

<b>BUTTER PRAWNS</b> Succulent prawns in a rich creamy, tomato based sauce with fragrant spices and finished with a drizzle of cream.	\$23.90
<b>MALABARI PRAWNS</b> Prawns cooked in traditional coconut flavoured sauce.	\$23.90
<b>PRAWN MASALA</b> Prawns tossed with capsicum & tomato and cooked in onion tomato gravy.	\$23.90
<b>PRAWN CURRY</b> Fresh prawns cooked to perfection with onion & tomato based gravy with a touch of chef's special herbs & spices.	\$23.90

### VEGETARIAN

<b>ALOO GOBI</b> Cauliflower and potatoes tossed with ginger, tomato, herbs & green chillies.	\$20.90
<b>ALOO MUTTER</b> Peas and potatoes slow cooked in a savoury sauce of tomatoes, onion, herbs & tempered with cumin seeds.	\$20.90
<b>ALOO JEERA</b> Cubes of potatoes tempered with cumin seeds and herbs.	\$20.90
<b>BAIGAN BHARATHA</b> Eggplant roasted in charcoal oven, mashed and then cooked in special Kashmiri spices with onions and tomatoes.	\$20.90
<b>BHINDI MASALA</b> Okra tossed with sliced onions, garlic, ginger and cooked with dry spices.	\$20.90
<b>CHANA MASALA</b> Chickpeas done with tangy twist & North Indian flavours.	\$20.90
<b>DAAL MAKHNI</b> Black lentils slow cooked with butter & cream in Punjabi style.	\$20.90
<b>DAAL TADKA</b> Yellow lentils cooked with a touch of red chilli and cumin seeds in ghee.	\$20.90
<b>KADAI PANEER</b> Cottage cheese cubes cooked with capsicum, onions, tomatoes, spices and finished with fresh coriander.	\$21.50
<b>MAHARAJA PANEER (CHEF SPECIAL)</b> Cottage cheese tossed in special Chef's sauce.	\$21.50
<b>MALAI KOFTA</b> Croquettes of cottage cheese, potatoes, cashew & spices simmered in crushed tomatoes & cashew sauce.	\$20.90
<b>MUTTER MUSHROOMS</b> Mushrooms cooked with peas in onion tomato gravy.	\$20.90
<b>MUTTER PANEER</b> Fried cottage cheese cubes cooked with peas in spiced sauce.	\$21.50
<b>NAVRATTAN KORMA</b> A selection of garden vegetables cooked in a nutty & creamy korma sauce.	\$20.90
<b>PALAK PANEER</b> Classic Indian dish of cooked spinach studded with cubes of cottage cheese & thickened cream.	\$21.50
<b>PANEER TIKKA MASALA</b> Cubes of cottage cheese tossed with diced tomatoes, capsicum and crushed ginger in a mild spiced tikka masala sauce.	\$21.50
<b>SAAG ALOO</b> Potatoes tossed in fried onions, ginger, garlic & spices and cooked in pureed spinach.	\$20.90
<b>SHAHI PANEER</b> Cottage cheese cooked in creamy cashew gravy.	\$21.50
<b>BUTTER PANEER</b> Cottage cheese cubes cooked in a rich, creamy tomato sauce with fragrant spices and finish with a drizzle of cream.	\$21.50

### KIDS SPECIAL

CHEESY BUTTER SAUCE CHIPS	\$11.90
CHICKEN NUGGETS & FRENCH FRIES	\$14.90
FISH NUGGETS & FRENCH FRIES	\$14.90
KIDS BUTTER CHICKEN & RICE	\$15.90
KIDS CHICKEN KORMA & RICE	\$15.90
LAMB KORMA & RICE	\$15.90
CHICKEN NOODLES	\$15.90
VEG NOODLES	\$15.90

## BIRYANI

*Basmati Rice Cooked With Meat Or Vegetables With Whole Spices,  
Saffron And Mint Leaves*

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

## RICE

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

## BREADS FROM OUR TANDOOR

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

## ACCOMPANIMENTS

PAPADUMS	\$4.00
MIXED PICKLE	\$4.00
CUCUMBER RAITA	\$4.00
FRESH MINT CHUTNEY	\$4.00
TAMARIND SAUCE	\$4.00
SWEET MANGO CHUTNEY	\$4.00
GREEN SALAD	\$12.90
SIDE PLATTER	\$15.00

Papadums, Mint sauce, Mixed pickle, mango chutney and cucumber raita.

