

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 9 (GF)

Gol Guppa 9 (V)

Mini poories with spiced potatoes and black chick peas and served with dry dates chutney and spicy mint & coriander water!

Basket Chat 12 (V)

A dish of diced potatoes spiced with chilly, cumim, chaat masala, chutney and coriander served in deep fried shredded potato basket.

Lal Mirch Ka Paneer 12 (V)

Slit cottage cheese wheels into twin layers with mint chutney and pickle paste cooked in tandoor to finish

I Bullets 15 (V)
i Village secret recipe

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

Bharwa Kumb 14 (V)
Fresh garden Mushroom stuffed with Paneer, cheese and select herbs, finished in Tandoor and served with Chili Jam

Gilafi Seekh Kabab 14.5
Hand ground prime lamb mince on skewers mildly blended with coloured bell peppers

Tandoori Trio 14.5
Chicken Botti Tikka, Hara Chicken and Chicken Malai Tikka

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

Kali Mirch ke Tikke 14.5
Crushed black pepper marinated Chicken cooked in Tandoor served with Apple and Raisin Raita

Tandoori Gulnar Jheenga 16.5
Subtly spiced plum infused Prawns laced in Ajwain flavoured cook in tandoor and served with Pineapple salsa on crispy poppodum basket

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

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

The Main Stop - House Specialities

Subject to Availability

Badshahi Murgh	32
<i>Stuffed and roasted Chicken thigh cooked in Indian spiced curry</i>	
i Village Birbali Nulli	29.5
<i>Whole Lamb Shank Curry</i>	
Baingan Bharta	23 (V)
<i>Mashed and Spiced Aubergine</i>	
Dum Ki Bharwaan Mirch	25.5 (V)
<i>Stuffed Capsicum curry tempered with curry leaf</i>	
Paneer Meri Pasand	24 (V)
i Village Chef's Special	
Tandoori Snapper	32
<i>Whole fish roasted on a spike and served with crusty flavours on sizzler platter with coconut rice</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	22.5	Veg Fried Rice	19.5 (V)

Dum Biryani

Chicken	24	Gosht	25
<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 21 (V)			

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The Main Stop - Continues...

Tandoori Murg Makhanwala 24
All time favourite Butter Chicken cooked in traditional Indian style

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

Teen Masaley ka Gosht 28
Lamb cutlet cooked in dry masala finish with fresh coriander

Lamb Saagwala 24
Cooked in spinach puree with handpicked spices and Garam Masala

Rogan Josh – an all time favourite 23
Spicy lamb curry with Kashmiri chilies, ginger and fennel

Prawn Malabari 25
Cooked in coconut cream with capsicum, onion and curry leaf

Balti Dum Goat 26.5
Village style especially for Goat meat Lovers

Goan fish curry 27.5
Fresh fish fillets cooked in Goanese sauce and vindaloo paste

Gujarat Bhindi Masala 21 (V)
Okra stir-fried with onion and capsicum, finished with tangy dry mango powder and freshly roasted spices

Pindi Chana 20 (V)
Rawalpindi style Chickpeas curry

Kadhai Sabji 20 (V)
Seasonal vegetables tossed with onions, tomatoes and mixed peppers, finished with crushed red chilly and coriander seeds

Yellow Tadkewali Dhal 18 (V)
Yellow lentils cooked with shahi jeera and garlic, tempered with curry leaves

Himalayan Hariyali 21 (V)
Blended spinach served with a unique combination of mushrooms and paneer

Shahi Paneer Kofta 21 (V)
Homemade cottage cheese stuffed with dry fruits cooked in shahi gravy flavoured with saffron

Handi Paneer 21 (V)
Cottage cheese flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients

Dhal Maharani 19.5 (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>	

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