

ENTRÉE'S

Crunchy Poppadum (4 pieces)	\$ 2
Samosa (2 per serve) Pastry filled with Spicy potatoes & green pea's masala	\$ 6
Veg. Pakora Mixed vegetables smothered in pea batter & deep fried	\$ 6
Onion Bhaji Sliced onions dipped in pea batter and deep fried.	\$ 8
Paneer Pakora Home-made cheese dipped in chick pea batter & deep fried	\$10
Chicken Pakora Chicken pieces with pea flour deep fried	\$10
Fish Pakora Fish pieces with pea flour deep fried	\$10
Prawn Pakora Prawns dipped in spicy thick pea batter & deep fried	\$10
Sheek Kebab Lamb mince rolls on skewers roasted in tandoor	\$10
Chicken Tikka Boneless Chicken pieces cooked in tandoor	\$10
Panner Tikka Panner pieces marinated with onions & tomatoes in tandoor	\$12
Mughlai Chicken Tikka Cream & cheese marinated Chicken cooked in Tandoor	\$12
Chicken Drumstick (4 per serve) Marinated Chicken thighs, spiced & cooked in tandoor	\$12
Kastoori Kebab Tandoor cooked Chicken pieces marinated in eggs & saffron	\$12
Tandoori Prawns Yoghurt, herbs & spices marinated Prawns cooked in tandoor	\$14

MOUTH WATERING PLATTERS

Vegetarian Platter Platter served with Samosa, Onion Bhaji, Veg & Paneer Pakora	\$15
Tandoori Chicken Platter Platter served with Chicken Tikka, Chicken Pakoras, Chicken Mughalai, Chicken drumstick	\$16

ACCOMPANIMENTS

Raita Cucumber & Yoghurt mildly spices	\$3
Fresh Mint Chutney Mint leaves ground into paste	\$3
Sweet Mango Chutney Mangoes mildly spiced	\$3
Mixed Hot Pickles	\$3
Green Salad	\$6

MAIN COURSES

Chicken, Lamb or Beef

All mains served with Rice \$15.00

Butter Chicken/Lamb/Beef Cooked in Tomato gravy with butter, cream and aromatic spices
Vindaloo Chicken/Lamb/ Beef Cooked in hot spicy gravy
Saagwala Chicken/Lamb/Beef Cooked with puree of spinach & a mild blend of spice
Rogan Josh Chicken/Lamb/Beef Cooked with exotic blend of herbs & spices
Madras Chicken/Lamb/Beef Cooked with coconut in tomato & onion gravy
Korma Chicken/Lamb/Beef Diced meat pieces cooked in cashew nut gravy, spices and a dash of fresh cream
Malai Chicken/Lamb/Beef Cooked in a rich cashew gravy, cottage cheese and mild spices
Jalfrazi Chicken/Lamb/Beef Red and Green Peppers, Onions, Chillies cooked in tomato & onion gravy
Tikka Butter Masala Chicken/Lamb/Beef Cooked with onions, capsicum, tomato & spices in a cream sauce.
Tikka Masala Chicken/Lamb/Beef Cooked in thick & creamy tomato & onion with capsicum spices in tomato & onion gravy
Aloo with Lamb or Beef Exotic blend of herbs & spices with spicy potatoes
Mango Chicken Chicken cooked with mango sauce a special recipe

THE SPICE RACK BANQUET

\$35

per person
(Minimum for 2 persons)

ENTRÉE'S

Samosa, Chicken Tikka, Sheek Kebab

MAIN COURSE

Butter Chicken, Chicken Saagwala
Lamb Rogan Josh, Dhal Makhani
Served with Garlic Naan Rice, Poppdum & Pickles

THE SPICE RACK VEG BANQUET

\$30

per person
(Minimum for 2 persons)

ENTRÉE'S

Samosa, Paneer Pakora, Onion Bhaji

MAIN COURSE

VEG.Butter Masala, Palak Paneer,
Punjabi Chole & Dhal Makhani
Served with Garlic Naan Rice, Poppdaum & Pickles

SPECIAL & SEAFOOD MAIN COURSES

All mains served with Rice \$17.00

Chicken/Lamb Dhansak

Cooked with lentils, spinach & spices in an exotic gravy

Chicken Mughlai with Mushroom

Mushrooms simmered in cashew gravy lightly spiced and crafted to perfection.

Chicken Karahai

Chicken Sauted with Onion, Capsicum & crushed Tomatoes in thick gravy

Chicken Taka Tak

Chicken pieces simmered in white gravy blended with sweet & sour sauce.

Lamb or Beef Nawabi

Sautéed onion & tomatoes with eggs & cream, garnished with almonds

Mughlai Lamb Kofta

Rich white nut gravy with mashed and spiced potato balls cooked in at slow flame.

