

Kia Ora - Greetings - Namaste !

Victoria Park Market is an old landmark and a symbol of life in New Zealand in the early 1900s. A time when life was simple, leisurely and modest. The distinctive chimney was used to burn the town's rubbish brought in by horse carts. Many stables housed these horses in Victoria Park market.

The OX cart, similarly, epitomized everyday life for centuries in India, in what was predominately a rural nation. The Ox cart was the lifeline for the rural folk as it was a convenient means of transport for both people and goods.

The cart at **i Village** at Victoria brings back vivid memories of this unpretentious era. An unhurried pace when food was old fashioned, authentic and cooked in traditional ways.

Here at, we **i Village** bring you food that is quintessentially Indian and original, made with our special home made spices and masalas. We invite you to explore the 'asli' (real) taste of Indian cuisine - as it was always meant to be.....

Enjoy !

Swagatam - Welcome !

One payment per table please

No surcharge on public holidays

Please inform our staff of any dietary needs or allergies

V - Vegetarian GF - Gluten Free

i Village At Victoria

Begin Your Journey

Gourmet Poppadom Platter 7 (GF)
With trio of chutney

I Bullets 15 (V)
i Village secret recipe

Hara Bhara Kabab 12 (V)
Cheese stuffed fresh vegetable Pattie

Bharwa Kumb 13.5 (V)
Fresh garden Mushroom stuffed with Paneer, cheese and select herbs, finished in Tandoor and served with Chili Jam

Tandoori Trio 13.5
Chicken Botti Tikka, Hara Chicken and Chicken Malai Tikka

Kali Mirch ke Tikke 13.5
Crushed black pepper marinated Chicken cooked in Tandoor served with Apple and Raisin Raita

Barra Kabab (Lamb Chop) 14.5
Fresh Ginger and Papaya flavoured Lamb Cutlets cooked in tandoor

Tandoori Gulnar Jheenga 15.5/25
Subtly spiced plum infused Prawns laced in Ajwain flavoured cook in tandoor and served with Pineapple salsa on crispy poppodum basket

Tandoori Salmon 16.5
Fish fillet cooked in tandoor with yoghurt, ginger, garlic, lemon juice and serve with home pickles

Gol Guppa 9 (V)
Mini poories with spiced potatoes and black chic peas and served with dry dates chutney and spicy mint & coriander water!

Papdi Chaat 9 (V)
Fusion of boiled chickpeas, potatoes and chopped red onion, served with yogurt and tamarind chutney served on crispy wheat wafers

Lal Mirch Ka Paneer 12 (V)
Slit cottage cheese wheels into twin layers with mint chutney and pickle paste cooked in tandoor to finish

Bhatti Ka Murg 15/24
Whole tandoor chicken finished the i Village way

Gilafi Seekh Kabab 13.5
Hand ground prime lamb mince on skewers mildly blended with coloured bell peppers

Chilli Scallops 16/30
Scallops cooked in chilli honey sauce and served on crispy wafers

Mahi Fish Tikka 16.5
Fish fillet cooked in tandoor with yoghurt, ginger, garlic, lemon juice and serve with cabbage salad

Kabab Platter 36
(Lal Mirch Ka Paneer, Tandoori Trio, Lamb Gillaifi Kabab, Tandoori Gulnar Jheenga)

The Main Stop

Tawa ka Kukkad 24
Chicken flavoured with cube onions, capsicums and tomatoes tossed in hot and spicy ingredients

Tandoori Murg Makhanwala 22
All time favourite Butter Chicken cooked in traditional Indian style

Teen Masaley ka Gosht 25
Lamb cutlet cooked in dry masala finish with fresh coriander

Rogan Josh – an all time favourite 21
Spicy lamb curry with Kashmiri chilies, ginger and fennel

Balti Dum Goat 24.5
Village style especially for Goat meat Lovers

Shrimp & Scallop Masala 24
Gently tossed with onion, tomato and tamarind 'masala'

Gujarat Bhindi Masala 16.5 (V)
Okra stir-fried with onion and capsicum, finished with tangy dry mango powder and freshly roasted spices

Kadhai Sabji 18.5 (V)
Seasonal vegetables tossed with onions, tomatoes and mixed peppers, finished with crushed red chilly and coriander seeds

Himalayan Hariyali 19.5 (V)
Blended spinach served with a unique combination of mushrooms and paneer

Handi Paneer 19.5 (V)
Cottage cheese flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients

