

*Rice & Spice*  
Indian Restaurant  
& Takeaways

Fully licensed B.Y.O.W  
223 Rosebery Street Tokoroa NZ

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Lunch: 11:00 am

Dinning: 4 pm-Late

Catering for Functions

(Booking Essential)



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## ENTRÉE

- 01 VEGETABLE SAMOSA (2pcs)** 6.00  
Flaky pastry, filled with diced potatoes, peas and cumin seeds then fried golden brown
- 02 ONION BHAJI** 7.00  
Onion rings, dipped in chick pea flour batter and deep fried
- 03 MIX PAKORA (3pcs)** 7.00  
Chopped vegetables mildly spiced, dipped in batter and deep fried
- 04 CHICKEN TIKKA (4pcs)** 11.00  
Tender morsels of boneless chicken, marinated overnight in yoghurt and spices and roasted in Tandoor oven
- 05 CHICKEN PAKORA** 11.00  
Boneless chicken pieces dipped in spiced chick pea flour and deep fried
- 06 SEEKH KEBAB (4pcs)** 9.00  
Minced lamb, flavoured with exotic spices, pressed on a skewer and cooked in Tandoor oven
- 07 MIXED PLATTER FOR TWO** 16.00  
A combination of the above. It consists of 2 veggie samosas, 2 mix pakoras, 2 chicken tikka and 2 seekh kebabs served on sizzling hot plate
- 08 PANEER PAKORAS** 11.00  
Home made Indian cheese layered with spinach, then lightly dipped in a spiced chick pea batter and Finished in hot oil. Six Pakoras per portion
- 09 MALAI TIKKA** 11.00  
Fillet of chicken marinated in yoghurt, crushed cashews, white pepper, cheese, fresh ground spices, then Cooked in the tandoor. Five pieces per portion.

## MAINS

### LAMB

- 10 LAMB ROGAN JOSH (MED/HOT)** 15.00  
Diced lamb cooked with ginger, garlic, onions and spices in a traditional North Indian style
- 11 SAAG GOSH(MILD)** 15.00  
Diced lamb cooked with tomatoes, spices and spinach. (A Punjabi lamb curry)
- 12 LAMB NAWABI (MILD)** 15.00  
Lamb sautéed with onion, tomatoes, cooked in cream and garnished with coconut
- 13 LAMB DO PIAZA (MED)** 15.00  
Boneless lamb cooked with onion slices and a selection of spices. Dish served mild or as hot as you like.
- 14 LAMB KORMA** 15.00  
Lamb cooked in delicious cashew nut gravy, garnished with sliced almonds and coriander

**ALL OUR DISHES ARE SERVED MILD, MEDIUM OR HOT**

### BEEF

- 15 SHAHI KORMA (MILD)** 15.00  
Beef cooked in delicious cashew nut gravy, garnished with sliced almonds and coriander
- 16 BEEF MADRAS (MED)** 15.00  
Delicious medium hot beef curry garnished and prepared with coconut, South Indian style
- 17 BEEF VINDALOO (HOT)** 15.00  
Spicy beef curry straight from the exotic beaches of Goa (must be served spicy hot)
- 18 BEEF MASALA (MED)** 15.00  
Beef pieces in a hot spice gravy
- 19 BEEF ROGAN JOSH (MED/HOT)** 15.00  
Diced beef cooked with ginger, garlic, onions and spices in a traditional North Indian style

### CHICKEN

- 20 CHILLI CHICKEN** 18.00  
Boneless chicken pieces, onion slices, capsicum and chopped fresh chillies, fried golden brown with a dash of hot chilli sauce
- 21 CHICKEN DO PIAZA (MED)** 16.00  
Boneless chicken pieces cooked with onion slices and a selection of spices.
- 22 BUTTER CHICKEN (MILD)** 16.00  
Tender pieces of boneless chicken, half cooked in tandoor and finished in a creamy tomato flavoured sauce
- 23 MANGO CHICKEN** 18.00  
An exotic curry with tender boneless chicken in a subtle mango sauce
- 24 CHICKEN ROGAN JOSH** 16.00  
Chicken cooked with ginger, garlic, onions and spices in a traditional North Indian style

