

CHOICE OF 2 CURRIES

DAALTADKA I DAAL MAKHNI **BUTTER CHICKEN | CHICKEN TIKKA MASALA**

2 x PLAIN NAAN

I x PAPADOMS

I x BASMATI RICE



CHOICE OF 2 CURRIES

DAAL TADKA | DAAL MAKHNI | PANEER TIKKA MASALA BUTTER CHICKEN | CHICKEN TIKKA MASALA | BEEF ROGAN JOSH

3 x PLAIN NAAN

2 x PAPADOMS

2 x BASMATI RICE

KIDS SPECIAL SANCE	
CHICKEN & FRIES	\$7.90
FISH NUGGETS & FRIES	\$7.90
KIDS BUTTER CHICKEN & RICE	\$7.90

URBAN STARTERS **VFGFTARIAN**

KOFTA BALLS (4 pcs)	\$6.90
Mashed potato and cottage cheese mixed balls cooked in light spices.	
ONION BHAJI (4 pcs)	\$6.90

\$8.90

\$8.90

Sliced onion coated with spiced besan batter and served crisp.

PANEER PAKORA (6 pcs) Cottage cheese dipped in chickpeas batter and fried crisp.

PANEER TIKKA (6 pcs)

Cottage cheese marinated in yoghurt & traditional spices and cooked in tandoor.

Lightly spiced potatoes, peas & cashew filling wrapped in a homemade pastry and served crisp with tamarind chutney.

SAMOSA CHAAT \$9.90 Mashed samosa along with boiled chickpeas, tamarind & mint chutney and topped with

chaat masala, onion & coriander. TANDOORI MUSHROOMS \$8.90

Mushrooms marinated with herbs, spices and cooked in tandoor.

VEG PAKORA (4 pcs)
Seasonal vegetables coated with spiced besan batter and served crisp. \$6.90

NON-VEGETARIAN

CHICKEN 65 (6 pcs)

Subes of chicken cooked in yoghurt, curry leaf and selected Hyderabadi spices. \$14.90

CHICKEN TIKKA (4 pcs) \$9.90 Tender chicken marinated in yoghurt with herbs and spices, chargrilled in tandoor.

FISH PAKORA \$13.90

Fish cutlets coated with spiced besan batter and served crisp. LAMB CHOPS (4 pcs) \$14.90

Lamb cutlets marinated overnight with Kashmiri spices, garlic and ginger and cooked in

LAMB SEEKH KEBAB (4 pcs)

Succulent lean minced lamb, infused with ginger, garlic and coriander then skewered and cooked in tandoor.

TANDOORI PRAWNS

Succulent king prawns marinated in yoghurt & traditional spices and cooked in tandoor.

\$10.90

\$18.90

\$25.90



VEGETARIAN SAMPLER \$16.90

Onion Bhaji, Samosa, Paneer Tikka & Veg Pakora.

URBAN MIX Samosa, Onion Bhaji, Chicken Tikka & Seekh Kebab.



MARINATED MEAT/VEGETABLES COOKED IN CHEF'S SPECIAL TAWA SAUCE AND SERVED ON A HOT SIZZLER PLATE

VEGETARIAN

TAWA MUSHROOMS \$18.90 Juicy mushrooms cooked in tandoor and grilled on tawa.

\$18.90 TAWA PANEER

Cottage cheese cubes cooked in tandoor and grilled on tawa.

NON-VEGETARIAN

TANDOORI CHICKEN (Half) \$12.00 (Full) \$19.90

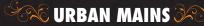
Succulent and juicy pieces of chicken on the bone marinated overnight in traditional spices and cooked in tandoor.

TAWA CHICKEN \$23.90 Tender boneless chicken cooked in tandoor and grilled on tawa.

TAWA LAMB \$24.90

Boneless diced lamb cooked in tandoor and grilled on tawa. TAWA PRAWNS

Succulent & juicy prawns cooked in tandoor and grilled on tawa.



ALL CURRIES ARE GLUTEN FREE.ADD RICE WITH CURRY FOR \$1

CHICKEN

BALTI CHICKEN (Chef's special) \$17.90

Boneless chicken marinated in selected spices and cooked in Balti sauce.

