

SEAFOOD

FISH MASALA	\$27.90
Fish cooked in traditional Punjabi style with whole spices, tomatoes, onion and coriander.	
GOAN FISH CURRY	\$27.90
Fish fillets cooked in Goan style with tomato-flavoured creamy coconut sauce.	
BUTTER PRAWNS	\$27.90
Succulent prawns in a rich, creamy, tomato-based sauce with fragrant spices and finished with a drizzle of cream.	
MALABARI PRAWNS	\$27.90
Prawns cooked in traditional coconut-flavoured sauce.	
PRAWN MASALA	\$27.90
Prawns tossed with capsicum & tomato and cooked in onion tomato gravy.	
PRAWN VINDALOO	\$27.90
Prawns cooked in hot and tangy vindaloo sauce.	
PRAWN CURRY	\$27.90
Fresh prawns cooked to perfection with onion & tomato-based gravy with a touch of chef's special herbs & spices.	

VEGETARIAN

ALOO GOBI	\$22.90
Cauliflower and potatoes tossed with ginger, tomato, herbs & green chillies.	
ALOO MUTTER	\$22.90
Peas and potatoes slow cooked in a savoury sauce of tomatoes, onion, herbs & tempered with cumin seeds.	
ALOO JEERA	\$22.90
Cubes of potatoes tempered with cumin seeds and herbs.	
BAIGAN BHARTHA	\$22.90
Eggplant roasted in charcoal oven, mashed and then cooked in special Kashmiri spices with onions and tomatoes.	
BHINDI MASALA	\$22.90
Okra tossed with sliced onions, garlic, ginger and cooked with dry spices.	
CHANA MASALA	\$22.90
Chickpeas done with tangy twist & North Indian flavours.	
DAAL MAKHNI	\$22.90
Black lentils slow cooked with butter & cream in Punjabi style.	
DAAL TADKA	\$22.90
Yellow lentils cooked with a touch of red chilli and cumin seeds in ghee.	
KADAI PANEER	\$23.50
Cottage cheese cubes cooked with capsicum, onions, tomatoes, spices and finished with fresh coriander.	
MAHARAJA PANEER (CHEF SPECIAL)	\$23.50
Cottage cheese tossed in special Chef's sauce.	
MALAI KOFTA	\$22.90
Croquettes of cottage cheese, potatoes, cashew & spices simmered in crushed tomatoes & cashew sauce.	
MUTTER MUSHROOMS	\$22.90
Mushrooms cooked with peas in onion tomato gravy.	
MUTTER PANEER	\$23.50
Fried cottage cheese cubes cooked with peas in spiced sauce.	
BUTTER PANEER	\$23.50
Cottage cheese cubes cooked in a rich, creamy tomato sauce with fragrant spices and finish with a drizzle of cream.	
NAVRATTAN KORMA	\$22.90
A selection of garden vegetables cooked in a nutty & creamy korma sauce.	
PALAK PANEER	\$23.50
Classic Indian dish of cooked spinach studded with cubes of cottage cheese & thickened cream.	
PANEER TIKKA MASALA	\$23.50
Cubes of cottage cheese tossed with diced tomatoes, capsicum and crushed ginger in a mild spiced tikka masala sauce.	

SAAG ALOO	\$22.90
Potatoes tossed in fried onions, ginger, garlic & spices and cooked in pureed spinach.	
SHAHI PANEER	\$23.50
Cottage cheese cooked in creamy cashew gravy.	

