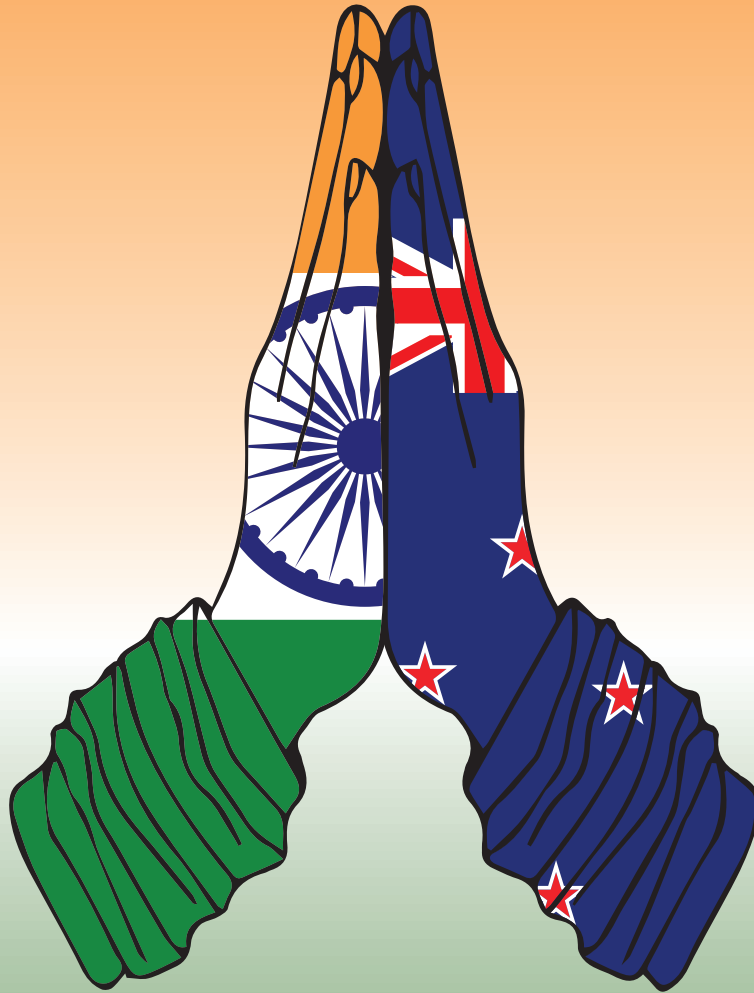


India Village



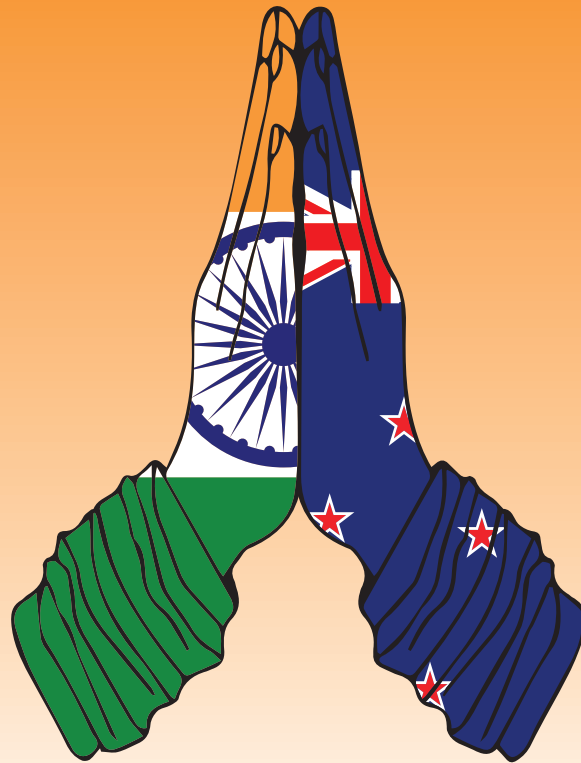
Authentic Indian Cuisine

FULLY LICENSED

Shop 7/49 Rawhiti Rd. Manly, Whangaparaoa, Auckland 0930

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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 inform the waiter if you have any special requirements or allergies)

INDIA VILLAGE PLATTERS

(Served on bed of greens)