## DESSERTS

CHOCOLATE BROWNIE	\$9.90
GULAB JAMUN	\$8.90
MANGO KULFI	\$8.90
RAS MALAI	\$9.90
KHEER	\$8.90

## BEVERAGES

PLAIN LASSI	\$6.00
MANGO LASSI	\$8.90



**Ph: (09) 536 6700**

## OPENING HOURS

**WEDNESDAY – MONDAY**  
**4PM - 10PM**  
(CLOSED ON TUESDAYS)

**BLOCK B, 42 KAUKA ROAD,  
BEACHLAND JUNCTION,  
BEACHLANDS**

**PRE-ORDER YOUR FOOD ORDER\***

ORDER AHEAD TO AVOID  
DISAPPOINTMENT & DELAYS AT  
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\*DELIVERIES SUBJECT TO DRIVER AVAILABILITY

FULLY LICENCED - BYO WINE ONLY  
MAJOR CREDIT CARDS ACCEPTED

## MEALS

<b>SHAHI MEAL</b> (Choice of 2 Curries)	<b>\$49.90</b>
<i>Daal Tadka OR Daal Makhni, Butter Chicken OR Chicken Tikka Masala, 2 x Plain Naan, 1 x Papadum, 1 x Basmati Rice</i>	
<b>MAHARAJA MEAL</b> (Choice of 2 Curries, Except Seafood)	<b>\$59.90</b>
<i>3 x Plain Naan, 2 x Papadum, 2 x Basmati Rice</i>	

## URBAN STARTERS

<b>ALOO TIKI</b>	<b>\$9.90</b>
<i>Mashed crispy potato patties served with mint chutney.</i>	
<b>ALOO TIKKI CHAAT</b>	<b>\$12.90</b>
<i>Mashed crispy potato served with yoghurt &amp; chutney.</i>	
<b>ONION BHAJI</b>	<b>\$9.90</b>
<i>Sliced onion coated with spiced chickpeas batter &amp; served crisp.</i>	
<b>SAMOSAS</b>	<b>\$9.90</b>
<i>Lightly spiced potatoes &amp; peas filling wrapped in a homemade pastry.</i>	
<b>BUTTER CHICKEN SAMOSA</b>	<b>\$13.90</b>
<i>Tender butter chicken pieces served in a crisp pastry.</i>	
<b>SAMOSAS CHOLE</b>	<b>\$13.90</b>
<i>Lightly spiced potatoes &amp; peas filling wrapped in a homemade pastry &amp; served with chickpeas gravy.</i>	
<b>SAMOSAS CHAAT</b>	<b>\$13.90</b>
<i>Mashed samosa served with chickpeas, tamarind &amp; mint chutney and topped with yoghurt, chaat masala, chopped onion &amp; coriander.</i>	
<b>KOFTA BALLS</b>	<b>\$11.90</b>
<i>Mashed potato &amp; cottage cheese mixed balls cooked in light spices.</i>	
<b>CRUMBED MUSHROOMS</b>	<b>\$15.90</b>
<i>Fresh mushrooms fried crisp in a lightly spiced batter.</i>	
<b>HARA BHARA KEBAB</b>	<b>\$14.90</b>
<i>Spinach, peas &amp; potatoes filled patties fried crisp.</i>	
<b>MUSHROOM PAKORA</b>	<b>\$14.90</b>
<i>Mushrooms dipped in chickpeas batter &amp; fried crisp.</i>	
<b>PANEER PAKORA</b>	<b>\$14.90</b>
<i>Cottage cheese dipped in chickpeas batter and fried crisp.</i>	
<b>VEG PAKORA</b>	<b>\$12.90</b>
<i>Seasonal vegetables coated with spiced chickpeas batter &amp; served crisp.</i>	
<b>VEGETARIAN SAMPLER</b>	<b>\$21.90</b>
<i>Onion bhaji, samosa, paneer tikka &amp; veg pakora.</i>	
<b>FISH PAKORA</b>	<b>\$19.90</b>
<i>Fish cutlets coated with spiced chickpeas batter &amp; served crisp.</i>	
<b>URBAN MIX</b>	<b>\$28.90</b>
<i>Samosa, Onion Bhaji, Chicken Tikka &amp; Seekh Kebab.</i>	

