

Village India

Restaurant & Bar

Deliveries Available

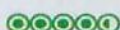
Takeaway Menu

2019
CERTIFICATE of
EXCELLENCE



tripadvisor

VILLAGE INDIA



2018
CERTIFICATE of
EXCELLENCE



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VILLAGE INDIA

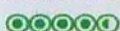


2017
CERTIFICATE of
EXCELLENCE



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VILLAGE INDIA



Lunch

Monday to Saturday
11.30 to 2.00 pm

Dinner

7 days 4.30 pm.
Onwards

Dairy Free  Gluten Free 

Village India Restaurant & Bar

17b Maxvell Road, Blenheim, Phone : 03-5775000

Entree's

Onion Bhaji. (Gluten and Dairy Free) \$7.99

Chickpea battered onion's deep fried

Mix veg pakora. (Gluten Free and Dairy Free)..... \$7.99

Fresh mixed vegetables coated with chickpea flour,mild spices and deep fried

Samosa (DF)..\$7.99

Two crispy stuffed pastries seasoned with mild spices and deep fried

Tandoori Mushroom (GF) / Tandoori Broccoli.(GF) ..\$11.99

Marinated in garlic and yogurt and roasted in Clay oven

Paneer Tikka (GF) ...\$11.99

Home made Cottage Cheese marinated in herbs skewered and roasted in Clay oven

Vegetarian Platter (for 2) ...\$ 15.99

Combination of samosa, mix veg pakora & Onion Bhaji

Chicken Tikka Kebab.. (GF) \$12.99

Chicken marinated in yogurt and spices cooked on Skewer

Lamb Seekh kebab (GF) ..\$13.99

Minced lamb skewered and roasted in tandoori oven

French rack of Lamb (4pcs) . (GF) \$21.99

Marinated over night prepared in herbs and spices roasted in tandoor

Fish Tikka Kebab (GF) / Tandoori Prawns (GF) \$17.99

Marinated in yogurt and spices, roasted in tandoor.

Salt and pepper prawns...(DF) ask for (GF) \$17.99

House special..Battered prawns tossed in pepper and garlic

Rangila Platter (GF) \$21.99

Beautiful combination. mushroom, broccoli, chicken tikka and prawns from tandoori chef's recipe

Tandoori Platter (for 2) (GF) \$21.99

Highly popular, combination of tandoori chicken, Chicken Tikka, Lamb seekh kebab, Fish tikka.

Tandoori Chicken..... Small.. \$ 12.50 / Large \$ 22.99

Chicken on bone, well prepared with tandoori spices

Side dish platter \$14.99

4pcs poppadom, mix hot pickle,sweet mango chutney and Raita

DF-Dairy Free

GF-Gluten Free

MAIN'S

(All the mains served with Basmati Rice &
All the curries Gluten Free unless specified)

VEGETARIAN FAVORITES.....\$ 17.99

Channa Masala (DF) (GF)

Chick Pea & black cumin with mild herbs and spices

Dal Makhani (GF) OR Yellow Dal (DF) (GF)

Whole black lentils and kidney beans and butter... Clove scented butter whipped yellow split lentils flavored with mustard seeds.

Vegetable Korma.... (GF)/.... Mix vegetable curry (DF) (GF)

Home made cottage cheese and mixed vegetables in cashew cream sauce / veggie sauce

Karahi Paneer (GF) OR Paneer tikka Masala (GF)

Wok stir fried, cottage cheese with julienne s of capsicum, onion, tomatoes and coriander

Jeera Aloo (DF) (GF)

Sauteed Red potatoes with onion, mustard & cumin seeds

Malai Kofta (Gluten content)

Home made cottage cheese, potatoes, nuts and raisins deep fried, prepared in cashew cream and tomato sauce

Mutter Paneer (GF) OR Butter Paneer (GF)

Cottage cheese and Green pea in veggie sauce / tomato butter sauce

Saag Paneer (GF) OR Saag Aloo (DF) (GF)

Spinach and cheese OR potatoes in a garlic spinach gravy

Chilli Paneer (chinese) \$19.99 (Gluten Content)

Cheese prepared in capsicum, tomato, Onion and soyabean sauce

Eggplant (Aubergine) Mushroom curry (DF) (GF)19.99

Prepared in chef's recipe

Chicken Favorites (GF) \$18.99

Butter Chicken

Kiwis all time favorite.....Tandoori roasted chicken in fenugreek seasoned in tomato butter sauce

Chicken Pasanda OR Mango Chicken

Yoghurt marinated chicken simmered in saffron, almond and cashew sauce

Chicken Korma

A creamy sauce made up of cashew paste, cream and mild spices

Karahi Chicken (DF)

Stir fried chicken, bell peppers with tomato onion base sauce.