KIDS SPECIAL

CHEESY BUTTER SAUCE CHIPS	\$14.90
CHICKEN NUGGETS & FRENCH FRIES	\$14.90
FISH NUGGETS & FRENCH FRIES	\$14.90
LAMB KORMA & RICE	\$16.90
KIDS BUTTER CHICKEN & RICE	\$16.90
KIDS CHICKEN KORMA & RICE	\$16.90
VEG NOODLES	\$16.90
CHICKEN NOODLES	\$16.90

BIRYANI

Basmati rice cooked with meat or veggies with whole spices, saffron & mint leaves

VEG DUM BIRYANI	\$21.90
CHICKEN DUM BIRYANI	\$22.90
LAMB DUM BIRYANI	\$23.90
PRAWNS DUM BIRYANI	\$24.90

RICE

STEAMED RICE	\$4.00	VEG FRIED RICE	\$19.90
JEERA RICE	\$6.00	CHICKEN FRIED RICE	\$21.90
COCONUT RICE	\$12.00	EGG FRIED RICE	\$21.90
PEAS PULAO	\$12.00		

BREADS FROM OUR TANDOOR

ALOO PARATHA	\$7.00	PLAIN NAAN	\$4.50
GOBI PARATHA	\$7.00	BUTTER NAAN	\$5.00
LACHA PARATHA	\$6.50	GARLIC NAAN	\$5.50
TAWA PARATHA	\$5.00	CHEESE NAAN	\$6.50
TANDOORI ROTI (wholemeal)	\$4.50	CHEESE & GARLIC NAAN	\$7.00
CHILLI NAAN	\$6.50	PANEER KULCHA	\$7.50
HARABARA NAAN	\$6.00	SWEET NAAN	\$7.50
KHEEMA NAAN	\$7.50	AJWAIN PARATHA	\$7.00

DESSERTS

CHOCOLATE BROWNIE	\$9.90
ICE CREAM	\$7.90
GULAB JAMUN	\$8.90
MANGO KULFI	\$8.90
RAS MALAI	\$9.90
KHEER	\$8.90
ICE CREAM WITH GULAB JAMUN	\$9.90

BEVERAGES

MASALA TEA	\$7.50
PLAIN LASSI	\$6.00
MANGO LASSI	\$8.90

ACCOMPANIMENTS

SWEET MANGO CHUTNEY	\$4.00
PAPADUMS	\$4.00
MIXED PICKLE	\$4.00
CUCUMBER RAITA	\$4.00
FRESH MINT CHUTNEY	\$4.00
TAMARIND SAUCE	\$4.00
GREEN SALAD	\$12.90
SIDE PLATTER	\$15.00
Papadums, Mint sauce, Mixed pickle, mango chutney and cucumber raita.	



EXPERIENCE THE TASTE
OF VIBRANT & RICH FLAVOURS
OF TRADITIONAL INDIAN CUISINE

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URBAN STARTERS

VEGETARIAN

ALOO TIKI	\$11.90
Mashed crispy potato patties served with mint chutney.	
ALOO TIKKI CHAAT	\$14.90
Mashed crispy potato served with yoghurt & chutney.	
ONION BHAJI	\$11.90
Sliced onion coated with spiced chickpeas batter and served crisp.	
SAMOSA	\$11.90
Lightly spiced potatoes & peas filling wrapped in a homemade pastry.	
SAMOSA CHAAT	\$15.90
Mashed samosa served with chickpeas, tamarind & mint chutney and topped with yoghurt, chaat masala, chopped onion & coriander.	
KOFTA BALLS	\$13.90
Mashed potato & cottage cheese mixed balls cooked in light spices.	
CRUMBED MUSHROOMS	\$16.90
Fresh mushrooms fried crisp in a lightly spiced batter.	
HARA BHARA KEBAB	\$16.90
Spinach, peas & potatoes filled patties fried crisp.	
MUSHROOM PAKORA	\$16.90
Mushrooms dipped in chickpeas batter & fried crisp.	
PANEER PAKORA	\$16.90
Cottage cheese dipped in chickpeas batter and fried crisp.	

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NON-VEGETARIAN	
BUTTER CHICKEN SAMOSA	\$15.90
Tender butter chicken pieces served in a crisp pastry.	
FISH PAKORA	\$21.90
Fish cutlets coated with spiced chickpeas batter & served crisp.	

