

Roti (Breads)

Chappati ♡ Basic Indian bread made from whole wheat.	\$3.95
Naan ♡ Leavened bread	\$3.95
Garlic Naan ♡ Stuffed with garlic and spices	\$3.95
Kabuli Naan ♡ Sweet leavened bread with nuts, raisins & cherries.	\$4.95
Spinach Naan ♡ Stuffed with fresh spinach and spices	\$4.95
Cheese Naan ♡ Indian bread stuffed with shredded cheese and capsicum	\$4.95
Butter Naan ♡ Plain leavened bread cooked in the tandoori oven	\$4.95
Garlic & Cheese Naan ♡ Indian bread stuffed with garlic and cheese.	\$4.95
Chicken & Cheese Naan Indian bread stuffed with shredded chicken, cheese and capsicum	\$5.95
Keema Naan Leavened bread stuffed with mildly spices ground lamb.	\$4.95
Onion Kulcha ♡ Stuffed with onions and spices	\$4.95
Paratha Lacha ♡ Freshly chopped mint with spices in a flaky bread.	\$4.95
Aloo Paratha ♡ Whole wheat bread stuffed with potatoes & peas.	\$4.95
Paneer Paratha ♡ Whole wheat bread stuffed with spiced farmer's cheese.	\$4.95
Assorted Breads ♡ Assortement of chappati, onion kulcha, aloo paratha.	\$12.95

♡ Vegetarian

Rice ♡

Peas Pulao Basmati rice cooked with green peas	\$8
Jeera Rice Basmati rice cooked with cumin seeds	\$7
Plain Rice	Small \$4 Big \$5.50

Side Dishes ♡

Zeera and Peas Rice	\$6.95
Raita	\$4.95
Pappadum	\$3.50
Mix Pickle, Mango Chutney, Tamarind Sauce, Mint Sauce	\$3.95

Kids Menu

Murg Makhani.	\$11.95
Chicken Nuggets with Chips	\$9.95

Desserts (only for Dine-in) ♡

Pistachio Kulfi	\$8.95
Rasmalai	\$8.95
Gulab Jamun	\$6.95
Mango Pudding	\$8.95
Rice Pudding	\$8.95
Mango Kulfi	\$8.95

♡ Vegetarian



Lunch - Fri, Sat & Sun
11:30am - 2:30pm

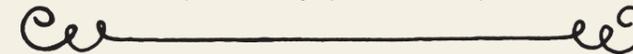
Dinner - 7 days
4:30pm - 10pm



FREE DELIVERY

Minimum order \$35

(Free delivery up to 5km radius)



SPICE & SODA

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SPICE & SODA

Indian Restaurant & Bar

Appetizers

Vegetable Pakora ♥ Mixed seasonal vegetable fritters deep fried in a chick pea batter served with mint and tamarind chutney or assorted fresh vegetables fritters, fried and delicately spiced.	\$7.95
Vegetable Samosa ♥ Golden fried two crisp turnovers filled with mild spices potatoes and green peas.	\$6.95
Stuff Paneer Pakora ♥ Indian cottage cheese deep fried fritters.	\$9.95
Jaipuri Aloo Tikki ♥ Pan fried potato patties.	\$9.95
Vege Platter ♥ Samosa and mix pakora	\$16.95
Bombay Onion Bhaji ♥ Homemade cottage cheese together in a subtly spiced gravy.	\$7.95
Lamp Samosa Crisp turnovers stuffed with spiced minced lamb and green peas.	\$9.95
Chicken Samosa Chicken pieces curried with Indian spices & wrapped in a golden crisp pastry.	\$8.95
Chicken Pakora Boneless chicken pieces coated in a garbanzo batter and fried to perfection.	\$9.95
Fish Pakora Chunks of fish fried to perfection.	\$11.95
Shrimp Manchurian Dry Shrimps, onions, scallions and tangy flavor.	\$15.95
Dry Chilli Chicken Indo chinese chicken dumplings battered in corn flour, onion, capsicum, chilli, soya sauce and garlic	\$15.95
Chicken 65 Freid Chicken cooked with mustered seeds, curry leaves and spices.	\$17.95

Tandoori Specialties

Tandoori Murg Chicken marinated in yogurt, spices and cooked in an earthen oven	Half \$13.95	Full \$21.95
Reshmi Murg Tikka Boneless chicken marinated in yogurt & spices.		\$17.95
Mixed Grill Platter Combination of tandoori chicken, chicken tikka sekh kabab, & lamb boti kabab.		\$19.95
Dhaba Sheekh Kabab Sausage-style lamb on skewers.		\$14.95

♥ Vegetarian

Salads

Garden Vegetable salad ♥ Mixed greens topped with tomato wedges, juli- enne carrots, red onion, bell peppers, cucumbers and parmesan cheese topped with croutons.	\$9.95
Cucumber Salad ♥ Blend of cucumbers, onions, tomatoes with chick peas flavors with lemon juice and dhaniya.	\$9.95
Spice & Soda Platter (chicken salad) Boneless cubes of chicken, mixed with lettuce, topped with parmesan cheese croutons with ceasar.	\$11.95

Vegetarian delights ♥

Mushroom Masala Mushrooms in spiced gravy with tomato butter sauce.
Dal Tadka Yellow lentils.
Dal Bukhara Lentils delicately spiced.
Palak Paneer Spanish & fresh Indian style cheese cubes slightly spiced
Paneer Tikka Masala Tandori grilled paneer, tomato makhani gravy.
Malai Koftha Cheese & vegetable rounds,cream sauce. Paneer cooked in a fragrant & fresh fenugreek and cashew cream sauce.