Chilli Chicken (DF) (Gluten content)

Stir fried chicken in chinese style

Chicken Tikka Masala

Chicken marinated in yoghurt, spices and herbs skewered roasted in tandoor and well prepared in tomato onion sauce

Chicken Jalfrazi

Chicken prepared in tangy tomato sauce with vegetables

Chicken Madras (DF)

A south Indian delicacy, made in ground curry leaves, mustard paste and coconut cream sauce

Chicken Curry (DF)

Village India classic turmeric spiced chicken with onion and tomato sauce

Chicken Saagwala (spinach) (DF)

Mustard seed braised chicken with garlic spinach sauce

Chicken Vindaloo (DF)

Chicken with potatoes in traditional Goa style in hot vindaloo paste

Chicken with Vegetables\$19.99

Stir fried chicken with mixed vegetables cooked in onion and tomato gravy

Garden Balti Chicken\$20.99

Mixed vegetables prepared in Chef's special Balti sauce with spinach in semi dry gravy

Chicken Eggplant (Aubergine)curry \$21.99

Tandoori marinated Chicken prepared in turmeric and mild herbs and spices with aubergine and potatoes

Beef favorites.. . . . (GF) \$19.50

Beef Vindaloo (DF)

Beef with potatoes in traditional Goa style in hot vindaloo paste

Saag Beef (spinach) (DF)

Beef prepared in garlic sauteed spinach sauce

Karahi Beef (DF)

Stir fried beef with bell peppers, onion tomatoes and fresh coriander

Beef korma OR Beef Pasanda

A creamy sauce made up of creamy cashew sauce / Almond cashew and mild spices

Beef Roganjosh (DF)

All time favorite...curry leaf and cinnamon slow braised beef with fresh coriander

Beef with vegetables (DF)

Stir fried beef with mixed vegetables cooked in onion and tomato gravy

Lamb Favorites \$20.50

Lamb Vindaloo (DF) (GF)

Diced lamb with potatoes in traditional Goahot vindaloo paste

Lamb Rogan Josh (DF) (GF)

Curry leaf & cinnamon slow braised lamb with fresh coriander

Lamb Pasanda (GF) OR Lamb Korma (GF)

Yoghurt marinated lamb simmered with saffron almond / creamy cashew sauce.

Lamb Saag(Spinach) (DF) (GF)

Mustard seed braised lamb with garlic spinach sauce

Karahi Lamb (DF) (GF)

Stir fried lamb with bell peppers, onion, tomatoes and fresh coriander

Lamb Madras (DF) (GF)

A south Indian delicacy, made in ground curry leaves, mustard paste and coconut cream sauce

Lamb with Vegetables (DF) (GF)\$20.99

Stir fried lamb with mixed vegetables cooked in onion and tomato gravy

Dal Gosht (DF) (GF)\$21.99

Diced lamb cooked with lentils in turmeric, onion and tomato sauce

Lamb Milauni (DF) (GF)\$22.99

Well prepared with Eggplant(Aubergine), potatoes and fresh spinach in chef's recipe

Bhuna Lamb (DF) (GF)\$22.99

Highly recommended..With freshly ground spices reduced to perfection

Fish and Prawn Curries ... \$22.99

Fish Tikka Masala (DF) (GF)

Fish in turmeric marination with mild spices and julienne of bell peppers

GoaFish Curry (DF) (GF) OR Goa Prawns (DF) (GF)

Fine tomato paste and garlic and ground curry leaves paste, mustard and coconut cream sauce

Butter Prawns (GF)

Prawns cooked in cashew nut cream and tomato sauce.

Prawn Pepper Masala (DF) (GF)

Wok tossed prawns in julienne of bell peppers, onions in tomato onion sauce

Prawns Vindaloo (DF) (GF)

with potatoes in traditional Goahot vindaloo paste

Bengali Fish curry (DF) (GF)\$24.99

West Bengal delicacy, marinated in turmeric, and prepared in ground spices along with Aubergine and potatoes

Bhuna Prawns (DF) (GF)\$24.99

Highly recommended..With freshly ground spices reduced to perfection

BIRYANI'S

- Plain Rice.....3.50
- Cumin Rice OR Yellow Rice 3.50
- Vegetable Biryani ..17.99
- Chicken Biryani 18.99
- Chicken & Egg Fried Rice 20.99
- Lamb Biryani21.99
- Pawn Biryani ..23.99

BREAD'S

- Plain Naan (with butter)\$3.50
- Tandoori Roti (whole meal)....\$3.50
- Garlic Naan \$4.50
- Lachcha Paratha (layered) \$ 4.50
- Gluten free Garlic Naan (chickpea) \$ 4.50
- Cheese \$5.00
- Paneer kulcha OR Onion Kulcha 5.00
- Garlic & Cheese \$5.50
- Chicken OR Kheema Naan (Lamb mince) 5.50
- Peshawari Naan 5.50
- (dry fruits, nuts and raisins)

SALAD'S AND EXTRA'S

- Popadam's (5pcs) \$ 3.50
- Hot Mix pickle OR Mango chutney 3.50
- Chips 4.50
- Green salad 7.99
- Chicken Salad 12.99
- Raita (Yogurt Mix) 3.50
- MANGO LASSI 6.00

Kid's Menu ..\$13.99

- Kids Butter chicken OR Mango chicken
- Served with Rice and plain Naan
- Chicken Nuggets and Chips