URBANTANDOOR

VEGETARIAN

TANDOORI SOYA CHAAP	\$19.90
Minced soya marinated in yoghurt & spices and chargrilled in tandoor.	
TANDOORI PANEER	\$19.90
Cottage cheese cubes chargrilled in tandoor with cubes of capsicum & onions.	
TANDOORI MUSHROOM	\$19.90
Mushrooms marinated with herbs, spices and chargrilled in tandoor.	

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NON-VEGETARIAN	
TANDOORI FISH	\$21.90
Fish pieces marinated in yoghurt, lemon & traditional spices marinate and chargrilled in tandoor.	
TANDOORI PRAWNS	\$27.90
Succulent king prawns marinated in yoghurt & traditional spices & chargrilled in tandoor.	
TANDOORI CHICKEN	HALF: \$16.90 FULL: \$27.90
Succulent and juicy pieces of chicken on the bone marinated overnight in traditional spices and cooked in tandoor.	
CHICKEN TIKKA	\$19.90
Tender chicken marinated in yoghurt with herbs & spices, chargrilled in tandoor.	
CHICKEN MALAI KEBAB	\$19.90
Shaslik cubes of chicken marinated in yoghurt and flavored with spices & herbs.	
LAMB SEEKH KEBAB	\$19.90
Succulent lean minced lamb, infused with ginger, garlic and coriander then skewered & cooked in tandoor.	

URBAN CHINESE

VEGETARIAN

CHILLI PANEER (DRY/GRAVY)	\$22.90
Cottage cheese cooked with onion, capsicum, green chilli & tossed in special garlic and chilli sauce.	
VEGETABLE MANCHURIAN (DRY/GRAVY)	\$22.90
Seasonal vegetables cooked in special Manchurian sauce.	

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NON - VEGETARIAN	
CHICKEN MANCHURIAN(DRY/SEMI GRAVY/GRAVY)	\$24.90
Boneless chicken mixed with seasonal vegetables cooked in special Manchurian sauce.	
CHILLI CHICKEN	\$24.90
Tender pieces of chicken cooked with onion, capsicum, green chilli and tossed in special garlic & chilli sauce.	
CHICKEN 65	\$24.90
Cubes of chicken cooked in yoghurt, curry leaves & selected Hyderabad spices.	
GARLIC CHICKEN	\$24.90
Tender pieces of chicken tossed in garlic and pepper sauce.	
GINGER CHICKEN	\$24.90
Tender pieces of chicken tossed in hot & spicy tangy ginger sauce.	

URBAN SIZZLERS

VEGETARIAN

Cooked In Chef's Special Tawa Sauce & Served On A Hot Sizzler Plate	
TAWA MUSHROOMS	\$24.90
Juicy mushrooms grilled & cooked in Chef's special tawa sauce.	
TAWA PANEER	\$24.90
Cottage cheese cubes grilled & cooked in Chef's special tawa sauce.	
VEGETARIAN SAMPLER	\$24.90
Onion Bhaji, Samosa, Paneer-Tikka & Veg Pakora.	

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NON-VEGETARIAN	
TAWA CHICKEN	\$27.90
Tender boneless chicken chargrilled in tandoor & cooked in Chef's special tawa sauce.	
TAWA LAMB	\$29.90
Boneless diced lamb chargrilled in tandoor & cooked in Chef's special tawa sauce.	
TAWA PRAWNS	\$29.90
Succulent & juicy prawns chargrilled in tandoor & cooked in Chef's special tawa sauce.	
URBAN MIX	\$29.90
Samosa, Onion Bhaji, Chicken Tikka & Seekh Kebab.	