BUTTER CHICKEN \$15.50

Chicken cooked in a rich creamy tomato sauce with fragrant spices and finished with a drizzle of cream.

CHICKEN DOPIAZA \$15.50

Boneless chicken cooked in thick onion gravy along with fried onions & flavoured with

CHICKEN IALFREZI \$17.90 A mild dish cooked with tomatoes, onion & mixed vegetables garnished with coriander.

CHICKEN KORMA \$15.50

A mild dish with ground cashew and fresh cream sauce.

CHICKEN TIKKA MASALA \$15.50

Chicken cooked with capsicum, onions and sautéed with crushed tomatoes and

fenugreek leaves. MANGO CHICKEN \$16.50

Chicken cooked in mango puree and spices.

TIKKA MADRAS \$16.90

Chicken cooked in spicy coconut based Madras sauce. TIKKA SAWADEE \$17.90

Chicken tikka pieces cooked in almond & cashew sauce. TIKKA VINDALOO \$16.90

Chicken tikka pieces cooked in hot and tangy vindaloo sauce.

LAMB

LAMB DOPIAZA \$17.90 Boneless lamb cooked in thick onion gravy along with fried onions and flavoured with

mild spices. LAMB KORMA \$17.90

A mild dish with ground cashew and fresh cream sauce.

LAMB MADRAS \$17.90

Boneless lamb cooked in spicy coconut based Madras sauce.

LAMB MASALA \$17.90 Lamb tossed with capsicum & tomato and cooked in thick onion sauce.

LAMB NAWABI

\$17.90 Marinated lamb sautéed with sliced onions, tomatoes & fenugreek leaves cooked in thick

onion sauce. LAMB ROGAN JOSH

A medium spiced North Indian style dish cooked with fresh spices and garnished with tomatoes, onion and coriander.

LAMB SAAGWALA

A medium hot dish cooked with fresh spinach, fenugreek, onion and garlic.

BFFF

BEEF KORMA \$16.90

A mild dish with ground cashew and fresh cream sauce.

BEEF MADRAS \$16.90 Beef cooked in spicy coconut based Madras sauce.

BEEF SAAGWALA \$17.90 A medium hot dish cooked with fresh spinach, fenugreek, onion and garlic.

BEEF TADKA \$17.90

Boneless beef cooked in onion, ginger, garlic & traditional spices and garnished with coriander.

\$16.90 **BEEF VINDALOO**

Beef cooked in hot and tangy vindaloo sauce.

SFAFOOD

BUTTER PRAWNS \$18.90 Succulent prawns in a rich creamy tomato based sauce with fragrant spices and finished

with a drizzle of cream.

FISH MASALA \$17.90 Fish cooked in traditional Punjabi style with whole spices, tomatoes, onion and coriander.

GOAN FISH CURRY

Fish fillets cooked in Goan style with tomato flavoured creamy coconut sauce.

PRAWN MALABARI \$18.90

Prawns cooked in traditional coconut flavoured sauce.

PRAWN MASALA \$18.90

Prawns tossed with capsicum & tomato and cooked in onion tomato gravy.

PRAWN VINDALOO \$18.90

Prawn cooked in hot and tangy vindaloo sauce.

VEGETARIAN

Chicken pieces cooked in garlic and pepper sauce.

Seasonal vegetables cooked in special Manchurian sauce.

Cottage cheese cooked with onion, capsicum, green chilli & tossed in special garlic and

Vegetables tossed in chilli & garlic sauce mixed with rice and cooked on a hot wok.

VEGETABLE MANCHURIAN (DRY/GRAVY)

CHILLI PANEER (DRY/GRAVY)