**25 CHICKEN TIKKA MASALA (MED)** 16.00

- Succulent tandoori chicken morsels, cooked in a spicy gravy with green peppers
- 26 CHICKEN VINDALOO (HOT)** 16.00  
Spicy chicken curry straight from the beaches of Goa (must be served spicy hot)
- 27 CHICKEN KORMA (MILD)** 16.00  
North Indian style curry garnished with almonds and cashew nuts

### SEAFOOD

- 28 GOAH FISH CURRY (MILD/MED)** 16.00  
Fish fillets cooked in fine tomato and coconut gravy finished with lemon and cream
- 29 PRAWN MALABARI (MILD)** 17.00  
Peeled prawns cooked with onions, capsicum, tomatoes and fresh coconut milk, garnished with cream
- 30 PRAWN MASALA (MED/HOT)** 17.00  
Succulent prawns cooked in spicy gravy with green peppers
- 31 BUTTER PRAWN (MED/HOT)** 17.00  
Succulent prawns cooked in in a creamy tomato flavoured sauce

### VEGETARIAN MAINS

- 32 MIX VEGETABLES** 15.00  
Fresh mixed vegetables cooked in creamy gravy
- 33 VEGETABLE KORMA** 15.00  
Vegetables cooked in delicious cashew nut gravy, garnished with sliced almonds and coriander
- 34 SAAG PANEER (MILD)** 15.00  
Cottage cheese cooked in a fine mild puree of spinach and light spices
- 35 MALAI KOFTA** 15.00  
Mashed Potatoes and cottage cheese balls, deep fried and cooked in rich gravy
- 36 PANEER MAKHNI (MILD)** 15.00  
Cottage cheese Balls with spices deep fried
- 37 SAAG ALOO(MILD)** 15.00  
Potatoes cooked in a fine mild puree of spinach and lightly spiced
- 38 ALOO GOBI** 15.00  
Potatoes, cauliflower, and special spices cooked together and garnished with fresh coriander
- 39 DAL (YELLOW DAL)** 15.00  
Yellow lentils cooked with onion, tomato and a selection of spices can be served mild or hot
- 40 DAL MAKHANI (MILD)** 15.00  
Lentils stewed on a slow fire overnight, garnished with coriander
- 41 CHANA MASALA (CHIK PEA MASALA)** 15.00  
Chick peas cooked with onions and spiced gravy

### BREAD

- 42 NAAN** 2.50  
Plain flour bread cooked in Tandoor oven, garnished with butter
- 43 GARLIC NAAN** 3.00  
Plain flour bread garnished with garlic and coriander
- 44 CHEESE NAAN** 4.00  
Naan stuffed with cheese and coriander
- 45 KEEMA NAAN** 5.00  
Naan stuffed with spiced mince mixture
- 46 GARLIC & CHEESE NAAN** 4.50  
Plain flour bread garnished with garlic, cheese and coriander
- 47 STUFFED KULCHA** 4.00  
Plain flour bread stuffed with spiced potatoes and peas
- 48 PESHWARI NAAN** 5.00  
Special naan from Peshwar. Plain flour bread stuffed with sultanas, coconut and cottage cheese
- 49 ROTI** 2.50  
Hand rolled bread made from wholemeal flour

**All the main's come with Plain Rice.**

### RICE

- 50 CHICKEN BIRYANI** 16.00  
Rice cooked with chicken, herbs and spices
- 51 LAMB BIRYANI** 15.00  
Rice cooked with lamb, herbs and spices
- 52 VEGETABLE BIRYANI** 15.00  
Rice cooked with vegetables, herbs and spices
- 53 PLAIN BASMATI RICE** 5.00

### SIDE DISHES

- 54 PAPADUMS (crispy wafers) 4Pices** 2.00
- 55 MIXED PICKLES** 2.00
- 56 MANGO SWEET CHUTNEY** 2.50
- 57 RAITA** 4.00

### CHILDRENS MENU

- 58 CHICKEN NUGGETS (5pcs)** 4.00
- 59 CHIPS** 2.50

### DESSERTS

- 60 SHAHI KHEER** 5.50  
Rice Pudding cooked in milk with dry fruits
- 61 MANGO KULFI** 5.50  
Mango flavoured Indian ice cream
- 62 MANGO ICECREAM** 5.50  
Slices of mango on vanilla ice cream
- 63 GULAB JAMUN (3pcs)** 5.50  
Popular Indian sweet in ball shape
- 64 VANILLA ICE CREAM** 5.50