1. **VEG PLATTER FOR 2** \$22
Veg pakora, samosa, onion bhaji, tamarind sauce & mint sauce
2. **ORIENTAL PLATTER FOR 2** \$22
Spring roll, cocktail samosa, wonton with sweet chilli & mint sauce
3. **MIXED PLATTER FOR 2** \$30
Samosa, pakoda, chicken tikka, lamb seekh kebab served with tamarind & mint sauce
4. **SEAFOOD PLATTER FOR 2** \$30
King prawns, tempura prawns, squid rings served with tamarind & mint sauce
5. **TANDOORI SAMPLER FOR 2** \$30
Chicken tikka, seekh kebab, chicken haryali, tandoori wings with mint sauce

VEGETARIAN

6. **SAMOSA** \$12
Pastry filled with peas, potatoes & cashew nuts
7. **ONION BHAJI** \$12
Long sliced onions coated with chick pea flour deep fried
8. **MIX VEGETARIAN PAKORA** \$12
A ball of grated seasonal vegetables coated with chick pea flour deep fried
9. **PANEER CHILLI** \$22
Soft battered paneer cooked with ginger, soya & chilli

NON VEGETARIAN

10. **LAMB SEEKH KEBAB** \$20
Lamb mince lightly spiced & rolled on skewers roasted in tandoor
11. **CHICKEN HARYALI** \$20
Boneless chicken marinated with fresh mint, yoghurt & Indian spices cooked in tandoor
12. **CHICKEN TIKKA** \$20
Boneless chicken marinated in yoghurt, spices & grilled in tandoor
13. **FISH / PRAWN / CHICKEN PAKODA** \$20
Soft battered fish/prawns/chicken marinated with special Indian spices crisp fried
14. **PEPPER CHILLI PRAWN** \$20
Pan seared jumbo prawns cooked with caramelised onion, fresh coriander & lemon juice
15. **TANDOORI WINGS** \$20
4 Chicken wings marinated in yoghurt, ginger & garlic, cooked in tandoor served with mint sauce
16. **CHICKEN GARLIC TIKKA** \$20
Boneless chicken marinated in yoghurt, spices, garlic & grilled in tandoor
17. **CHICKEN TIKKA / CHICKEN HARYALI SALAD** \$25
Chicken tikka or haryali served with mesclun, sundry tomato, olives, feta & lean dressing
18. **CHILLI CHICKEN** \$20
Soft battered boneless chicken cooked in honey, ginger, soya with capsicum & onion
19. **GARLIC CHICKEN / GARLIC FISH / GARLIC PRAWNS** \$20
Soft chicken/fish/prawn cooked in honey, ginger, soya with garlic & onion

MAINS

All curried are served with basmati rice & can be made according to your taste buds - mild, medium, hot

CHICKEN (\$24.00)

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| 20. BUTTER CHICKEN | \$24 |
| A kiwi favourite boneless bbq chicken simmered in a rich tomato & butter gravy | |
| 21. CHICKEN TIKKA MASALA | \$24 |
| Pieces of roasted chicken cooked with garlic, tomato, capsicum & onion | |
| 22. CHICKEN FENUGREEK | \$24 |
| Chicken cooked with fengreek, creamy sauce, Indian spices & cashew nuts | |
| 23. CHICKEN KADHAI | \$24 |
| Chicken cooked in tomato & onion sauce flavoured capsicum | |
| 24. CHICKEN MANGO | \$24 |
| Chicken cooked in mild spice & finished with creamy mango sauce | |
| 25. CHICKEN KORMA | \$24 |
| Tender chicken cooked in creamy cashew & almond sauce | |
| 26. CHICKEN DO PYAZA | \$24 |
| Chicken cooked with onion, tomato, ginger & garlic finished with fried onions | |
| 27. CHICKEN JALFREZI | \$24 |
| Chicken cooked with seasonal vegetables & fresh coriander | |
| 28. CHICKEN MADRAS | \$24 |
| Chicken cooked in gravy with coconut cream & dry coconut | |
| 29. CHICKEN GOAN CURRY | \$24 |
| Chicken curry cooked with coconut cream | |
| 30. CHICKEN SAAG | \$24 |
| Chicken cooked with chefs secret spice with creamy spinach sauce | |
| 31. CHICKEN VINDALOO | \$24 |
| Tendered chicken cooked with red hot curry of Goa | |
| 32. MURG ANNANAS (PINEAPPLE) | \$24 |
| Chicken pieces cooked in pineapple & onion sauce with pineapple | |
| 33. CHICKEN CORIANDER | \$24 |
| Chicken cooked with coriander, onion, tomato & spices | |
| 34. CHICKEN PEPPER CHILLI | \$24 |
| Chicken pieces cooked in exotic blend of Indian spices | |
| 35. CHICKEN BHUNA | \$24 |
| Marinated chicken slow cooked with loads of spices | |
| 36. INDIA VILLAGE SPECIAL CHICKEN | \$28 |
| Chef Special, Ask the waiter | |