Aloo Gobi 17.5 (V)
A light, fresh-tasting version of the ample seasoned classic Indian dish of potatoes and cauliflower

Handi Chicken 24.5
Chicken flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients

Murg Jalfrezi 23
Chicken cooked gently with shallots, tomatoes, finished with fresh capsicum and green chilies

Lamb Saagwala 22
Cooked in spinach puree with handpicked spices and Garam Masala

Kassa Gosht 23
Boneless lamb cooked in onion gravy finished with fresh coriander

Prawn Malabari 23
Cooked in coconut cream with capsicum, onion and curry leaf

Goan fish curry 25.5
Fresh fish fillets cooked in Goanese sauce and vindaloo paste

Achari Paneer 20 (V)
Homemade cottage cheese cooked in Achari masala and pickling spices

Pindi Chana 16.5 (V)
Rawalpindi style Chickpeas curry

Yellow Tadkewali Dhal 16.5 (V)
Yellow lentils cooked with shahi jeera and garlic, tempered with curry leaves

Shahi Paneer Kofta 18.5 (V)
Homemade cottage cheese stuffed with dry fruits cooked in shahi gravy flavoured with saffron

Dhal Maharani 17.5 (V)
Slow cooked makhni dhal finished with light cream and select spices – an international favourite

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Main Stop Continues..... House Specialities

Subject to Availability

Badshahi Murgh	30
<i>Stuffed Chicken breast cooked in Indian spiced curry</i>	
i Village Birbali Nulli	27.5
<i>Whole Lamb Shank Curry</i>	
Baingan Bharta	21 (V)
<i>Mashed and Spiced Aubergine</i>	
Dum Ki Bharwaan Mirch	24 (V)
<i>Stuffed Capsicum curry tempered with curry leaf</i>	
Raan Musallam	POA
<i>Marinated leg of lamb worked in a deliciously spicy masala - has that distinct touch of royalty</i> <i>(Minimum 24 hours notice required)</i>	
Tandoori Snapper	32
<i>Whole fish roasted on a spike and served with crusty flavours on sizzler platter with coconut rice</i>	
Paneer Meri Pasand	24
<i>i Village chefs special</i>	

Indochinese

Veg Manchurian	19 (V)	Chilly Paneer	19.5 (V)
<i>Lightly battered veggie fritters smothered in a special manchurian sauce</i>		<i>Homemade paneer cubes tossed with red onion and green chilly cooked the Indo-Chinese way</i>	
Chicken Manchurian	22	Chilly Chicken	22.5
<i>Lightly battered Chicken fritters smothered in a special Manchurian sauce</i>		<i>Indo-Chinese style hot and spicy Chicken cooked in semi dry gravy</i>	
Chicken Fried Rice	19	Veg Fried Rice	15 (V)

Dum Biryani

Chicken	22	Gosht	23
<i>Chicken Biryani layered with apricots, saffron, almond and aromatic Basamati rice, baked under a flaky crust served with Raita</i>		<i>Lamb Biryani layered with apricots, saffron, almond and aromatic Basamati rice, baked under a flaky crust served with Raita</i>	
Vegetarian Biryani	19 (V)		

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Basmati Rice offerings

Coriander Rice	5	Jeera Rice	5
<i>Laced with fresh coriander and curry leaves</i>		<i>Basmati boiled rice infused with cumin seeds</i>	
Coconut rice	6	Mushroom Rice	6
<i>Tempered with mustered seeds, curry leaf and coconut cream</i>		<i>Chopped onion with mushroom Basmati Boiled Rice</i>	

Salads


Kachumber Salad	9	Garden fresh salad	9
<i>Finely chopped assorted vegetables with mint yoghurt dressing with chaat masala</i>		<i>Slice of Onion, Tomato, cucumber, carrots and fresh greens</i>	

Accompaniments

Mango Chutney	3	Mint Coriander Sauce	3
Mix Pickle	3	Punjabi Pyaz - Chilly	5
Cucumber Raita	5		

Breads

Tandoori Roti	3	Laccha Parantha	5
Butter Naan	4	Garlic Naan	4
Cheese Naan	5	Garlic Chilly Naan	5
Hariyali Naan	6.5	Peshwari Naan	6
Lamb Mince	6	Aloo Paratha	5
Roomali Roti	6.5	Spicy Chicken Naan	6.5

 **i Village** Kabuli Naan 9.5
Chefs special, hand crafted naan sprinkled with dry fruits

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