



Welcome to Spice Village!

Spice Village is a family-owned restaurant founded in 2019 in Hanmer Springs. In 2023 Spice Village Rangiora opened its doors.

Owners Bhupinder and Britnay met back in 2010 and the couple had the vision to create a truly authentic Indian dining experience.

At Spice Village, the taste of India, also known as the 'Land of the Spices' is reflected in a variety of traditional dishes that are truly unique in taste, quality and freshness. Spice Village is not only known for delicious platters and entrees, but also for their dedicated Vegan and Keto menus, catering for specific diets and nutritional styles.

We invite you to enjoy an exceptional dining experience at our restaurant.

We ensure extra care is taken to accommodate allergies as humanly possible. However, we cannot guarantee we can trace all elements.

(V) Vegetarian

(DF) Dairy free

(G) Contains gluten

(DR) Dairy free on request

(NF) Nut free

OUR MENU

Village's Premium Banquet

Ideal for groups - min for 2 persons.

Per person 58

- Entrée:**
Chicken tikka, Malai chicken, samosa, onion & spinach bhajji on sizzling platter
- Main Course:**
Any one curry of your choice per person served with rice, any tandoori bread
- Dessert:**
Any one dessert per person of your choice

Shared Sizzling Platters

- Village's Platter** 35
2 Lamb chops, 2 deccan prawn, 2 malai chicken, 2 chicken tikka
- Premium Platter** 30
2 Chicken tikka, 2 malai chicken, 2 samosa, onion & spinach bhajji
- Vegetarian Platter** 25
2 Paneer tikka, 2 samosa, onion & spinach bhajji

Snacks, Entrees & Tandoor

- Street Samosa Chaat** 14
2 samosas mashed and topped with mint, yogurt, tamarind chutney, red onion & crunchy noodles
- Onion & Spinach Bhajji** 12
Fresh spinach and sliced onions blended in assorted spices and chick pea flour, fried to perfection, served with tangy tamarind chutney
- Curry Chips** 14
Butter sauce, melted mozzarella, onion, coriander & tandoori mayo
- Paneer Tikka 4 Pcs** 20
Tandoor grilled home-made cottage cheese with fragrant spices, onion, green pepper.
- Deccan Prawns 8 Pcs** 24
Deep South spices, marinated overnight, charred in coal oven to perfection
- Lamb Chops 4 Pcs** 27
Charred by the tandoor but juicy inside. Soaked in lime, yogurt and dark spices for a one night stand
- Malai Chicken 4 Pcs** 20
Marinated in yogurt, cashew paste, cream cheese & cardamon, charred in coal oven
- Tandoori Chicken** 20
Half a chicken marinated in yoghurt and freshly grounded spices, skewered & tandoor grilled to order
- Chicken Tikka 4 Pcs** 20
Tender pieces of marinated chicken finished in Tandoor, served with mint chutney
- Chicken Poppers** 20
Fried Indian Chicken bites, bursting with aromatic flavours of fresh Curry leaves.

Indo-Chinese

Indo-Chinese cuisine is the adaptation of Chinese seasoning and cooking techniques to Indian tastes.

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| G DF NF | Chilli Chicken | 20 |
| | Deep fried chicken tossed in garlic, soy, capsicum & onion. Most popular Indian snack | |
| G DF NF | Cauliflower Manchurian | 20 |
| | Deep fried Cauliflower tossed in Fresh ginger, garlic, onion and soy sauce | |
| G DF NF | Veg Fried Noodles | 24 |
| G DF NF | Chicken Fried Noodles | 26 |
| | Fried noodles tossed in egg, chicken, cabbage, carrot, onion, capsicum and soy sauce | |

From the Pot

All curries served with hot basmati rice. All mains can be ordered mild, medium, hot or Indian hot.

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| | Butter Chicken | 26 |
| | An elegant dish of tender chicken simmered with tomatoes, cream, butter, cashew and spices | |
| | Chicken Tikka Masala | 26 |
| | Chicken tikka tossed in rich butter & onion gravy with fresh onion | |
| | Mango Chicken | 26 |
| | Tender chicken cooked in exotic mango flavoured creamy curry sauce | |



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| | Zafrani Chicken Masala | 29 |
| | Tandoori Chicken on bone cooked in saffron infused cashew gravy | |

