

i Village At Victoria

Begin Your Journey

I Bullets 15 (V)
i Village secret recipe

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

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

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

Indochinese

Veg Manchurian 19 (V)
Lightly battered veggie fritters smothered in a special manchurian sauce

Chicken Manchurian 22
Lightly battered Chicken fritters smothered in a special Manchurian sauce

Chicken Fried Rice 19

Chilly Paneer 19.5 (V)
Homemade paneer cubes tossed with red onion and green chilly cooked the Indo-Chinese way

Chilly Chicken 22.5
Indo-Chinese style hot and spicy Chicken cooked in semi dry gravy

Veg Fried Rice 15 (V)

Dum Biryani

Chicken 22
Chicken Biryani layered with apricots, saffron, almond and aromatic Basamati rice, baked under a flaky crust served with Raita

Gosht 23
Lamb Biryani layered with apricots, saffron, almond and aromatic Basamati rice, baked under a flaky crust served with Raita

Vegetarian Biryani 19 (V)

Please inform our staff of any dietary needs or allergies

The Main Stop

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

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

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

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

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

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

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

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> | |

Accompaniments

| | | | |
|----------------|---|-----------------------|---|
| Mango Chutney | 3 | Mint Coriander Sauce | 3 |
| Mix Pickle | 3 | Punjabi Pyaz - Chilly | 5 |
| Cucumber Raita | 5 | Spicy Lamb Pickle | 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 |
| | | Spicy Chicken Naan | 6.5 |