Briyanis

Lamb Dum Biryani Long grained basmati rice succulent with lamb and indian spices cooked in a sealed pot their flavours.	\$18.95
Chicken Dum Briyani Basmati rice succulent with bone chicken and indian spices cooked in a sealed pot their flavours.	\$18.95
Shrimp Dum Briyani Long grained basmati rice succulent with shrimp and indian spices cooked in a sealed pot their flavours.	\$22.95
Goat Dum Briyani Long grained basmati rice combined with aromatic spice and tender pieces of goat with bone cooked in its own juices in a sealed pot.	\$18.95
Vegetable Dum Briyani ♥ Flavorful combination of long grained basmati rice vegetable and spice steam cooked.	\$16.95

♥ Vegetarian

Lamb/Beef Specialties

Takeaway \$17.95 | Dine-in \$18.95

Rogan Josh A gourmet’s delight, spiced meat curry cooked with aromatic herbs.	Lamb / Beef
Vindaloo Boneless meat cooked in spicy sauce.	Lamb / Beef
Saag Gosht Lamb cooked with spiced creamed spinach.	Lamb / Beef
Mutton Lakhnawi Mutton (goat meat) mix with a fiery blend of kolhapuri spices.	Lamb / Beef
Pasanda Gosht Preferred meat in a mild cashew cream sauce.	Lamb / Beef
Karahai Lamb Meat cooked in a traditional Indian sauce with onions and bell pepper.	Lamb
Lamb Methi Malai Meat cubes cooked with fine spices and fenugreek.	Lamb
Lamb Rara Chopped lamb pieces cooked with onion, tamato and spices.	Lamb

Chicken Specialties

Takeaway \$16.95 | Dine-in \$17.95

Murgh Nawabi Boneless chicken pieces cooked along with variety of rich nuts (ground) and herbs in a yoghurt-based sauce.
Murgh Mango Chicken cooked with mangoes in garlic cilantro sauce.
Murgh Haryali Chicken in cream of spinach.
Murgh Madras Chicken cooked with spicy coconut sauce & madras curry masala.
Murgh Makhani A universal favourite, tender, roasted chicken pieces simmered in a satin smooth tomato and cream gravy, redolent of kasuri methi.
Murgh Tikka Masala Spiced, boneless chicken pieces with thick onion tomato masala.
Murgh Vindaloo Chicken cooked in a hot spicy sauce.
Murgh Hydrabadi Chicken cook with Indian herbs in hydrabad nawabi curry.

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Seafood Specialties

Takeaway/Dine-in \$19.95

Garlic Shrimp Spice & Soda Shrimp cooked in garlic, cumin and tomatoes.
Fish Malabar Curry Specialty of kerala, fish cooked in coconut, onion sauce with Indian spices
Pineapple Fish Curry Indian style white fish curry topped with succulent pineapple.
Houseboat Fish Curry Kerala coconut fish curry from houseboats of Kochin.
Shrimp Masala Shrimp cooked in a spicy sauce.
Fish Koliwada This kabob from fisherman’s hub in Bombay is drenched in freshly pounded green sauce with charbroiled fish Koliwada.

Signature Dish – \$21.95 (Each)

Gobi Bagecha ♥ Cauliflower & potatoes sauteed.
Lamb Chop Annardana Lamb chop cooked pomogranade.
Jheenga Hari Mirch Shrimp marinated in Indian herbs, mint and sauce cooked pan fry.
Lamb Boti Kabab Marinated lamb chunks, yogurt and spices.
Rack of Lamb New Zealand char-broiled chops.
Murgh Darbari Juicy blend of chunks of tender chicken in a butter-laced aromatic tomato gravy, artfully prepared by choosing the finest ingredients.

Shorba (Soup)

Haryali Shorba ♥ Vegetable soup, flavored with spices & herbs.	\$9.95
Cream of Tomato Soup ♥ Indian version of stewed tomato soup with cilantro & cumin.	\$9.95
Mulligatawny Soup Vege & Chicken A delicate puree of lentils and pulses flavored coconut milk and traditional spices.	\$10.95
Cream of Chicken Soup Smooth and velvety chicken soup flavored with selected herbs garnished with diced chicken and cream.	\$10.95

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