Chilly Chicken

Chicken cooked in a delicious Indian spicy sauce with capsicum & onion

Chilly Prawn

Prawn cooked with Capsicum and Onion with sweet and sour sauce

Goan Fish Curry

Spicy Fish Curry cooked in GOA style

Balti Main

Vegetable, Chicken, Lamb, Prawns cooked with sauce in a special way

Butter Fish

Cooked in Tomato gravy with butter, cream and aromatic spices

Fish Vindaloo

Cooked in hot spicy gravy

Fish Masala

Pieces of Fish cooked with tomato & onion & capsicum

Malabari Prawns

Prawns cooked in creamy Coconut with Capsicum

Prawn Curry

King Prawns cooked in a thick curry sauce

Butter Prawns

King Prawns cooked in butter cream & tomato gravy

Prawn Masala

King Prawns cooked with tomatoes, onions & capsicum

Prawn Vindaloo King Prawns cooked in spicy gravy

Prawn Saagwala Prawn cooked with spinach gravy

Prawn Jalfrazi Prawn cooked with vegetables and onion & tomato

TANDOORI CHICKEN

Chicken marinated in yoghurt & spices - Half \$12.00 Whole \$23.00

VEGETARIAN DISHES

All mains Served with rice \$14.00

Subzi Bhaji

Diced vegetables cooked in a curry sauce

Veg Jalfrezi

Seasonal vegetables cooked in a sweet & sour sauce

Vegetable Korma

Seasonal vegetables cooked with cashew nut and white sauce

Veg. Butter Masala

Seasonal vegetable cooked with tomato and butter gravy

Malai Kofta

Mashed potatoes & cottage cheese deep fried & cooked in gravy

Shabnam Curry

Green Peas & Mushroom with tomatoes & onions in a creamy sauce

Butter Paneer

Diced Cottage cheese cooked with spices in tomato & butter sauce

Karahi Panner

Panner cooked in thick gravy with capsicum, onions & Corriander

Palak Paneer

Spinach & Cottage cheeses cooked in a mild gravy

Paneer Kaju

Paneer pieces cooked with butter gravy & garnished with dry nuts

Paneer Tikka Masala

Paneer pieces cooked with capsicum, tomatoes, onions & gravy

Mushroom Butter Masala

Mushroom cooked with butter gravy and capsicum

Aloo Mutter

Potatoes & Peas cooked with in spicy and mild sauce

Bombay Aloo

Potatoes tossed with cumin seeds and cooked in creamy sauce

Mutter Paneer Masala

Cottage cheese & peas cooked together in tomato & onion gravy

Punjabi Chole

Chickpeas cooked in Tomato and Onion sauce with special spices

Dhal Makhani

Lentils cooked over night and finalised in a thick and rich sauce.

Tarka Dal

Mixed lentils cooked Ginger, Garlic & Spices

RICE

Plain Boiled Rice \$2.00

Cumin Rice \$4.00
Rice fried with cumin seeds

Peas Pulau \$5.00
Rice fried with cumin seeds and peas

BREADS FROM TANDOOR

Tandoori Roti Whole meal bread/Naan \$3.00

Garlic Naan \$4.00

Butter Naan \$4.00

Keema Naan Lamb mince \$5.00

Cheese Naan Cottage cheese with mashed potatoes \$5.00

Cheese Garlic Naan \$5.00

Peshwari Naan Cooked with mixed nuts \$5.00

Onion Kulcha Stuffed with potatoes and onion \$5.00

Prantha Flaky bread \$5.00

Aloo Prantha Flaky bread with potatoes \$5.00

Cheese Prantha \$5.00

BIRIYANIS

Vegetable Biryani

Seasonal vegetables fried in saffron rice in a special way \$14.00

Chicken/Lamb/Beef Biryani \$15.00

Saffron Rice spiced and cooked in special way

Prawn Biryani \$16.00

King prawns fried in saffron rice in a special way

Chicken Pan Fried Rice \$16.00

Vegetables and Chicken pieces tossed with rice together in a special way

Balti Fried Rice \$18.00

Vegetables, Chicken, Lamb, Prawns cooked with rice together in a special way

TAKEAWAY SPECIAL

FREE

1 BUTTER CHICKEN

On Orders over \$79

Except Lunch, Seafood & Weekday Specials

Not applicable on public holidays



The *Spice* Rack



INDIAN KITCHEN

Licensed & BYO Wine

Takeaway Menu

MAINS

Monday Tuesday Wednesday

\$12

Dine in & Takeaway

Except Seafood & Specials.
Not applicable on public holidays

Open For Lunch 11.30am -2.30pm

Wednesday- Saturday

Open for Dinner

7 Days 5.30 to Late.

Phone orders welcome

Ph **415 3400**

15 Mercari Way, Albany 0632

www.thespicerack.co.nz  