## URBAN TANDOOR

<b>TANDOORI SOYA CHAAP</b>	<b>\$18.90</b>
<i>Minced soya marinated in yoghurt &amp; spices and chargrilled in tandoor.</i>	
<b>TANDOORI PANEER</b>	<b>\$18.90</b>
<i>Cottage cheese cubes chargrilled in tandoor with cubes of capsicum &amp; onions.</i>	
<b>TANDOORI MUSHROOM</b>	<b>\$18.90</b>
<i>Mushrooms marinated with herbs, spices and chargrilled in tandoor.</i>	
<b>CHICKEN TIKKA</b>	<b>\$17.90</b>
<i>Tender chicken marinated in yoghurt with herbs &amp; spices, chargrilled in tandoor.</i>	
<b>CHICKEN MALAI KEBAB</b>	<b>\$17.90</b>
<i>Shaslik cubes of chicken marinated in yoghurt &amp; flavoured with spices &amp; herbs.</i>	
<b>LAMB SEEKH KEBAB</b>	<b>\$17.90</b>
<i>Succulent lean minced lamb, infused with ginger, garlic and coriander then skewered &amp; cooked in tandoor.</i>	
<b>TANDOORI FISH</b>	<b>\$21.90</b>
<i>Fish pieces marinated in yoghurt, lemon &amp; traditional spices marinate and chargrilled in tandoor.</i>	

<b>TANDOORI PRAWNS</b>	<b>\$27.90</b>
<i>Succulent king prawns marinated in yoghurt &amp; traditional spices and chargrilled in tandoor.</i>	
<b>TANDOORI CHICKEN</b>	<b>HALF: \$16.90   FULL: \$27.90</b>
<i>Succulent and juicy pieces of chicken on the bone marinated overnight in traditional spices and cooked in tandoor.</i>	

## URBAN CHINESE

<b>VEGETABLE MANCHURIAN (DRY/GRAVY)</b>	<b>\$20.90</b>
<i>Seasonal vegetables cooked in special Manchurian sauce.</i>	
<b>CHILLI PANEER (DRY/GRAVY)</b>	<b>\$20.90</b>
<i>Cottage cheese cooked with onion, capsicum, green chilli &amp; tossed in special garlic and chilli sauce.</i>	
<b>CHILLI CHICKEN</b>	<b>\$22.90</b>
<i>Tender pieces of chicken cooked with onion, capsicum, green chilli and tossed in special garlic &amp; chilli sauce.</i>	
<b>CHICKEN MANCHURIAN (DRY / SEMI GRAVY / GRAVY)</b>	<b>\$22.90</b>
<i>Boneless chicken mixed with seasonal vegetables cooked in special Manchurian sauce.</i>	
<b>CHICKEN 65</b>	<b>\$22.90</b>
<i>Cubes of chicken cooked in yoghurt, curry leaves &amp; selected Hyderabad spices.</i>	
<b>GARLIC CHICKEN</b>	<b>\$22.90</b>
<i>Tender pieces of chicken tossed in garlic and pepper sauce.</i>	
<b>GINGER CHICKEN</b>	<b>\$22.90</b>
<i>Tender pieces of chicken tossed in hot &amp; spicy tangy ginger sauce.</i>	

