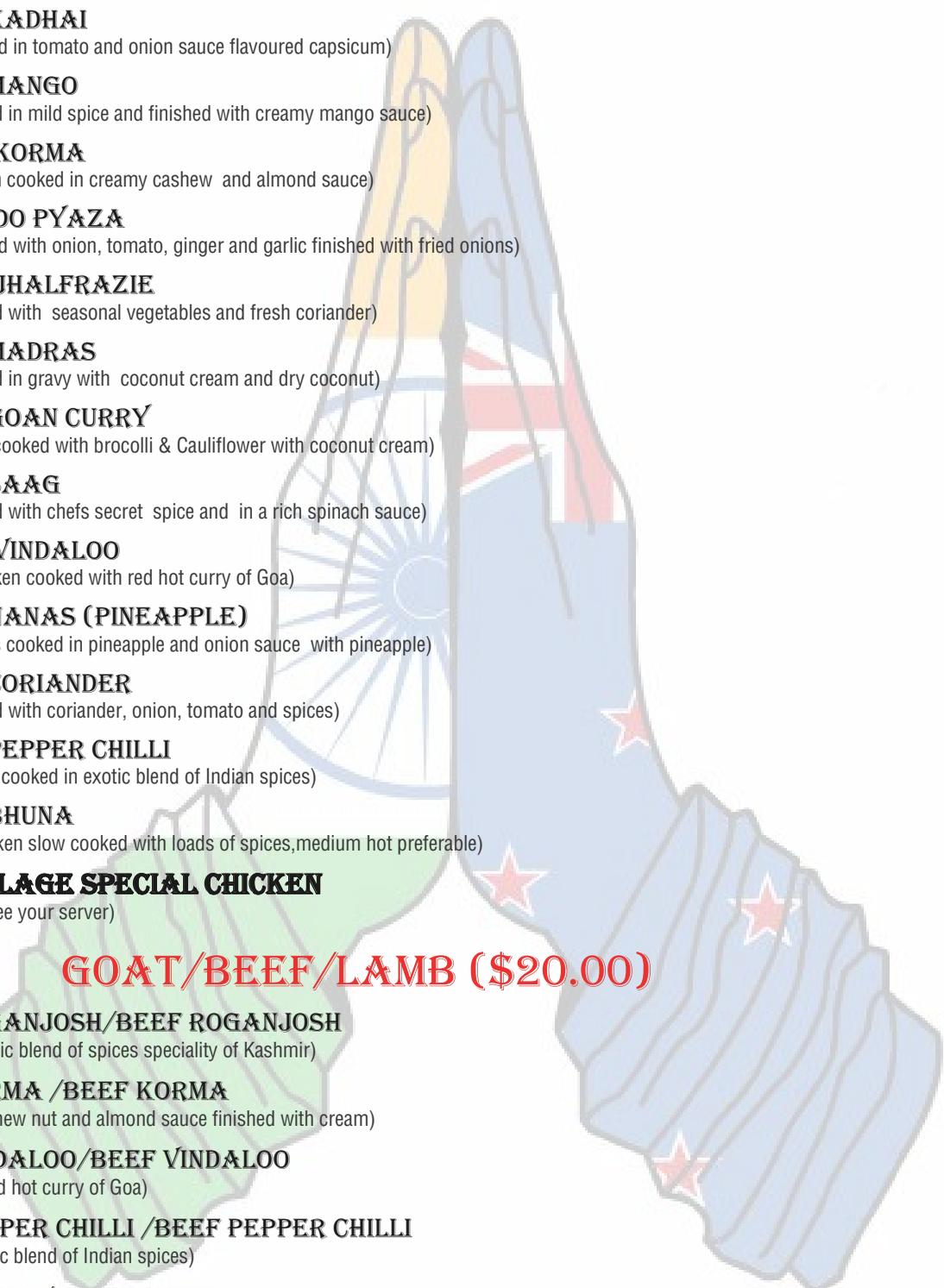
NON VEGETARIAN

10. **LAMB SEEKH KEBAB** \$18
(Lamb mince lightly spiced and rolled on skewers roasted in tandoor)
11. **CHICKEN HARYALI** \$18
(Boneless chicken marinated with fresh mint, yoghurt and Indian spices cooked in tandoori)
12. **CHICKEN TIKKA** \$18
(Boneless chicken marinated in yoghurt, spices and grilled in tandoori)
13. **FISH /PRAWN /CHICKEN PAKODA** \$18
(Soft battered Fish/Prawns/chicken marinated with special Indian spices, crisp fried)
14. **PEPPER CHILLY PRAWN** \$18
(pan seared jumbo prawns cooked with caramel onion, fresh coriander and lemon juice)
15. **TANDOORI WINGS** \$16
(4 Chicken wings marinated in yogurt, ginger and garlic. cooked in tandoor served with mint sauce)
16. **CHICKEN GARLIC TIKKA** \$18
(Boneless chicken marinated in yoghurt, spices, garlic and grilled in tandoori)
17. **CHICKEN TIKKA /CHICKEN HARYALI SALAD** \$21
(chicken tikka or haryali served with mesclun, sundry tomato, olives, feta and homemade dressing)
18. **CHILLI CHICKEN** \$18
(soft battered boneless chicken cooked in honey, ginger, soya with capsicum and onion)
19. **GARLIC CHICKEN/GARLIC FISH/GARLIC PRAWNS** \$18
(soft chicken/fish/prawn cooked in honey, ginger, soya with garlic and onion)

MAINS

(All curries are served with basmati rice and can be made according to your taste buds – mild, medium, hot)

CHICKEN (\$20.00)

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- 20. BUTTER CHICKEN** \$20.00
(A kiwi favourite chicken in a rich tomato and butter gravy)