GOAT/BEEF/LAMB (\$24.00)

- | | |
|---|-------------|
| 37. LAMB ROGANJOSH / BEEF ROGANJOSH | \$24 |
| Cooked in exotic blend of spices specialty of kashmir | |
| 38. LAMB KORMA / BEEF KORMA | \$24 |
| Cooked in cashew nuts & almond sauce finished with cream | |
| 39. LAMB VINDALOO / BEEF VINDALOO | \$24 |
| Cooked with red hot curry of Goa | |
| 40. LAMB PEPPER CHILLI / BEEF PEPPER CHILLI | \$24 |
| Cooked in exotic blend of Indian spices | |
| 41. BALTI LAMB / BALTI BEEF | \$24 |
| Cooked with fenugreek seeds, mustard, tangy Indian spices with potatoes | |
| 42. LAMB SAAG / BEEF SAAG | \$24 |
| Lamb & beef dices cooked with ground spice in a rich spinach sauce | |
| 43. LAMB DO PYAZA / BEEF DO PYAZA | \$24 |
| Cooked with onion, tomato, ginger & garlic finished with fried onions | |

44. LAMB MADRAS/BEEF MADRAS	\$24
Cooked with panch foran spices (five types of spice) garnished with coconut sauce	
45. LAMB CORIANDER/BEEF CORIANDER	\$24
Cooked with coriander, onion, tomato & spices	
46. KADHAI LAMB/KADHAI BEEF(CHEF SECRET)	\$24
Cooked in tomato & onion sauce flavoured with Indian spices & capsicum	
47. LAMB BHUNA/BEEF BHUNA	\$24
Marinated meat slow cooked with loads of spices	
48. INDIA VILLAGE SPECIAL LAMB/BEEF/GOAT	\$28
Chef Special, See your waiter	
49. GOAT CURRY	\$24
Slow cooked full of vibrant robust flavour with onion tomato spices	
50. GOAT JALFREZI	\$24
Cooked with seasonal vegetables with tangy sauce & fresh coriander	

SEAFOOD - FISH/PRAWN (\$24.00)

51. GOAN FISH CURRY/GOAN PRAWN CURRY	\$24
Fish/prawn, mustard, indian spices with coconut cream	
52. FISH VINDALOO/PRAWN VINDALOO	\$24
Cooked with red hot curry of Goa	
53. BUTTER FISH/BUTTER PRAWN	\$24
Fish/prawn cooked with tomato, creamy almonds & cashew nut sauce	
54. FISH MASALA/PRAWN MASALA	\$24
Cooked with capsicum, onion & rich gravy sauce	
55. FISH MALABARI/PRAWN MALABARI	\$24
Cooked with coconut cream, capsicum & onion finished with coconut powder	
56. FISH MADRAS/PRAWN MADRAS	\$24
Cooked with onion gravy with coconut cream & powder	
57. BOMBAY FISH/PRAWN CURRY	\$24
Fish/prawn prepared in a spicy tomato & onion sauce	
58. FISH CORIANDER/PRAWN CORIANDER	\$24
Cooked with coriander, onion & spices	
59. FISH CHILLI/PRAWN CHILLI	\$24
Cooked in exotic blend of Indian spices	

SPECIALTIES (\$28.00)

