

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

Please inform our staff of any dietary needs or allergies

V - Vegetarian

GF - Gluten Free

 - Vegan options available upon request

i Village At Victoria

Begin Your Journey

Gourmet Poppadom Platter

12 (GF)

Served with assorted condiments

Masala Papad

9 (V)

A unique take on your regular Poppadom

I Bullets

15 (V)

i Village secret recipe

Gol Guppa

15 (V)

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

Basket Chat

16 (V)

A dish of diced potatoes spiced with chili, cumim, chat masala, chutney and coriander served in deep fried shredded potato basket finished with pomegranate seeds

Papdi Chaat

15 (V)

Fusion of boiled chickpeas, potatoes and chopped red onion, served with yogurt and tamarind chutney served on crispy wheat wafers topped with sev

Midway

Bharwa Kumb

22 (V)

Fresh garden Mushroom stuffed with potatoes, brown onion, cheese and select herbs, finished in Tandoor and served with Chili Jam

Lal Mirch Ka Paneer

18 (V)

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

Tandoori Trio

26

Chicken Botti Tikka, Hara Chicken and Chicken Malai Tikka

Bhatti Ka Murg

34

Whole tandoori chicken finished the i Village way

Kali Mirch ke Tikke

26

Crushed black pepper marinated Chicken cooked in Tandoor served with Apple and Raisin Raita

Gilafi Seekh Kebab

26

Hand ground prime lamb mince on skewers mildly blended with coloured bell peppers

Spiced Chili Tikka

26

Saffron infused spicy chili Chicken tikka

Mahi Fish Tikka

28

Fish fillet cooked in Tandoor with yoghurt, ginger, garlic, lemon juice and serve with cabbage salad

Basil Barra Kebab (Lamb Chop)

32

Fresh ginger, garlic and Papaya marinated Lamb Cutlets cooked in Tandoor

Tandoori Salmon

30

Charcoal tandoor cooked Salmon fillet with Coconut and curry leaf sauce, i Village style

Tandoori Gulnar Jheenga

30

Subtly spiced plum infused Prawns laced in Ajwain flavored cook in Tandoor and served with Pineapple salsa on crispy poppodum basket

Kabab Platter - for 2

45

(Lal Mirch Ka Paneer, Tandoori Trio, Lamb Gillafi Kabab, Tandoori Gulnar Jheenga)

The Main Stop - House Specialities

Paneer Meri Pasand 32 (V)
i Village Chef's Special

Baingan Bharta 30 (V)
Mashed and Spiced Aubergine

Dum Ki Bharwaan Mirch 34 (V)
Stuffed Capsicum curry tempered with curry leaf

Kofta Handi Laziz 32 (V)
Saffron red gravy on rich Paneer, dryfruits and vegetable koftas

Tandoori Snapper 40
Whole fish roasted on a spike and served with crusty flavours on sizzler platter with coconut rice

Badshahi Murgh 38
Stuffed and roasted Chicken breast cooked in Indian spiced curry

i Village Birbali Nulli 38
Whole Lamb Shank Curry

Indochinese

Veg Manchurian 22 (V)
Lightly battered veggie fritters smothered in a special manchurian sauce

Chili Paneer 24 (V)
Homemade paneer cubes tossed with red onion and green capsicum cooked the Indo-Chinese way

Chicken Manchurian 25
Lightly battered Chicken fritters smothered in a special Manchurian sauce

Chili Chicken 26
Indo-Chinese style hot and spicy Chicken cooked in semi dry gravy

Chicken Fried Rice 25

Veg Fried Rice 25 (V)

Dum Biryani

Chicken 32
Chicken Biryani layered with apricots, saffron, almond and aromatic Basamati rice, baked under a flaky crust served with Raita

Gosht 32
Lamb Biryani layered with apricots, saffron, almond and aromatic Basamati rice, baked under a flaky crust served with Raita

The Main Stop - Continues...

Tandoori Murg Makhanwala 32
All time favourite Delhi style Butter Chicken cooked in traditional Indian sauce

Handi Chicken 30
Chicken flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients

Chicken Vindaloo 32
Chicken cooked in Goanese Vindaloo sauce - an intensely spicy curry

Murgh Changezi 34
Kashmeri red chili powder mixed with crushed fennel seeds and yogurt, flavoured with saffron

Murgh La-Jawaab 28
Creamy mild Chicken curry cooked with dry Fenugreek

Lamb Saagwala 32
Cooked in spinach puree with handpicked spices and Garam Masala

Balti Dum Goat 34
i Village style especially for Goat meat Lovers

Teen Masaley ka Gosht 34
Lamb cutlet cooked in dry masala finish with fresh coriander

Rogan Josh – an all time favourite 30
Spicy lamb curry with Kashmiri chilies, ginger and fennel

Lamb Pepper Masala 32
Chunks of Onions, Capsicum and Tomato, cooked in cracked peppercorns

Gujarat Bhindi Masala 28 (V)
Okra stir-fried with onion and capsicum, finished with tangy dry mango powder and freshly roasted spices

Prawn Malabari 32
Cooked in coconut cream with capsicum, onion and curry leaf

Himalayan Hariyali 28 (V)
Blended spinach served with a unique combination of mushrooms and paneer

Goan fish curry 32
Fresh fish fillets cooked in Goanese sauce and vindaloo paste

Khadhai Paneer 28 (V)
Cottage cheese flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients

Yellow Tadkewali Dhal 24 (V)
Yellow lentils cooked with shahi jeera and garlic, tempered with curry leaves

Dhal Maharani 28 (V)
Slow cooked makhni dhal finished with light cream and select spices – an international favourite

Shahi Paneer Kofta 28 (V)
Homemade cottage cheese stuffed with dry fruits cooked in shahi gravy flavoured with saffron

Basmati Rice offerings

Coriander Rice 8
Laced with fresh coriander leaves

Jeera Rice 8
Basmati boiled rice infused with cumin seeds

Coconut rice 8
Tempered with mustered seeds, curry leaf and coconut cream

Mushroom Rice 8
Chopped onion with mushroom Basmati Boiled Rice

Salads

Kachumber Salad

12

Finely chopped assorted vegetables with mint yoghurt dressing with chaat masala

Garden fresh salad

12

Slice of Onion, Tomato, cucumber, carrots and fresh greens

Accompaniments

Mango Chutney

4

Fresh Chili Sauce

5

Mix Pickle

4

Mint Coriander Sauce

3

Cucumber Raita

5

Punjabi Pyaz

6

Breads

Tandoori Roti

5

Laccha/Mint Paratha

6/8

Butter Naan

6

Garlic Naan

6

Cheese Naan

6

Chili Garlic Naan

7

Hariyali Naan

6

Cheese Chili Garlic Naan

8

Lamb Mince

6

Peshwari Naan

8

Roomali Roti

8

Spicy Chicken Naan

8

i Village specialty

To Finish

Meetha Paan

6

Badam Kesar Kheer

16

Slow cooked Saffron rice pudding

Pan Kulfi with Meetha Paan

18

Paan flavoured Kulfi served with topping of Betel Leaves stuffed with Gulukand, fennel seeds, clove & cinnamon powder, grated dry coconut served in earthen pot

Gulab Jamun

15

i Village home made dumplings made from reduced milk, cooked in ghee and immersed in sweetend saffron syrup

Saffron & Mango Pistachio Kulfi

18