- 21. CHICKEN TIKKA MASALA** \$20.00
(Roasted chicken cooked with garlic, tomato, fresh capsicum and onion sauce)
- 22. CHICKEN FENUGREEK** \$20.00
(Chicken cooked with dry fenugreek in creamy cashew nuts sauce)
- 23. CHICKEN KADHAI** \$20.00
(Chicken cooked in tomato and onion sauce flavoured capsicum)
- 24. CHICKEN MANGO** \$20.00
(Chicken cooked in mild spice and finished with creamy mango sauce)
- 25. CHICKEN KORMA** \$20.00
(Tender chicken cooked in creamy cashew and almond sauce)
- 26. CHICKEN DO PYAZA** \$20.00
(Chicken cooked with onion, tomato, ginger and garlic finished with fried onions)
- 27. CHICKEN JHALFRAZIE** \$20.00
(Chicken cooked with seasonal vegetables and fresh coriander)
- 28. CHICKEN MADRAS** \$20.00
(Chicken cooked in gravy with coconut cream and dry coconut)
- 29. CHICKEN GOAN CURRY** \$20.00
(Chicken curry cooked with brocolli & Cauliflower with coconut cream)
- 30. CHICKEN SAAG** \$20.00
(Chicken cooked with chefs secret spice and in a rich spinach sauce)
- 31. CHICKEN VINDALOO** \$20.00
(Tendered chicken cooked with red hot curry of Goa)
- 32. MURG ANNANAS (PINEAPPLE)** \$20.00
(Chicken pieces cooked in pineapple and onion sauce with pineapple)
- 33. CHICKEN CORIANDER** \$20.00
(Chicken cooked with coriander, onion, tomato and spices)
- 34. CHICKEN PEPPER CHILLI** \$20.00
(Chicken pieces cooked in exotic blend of Indian spices)
- 35. CHICKEN BHUNA** \$20.00
(Marinated chicken slow cooked with loads of spices, medium hot preferable)
- 36. INDIA VILLAGE SPECIAL CHICKEN** \$25.00
(Chef special. See your server)