60. DHANSAK GOST.(CHICKEN,LAMB ,BEEF OR GOAT)	\$28
Succulent piece of tender meat is cooked with lentis, ginger, onion & fresh coriander	
61. GOOGLY KORMA	\$28
Tendered mixed meat cooked in cashew nut & almond sauce finished with cream	
62. GOOGLY MASALA	\$28
Pieces of roasted mixed meat cooked with garlic, tomato, fresh capsicum & onion sauce	
63. CHENNAI EXPRESS (CHICKEN, LAMB, BEEF OR GOAT)	\$28
Roasted onion & whole coconut blend into a nice thick sauce, meat is simmered in this sauce & finished with fresh coriander, crisp fried onion & ginger julienne	
64. ACHARI GOST (CHICKEN, LAMB, BEEF OR GOAT)	\$28
Succulent pieces of pickled meat cooked in home ground spice & simmered in roasted onion gravy	
65. RARA GOST (CHICKEN, LAMB, BEEF OR GOAT)	\$28
Succulent pieces of roasted meat cooked with blend lamb mince, ginger julienne, crisp fried onion with home ground spice & simmered in roasted onion gravy	
66. DAHIWALA (CHICKEN, LAMB, BEEF OR GOAT)	\$28
Airdried chickpea flour simmered in yoghurt, cooked with ginger & cardamom, finished with fresh coriander	
67. KASHMIRI DUM ALOO	\$28
Chopped fruit & nuts stuffed in potato, cooked in a mild creamy cashew nut sauce	

VEGETARIAN (\$24.00)

68. **DAAL MAKHNI** \$24
Black lentils cooked in ginger, garlic & tomato with cream & coriander
69. **DAAL TADKA** \$24
Yellow lentils cooked with ginger, garlic, onion & tomato with spices
70. **PALAK PANEER** \$24
Popular north Indian recipe cooked using spinach & fresh cottage cheese
71. **ALOO GOBHI** \$24
Cauliflower & potato cooked in home style with tomato, onion & coriander
72. **EGG PLANT CURRY** \$24
Chef secret roasted eggplant cooked with mild onion & tomato sauce
73. **NAVARATAN KORMA** \$24
Seasonal vegetables cooked with creamy cashew nut sauce
74. **CHANNA PINDI** \$24
Chick peas & diced potato cooked with tomatoes & fresh herb & spice
75. **BAAGH-E-BAHAR** \$24
Mix vegetables cooked in special Indian spices
76. **HALDWANI ALOO** \$24
Potato cooked in special Indian spices - originated Nainital (dry)
77. **ALOO PALAK** \$24
Succulent pieces of potato cubes cooked with home ground spice & creamy spinach gravy
78. **MATAR PANEER** \$24
Paneer & peas cooked in Indian spices with onion & fresh coriander
79. **MATAR MUSHROOM MASALA** \$24
Peas & mushroom cooked in Indian spices with onion & fresh coriander
80. **KADHAI PANEER** \$24
Paneer cubes tomato & onion sauce flavoured with Indian spices & capsicum
81. **METHI MALAI PANEER** \$24
Paneer cubes tomato & onion sauce flavoured with Indian spices & capsicum
82. **BUTTER PANEER** \$24
Paneer cubes simmered in a tomato & butter gravy a subtle dish with tempting flavour
83. **PANEER TIKKA MASALA** \$24
Pieces of paneer cooked with garlic, creamy tomato, fresh capsicum & onion sauce
84. **ALOO MATAR** \$24
Potato & peas cooked in Indian spices with onion & fresh coriander
85. **MALAI KOFTA** \$24
Homemade paneer & potato croquettes, creamy cashew nut sauce

BIRYANI

Served with cucumber raita

86. **CHICKEN/LAMB/BEEF/GOAT BIRYANI** \$25
Cooked with rice & aromatic spices on a slow fire
87. **VEGETARIAN BIRYANI** \$25
Vegetable cooked together with rice & aromatic spices on a slow fire
88. **PRAWN BIRYANI** \$25
King prawn cooked with rice & aromatic spices on slow fire

KIDS MENU

89. **BUTTER CHICKEN/ MANGO CHICKEN/CHICKEN KORMA** \$18
with small portion of rice & a baby naan
90. **CHICKEN NUGGETS/FISH NUGGETS/HOTDOG WITH CHIPS** \$10

