

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.

(G) Contains gluten

(VE) Vegan

(NF) Nut free

(DR) Dairy free on request

(DF) Dairy free

VR) Vegan on request

ENTREES

••••••	Village's Premium Banquet	•••••
	Ideal for groups, min 2 persons 65 per person Entrée (G) 2 Chicken Tikka, 2 Malai Chicken, 2 Samosa, Onion & Spinach Bhoon sizzling platter (gluten free option available)	ajji
	Main Course Any one curry of your choice per person served with basmati rice and any tandoori bread	
	Dessert Any one dessert of your choice	
	Shared Sizzling Platters	•••••
	Good way to try multiple offerings	
	Village's Platter 2 Lamb Chops, 2 Deccan Prawn, 2 Malai Chicken, 2 Chicken Tikko	40
	Premium Platter © 2 Chicken Tikka, 2 Malai Chicken, 2 Samosa, Onion & Spinach Bh	35 ajji
	Vegetarian Platter (G) NF) 2 Paneer Tikka, 2 Samosa, Onion & Spinach Bhajji	30
	Entree's Tandoor Indo Chinese	• • • • • • • •
	Street Samosa Chaat GNFVR 2 samosas mashed topped with mint, tamarind chutney, yoghurt red onion and crunchy noodles	16
	Onion & Spinach Bhajji (NF)(VE) Baby Spinach, onions fried with chickpea flour, tamarind chutney	14
	Curry Chips Butter sauce, mozzarella, onion, coriander, tandoori mayo	16
	Paneer Tikka (4 pcs) (NF) Tandoor-grilled cottage cheese with spices, onion, green pepper	22
	Deccan Prawns (8 pcs) (NF) South Indian spiced prawns, charred in tandoor	26
	Lamb Chops (4 pcs) NF Tandoor-charred, marinated in lime, yogurt, dark spices	30
	Malai Chicken (4 pcs) Marinated in yogurt, cashew paste, cream cheese, cardamom	22
	Tandoori Chicken (Half) (NF) Marinated in yogurt and spices, charred in tandoor	24
	Chicken Tikka (4 pcs) NF Marinated chicken, tandoor-grilled, served with mint chutney	22
	Chilli Chicken (G) (DF) (NF) Fried chicken tossed with ginger, garlic, soy, capsicum, onion, soy	22
	Cauliflower Manchurian GVENF Fried cauliflower tossed with ginger, garlic, opion, sou	22

MAINS BREADS

Classics **Veg Classics** All mains served with basmati **Butter Paneer** 28 rice. Choose mild, medium, hot, Paneer in tomato, cream, butter, or Indian hot. Vegan curries cashew sauce made with tofu & vegetables. Malai Kofta (G) **Butter Chicken** 29 Creamy cashew curry with soft Tender chicken in tomato. cottage cheese balls cream, butter, cashew sauce Dal Makhni (VR) Chicken Tikka Masala 29 Creamy cashew curry with soft Chicken tikka in rich butter and cottage cheese balls onion gravy Seafood Mango Chicken 29 Chicken in creamy mango-Bamboo Prawn (DR) flavored curry sauce Curry infused with fresh curry leaves, mustard seeds and cumin Zafrani Chicken Masala Tandoori chicken on bone in Fish Konkani (DR) saffron-cashew gravy Curry leaves, coconut cream, tomato gravy Lamb Bhuna Gosht (DR) 31 (Keto friendly) Chepalu Pulsu (DF) Lamb with ginger, garlic, Market fish in tamarind, onion, tomatoes, onions, 9 secret spice coriander gravy **Favourites** Chicken 29 | Lamb 30 | Veg or Paneer 28 | Vegan 28 | Add cauli rice \$6 Curries below can also be made Keto friendly on request. Bamboo(DR) | Chicken | Lamb Curry infused with fresh curry leaves, mustard seeds and cumin Mughlai | Chicken | Lamb | Veg (VR) Creamy cashew, saffron, almond curry Saagwala (DR) | Chicken | Lamb +(\$1) | Paneer (VR) Spinach gravy with crushed spices Matka (DR) | Chicken | Lamb | Paneer (VR) Onion, tomato, green pepper in thick masala sauce Biryani (NF)(DR) | Chicken | Lamb | Veg (VR) Aromatic spiced Rice cooked with meat or Veges served with cumin raita Fried Noodles G DF NF | Chicken | Vegetarian (VR) Tossed with egg, chicken, cabbage, carrot, onion, capsicum soy Tandoori Breads (G) Freshly baked in our traditional clay tandoor. Soft, fluffy, and served hot perfect for pairing with any curry Plain or Butter Naan 6 Kashmiri Naan 8 Tandoori Roti (VR) 6 Nuts, raisins, NZ honey & butter Garlic Naan 6.5 Chicken Tikka Naan Cheese Naan Chicken Tikka and Mazarella cheese Garlic & Cheese Naan 8 Gluten Free Missi Roti **Green Chilly Naan** 7.5 Chickpea flour, may contain traces of

gluten

8

Lachha Paratha

KIDS MENU SIDES DESSERT

 KIDS MENU	•••••
Served with basmati rice and mini butter naan, Mild flavors.	
Butter Chicken or Paneer	24
Mango Chicken	24
Upgrades: Garlic Naan	. 60
	+\$2 2 . 5
•	+\$3
SIDES	
 SIDES	•••••
Dips (Each)	4
Raita Mint & Coriander Chutney Mango Chutney (VE) Mixed Pickle (VE) Tamarind Chutney (VE)	
Mixed Pickle (4) Tamarina Chutney (4)	
Poppadoms (4 pcs) & 2 Dips	10
Choose any 2 from above	
Poppadoms (6 pcs) (F)	6
Kachumber Salad (DF)	6
Diced cucumber, tomato, carrot, onion, lemon juice	
Basmati Rice	A
	4
Cauliflower or Broccoli Rice (Check availability)	6
(check availability)	
 DESSERTS	•••••
Rainbow Ice Cream	8
Kid's all time favourite ice cream	
Chocolate Brownie Naan G	9
Naan filled with brownie and drizzled with Hershey's chocolate	
syrup Affogato	14
(Gluten free available)	1-4
add Liqueur (Baileys/Kahlua) for + \$5	
Gulab Jamun (G)	14
Sweet dumplings made from milk soaked in sweet rose water and cardamom syrup, served warm with vanilla ice cream on top	
· · · · · · · · · · · · · · · · · · ·	16
Chocolate Brownie (G) Home baked belgian chocolate brownie served warm on a sizzling	
platter with pouring chocolate on top and vanilla ice cream	•
Vegan or Keto friendly Ice Cream	14
Ask our staff for the available flavours	