## URBAN SIZZLERS

*Cooked In Chef's Special Tawa Sauce And Served On A Hot Sizzler Plate*

<b>TAWA MUSHROOMS</b>	<b>\$23.90</b>
<i>Juicy mushrooms grilled &amp; cooked in Chef's special tawa sauce.</i>	
<b>TAWA PANEER</b>	<b>\$23.90</b>
<i>Cottage cheese cubes grilled &amp; cooked in Chef's special tawa sauce.</i>	
<b>TAWA CHICKEN</b>	<b>\$26.90</b>
<i>Tender boneless chicken chargrilled in tandoor &amp; cooked in Chef's special tawa sauce.</i>	
<b>TAWA LAMB</b>	<b>\$28.90</b>
<i>Boneless diced lamb chargrilled in tandoor &amp; cooked in Chef's special tawa sauce.</i>	
<b>TAWA PRAWNS</b>	<b>\$28.90</b>
<i>Succulent &amp; juicy prawns chargrilled in tandoor &amp; cooked in Chef's special tawa sauce.</i>	

## MAINS CHICKEN

<b>BALTI CHICKEN (CHEF SPECIAL)</b>	<b>\$22.50</b>
<i>Boneless chicken marinated in selected spices and cooked in Balti sauce.</i>	
<b>BUTTER CHICKEN</b>	<b>\$22.50</b>
<i>Chicken cooked in a rich creamy tomato sauce with fragrant spices and finished with a drizzle of cream.</i>	
<b>CHICKEN DOPIAZA</b>	<b>\$22.50</b>
<i>Boneless pieces of chicken cooked in fried onions and in thick onion sauce &amp; flavoured with mild spices.</i>	
<b>CHICKEN JALFREZI</b>	<b>\$22.50</b>
<i>A mild chicken dish cooked with tomatoes, onion &amp; mixed vegetables garnished with coriander.</i>	
<b>CHICKEN KORMA</b>	<b>\$22.50</b>
<i>A mild chicken dish with ground cashew and fresh cream sauce.</i>	
<b>CHICKEN TIKKA MASALA</b>	<b>\$22.50</b>
<i>Chicken cooked with capsicum, onions and sautéed with crushed tomatoes &amp; fenugreek leaves.</i>	
<b>MANGO CHICKEN</b>	<b>\$22.50</b>
<i>Chicken cooked in mango puree and spices.</i>	
<b>TIKKA MADRAS</b>	<b>\$22.50</b>
<i>Chicken cooked in spicy coconut based Madras sauce.</i>	
<b>TIKKA SAWADEE</b>	<b>\$22.50</b>
<i>Chicken tikka pieces cooked in almond &amp; cashew sauce.</i>	
<b>TIKKA VINDALOO</b>	<b>\$22.50</b>
<i>Chicken tikka pieces cooked in hot and tangy vindaloo sauce.</i>	

<b>PUNJABI CHICKEN (CHEF SPECIAL)</b>	<b>\$23.50</b>
<i>A dish originated from the old villages of Punjab, mainly cooked in fresh garlic, onion, tomato with coriander leaves as a paste to bring the dish to its perfection</i>	
<b>MAHARAJA CHICKEN (CHEF SPECIAL)</b>	<b>\$23.50</b>
<i>Chicken tikka pieces cooked in Chef's special sauce.</i>	