GOAT/BEEF/LAMB (\$20.00)

- 37. LAMB ROGANJOSH/BEEF ROGANJOSH** \$20.00
(Cooked in exotic blend of spices speciality of Kashmir)
- 38. LAMB KORMA /BEEF KORMA** \$20.00
(Cooked in cashew nut and almond sauce finished with cream)
- 39. LAMB VINDALOO/BEEF VINDALOO** \$20.00
(Cooked with red hot curry of Goa)
- 40. LAMB PEPPER CHILLI /BEEF PEPPER CHILLI** \$20.00
(Cooked in exotic blend of Indian spices)
- 41. BALTI LAMB / BALTI BEEF** \$20.00
(Cooked with fenugreek seeds mustard tangy Indian spices with potatoes)
- 42. LAMB SAAG/BEEF SAAG** \$20.00
(Lamb and beef dice cooked with ground spice in a rich spinach sauce)
- 43. LAMB DO PYAZA/BEEF DO PYAZA** \$20.00
(Cooked with onion, tomato, ginger and garlic finished with fried onions)

44. LAMB MADRAS/BEEF MADRAS (Cooked with panchmukhi spices (five spices) garnished with coconut sauce)	\$20.00
45. LAMB CORIANDER/BEEF CORIANDER (Cooked with coriander, onion, tomato and spices)	\$20.00
46. KADHAI LAMB/KADHAI BEEF(CHEF SECRET) (Cooked in tomato and onion sauce flavoured with Indian spices and capsicum)	\$20.00
47. LAMB BHUNA/BEEF BHUNA (Marinated meat slow cooked with loads of spices,medium hot preferable)	\$20.00
48.INDIA VILLAGE SPECIAL LAMB/BEEF/GOAT (Chef special. See your server)	\$25.00
49. GOAT CURRY (Slow cooked full of vibrant robust flavour with onion tomato spices)	\$20.00
50. GOAT JALFRAZIE (Cooked with seasonal vegetables with tangy sauce and fresh coriander)	\$20.00

SEAFOOD - FISH/PRAWN (\$20.00)

51. GOAN FISH CURRY/GOAN PRAWN CURRY (Fish/prawn, broccoli, cauliflower mustard , Indian spices with coconut cream)	\$20.00
52. FISH VINDALOO/PRAWN VINDALOO (Cooked with red hot curry of Goa)	\$20.00
53. BUTTER FISH/BUTTER PRAWN (Fish /Prawn cooked with Tomato ,creamy almonds and cashew nuts sauce)	\$20.00
54. FISH MASALA/PRAWN MASALA (Cooked with capsicum, onion and rich gravy sauce)	\$20.00
55. FISH MALABARI/PRAWN MALABARI (Cooked with coconut cream, capsicum and onion finished with coconut powder)	\$20.00
56. FISH MADRAS/PRAWN MADRAS (Cooked with onion gravy with coconut cream and powder)	\$20.00
57. BOMBAY FISH/PRAWN CURRY (Fish/prawn prepared in a spicy tomato and onion sauce)	\$20.00
58. FISH CORIANDER/PRAWN CORIANDER (Cooked with coriander, onion, and spices)	\$20.00
59. FISH CHILLI/PRAWN CHILLI (Cooked in exotic blend of Indian spices)	\$20.00

SPECIALTIES (\$25.00)