MAINS

CHICKEN

BALTI CHICKEN (CHEF SPECIAL)	\$24.90
Boneless chicken marinated in selected spices and cooked in Balti sauce.	
BUTTER CHICKEN	\$24.90
Chicken cooked in a rich creamy tomato sauce with fragrant spices and finished with a drizzle of cream.	
CHICKEN DOPIAZA	\$24.90
Boneless pieces of chicken cooked in fried onions and in thick onion sauce & flavoured with mild spices.	
CHICKEN JALFREZI	\$24.90
A mild chicken dish cooked with tomatoes, onion & mixed vegetables garnished with coriander.	
CHICKEN TIKKA MASALA	\$24.90
Chicken cooked with capsicum, onions & sautéed with crushed tomatoes & fenugreek leaves.	
MANGO CHICKEN	\$24.90
Chicken cooked in mango puree and spices.	

CHICKEN KORMA	\$24.90
A mild chicken dish with ground cashew and fresh cream sauce.	
TIKKA MADRAS	\$24.90
Chicken cooked in spicy coconut-based Madras sauce.	
TIKKA SAWADEE	\$24.90
Chicken tikka pieces cooked in almond & cashew sauce.	
TIKKA VINDALOO	\$24.90
Chicken tikka pieces cooked in hot and tangy vindaloo sauce.	
PUNJABI CHICKEN (CHEF SPECIAL)	\$24.90
A dish originated from the old villages of Punjab, mainly cooked in fresh garlic, onion, and tomato with coriander leaves as a paste to bring the dish to its perfection.	
MAHARAJA CHICKEN (CHEF SPECIAL)	\$24.90
Chicken tikka pieces cooked in Chef's special sauce.	

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BEEF	
BEEF KORMA	\$25.90
A mild beef dish cooked in ground cashew and fresh cream sauce.	
BEEF MADRAS	\$25.90
Beef cooked in spicy coconut based Madras sauce.	
BEEF SAAGWALA	\$25.90
A medium hot beef dish cooked with fresh spinach, fenugreek, onion and garlic.	
BEEF ROGAN JOSH	\$25.90
A medium spiced North Indian style dish cooked with fresh spices and garnished with tomatoes, onion and coriander.	
BEEF TADKA	\$25.90
Boneless beef cooked in onion, ginger, garlic & traditional spices & garnished with coriander.	
BEEF VINDALOO	\$25.90
Beef cooked in hot and tangy vindaloo sauce.	
BEEF DOPIAZA	\$25.90
Beef cooked in fried onions and in thick onion sauce & flavoured with mild spices.	
BEEF JALFREZI	\$25.90
A mild beef dish cooked with tomatoes, onion & mixed vegetables garnished with coriander.	

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LAMB	
LAMB DOPIAZA	\$25.90
Lamb cooked in fried onions and in thick onion sauce & flavoured with mild spices.	
LAMB KORMA	\$25.90
A mild dish with ground cashew and fresh cream sauce.	
LAMB MADRAS	\$25.90
Boneless lamb cooked in spicy coconut-based Madras sauce.	
LAMB MASALA	\$25.90
Lamb tossed with capsicum & tomato and cooked in thick onion sauce.	
LAMB NAWABI	\$25.90
Marinated lamb sautéed with sliced onions, tomatoes & fenugreek leaves cooked in spiced coconut sauce.	
LAMB JALFREZI	\$25.90
A mild lamb dish cooked with tomatoes, onion & mixed vegetables garnished with coriander.	
LAMB ROGAN JOSH	\$25.90
A medium spiced North Indian style dish cooked with fresh spices and garnished with tomatoes, onion and coriander.	
LAMB SAAGWALA	\$25.90
A medium hot dish cooked with fresh spinach, fenugreek, onion and garlic.	
BHUNA LAMB	\$25.90
Slow cooked lamb in authentic Mughlai style, served in a lusciously thick sauce.	
BALTI LAMB (CHEF SPECIAL)	\$25.90
Boneless lamb marinated in selected spices and cooked in Balti sauce.	
LAMB VINDALOO	\$25.90
Boneless Lamb pieces cooked in hot and tangy vindaloo sauce.	
MAHARAJA LAMB (CHEF SPECIAL)	\$26.90
Diced lamb cooked with sliced onion & capsicum, sautéed with garlic & cooked in onion gravy.	