## LAMB

<b>LAMB DOPIAZA</b>	<b>\$23.50</b>
<i>Lamb cooked in fried onions and in thick onion sauce &amp; flavoured with mild spices.</i>	
<b>LAMB KORMA</b>	<b>\$23.50</b>
<i>A mild dish with ground cashew and fresh cream sauce.</i>	
<b>LAMB MADRAS</b>	<b>\$23.50</b>
<i>Boneless lamb cooked in spicy coconut based Madras sauce.</i>	
<b>LAMB MASALA</b>	<b>\$23.50</b>
<i>Lamb tossed with capsicum &amp; tomato and cooked in thick onion sauce.</i>	
<b>LAMB NAWABI</b>	<b>\$23.50</b>
<i>Marinated lamb sautéed with sliced onions, tomatoes &amp; fenugreek leaves cooked in spiced coconut sauce.</i>	
<b>LAMB ROGAN JOSH</b>	<b>\$23.50</b>
<i>A medium spiced North Indian style dish cooked with fresh spices and garnished with tomatoes, onion and coriander.</i>	
<b>LAMB SAAGWALA</b>	<b>\$23.50</b>
<i>A medium hot dish cooked with fresh spinach, fenugreek, onion and garlic.</i>	
<b>BHUNA LAMB</b>	<b>\$23.50</b>
<i>Slow cooked lamb in authentic Mughlai style, served in a lusciously thick sauce.</i>	
<b>BALTI LAMB (CHEF SPECIAL)</b>	<b>\$23.50</b>
<i>Boneless lamb marinated in selected spices and cooked in Balti sauce.</i>	
<b>LAMB VINDALOO</b>	<b>\$23.50</b>
<i>Boneless Lamb pieces cooked in hot and tangy vindaloo sauce.</i>	
<b>MAHARAJA LAMB (CHEF SPECIAL)</b>	<b>\$24.50</b>
<i>Diced lamb cooked with sliced onion and capsicum, sautéed with garlic &amp; cooked in onion gravy</i>	
<b>LAMB JALFREZI</b>	<b>\$23.50</b>
<i>A mild lamb dish cooked with tomatoes, onion &amp; mixed vegetables garnished with coriander.</i>	

## BEEF

<b>BEEF KORMA</b>	<b>\$23.50</b>
<i>A mild beef dish cooked in ground cashew and fresh cream sauce.</i>	
<b>BEEF MADRAS</b>	<b>\$23.50</b>
<i>Beef cooked in spicy coconut based Madras sauce.</i>	
<b>BEEF SAAGWALA</b>	<b>\$23.50</b>
<i>A medium hot beef dish cooked with fresh spinach, fenugreek, onion &amp; garlic.</i>	
<b>BEEF ROGAN JOSH</b>	<b>\$23.50</b>
<i>A medium spiced North Indian style dish cooked with fresh spices and garnished with tomatoes, onion and coriander.</i>	
<b>BEEF TADKA</b>	<b>\$23.50</b>
<i>Boneless beef cooked in onion, ginger, garlic &amp; traditional spices and garnished with coriander.</i>	
<b>BEEF VINDALOO</b>	<b>\$23.50</b>
<i>Beef cooked in hot and tangy vindaloo sauce.</i>	
<b>BEEF DOPIAZA</b>	<b>\$22.50</b>
<i>Beef cooked in fried onions and in thick onion sauce &amp; flavoured with mild spices.</i>	
<b>BEEF JALFREZI</b>	<b>\$22.50</b>
<i>A mild beef dish cooked with tomatoes, onion &amp; mixed vegetables garnished with coriander.</i>	

## SEAFOOD

<b>GOAN FISH CURRY</b>	<b>\$23.90</b>
<i>Fish filets cooked in Goan style with tomato flavoured creamy coconut sauce.</i>	
<b>PRAWN VINDALOO</b>	<b>\$23.90</b>
<i>Prawns cooked in hot and tangy vindaloo sauce.</i>	
<b>FISH MASALA</b>	<b>\$23.90</b>
<i>Fish cooked in traditional Punjabi style with whole spices, tomatoes, onion &amp; coriander.</i>	