60. DHANSAK GOST.(CHICKEN,LAMB ,BEEF OR GOAT) (Succulent piece of tender meat is cooked with lentils,ginger, onion and fresh coriander)	\$25.00
61. GOOGLY KORMA (Tendered mixed meat cooked in cashew nut and almond sauce finished with cream)	\$25.00
62. GOOGLY MASALA (Pieces of Roasted mixed meat cooked with garlic, tomato, fresh capsicum and onion sauce)	\$25.00
63. CHENNAI EXPRESS (CHICKEN, LAMB, BEEF OR GOAT) (Roasted onion and whole coconut blend into a nice thick sauce,meat is simmered in this sauce and finish with fresh coriander, crisp fried onion and ginger julienne)	\$25.00
64. ACHARI GOST (CHICKEN, LAMB, BEEF OR GOAT) (Succulent pieces of pickled meat cooked in home ground spice and simmered in roasted onion gravy)	\$25.00
65. RARA GOST (CHICKEN, LAMB, BEEF OR GOAT) (Succulent pieces of roasted meat cooked with blended lamb mince,ginger julienne,crisp fried onion with home ground spice and simmered in roasted onion gravy)	\$25.00
66. DAHIWALA (CHICKEN, LAMB, BEEF OR GOAT) (Airdried chickpeas flour simmered in yogurt, cooked with ginger and cardmum,finished with fresh coriander)	\$25.00
67. KASHMIRI DUM ALOO (Chopped fruits and nuts stuffed in potatoe and cooked in a mild creamy cashew nut sauce)	\$25.00

VEGETARIAN (\$18.00)

68. DAAL MAKHNI (Black lentils cooked in ginger, garlic, and tomato with cream and coriander)	\$18.00
69. DAAL TADKA (Yellow lentils cooked with ginger, garlic, onion and tomato with spices)	\$18.00
70. PALAK PANEER (Popular north Indian recipe cooked using spinach and fresh cottage cheese)	\$18.00
71. ALOO GOBHI (Cauliflower and potato cooked in home style with tomato, onion and coriander)	\$18.00
72. EGG PLANT CURRY (Chef secret roasted eggplant cooked with mild onion and tomato sauce)	\$18.00
73. NAVARATAN KORMA (Seasonal 9 types of vegetables cooked with creamy cashew nut sauce)	\$18.00
74. CHANNA PINDI (Chick peas and diced potato cooked with tomatoes and fresh herb and spice)	\$18.00
75. BAAGH-E-BAHAR (Mix vegetables cooked in special Indian spices)	\$18.00
76. HALDWANI ALOO (Potato cooked in special Indian spices—originated Nainital (dry))	\$18.00
77. ALOO PALAK (Succulent pieces of potato cubes cooked with home ground spice and spinach gravy)	\$18.00
78. MATAR PANEER (Paneer and peas cooked in Indian spices with onion, and fresh coriander)	\$18.00
79. MATAR MUSHROOM MASALA (Peas and mushroom cooked in Indian spices with onion, and fresh coriander)	\$18.00
80. KADHAI PANEER (Paneer cubes tomato and onion sauce flavoured with Indian spices and capsicum)	\$18.00
81. METHI MALAI PANEER (Paneer cubes tomato and onion sauce flavoured with Indian spices and capsicum)	\$18.00
82. BUTTER PANEER (Paneer cubes simmered in a tomato and butter gravy a subtle dish with tempting flavor)	\$18.00
83. PANEER TIKKA MASALA (Pieces of paneer cooked with garlic, creamy tomato, fresh capsicum and onion sauce)	\$18.00
84. ALOO MATAR (Potato and peas cooked in Indian spices with onion, and fresh coriander)	\$18.00
85. MALAI KOFTA (Homemade paneer and potatoes croquettes creamy cashew nut sauce)	\$18.00
BIRYANI (Served with cucumber raita)	
86. CHICKEN/LAMB/BEEF/GOAT BIRYANI (Cooked with rice and aromatic spices on a slow fire)	\$22.00
87. VEGETARIAN BIRYANI (Vegetables cooked together with rice and aromatic spices on a slow fire)	\$18.00
88. PRAWN BIRYANI (King prawn cooked with rice and aromatic spices on slow fire)	\$22.00
KIDS MENU	
89. BUTTER CHICKEN/ MANGO CHICKEN/CHICKEN KORMA (with small portion of rice and a baby cheese naan)	\$15.00
90. CHICKEN NUGGETS/FISH NUGGETS/HOTDOG WITH CHIPS	\$8.00