WE TAKE ALLERGY VERY SERIOUSLY PLEASE LET WAITER KNOW

BREAD FROM TANDOOR

91. TANDOORI ROTI	\$6
92. PLAIN NAAN	\$6
93. BUTTER NAAN / CORIANDER & CHILLI NAAN	\$8
94. GARLIC NAAN	\$6
95. LACHA PRANTHA	\$8
96. PANEER KULCHA	\$8
Naan bread filled with spicy paneer, onion & ginger	
97. ALOO KULCHA / ONION KULCHA	\$8
Naan bread stuffed with potato, ginger & coriander	
98. PESHAWRI NAAN	\$8
Naan bread filled with dry fruit & nuts	
99. KEEMA NAAN	\$8
Naan bread filled with spicy lamb mince & onion	
100. GARLIC AND CHEESE NAAN/CHEESE NAAN	\$8
101. CHICKEN AND CHEESE NAAN	\$8
Stuffed naan with chicken tikka & cheddar cheese	

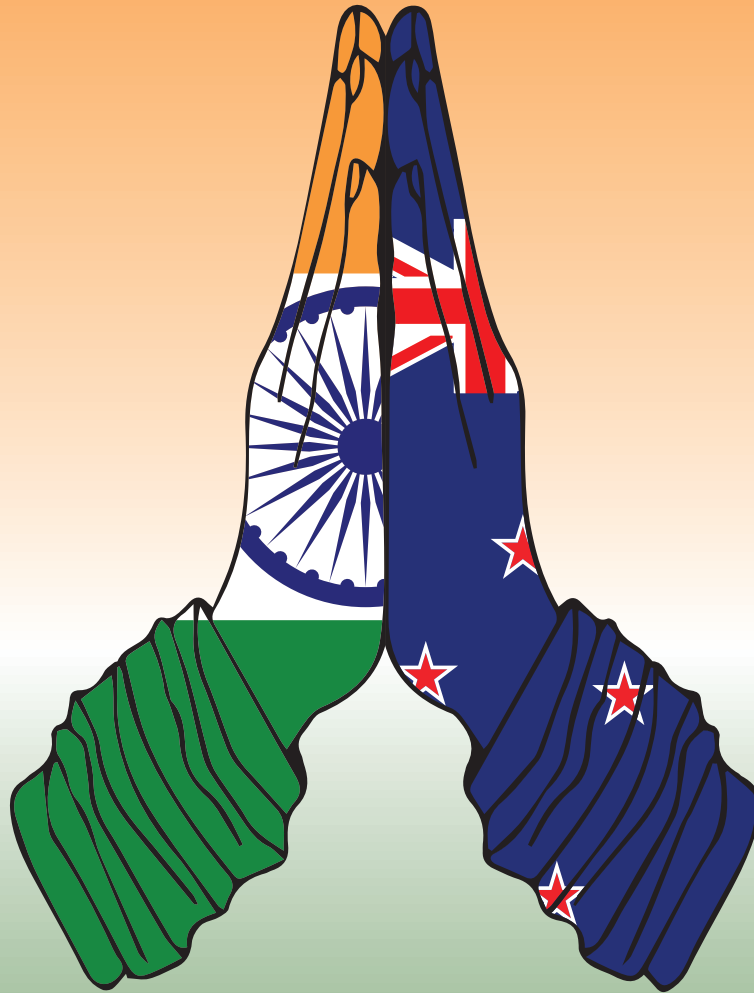
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102. POPPADUMS (5 PC)	\$5
103. BUTTER SAUCE / MANGO SAUCE / KORMA SAUCE WITH RICE	\$18
104. RAITA	\$5
105. SWEET MANGO CHUTNEY	\$5
106. MIXED PICKLES	\$5
107. ZEERA AND PEAS RICE OR MUSHROOM RICE	\$12
108. KACHUMBER SALAD / SEASONAL SALAD	\$12

DESSERTS

109. MANGO LASSI	\$8
110. ROSE LASSI	\$8
111. SALTY LASSI	\$8
112. MANGO KULFI	\$8
113. RUM RAISIN KULFI	\$8
114. GULAB JAMUN WITH VANILLA ICE CREAM	\$15
115. CHOC FUDGE CAKE WITH VANILLA ICE CREAM	\$15

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