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| DR | Lamb Bhuna Gosht | 29 |
| | Fresh tender morsels of lamb with spicy notes cooked with ginger, garlic, tomatoes, onions, fresh herbs & 9 special mix of spices | |
| DR | Chicken Bamboo | 26 |
| DR | Lamb Bamboo | 28 |
| | Delightful dish prepared with coconut cream and tempered with black mustard seeds and aromatic curry leaves | |
| | Chicken Mughlai | 26 |
| | Lamb Mughlai | 28 |
| | A mild delicious creamy cashew, saffron & almond flavoured curry | |
| DR | Chicken Saagwala | 26 |
| DR | Lamb Saagwala | 28 |
| | Nutritious spinach gravy, crushed spices cooked with your choice of meat | |
| DR | Chicken Matka | 26 |
| DR | Lamb Matka | 28 |
| | Limited batch of meat cooked with onion, tomato and green pepper in a thick masala sauce | |
| DR NF | Chicken Biryani | 26 |
| DR NF | Lamb Biryani | 28 |
| | Layers of meat & rice cooked together to make most flavoursome dish of Hyderabad, served with raita | |

From the Veg Pot

- (V)
Butter Paneer **25**
 Fresh Paneer cubes cooked in tomatoes, cream, butter, cashew & spices
- (V) (G)
Malai Kofta **25**
 Croquette of cottage cheese, nuts simmered in cashew based gravy
- (V)
Paneer Matka **25**
 Limited batch of Paneer cooked with onion, tomato and green pepper in a thick masala sauce
- (V)
Veg Mughlai **25**
 A mild delicious creamy cashew, saffron & almond flavoured curry
- (V)
Paneer Saagwala **25**
 Paneer cubes cooked in nutritious Spinach gravy, crushed spices, dash of cream
- (V)
Dal Makhni **25**
 Overnight black lentils simmered with tomato, ginger, garlic finished with cream & butter
- (V) (NF)
Veg Biryani **25**
 Layers of Vegetables & rice cooked together to make most flavoursome dish of Hyderabad, served with raita

Seafood

- (DR)
Bamboo Prawn **29**
 Delightful dish prepared with coconut cream and tempered with black mustard seeds and aromatic curry leaves
- (DR)
Fish Konkani **29**
 Tempered curry leaves, coconut cream & tomato gravy cooked with special blend of aromatic spices
- (DF)
Chepalu Pulsu **29**
 Market fish sauteed in tamarind, onion & coriander gravy, home style dish – Andhra Pradesh's (a state in India) speciality

Sides

- Poppadoms 4pcs & any 2 Dips** **8**
 Raita • Mixed pickle • Mango chutney • Mint & coriander chutney • Tamarind chutney
- Poppadoms 6pcs** **4**
- Raita** **4**
- Mixed pickle** **4**
- Mango chutney** **4**
- Mint & coriander chutney** **4**
- Tamarind chutney** **4**
- Kachumber salad** **6**
- Basmati Rice** **4**
- (DR)
Cauliflower or broccoli rice **6**
 Please check availability with our waiter

Kids Menu

Choose any of these delicious mild curries and it will be served with Basmati rice and a mini butter naan

	Butter Chicken	22
	Mango Chicken	22
(G)	Upgrade to Garlic Naan	2
(G)	Upgrade to Cheese Naan	2.5
(G)	Upgrade to Garlic & Cheese Naan	3

Tandoori Breads

(G)	Plain Naan Flatbread cooked in Tandoor, served without butter	5
(G)	Butter Naan Flatbread cooked in Tandoor finished with butter on top	5
(G)	Tandoori Roti Made from whole wheat flour with butter on top	5
(G)	Garlic Naan Flatbread coated with garlic, finished with butter on top	5.5
(G)	Cheese Naan Flatbread stuffed with mozzarella cheese cooked in tandoor oven	6.5
(G)	Garlic & Cheese Naan Flatbread stuffed with mozzarella and coated with crushed garlic on top	7
(G)	Green Chilly Naan A perfect naan to spice up your meal, coated with green chillies and butter	6.5
(G)	Lachha Paratha Crispy, buttery multi layered texture that's a delightful pairing with any dish	7
(G)	Kashmiri Naan Filled with nuts & raisins, topped with NZ honey and butter	7
(G)	Chicken Tikka Naan Filled with chicken tikka and Mozzarella cheese	8
	Missi Roti (may contain traces of gluten) Gluten Free Roti made with Chickpea flour, cumin, turmeric and fresh coriander	7

Desserts

	Rainbow Ice Cream Kid's all time favourite ice cream	8
(G)	Chocolate Brownie Naan Naan filled with brownie and drizzled with Hershey's chocolate syrup	9
(G)	Affogato (gluten free option available)	12
(G)	Affogato with Liqueur (gluten free option available) Choose from Baileys or Kahlua. Affogato flavoured ice cream served with a shot of Espresso	18
(G)	Gulab Jamun Sweet dumplings made from milk soaked in sweet rose water and cardamom syrup, served warm with vanilla ice cream on top	12
(G)	Chocolate Brownie Home baked belgian chocolate brownie served warm on a sizzling platter with pouring chocolate on top and vanilla ice cream.	15