VEGETABLE FRIED RICE

VEGETARIAN #1400	URBAN BIRYANI,	
ALOO GOBI \$14.90 Cauliflower and potatoes cooked with ginger, tomato, herbs and green chillies.	BASMATI RICE COOKED WITH MEAT OR VEGETABLES WITH WHOLE SPICES,	
ALOO MUTTER \$14.90	SAFFRON AND MINT LEAVES CHICKEN BIRYANI	\$15.90
Peas and potatoes slow cooked in a sayoury sauce of tomatoes, onion, herbs and	LAMB BIRYANI	\$16.90
tempered with cumin seeds. BAIGAN BHARTHA \$15.90	VEGETABLE BIRYANI	\$14.90
Eggplant roasted in charcoal oven, mashed and then cooked in special Kashmiri spices		
with onions and tomatoes. BHINDI MASALA \$15.90	STEAMED BASMATI RICE	\$4.00
BHINDI MASALA \$15.90 Okra tossed with sliced onions, garlic, ginger and cooked with dry spices.		
BUTTER PANEER \$15.90	BREADS FROM OUR TAN	DOOR SAC
Cottage cheese cubes cooked in a rich creamy tomato sauce with fragrant spices and finished with a drizzle of cream.	TANDOORI ROTI (WHOLEMEAL)	\$3.00
CHANA MASALA \$14.90	PLAIN NAAN	\$3.00
Chickpeas done with tangy twist and North Indian flavours.	BUTTER NAAN	\$3.50
DAAL MAKHNI \$14.90		\$3.90
Black lentils slow cooked with butter and cream in Punjabi style.	GARLIC NAAN	
DAAL TADKA Yellow lentils cooked with a touch of red chilli and cumin seeds in ghee. \$14.90	CHEESE NAAN	\$4.00
KADAI PANEER \$14.90	CHEESE & GARLIC NAAN	\$4.50
Cottage cheese cubes cooked with capsicum, onions, tomatoes, spices and finished with	CHILLI NAAN	\$4.50
fresh coriander. MALAI KOFTA \$14.90	KHEEMA NAAN	\$4.50
Croquettes of cottage cheese, potatoes, cashew & spices simmered in crushed tomatoes	PANEER KULCHA	\$4.00
and cashew sauce. MUTTER MUSHROOMS \$14.90	PUNJABI PARATHA	\$4.50
Mushrooms cooked with peas in onion tomato gravy.	SWEET NAAN	\$4.00
MUTTER PANEER \$14.90	SVILLINAAN	φτ.υυ
Fried cottage cheese cubes cooked with peas in spiced sauce. NAVRATTAN KORMA \$14.90	ACCOMPANIMENTS	
NAVRATTAN KORMA \$14.90 A selection of garden vegetables cooked in a nutty and creamy korma sauce.		
PALAK PANEER \$14.90	PAPADOMS (6 pcs)	\$3.00
Classic Indian dish of cooked spinach studded with cubes of cottage cheese and thickened	MIXED PICKLE	\$3.00
PANEER TIKKA MASALA \$15.90	CUCUMBER RAITA	\$3.00
Cubes of cottage cheese tossed with diced tomatoes, capsicum and crushed ginger in a	GREEN SALAD	\$5.50
mild spiced tikka masala sauce. SAAG ALOO \$14.90	FRESH MINT CHUTNEY	\$3.00
Potatoes tossed in fried onions, ginger, garlic & spices and cooked in pureed spinach.	TAMARIND SAUCE	\$3.00
SHAHI PANEER \$14.90	SWEET MANGO CHUTNEY	\$3.00
Cottage cheese cooked in creamy cashew gravy.		
· · · · · · · · · · · · · · · · · · ·	SIDE PLATTER	\$9.90
CURBAN CHINESE MENU	Papadoms, mixed pickle, mango chutney and cucumber raita.	
A BLEND OF INDIAN AND CHINESE	DESSERTS 🧀	
CHILLI CHICKEN \$16.90 Tender pieces of chicken cooked with onion, capsicum, green chilli and tossed in special		¢E 00
garlic and chilli sauce.	GULAB JAMUN	\$5.00
CHICKEN FRIED RICE / EGG FRIED RICE \$16.90	ICE CREAM	\$5.00
Chicken or Egg tossed in garlic & chilli sauce mixed with rice and cooked on a hot wok.	MANGO KULFI	\$5.00
GARLIC CHICKEN \$16.90	RAS MALAI	\$5.90

\$16.90

\$14.90

\$14.90

CEUDRAN RIDVANI SOL

CHOCOLATE BROWNIE

MANGO LASSI

PLAIN LASSI

CHAITEA

KINDIAN BEVERAGES 🧀

\$5.90

\$5.00

\$5.00

\$4.50



Ph: (09) 536 6700



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Block B, 42 Kouka Road, Beachland Junction, BEACHLANDS

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