WE TAKE ALLERGY VERY SEIROUS PLEASE LET SERVER KNOW

BREAD FROM TANDOOR

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91. TANDOORI ROTI \$4.00
(Traditional whole meal leavened bread)
92. PLAIN NAAN \$4.00
93. BUTTER NAAN / CORIANDER & CHILLI NAAN \$5.00
94. GARLIC NAAN \$5.00
95. LACHA PRANTHA \$5.00
96. PANEER KULCHA \$5.00
(Naan bread filled with spicy paneer, onion and ginger)
97. ALOO KULCHA / ONION KULCHA \$5.00
(Naan bread stuffed with potatoes, ginger and coriander)
98. PESHAWRI NAAN \$5.00
(Naan bread filled with dry fruits and nuts)
99. KEEMA NAAN \$5.00
(Naan bread filled with spicy lamb mince and onion)
100. GARLIC AND CHEESE NAAN / CHEESE NAAN \$5.00
101. CHICKEN AND CHEESE NAAN \$5.00
(Stuffed naan with chicken tikka, cheddar cheese)

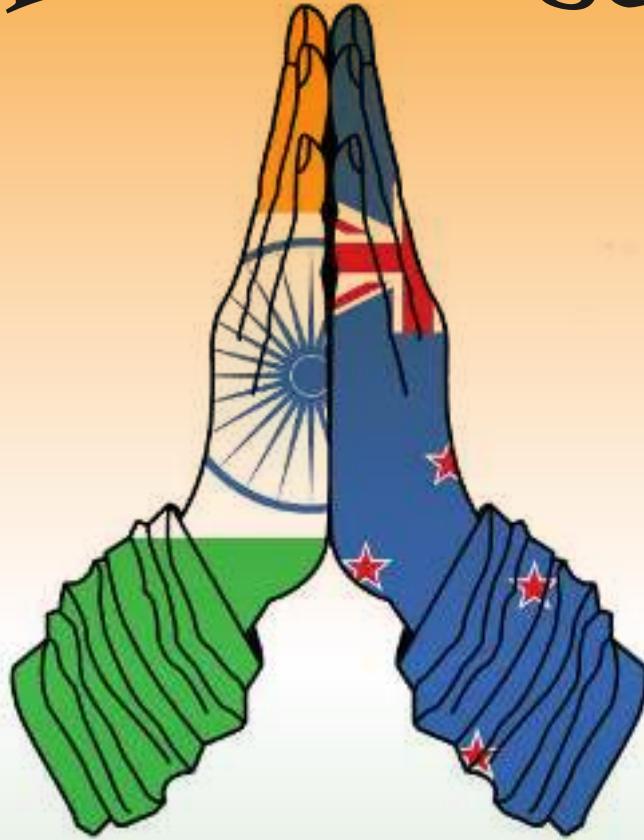
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102. POPPADUMS (4 PC) \$5.00
103. BUTTER SAUCE / MANGO SAUCE / KORMA SAUCE WITH RICE \$15.00
104. RAITA \$4.00
105. SWEET MANGO CHUTNEY \$3.00
106. MIXED PICKLES \$3.00
107. ZEERA AND PEAS RICE OR MUSHROOM RICE \$10.00
108. KACHUMBER SALAD / SEASONAL SALAD \$10.00

DESSERTS

109. MANGO LASSI \$6.00
110. ROSE LASSI \$6.00
111. SALTY LASSI \$6.00
112. MANGO KULFI \$6.00
113. RUM RAISIN KULFI \$6.00
114. GULAB JAMUN WITH VANILLA ICECREAM \$10.00
115. BANANA SPLIT TRIO ICECREAM \$10.00

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